

# ICE CREAM PARLOR™

WARING



## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. **READ ALL INSTRUCTIONS:**
2. To protect against electrical hazards do not immerse motor and base assembly in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the appliance manufacturer may cause hazards.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.

**SAVE THESE INSTRUCTIONS**

Congratulations on acquiring this exciting new frozen dessert appliance! You and your family will enjoy making and eating your own favorite recipes as often as you wish for years.

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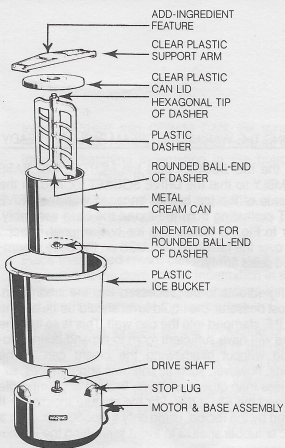


Fig. 1

#### CARING FOR YOUR WARING ICE CREAM PARLOR™

The Waring Ice Cream Parlor™ should be used for household purposes only.

Proper care of your appliance is very simple . . . mostly a matter of keeping it clean and free of salt residue. Following the directions below will ensure trouble-free enjoyment of your Waring Ice Cream Parlor™ for years to come.

Wash the cream can, dasher, can lid, and support arm in very hot, soapy water before each use. **ONCE THE CREAM CAN HAS BEEN EMPTIED AFTER USE, BE SURE TO WASH IT IN VERY HOT, SOAPY WATER, RINSE AND DRY THOROUGHLY.** Remember that the plastic parts are not dishwasher safe and must be handwashed.

After each use, empty salt-water brine and ice mixture from ice bucket and rinse inside, outside, and bottom of ice bucket thoroughly with hot water until all trace of salt residue is gone.

Clean the outside surface of the motor and base assembly with a damp cloth after each use.

**NEVER IMMERSE MOTOR AND BASE ASSEMBLY IN WATER OR OTHER LIQUID.**

## MAKING FROZEN DESSERTS THE WARING WAY

Whether you are going to make a classic rich vanilla ice cream, a light fruit ice or low-calorie frozen yogurt, the same simple steps outlined below will always apply.

Aside from the Waring Ice Cream Parlor™ itself and the mixture to be processed the only things you need to make perfect frozen desserts are:

- Four trays of *ice cubes from your refrigerator*
- One standard 26-ounce box of *ordinary table salt*
- Two cups of *cold water*

### BASIC STEPS FOR MAKING FROZEN DESSERTS IN THE WARING ICE CREAM PARLOR™

#### 1) PRELIMINARIES

Select the mixture to be processed, choosing one of the recipes in this booklet, or using your own recipe. (See Special Tips)

Have the box of table salt, four trays of ice cubes and the two cups of cold water handy and ready to use.

#### 2) GETTING THE WARING ICE CREAM PARLOR™ READY

Place the ICE BUCKET onto the MOTOR AND BASE ASSEMBLY so that the DRIVE SOCKET located on the underside of the ice bucket engages with the DRIVE SHAFT protruding from the top of the base assembly. (Refer to Fig. 1) Rotate the ice bucket until it drops down over the raised STOP LUGS on the base assembly and seats firmly.

Pour ingredients to be processed into the cream can. For most desserts, the liquid level should be below the FILL LINE stamped into the can wall. This is so that the mixture will have sufficient room to expand during processing without overflowing the cream can. Some desserts, however, such as sherbets and fruit ices, expand less than others, and with these it is permissible to exceed the FILL LINE. Stir the mixture thoroughly if required by the recipe, using only a wooden spoon or a plastic or rubber spatula to avoid scratching the interior of the cream can.

## MAKING FROZEN DESSERTS THE WARING WAY

Insert DASHER into CREAM CAN. Be sure that the **ROUNDED BALL-END** of the dasher's center shaft seats into the matching indentation in the bottom of the cream can. (Refer to Fig. 1)

Place the transparent plastic **CAN LID** over the top end of the dasher shaft and snap it firmly into place over the rim of the cream can.

Place the loaded cream can into the ice bucket, making sure that the drive socket indentation in the bottom of the cream can engages with the drive shaft protruding from the bottom of the ice bucket.

Fit the socket located on the underside of the **SUPPORT ARM** onto the hexagonal tip of the dasher shaft extending up through the can lid. Grasp both ends of the support arm, and rotate it until the ends drop into the cutouts in the rim of the ice bucket. Press downward lightly on the ends of the support arm and rotate the support arm counterclockwise until it stops and is securely locked into place.

### 3) PROCESSING

You are now ready to fill the space between the cream can and the ice bucket with a mixture of ice, salt, and water, which will lower the temperature of the contents of the cream can to its freezing point.

Start the motor by inserting the plug into a regular 120 volt AC household receptacle. The cream can and attached cover will rotate in a counterclockwise direction. The dasher, prevented from rotating by the support arm, will remain stationary.

With the motor running, begin building the freezing mixture by pouring 1 cup of the cold water into the ice bucket. Follow with a layer of ice cubes, one cube deep. Sprinkle about 6 level tablespoons of table salt evenly over the top of the ice cubes. Continue building up the ice/salt mixture, layer by layer, until the ice bucket is full. Sprinkle on any remaining salt and slowly pour the remaining cup of water evenly over the

## MAKING FROZEN DESSERTS THE WARING WAY

top layer so that the water uniformly "wets down" the entire ice/salt load in the ice bucket.

The processing time and volume of the finished product are influenced by a number of variable factors, including:

- 1) Initial temperature of mix being processed.
- 2) Variations in the composition of mix ingredients.
- 3) Amount of salt, ice and water used in the freezing mixture. (See page 6 - Special Tips)

Because of these factors, processing time will vary between 20 and 50 minutes, and the finished product may or may not completely fill the cream can.

As the mixture begins to freeze and thicken and expand to its proper consistency, the motor will begin to labor and slow down, normally coming to a near or complete stall indicating that processing has been completed.

(Occasionally, the motor may not stop or slow down appreciably even though processing is complete. If this occurs, The Waring Ice Cream Parlor™ should be allowed to operate for no more than 50 minutes in all before unplugging. Most of the ice will have melted by this time, and little additional freezing would take place if it were run longer.)

The motor of your Waring Ice Cream Parlor™ is equipped with a device to prevent overheating should the appliance be running unattended when a stall occurs. If this happens, the motor will automatically shut itself off after an interval.

### CAUTION

The automatic motor shut-off will reset itself after a sufficient time interval has elapsed. If the appliance is still plugged in at this time, the motor will start again. You should, therefore:

**ALWAYS UNPLUG APPLIANCE BEFORE REMOVING ANY PARTS.**

Your Waring Ice Cream Parlor™ has an Add-Ingredient feature that allows you to conveniently mix your favorite sauces, fruits or nuts into your ice cream while the machine is running.

Now you can produce swirl-type desserts, without stopping the Ice Cream Parlor™, by simply adding your favorite chocolate, butterscotch or strawberry sauces through the hole in the top of the clear support arm. Do this just before the ice cream is ready, for most attractive results.

You may also add finely chopped nuts, or simply puree your favorite fruits in your Waring Blendor® and add to your ice cream for that fresh fruit flavor.

