

Cuisinart®

INSTRUCTION AND
RECIPE BOOKLET



Flavor Duo™ Frozen Yogurt-Ice Cream & Sorbet Maker

ICE-40BKC Series

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

- 1. READ ALL INSTRUCTIONS BEFORE