When processing has been completed, unplug Waring Ice Cream Parlor™. Remove ice bucket from base assembly and set it on the counter. Remove support arm from ice bucket by pushing down gently on both ends, rotating clockwise, and lifting off. Wipe any ice or salt from can lid, and lift can out of ice bucket with cover and dasher still in place. Remove cover and dasher. The processed mixture will be of a soft, creamy consist-

#### MAKING FROZEN DESSERTS THE WARING WAY

ency at this point, and should be served immediately unless additional hardening is desired.

#### 4) HARDENING

If you wish to harden or "ripen" the processed mixture, follow these tips:

Using a wooden spoon, or a plastic or rubber spatula, stir the processed mixture to blend together the firm and soft portions. Pack mixture down to exclude air pockets. Place a piece of waxed paper or plastic wrap over the mouth of the cream can, and snap can lid back into place. If you prefer, mixture may be spooned into plastic freezer containers with tight fitting lids, allowing about 1/2" for additional expansion.

Place covered can or containers into refrigerator freezing compartment for 1-2 hours. It may be necessary to temporarily adjust your refrigerator's temperature control to a lower than normal setting in order to get the processed mixture to set up firmly.

ONCE THE CREAM CAN HAS BEEN EMPTIED AFTER USE, BE SURE TO WASH IT IN VERY HOT, SOAPY WATER. RINSE AND DRY THOROUGHLY.

## SPECIAL TIPS

If you use your own recipe, remember to adjust the ingredient quantities for a maximum 2 quart yield.

If you make up your mixture well ahead of time, and prechill for an hour or two in your refrigerator's milk storage area, the subsequent processing time will be reduced. This is not an absolute necessity, however, except in cases where the recipe calls for boiling or cooking, in which case the mixture *must* be cooled before attempting to process.

The texture of the finished product depends largely on how fast it is processed. The slower the freezing process, the smoother the texture. You can easily control the processing rate, and hence the finished texture, by varying the amount of salt you use in the "freezing mixture." Using about three-fourths of a standard 26-ounce box of salt will result in a

reasonably fast-acting freezing mixture, and produce a relatively smooth-textured finished product. Use of *more* salt, up to a full box, will shorten the processing time and produce a coarser, more granular, "icy" texture. Use of *less* salt, down to one-half box, will lengthen the processing time and produce a finer, smoother texture. The directions given in this booklet are based on the use of 3/4 box of salt, and it is recommended that you try this quantity the first time you use your Waring Ice Cream Parlor.<sup>TM</sup>

Remember that:

MORE SALT (UP TO A FULL BOX) — FASTER PROCESSING, COARSER TEXTURE

LESS SALT (DOWN TO 1/2 BOX) — SLOWER PROCESSING, FINER TEXTURE



RECIPES

ICE CREAM

PLAIN VANILLA ICE CREAM

- 2 cups heavy cream (1 pint)
- 2 cups light cream (1 pint)
- 1 cup sugar
- 1-1/2 tsp. pure vanilla extract
- 1/8 tsp. salt

Pour cream directly into cream can. Add sugar, vanilla, and salt. Stir with wooden spoon or plastic spatula until sugar dissolves.

VANILLA ICE CREAM WITH HOT RUM SAUCE

Prepare vanilla ice cream. Serve with Hot Rum Sauce:

- 1 cup sugar
- 1 cup water
- 1/2 cup soft butter
- 1/4 cup rum

Boil the sugar and water together until the syrup reaches the thread stage 230°. Remove from heat, stir in the butter, and when that has melted, stir in the rum. Serve immediately over vanilla ice cream.

RECIPES

ICE CREAM

KOOL KREEM

- 2 cups Half & Half (1 pint)
- 2 cups whipping cream (1 pint)
- 1-1/2 tsp. vanilla
- dash salt
- 1-7.2 ounce package presweetened powdered soft drink mix (any flavor)

Combine above ingredients in cream can. Stir with wooden spoon or plastic spatula.

LOVERS DELIGHT

- 2 cups whipping cream (1 pint)
- 2 cups Half & Half (1 pint)
- 1/2 cup sugar
- 1/8 tsp. salt
- 1 tsp. peppermint extract
- 8 peppermint after dinner mints smashed or 2 Christmas candy canes (about 1/3 cup)

Combine first 5 ingredients in cream can. Stir thoroughly with wooden spoon or plastic spatula. After processing but before hardening, add remaining ingredients.

## ICE CREAM

### CHOCOLATE ICE CREAM

- 2 cups heavy cream (1 pint)
- 2 cups light cream (1 pint)
- 1 cup sugar
- 1/2 cup Hershey's Chocolate Syrup  
or 6 Tbsp. Hershey's Cocoa
- 1-1/2 tsp. pure vanilla extract
- 1/4 tsp. ground cinnamon
- 1/8 tsp. salt

Pour cream directly into cream can. Add sugar, chocolate flavoring, vanilla, cinnamon, and salt. Stir with wooden spoon or plastic spatula until sugar dissolves.

#### VARIATIONS ON CHOCOLATE ICE CREAM

1. Add 1 tsp. rum extract before processing.
2. Add 1 tsp. almond extract before processing, and 1/2 cup almonds after processing but before hardening.
3. Add 1/2 cup mini chocolate chips through the Add-In-ingredient feature.
4. Add 1/4 cup mini chocolate chips and 1/4 cup chopped nuts through the Add-In-ingredient feature.

*mix separately  
with small amount  
of milk to  
get lumps out*

### DELUXE CHOCOLATE ICE CREAM

- 2 ounces premelted unsweetened chocolate
- 3/4 cup evaporated milk
- 1-1/2 tsp. unflavored gelatin softened  
in 1/4 cup water
- 3/4 cup sugar
- 2 cups heavy cream (1 pint)
- 1 tsp. vanilla extract

Scald evaporated milk in a small saucepan over low heat. Add chocolate, sugar and softened gelatin. Cook and stir over low heat until mixture is blended and smooth. Remove from heat and cool. Add cream and vanilla. Pour into cream can and chill in refrigerator 2 hours before processing.

RECIPES

ICE CREAM

HEAVENLY CHOCOLATE

- 2 cups heavy cream (1 pint)
- 2 cups light cream (1 pint)
- 1 cup sugar
- 1-1/2 tsp. pure vanilla extract
- 1/8 tsp. salt
- 1/4 tsp. cinnamon
- 6 Tbsp. cocoa
- 1/2 cup chopped almonds
- 2 squares of shaved bakers semi-sweet chocolate
- 1/2 cup melted marshmallow

Combine first 7 ingredients in cream can. Stir thoroughly with wooden spoon or plastic spatula. After processing, but before hardening, fold in remaining 3 ingredients.

MOCHA FLUFF ICE CREAM

- 2 cups heavy cream (1 pint)
- 2 cups Half & Half (1 pint)
- 3 Tbsp. instant powdered coffee
- 3 Tbsp. powdered cocoa
- 1 cup sugar
- 1-1/2 tsp. chocolate extract
- 1/8 tsp. salt

Pour cream directly into can. Add coffee, cocoa, stir to blend. Add sugar and extract and salt. Stir with wooden spoon or plastic spatula until sugar dissolves.

RECIPES

ICE CREAM

COFFEE ICE CREAM

- 2 cups heavy cream (1 pint)
- 2 cups light cream (1 pint)
- 3 Tbsp. instant powdered coffee
- 1 cup sugar
- 1/8 tsp. salt

Pour cream directly into cream can. Add instant coffee and stir to blend. Add sugar and salt. Stir with wooden spoon or plastic spatula until sugar dissolves.

DELUXE COFFEE ICE CREAM

- 2 Tbsp. instant coffee
- 1/3 cup evaporated milk
- 1-1/2 tsp. unflavored gelatin softened in  
1/4 cup water
- 1/2 cup sugar
- 2 cups heavy cream ( 1 pint)

Scald evaporated milk over low heat. Add softened gelatin, sugar and coffee and stir until well blended. Cool. Add cream. Pour into cream can. Chill in refrigerator 2 hours before processing.

RECIPES

ICE CREAM

MAPLE WALNUT ICE CREAM

- 2 cups heavy cream (1 pint)
- 2 cups light cream (1 pint)
- 1 cup sugar
- 1 Tbsp. maple extract
- 1/8 tsp. salt
- 1/2 to 1 cup chopped walnuts (as desired)

Pour cream directly into cream can. Add sugar, maple extract, and salt. Stir with wooden spoon or plastic spatula until sugar dissolves. Fold walnuts into the mixture after processing but before hardening.

BUTTERED PECAN ICE CREAM

- 2 cups heavy cream (1 pint)
- 2 cups light cream (1 pint)
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 1/2 tsp. butter extract
- 1/8 tsp. salt
- 1/2 cup chopped pecans

Pour first six ingredients into cream can. Stir thoroughly with wooden spoon or plastic spatula. Fold pecans into the mixture after processing, but before hardening.

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RECIPES

ICE CREAM

PEANUT BUTTER ICE CREAM

- 2 cups heavy cream (1 pint)
- 2 cups light cream (1 pint)
- 3/4 cup sugar
- 3/4 cup of smooth peanut butter
- 1 - 8 oz. chocolate bar, with or without nuts, cut or broken into small pieces (optional)

Pour heavy and light cream directly into cream can. Add sugar. Stir to dissolve sugar with plastic spatula or wooden spoon. Heat peanut butter over hot water in a double boiler until it reaches a pouring consistency, and add to cream in can. Stir until well mixed. If you wish, when ice cream is processed, fold in chocolate pieces and harden ice cream in freezer.

PISTACHIO ICE CREAM

- 2 cups heavy cream (1 pint)
- 2 cups light cream (1 pint)
- 1 cup sugar
- 1 Tbsp. almond extract
- 1/8 tsp. salt
- 3 drops green food coloring
- 1/2 cup chopped, unsalted pistachio nuts or 1/2 cup slivered almonds

Pour cream directly into cream can. Add sugar, almond extract, and salt. Stir with wooden spoon or plastic spatula until sugar dissolves. Fold nuts into mixture after processing but before hardening.

RECIPES

ICE CREAM

MINT CHOCOLATE CHIP ICE CREAM

- 2 cups heavy cream (1 pint)
- 2 cups Half & Half (1 pint)
- 1 Tbsp. peppermint extract
- 3/4 cup sugar
- 1/8 tsp. salt
- 8 drops green food coloring
- 3/4 cup chocolate chip mint morsels

Pour above ingredients into cream can. Stir thoroughly with wooden spoon or plastic spatula. After processing but before hardening, add chocolate chip mint morsels.

PEPPERMINT ICE CREAM

- 2 cups light cream (1 pint)
- 2 cups heavy cream (1 pint)
- 1 cup sugar
- 2 Tbsp. peppermint extract
- 1/8 tsp. salt
- 1-1/2 cups crushed peppermint candy
- 1 tsp. red food coloring

Pour heavy and light cream into cream can. Add sugar, peppermint extract and food coloring. Stir thoroughly with wooden spoon or plastic spatula. After processing, but before hardening, blend in peppermint candy.



RECIPES

ICE CREAM

GRAND MARNIER ICE CREAM

- 1/2 cup sugar
- 1/4 cup evaporated milk
- 1-1/2 tsp. unflavored gelatin softened  
in 1/2 cup water
- 2 cups heavy cream
- 2 Tbsp. grand marnier

Scald 1/4 cup evaporated milk in a small saucepan over low heat. Add sugar and softened gelatin, stirring until dissolved. Cool. Add cream and grand marnier, mixing well. Pour into cream can. Chill thoroughly in refrigerator for 2 hours before processing.

HARVEY'S SURPRISE

- 2 cups heavy cream (1 pint)
- 2 cups light cream (1 pint)
- 3 Tbsp. instant powdered coffee
- 1 cup sugar
- 1/8 tsp. salt
- 1/4 cup Bristol Cream

Pour above ingredients into cream can. Stir thoroughly with wooden spoon or plastic spatula.

## RECIPES

### FRENCH ICE CREAM

**FRENCH ICE CREAM** is ice cream which uses whole eggs or egg yolks as a major ingredient. The eggs lend a characteristic "custard" flavor to the finished product. Many recipes for this type of ice cream call for some pre-cooking of the mix, but good results can also be obtained without cooking, and recipes for each kind are given here.

#### FRENCH VANILLA ICE CREAM (UNCOOKED)

2 eggs (room temperature)  
1 cup sugar  
1/8 tsp. salt  
1/2 box instant vanilla pudding  
2 cups milk (1 pint)  
2 cups Half & Half (1 pint)  
1-1/2 tsp. pure vanilla extract

With your Waring mixer, beat eggs in mixing bowl until fluffy. Add remaining ingredients and continue beating until sugar and vanilla pudding dissolve. Pour mixture into cream can.

#### FRENCH CHOCOLATE ICE CREAM (UNCOOKED)

2 eggs (room temperature)  
1 cup sugar  
1/8 tsp. salt  
1/2 box instant chocolate pudding  
2 cups milk (1 pint)  
2 cups Half & Half (1 pint)  
1-1/2 tsp. pure vanilla extract  
1 tsp. chocolate extract  
1/4 tsp. ground cinnamon

With your Waring mixer, beat eggs in mixing bowl until fluffy. Add remaining ingredients and continue beating until sugar and chocolate pudding dissolve. Pour mixture into cream can.

RECIPES

## FRENCH ICE CREAM

### FRENCH MAPLE WALNUT ICE CREAM (UNCOOKED)

- 2 eggs (room temperature)
- 1 cup sugar
- 1/8 tsp. salt
- 1/2 box instant vanilla pudding
- 2 cups milk (1 pint)
- 2 cups Half & Half (1 pint)
- 1 Tbsp. maple extract
- 1/2 to 1 cup chopped walnuts (as desired)

With your Waring mixer, beat eggs in mixing bowl until fluffy. Add all remaining ingredients except walnuts, and continue beating until sugar and vanilla pudding dissolve. Pour mixture into cream can. Fold chopped walnuts into the mixture after processing but before hardening.

### FRENCH COFFEE ICE CREAM (UNCOOKED)

- 2 eggs (room temperature)
- 1 cup sugar
- 1/8 tsp. salt
- 1/2 box instant vanilla pudding
- 2 cups milk (1 pint)
- 2 cups Half & Half (1 pint)
- 3 Tbsp. instant powdered coffee
- 1-1/2 tsp. pure vanilla extract

With your Waring mixer, beat eggs in mixing bowl until fluffy. In separate mixing bowl, combine sugar, salt, vanilla pudding, and instant coffee. Add to eggs, along with remaining ingredients, and continue beating until sugar and vanilla pudding dissolve. Pour mixture into cream can.

RECIPES

## FRENCH ICE CREAM

### FRENCH PISTACHIO ICE CREAM (UNCOOKED)

- 2 eggs (room temperature)
- 1 cup sugar
- 1/8 tsp. salt
- 1/2 box instant pistachio pudding
- 2 cups milk (1 pint)
- 2 cups Half & Half (1 pint)
- 1 Tbsp. almond extract
- 3 drops green food coloring
- 1/2 cup chopped, unsalted pistachio nuts  
or 1/2 cup slivered almonds

With your Waring mixer, beat eggs in mixing bowl until fluffy. Add all remaining ingredients except nuts, and continue beating until sugar and pistachio pudding dissolve. Pour mixture into cream can. Fold nuts into mixture after processing but before hardening.

### FRENCH VANILLA ICE CREAM (COOKED)

- 2 eggs (room temperature)
- 1 cup sugar
- 2 Tbsp. flour
- 1/8 tsp. salt
- 2 cups Half & Half (1 pint)
- 2 cups all purpose cream (1 pint)
- 1-1/2 tsp. pure vanilla extract

With your Waring mixer, beat eggs in bowl until fluffy. In stainless steel saucepan, combine sugar, flour, and salt, and gradually stir in Half & Half. Cook over LOW heat or in double boiler, stirring constantly with a wooden spoon until sugar is dissolved and mixture begins to thicken (10-15 min.). To prevent coagulation of eggs, gradually pour a small amount of the hot mixture into beaten eggs, stirring well with a wire whisk; then pour egg mixture into remaining hot mixture in saucepan. Cook and stir for 1 minute more. Remove from heat and chill. Stir in cream and vanilla. Pour mixture into cream can. Chill mixture until ready to process.

RECIPES

## FRENCH ICE CREAM

### FRENCH CHOCOLATE ICE CREAM (COOKED)

- 2 eggs (room temperature)
- 1 cup sugar
- 2 Tbsp. flour
- 1/8 tsp. salt
- 2 cups Half & Half (1 pint)
- 2 cups all purpose cream (1 pint)
- 1-1/2 tsp. pure vanilla extract
- 2 envelopes pre-melted chocolate

With your Waring mixer, beat eggs in mixing bowl until fluffy. In stainless steel saucepan, combine sugar, flour, and salt, and gradually stir in Half & Half. Add melted chocolate. Cook over LOW heat or in double boiler, stirring constantly with a wooden spoon until sugar is dissolved and mixture begins to thicken (10-15 min.). To prevent coagulation of eggs, pour a small amount of hot mixture into beaten eggs, stirring well with a wire whisk; then pour egg mixture into remaining hot mixture in saucepan. Cook and stir for 1 minute more. Remove from heat and chill. Stir in cream and vanilla. Pour mixture into cream can. Chill mixture until ready to process.

### FRENCH MAPLE NUT ICE CREAM (COOKED)

- 2 eggs (room temperature)
- 2 Tbsp. flour
- 2 cups Half & Half (1 pint)
- 2 cups all purpose cream (1 pint)
- 1 Tbsp. maple extract
- 1/2 to 1 cup chopped walnuts (as desired)
- 1 cup sugar
- 1/8 tsp. salt

With your Waring mixer, beat eggs in mixing bowl until fluffy. In stainless steel saucepan, combine sugar, flour, and salt, and gradually stir in Half & Half. Cook over LOW heat or in double boiler, stirring constantly with a wooden spoon until sugar is dissolved and mixture begins to thicken (10-15 min.). To prevent coagulation of eggs, gradually pour a small amount of the hot mixture into beaten eggs, stirring well with a wire whisk; then pour egg mixture into remaining hot mixture in saucepan. Cook and stir for 1 minute more. Remove from heat and chill. Stir in cream and maple extract. Pour mixture into cream can. Chill mixture until ready to process. Fold walnuts into mixture after processing but before hardening.

RECIPES

## FRENCH ICE CREAM

### FRENCH COFFEE ICE CREAM (COOKED)

2 eggs (room temperature)	1 cup sugar
2 Tbsp. flour	1/8 tsp. salt
2 cups Half & Half (1 pint)	
2 cups all purpose cream (1 pint)	
3 Tbsp. instant powdered coffee	
1-1/2 tsp. pure vanilla extract	

With your Waring mixer, beat eggs in mixing bowl until fluffy. In stainless steel saucepan, combine sugar, flour, salt and instant coffee, and gradually stir in Half & Half. Cook over LOW heat or in double boiler, stirring constantly with a wooden spoon until sugar is dissolved and mixture begins to thicken (10-15 min.). To prevent coagulation of eggs, gradually pour a small amount of the hot mixture into beaten eggs, stirring well with a wire whisk; then pour egg mixture into remaining hot mixture in saucepan. Cook and stir for 1 minute more. Remove from heat and chill. Stir in cream and vanilla. Pour mixture into cream can. Chill mixture until ready to process.

### FRENCH PISTACHIO ICE CREAM (COOKED)

2 eggs (room temperature)	1 cup sugar
2 Tbsp. flour	1/8 tsp. salt
2 cups Half & Half (1 pint)	
2 cups all purpose cream (1 pint)	
1 Tbsp. almond extract	
3 drops green food coloring	
1/2 cup chopped, unsalted pistachio nuts or 1/2 cup slivered almonds	

With your Waring mixer, beat eggs in mixing bowl until fluffy. In stainless steel saucepan, combine sugar, flour, and salt, and gradually stir in Half & Half. Cook over LOW heat or in double boiler, stirring constantly with a wooden spoon until sugar is dissolved and mixture begins to thicken (10-15 min.). To prevent coagulation of eggs, gradually pour a small amount of the hot mixture into beaten eggs, stirring well with a wire whisk; then pour egg mixture into remaining hot mixture in saucepan. Cook and stir 1 minute more. Remove from heat and chill. Stir in cream, almond extract, and food coloring. Pour into cream can. Chill mixture until ready to process. Fold in nuts after processing but before hardening.

## RECIPES

# FRUIT ICE CREAM

FRUIT ICE CREAM is made from either plain or French vanilla ice cream by adding fruit puree and/or fruit pieces to the basic mix. If the fruit is reduced to a puree, it can be added to the mix either at the *start* of the freezing process or during processing through the Add-Ingredient feature. If, however, large bite-size pieces of fruit are desired in the finished ice cream, it is better to mix them in by hand at the *finish* of the freezing process, just prior to hardening. The reason for this is twofold . . . First, large pieces of fruit tend to clog the slots of the dasher and prevent proper

agitation during processing. Second, fruit pieces added at the start of the freezing process are more likely to end up objectionably hard-frozen in the finished ice cream.

The following recipe can be used with any fresh, frozen, or canned fruit, and can be adjusted to suit your preferences with respect to the relative amounts of fruit introduced as a puree at the beginning of the freezing process, and that held aside for hand mixing into the processed cream.

RECIPES

## FRUIT ICE CREAM

### RECIPE FOR FRUIT ICE CREAM

#### FRESH FRUIT

- 1) Slice 1 to 2 cups of ripe fruit to bite-size pieces. In a small bowl, combine half of the sugar called for in the basic ice cream recipe you will be using with the fruit slices. Mix fruit and sugar together, cover, and allow to "age" for 24 hours in your refrigerator. During this time the juice of the fruit will combine with the sugar to form a flavored syrup, and enough sugar will infuse into the fruit pieces to help prevent it from freezing solid during the hardening process.
- 2) After aging, save aside whatever portion of the fruit you wish to add later as whole pieces, and puree the rest into the syrup. Your Waring Blendor® will puree fruit.

Add the pureed fruit and syrup to the basic cream mix just before processing. Mix in the reserved whole pieces by hand, after processing and before hardening.

#### FROZEN FRUIT

Allow frozen fruit to defrost and age in refrigerator for 24 hours.

Proceed as in step (2) above for fresh fruit, using 1-2 cups of the defrosted fruit/syrup mixture.

#### CANNED FRUIT

Fruit packed in syrup can be processed as it comes from the can or jar, without additional aging. Use 1-2 cups of chilled and drained fruit and proceed as in step (2) above for fresh fruit.



RECIPES

FRUIT ICE CREAM

APPLE GRANOLA CRUNCH ICE CREAM

- 1 box whipped topping (2 envelopes)
- 4 cups 99% fat free milk
- 1/2 cup sugar or granular sugar substitute
- 1 tsp. cinnamon
- 1-1/2 tsp. vanilla
- 1/8 tsp. salt
- 1/3 cup granola cereal (honey & oats)
- 1 jar Dutch baked apples, cut into bite size pieces

Mix both envelopes of whipped topping with milk. Add sugar, cinnamon, vanilla. Stir thoroughly with wooden spoon or plastic spatula. Fold in apples after processing, but before hardening. Serve with a sprinkling of crushed granola cereal. Makes 16, 1/2 cup servings at 110 calories each or 89 calories when made with granular sugar substitute.

CHERRY NUT ICE CREAM

- 2 cups heavy cream (1 pint)
- 2 cups light cream (1 pint)
- 1 cup sugar
- 1/4 cup juice of cherries
- 1/4 cup chopped pecans
- 1/2 tsp. almond extract
- 1/8 tsp. salt
- 20 quartered Maraschino cherries

Pour heavy and light cream into cream can. Add sugar, cherry juice, almond extract and salt. Stir thoroughly with wooden spoon or plastic spatula. Fold in quartered cherries and chopped pecans after processing, but before hardening.

RECIPES

## FRUIT ICE CREAM

### HAWAIIAN DELIGHT

- 2 cups heavy cream (1 pint)
- 2 cups light cream or Half & Half (1 pint)
- 1 cup sugar
- 1 Tbsp. lemon juice (or juice of 1/2 lemon)
- 1/8 tsp. salt
- 1/2 cup mashed banana (ripe)
- 1/3 cup crushed drained pineapple
- 1/3 cup toasted coconut

Pour heavy and light cream into cream can, add sugar, lemon juice, salt, and mashed bananas. Stir thoroughly with wooden spoon or plastic spatula. After processing but before hardening, fold in pineapple and toasted coconut.

### HOLIDAY SURPRISE ICE CREAM

- 2 cups whipping cream (1 pint)
- 2 cups Half & Half (1 pint)
- 1 tsp. vanilla
- 2 cups sugar
- 1/8 tsp. salt
- 1 cup fresh cranberries finely chopped
- 1 8 oz. can crushed pineapple
- 1/2 cup finely chopped walnuts

Wash cranberries (Chop before measuring). Mix 1 cup sugar, cranberries and pineapple and set aside for 4 hours.

Combine creams, vanilla, remaining sugar and salt. Stir thoroughly with wooden spoon or plastic spatula. After processing but before hardening, fold in cranberries, pineapple and walnuts.

RECIPES

FRUIT ICE CREAM

PINA COLADA ICE CREAM

- 1 15-1/2 oz. can cream of coconut milk
- 1 pint whipping cream
- 1/8 tsp. salt
- 1/2 Tbsp. rum extract
- 1/4 cup sugar
- 1/4 cup crushed pineapple

Pour above ingredients except crushed pineapple into cream can. Stir thoroughly with wooden spoon or plastic spatula. Process in Waring Ice Cream Parlor™. Top with crushed pineapple.

PUMPKIN SUPREME CREME

- 2 cups canned pumpkin
- 1 cup sugar
- 2 tsp. pumpkin pie spice
- 1 tsp. salt
- 1 tsp. mapleline flavoring
- 2 cups light cream (1 pint)
- 1 cup heavy cream

In large bowl thoroughly mix first 5 ingredients. Gradually add light cream, then heavy cream, stirring thoroughly after each addition. Pour well blended mixture into cream can.

## RECIPES

### FRUIT ICE CREAM

#### RUM RAISIN ICE CREAM

1/3 cup dark rum  
1/2 cup dark seedless raisins  
2 eggs (room temperature)  
1/2 cup sugar  
dash of salt  
1/2 cup light corn syrup  
1 cup heavy cream  
1 cup milk  
3/4 tsp. lemon juice  
1/2 tsp. vanilla

Pour rum over raisins, cover and soak at room temperature 10 hours. In large bowl of mixer, beat eggs, sugar and salt until thick and light colored. Beat in syrup, cream, milk, lemon juice, vanilla and 1 tablespoon rum from raisins until well blended. Pour into cream can. Process. Drain raisins and fold in. Transfer processed ice cream into plastic freezer container. Cover with airtight lid. Allow to "ripen in" freezer overnight. Makes 1 quart.

#### VANILLA ICE CREAM WITH A LEMON TWIST

2 cups heavy cream (1 pint)  
2 cups light cream (1 pint)  
3/4 cup sugar  
1 tsp. vanilla  
1/8 tsp. salt  
1 fresh lemon (juice, grated rind)

Combine above ingredients in cream can. Stir with wooden spoon or plastic spatula until sugar dissolves.

RECIPES  
ICE MILK

ICE MILK refers to a frozen dessert in which all or part of the high fat-content cream is replaced by milk, but which otherwise contains the same ingredients as ice cream.

VANILLA ICE MILK

4 cups whole milk or 99% fat free milk  
1 cup sugar  
1-1/2 tsp. pure vanilla extract  
1/8 tsp. salt

Pour milk directly into cream can. Add sugar, vanilla and salt. Stir with wooden spoon or plastic spatula until sugar dissolves.

CHOCOLATE ICE MILK

4 cups whole milk or 99% fat free milk  
1 cup sugar  
1/2 cup Hershey's Chocolate syrup  
or 6 Tbsp. Hershey's Cocoa  
1-1/2 tsp. pure vanilla extract  
1/4 tsp. ground cinnamon  
1/8 tsp. salt

Pour milk directly into cream can. Add sugar, chocolate flavoring, vanilla, cinnamon, and salt. Stir with wooden spoon or plastic spatula until sugar dissolves.

RECIPES

ICE MILK

MAPLE NUT ICE MILK

- 4 cups whole milk or 99% fat free milk
- 1 cup sugar
- 1 Tbsp. maple extract
- 1/8 tsp. salt
- 1/2 to 1 cup chopped walnuts (as desired)

Pour milk directly into cream can. Add sugar, maple extract, and salt. Stir with wooden spoon or plastic spatula until sugar dissolves. Fold walnuts into mixture after processing but before hardening.

COFFEE ICE MILK

- 4 cups whole milk or 99% fat free milk
- 1 cup sugar
- 1-1/2 tsp. pure vanilla extract
- 1/8 tsp. salt
- 3 Tbsp. instant powdered coffee

Pour milk directly into cream can. Add instant coffee and stir to blend. Add sugar, vanilla, and salt. Stir with wooden spoon or plastic spatula until sugar dissolves.

## FRUIT ICE

FRUIT ICE is similar to a sherbet, except that it contains no milk or other dairy product, and consists primarily of fruit juices, water, and sweetener.

## GRAPEFRUIT ICE

- 3 cups water
- 2 cups sugar
- 3 cups grapefruit juice
- 1 Tbsp. grated grapefruit rind
- 1/2 cup lemon juice

In saucepan, combine water and sugar. Bring to a boil, and simmer 5 minutes. Remove from heat and chill. Pour chilled mixture into cream can. Add grapefruit juice, grapefruit rind and lemon juice. Mix with wooden spoon or plastic spatula.

## ORANGE ICE

- 3 cups water
- 2 cups sugar
- 3 cups orange juice
- 1 Tbsp. grated orange rind
- 1/2 cup lemon juice

In saucepan, combine water and sugar. Bring to a boil, and simmer 5 minutes. Remove from heat and chill. Pour chilled mixture into cream can. Add orange juice, orange rind, and lemon juice. Mix with wooden spoon or plastic spatula.

RECIPES

SHERBET

FRUIT SHERBETS are similar to ice milks with the exception that substantial amounts of fruit juices are used as the primary flavoring ingredient.

ORANGE SHERBET

- 3 cups whole milk
- 2 cups 100% pure orange juice
- 1-1/2 cups sugar
- 1/8 tsp. salt

Pour milk directly into cream can. Add orange juice, sugar, and salt. Stir with wooden spoon or plastic spatula until sugar dissolves.

LEMON SHERBET

- 1 envelope unflavored gelatin (1 oz.)
- 4 Tbsp. cold water
- juice of 3 lemons
- 1-1/2 cups sugar
- few grains of salt
- 3 cups milk
- 2 cups medium cream (1 pint)

In cream can, dissolve gelatin in 4 tablespoons cold water. Add remaining ingredients. Stir with wooden spoon or plastic spatula until sugar dissolves.



TROZON SHERBET

PINEAPPLE SHERBET

- 3/4 cup sugar
- 1 cup water
- 1 pkg. lemon flavored gelatin (3 oz. size)
- 1 cup crushed pineapple (drained)
- 1 tsp. lemon juice
- 1/8 tsp. salt
- 2 cups cold water
- 1 egg white

Combine sugar and water in saucepan and beat over low heat until sugar dissolves. Add gelatin. Stir until dissolved. Add cold water, egg whites, lemon and salt. Stir thoroughly with wooden spoon or plastic spatula. Pour into cream can. After processing, but before hardening, blend in crushed pineapple.

MANDARIN CHOCOLATE SHERBET

- 1 quart milk
- 1 - 6 oz. can frozen orange juice (undiluted)
- 1 cup sugar
- 6 Tbsp. cocoa
- 1 tsp. vanilla
- 1/8 tsp. salt

Pour above ingredients into cream can. Stir thoroughly with wooden spoon or plastic spatula until sugar dissolves

RECIPES

## FROZEN YOGURT

FROZEN YOGURT is a variation of ice milk or sherbet in which most or all of the milk has been replaced by cultured yogurt, which lends a characteristic "tangy" flavor. The use of the low-fat variety of yogurt makes true low calorie frozen desserts possible.

Frozen yogurt tastes best when eaten directly after processing in Waring Ice Cream Parlor.™

Store frozen yogurt in a freezer storage container; cover. Let stand in refrigerator 45 minutes before serving to soften.

### PLAIN LOW-CALORIE FROZEN YOGURT

- 2-1/2 pints unflavored natural yogurt
- 1-1/2 tsp. flavoring extract (optional)

Spoon yogurt directly into cream can. Add vanilla or other flavoring if desired.

### FRUIT FROZEN YOGURT

- 2 pints unflavored natural yogurt
- 1 cup sugar
- 1 cup fresh, frozen, or canned fruit of your choice

Spoon yogurt directly into cream can. Puree sugar and fruit together in your Waring Blendor® and add to yogurt.

RECIPES

FROZEN YOGURT

APPLE SPICE FROZEN YOGURT

- 1 envelope unflavored gelatin
- 1 cup applesauce (unsweetened)
- 2 eggs (room temperature)
- 3 Tbsp. packed light brown sugar
- 3 Tbsp. light corn syrup
- 2 cups plain yogurt
- 2 tsp. lemon juice
- 1/2 tsp. ground cinnamon
- 1/8 tsp. ground cloves
- 1/8 tsp. ground nutmeg
- 1/8 tsp. salt
- 1/2 cup whipping cream, whipped

Sprinkle gelatin over applesauce in small saucepan; let stand 3 minutes. Heat over low heat, stirring constantly, until gelatin dissolves; cool slightly. Beat eggs in large mixer bowl on medium speed until thick and lemon colored. Beat in sugar and corn syrup gradually. Beat in gelatin mixture, yogurt, lemon juice, spices and salt on medium speed. Fold in whipped cream. Pour into cream can. Makes 1 quart.

COCONUT CUSTARD YOGURT

- 1 envelope unflavored gelatin
- 2 eggs (room temperature)
- 3 Tbsp. light corn syrup
- 2 cups plain yogurt
- 1 cup sweetened flaked coconut
- 1 Tbsp. vanilla
- 1 tsp. lemon juice
- 1/8 tsp. salt
- 1/2 cup whipping cream, whipped
- 1/2 cup milk
- 2 Tbsp. sugar

Sprinkle gelatin over milk in small saucepan; let stand 3 minutes. Heat over low heat, until gelatin dissolves; cool slightly. Beat eggs in large mixer bowl at medium speed until thick and lemon colored. Beat in sugar and corn syrup gradually. Beat in gelatin mixture, yogurt, flaked coconut, vanilla, lemon juice and salt on medium speed. Fold in whipped cream. Pour into cream can. Makes 1 quart.

Tip: Serve coconut custard frozen yogurt garnished with toasted shredded coconut, mandarin orange sections and lime peel.

RECIPES

## FROZEN YOGURT

### COFFEE PRALINE FROZEN YOGURT

- 1 Tbsp. expresso instant coffee powder
- 1 envelope unflavored gelatin
- 1/2 cup milk
- 1/2 cup packed light brown sugar
- 1 tsp. light molasses
- 2/3 cup coarsely chopped pecans
- 1/2 cup whipping cream, whipped
- 2 eggs (room temp.)
- 2 cups plain yogurt

Stir expresso powder and gelatin into milk in small saucepan. Let stand 3 minutes. Heat over low heat, stirring constantly, until gelatin dissolves; cool slightly. Beat eggs in large mixing bowl on medium speed until thick and lemon colored. Beat in sugar and molasses gradually. Beat in gelatin mixture, yogurt and pecans on medium speed. Fold in whipped cream. Makes 1-1/2 quarts.

Tips: Serve coffee praline frozen yogurt garnished with pecan halves. For coffee praline frozen yogurt pie, spoon yogurt mixture into 10" graham cracker crust; garnish with pecan halves. Freeze covered with plastic wrap. Let stand in refrigerator 45 minutes before serving.

### CRANBERRY ORANGE FROZEN YOGURT

- 1 envelope unflavored gelatin
- 1/2 cup milk
- 2 eggs (room temperature)
- 1/4 cup sugar
- 1/4 cup light corn syrup
- 2 cups plain yogurt
- 1 cup cranberry sauce
- 2 tsp. lemon juice
- 1-1/2 tsp. vanilla
- 1 tsp. grated orange peel
- 1/2 tsp. ground nutmeg

Sprinkle gelatin over milk in small saucepan. Let stand 3 minutes. Heat over low heat, stirring constantly until gelatin dissolves; cool slightly. Beat eggs in large mixer bowl on medium speed until thick and lemon colored. Beat in sugar and corn syrup gradually. Beat in gelatin mixture, yogurt, cranberry sauce, lemon juice, vanilla, orange peel and nutmeg on medium speed. Pour into cream can. Makes about 1 quart.

## FROZEN YOGURT

## PEPPERMINT STICK FROZEN YOGURT

- 1 envelope unflavored gelatin
- 1/2 cup milk
- 2 Tbsp. light corn syrup
- 1 cup finely crushed peppermint stick
- 1 tsp. lemon juice
- 1/2 cup whipping cream, whipped
- 2 eggs (room temp.)
- 2 cups plain yogurt

Sprinkle gelatin over milk in small saucepan. Let stand 3 minutes. Heat over low heat stirring constantly, until gelatin dissolves. Cool slightly. Beat eggs in large mixer bowl on medium speed until thick and lemon colored. Beat in corn syrup gradually. Beat in gelatin mixture, peppermint sticks and lemon juice on medium speed. Fold in whipped cream. Pour mixture into cream can. Makes 1 quart.

Tips: Peppermint sticks can be crushed in your Waring Blender® by processing 1 inch pieces 1/2 cup at a time, on high speed.

Serve peppermint stick frozen yogurt in champagne glasses drizzled with creme de cacao or garnished with peppermint sticks.

## LOW-CALORIE PINEAPPLE YOGURT DESSERT

- 8 oz. can juice-packed crushed pineapple
- 1 envelope plain gelatin
- 4 Tbsp. sugar
- Sugar substitute equivalent to 12 tsp. sugar
- 1 cup cold skim milk
- 1 cup low-fat vanilla yogurt
- 1/4 tsp. salt

Drain the juice from the crushed pineapple into a saucepan. Add gelatin and sugar. Wait one minute, then heat over very low heat until gelatin and sugar are melted. Remove from heat. Add sugar substitute. Stir in pineapple, milk, yogurt and salt. Pour into cream can. Chill mixture until ready to process.

## RECIPES

### FROZEN YOGURT

#### PUMPKIN SPICE FROZEN YOGURT

- 2 Tbsp. dark rum
- 1 envelope unflavored gelatin
- 1/4 cup orange juice
- 2 eggs (room temperature)
- 1/4 cup packed light brown sugar
- 1/4 cup dark corn syrup
- 2 cups plain yogurt
- 3/4 cup canned pumpkin
- 1/3 cup coarsely chopped walnuts
- 1 tsp. pumpkin pie spice
- 1/8 tsp. salt
- 2 Tbsp. dark raisins
- 1/2 cup whipping cream, whipped

Sprinkle gelatin over orange juice in small saucepan. Let stand 3 minutes. Heat over low heat, stirring constantly, until gelatin dissolves. Cool slightly. Beat eggs in large mixer bowl on medium speed until thick and lemon colored. Beat in sugar and corn syrup gradually. Beat in gelatin mixture, yogurt, pumpkin, walnuts, pumpkin pie spice, salt and rum on medium speed. Fold in whipped cream. Pour into cream can. Makes 1 quart.

#### RASPBERRY SWIRL FROZEN YOGURT

- 1 envelope unflavored gelatin
- 1/2 cup milk
- 2 eggs (room temperature)
- 2 Tbsp. sugar
- 2 Tbsp. light corn syrup
- 2 cups plain yogurt
- 1 Tbsp. lemon juice
- 2 tsp. vanilla
- 1/8 tsp. salt
- 1/2 cup seedless red raspberry preserves
- granola

Sprinkle gelatin over milk in small saucepan. Let stand 3 minutes. Heat over low heat, stirring constantly, until gelatin dissolves. Cool slightly. Beat eggs in large mixer bowl on medium speed until thick and lemon colored. Beat in sugar and corn syrup gradually. Beat in gelatin mixture, yogurt, lemon juice, vanilla and salt on medium speed. Pour into cream can and process. Spoon frozen yogurt into chilled bowl; swirl raspberry preserves in yogurt mixture. Garnish with granola. Makes 1-1/2 quarts.

## FROZEN CONFECTIONS

### CRANBERRIES JUBILEE

2 cups fresh cranberries  
 3/4 tsp. grated orange peel  
 1/2 cup orange juice  
 2 cups sugar  
 1 tsp. cornstarch  
 1/2 cup cognac or brandy  
 1 quart vanilla ice cream prepared in  
 your Waring Ice Cream Parlor™

Wash cranberries; drain, and remove stems. Set aside. In medium saucepan, combine orange peel, orange juice and sugar with 1/2 cup water; stir over low heat to dissolve sugar. Add cranberries, bring to boiling. Reduce heat, simmer, covered, 5 minutes or until cranberries start to pop.

In small bowl, combine cornstarch with 2 tablespoons water. Stir into cranberry mixture; bring to boiling, stirring. Reduce heat and simmer 1 minute. Mixture will thicken slightly and be translucent. Place into metal serving bowl. In small saucepan, heat cognac slightly over low heat. Pour over cranberry mixture. Light with match. Pass flaming cranberry sauce, to serve over ice cream. Serves 6.

### FROZEN PISTACHIO PUDDING

2 packages instant pistachio pudding  
 1 quart milk

Pour cold milk into cream can. Turn dasher with thumb and forefinger as the pudding mix is slowly poured into can.

### BLACK BOTTOM PIE

Crust: 2 cups finely ground chocolate wafer crumbs  
 1/3 cup soft butter  
 Mix wafer crumbs and butter together thoroughly, and press 9" or 10" pie plate.  
 Freeze 2-3 hours.

Filling: Use Peppermint Ice Cream Recipe, page 14.

Prepare ice cream in Waring Ice Cream Parlor™. Fill frozen pie shell with soft ice cream and re-freeze until hard. Before serving, top with whipped cream. Garnish with shaved milk chocolate. Serves 8-10.

## RECIPES

### FROZEN CONFECTIONS

#### FRENCH YULE LOG

- 1 recipe basic sponge sheet
- 1 quart of your favorite ice cream prepared in your Waring Ice Cream Parlor™
- 1 recipe Continental Mocha Butter Cream

#### BASIC SPONGE SHEET

- |                  |                |
|------------------|----------------|
| 6 eggs separated | 1 tsp. vanilla |
| 1/4 tsp. salt    | 1/2 cup flour  |
| 1/2 cup sugar    |                |

Beat the egg whites with the salt until they stand in soft peaks. Add 4 tablespoons of the sugar, one tablespoon at a time, and continue beating until meringue is very stiff. In a separate bowl beat the egg yolks with the remaining sugar and vanilla until fluffy. Gently fold about 1/4 of the meringue into the egg yolk mixture. Then pour back into the bowl of meringue. Sprinkle with 2 tablespoons of the flour and fold together. Repeat until all the flour is blended. Be careful not to overmix. Pour into a buttered 11"x16" jelly roll pan that has been lined with buttered wax paper. Bake 10 to 12 minutes in a 400° oven until golden. Remove from pan immediately to cool on a rack in the following manner: Sprinkle a tea towel with confectioner's sugar. Invert sponge sheet on towel so the waxed paper is on top. Do not remove wax paper. Roll the cake tightly in the towel to a 16" long cylinder. Cool, carefully unroll and peel off

the wax paper. Trim off the crusty edges and spread cake with your favorite ice cream. Reroll and cover with foil and freeze 1 hour.

Remove from freezer and cut a small piece off each end of the cake diagonally and place on either side of the "Yule Log" with the diagonals against the cake. Cover with foil and return to freezer.

Meanwhile prepare Continental Mocha Butter Cream

- |                                   |                   |
|-----------------------------------|-------------------|
| 2/3 cup sugar                     | 5 egg yolks       |
| 1/3 cup water                     | 1 cup soft butter |
| 1/8 tsp. cream of tartar          |                   |
| 5 oz. melted semi sweet chocolate |                   |
| 4 Tbsp. extra strong coffee       | 3 Tbsp. cognac    |

Mix sugar, water and cream of tartar in a saucepan. Stir over low heat until sugar is completely dissolved. Raise heat and boil without stirring until syrup tests 238°. Meanwhile, beat the egg yolks in a bowl until they are fluffy. Then pour the hot syrup in a thin stream into the yolks, beating constantly. The mixture will become thick and light as it cools from the beating. Beat in chocolate, coffee, and cognac. Set aside until completely cooled. Beat in softened butter. Makes 2 cups.

Remove Yule Log from freezer. Put the Mocha Butter Cream into a pastry bag fitted with a star tube and pipe long lines of the Butter Cream over the entire "log" to resemble bark. Pipe the Butter Cream in a spiral over the cut ends. Freeze. Remove 15 minutes before serving.



#### CREME DE MINT FROZEN MOUSSE

1 cup heavy cream      1/8 tsp. salt  
1/4 cup powdered sugar   1/2 cup creme de mint

Whip cream. Fold in powdered sugar. Add creme de mint. Pour into cream can. Stir thoroughly with wooden spoon or plastic spatula. Process in Waring Ice Cream Parlor™. When done, spoon into sherbert or frappe glasses. Refrigerate until ready to serve. Top with more whipped cream and place green Maraschino cherries in center of each serving.

#### MINCEMENT GLAZE

1 cup prepared mincemeat  
1/2 cup slivered toasted almonds  
1 qt. soft vanilla ice cream prepared in  
your Waring Ice Cream Parlor™

Drain mincemeat well. Mix with almonds. With spatula, press a fourth of the ice cream into bottom of a 5 cup mold. Then press 3/4 of mincemeat mixture irregularly on side of mold. Pack in rest of the ice cream. Fill in crevices with remaining mincemeat mixture. Freeze overnight, or until ice cream is firm.

To unmold, loosen edge with sharp knife. Invert mold on aluminum foil or serving platter. Place hot, damp cloth around mold, to slightly melt ice cream. Then shake out ice cream. Store in freezer until serving time. (Wrap if to be stored longer than several hours).

#### RECIPES

### FROZEN CONFECTIONS

#### FROZEN PEPPERMINT CAKE

1 pkg. (15 oz.) angel food cake mix  
1/3 cup coarsely chopped, thin chocolate  
mint wafers  
3/4 cup chopped walnuts  
3 pints soft peppermint ice cream prepared in  
your Waring Ice Cream Parlor™

Preheat oven to 350°. Make cake as package label directs. Turn into ungreased 10 inch tube pan. Bake on lowest shelf of oven 30 to 40 minutes, or until surface springs back when gently pressed with fingertip. Invert pan immediately, hanging tube over neck of bottle. Let cool completely. (About 1 hour.) Remove; split crosswise into 3 layers.

In large bowl, add mints, nuts and peppermint ice cream, stirring until well combined. (If ice cream becomes too soft to spread, return to freezer for a few minutes). Working quickly, assemble cake on cookie sheet or foil. Spread bottom cake layer with 1/3 ice cream mixture. Top with second cake layer, spread with 1/3 ice cream mixture. Top with third cake layer. Spread with remaining ice cream mixture over top. Freeze until firm (about 2 hours). To serve: With sharp knife, cut frozen cake into slices. Serves 12.

RECIPES

## FROZEN CONFECTIONS

### HOLIDAY ICE CREAM CAKE

- 1 angel food cake (about 10 oz.)
- 1 qt. strawberry ice cream    mock pistachio nuts
- 1 qt. vanilla ice cream    chocolate leaves
- 1 cup whipping cream    strawberries

Tear angel food cake into bite size pieces. Place layer of cake pieces in bottom of chilled 10 inch tube pan. Alternate scoops of strawberry and vanilla ice cream to make next layer. Press firmly into cake. (Use ice cream spade if desired). Add a layer of cake pieces; then a second layer of ice cream. Finish with layer of cake pieces. Press down firmly to level cake. Cover and freeze at least 6 hours, preferably overnight.

To decorate and serve: Remove cake from freezer and let stand at room temperature 5 minutes. Run the metal spatula around edge of pan. Using center post, lift out cake. Turn upside down on serving plate. Place hot, damp cloth around bottom of pan for a few seconds. Run spatula between cake and bottom of pan. Remove pan. Return to freezer to firm. Whip cream in chilled bowl with chilled beaters until stiff. Pipe through pastry tube around base of cake. Sprinkle with Mock Pistachio Nuts. Pipe rosettes of whipped cream on top of cake; decorate with Chocolate Leaves and strawberries. Serve with Fudge Pecan Sauce. Serves 12-16.

### MOCK PISTACHIO NUTS

Place 3 to 4 drops green food coloring with 1 teaspoon water in jar with cover. Add 1/2 cup chopped almonds, shake to color. Spread nuts in shallow baking pan. Bake in preheated 350° oven 6-8 minutes to dry. Do not brown.

### CHOCOLATE LEAVES

Wash and dry thoroughly 10-12 small leaves with stems (Rose or Ivy leaves are ideal). Melt 1/2 cup semi sweet chocolate pieces in heavy saucepan over low heat, stirring until smooth. Cool slightly. Carefully brush a thin layer (about 1/8 inch) of melted chocolate on leaf. Chocolate and leaf will separate more easily if edges are not covered. Place leaves on baking sheet. Chill until firm. Carefully peel leaf from chocolate. Store in refrigerator.

### FUDGE PECAN SAUCE

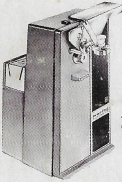
- 1 cup (6 oz.) semi-sweet chocolate pieces
- 1/2 cup light cream or Half & Half
- 1/2 tsp. vanilla
- 1/2 cup pecan halves

Melt chocolate with cream in heavy saucepan over low heat, stirring until smooth. Remove from heat; stir in vanilla. Cool slightly; stir in nuts. Serve warm.

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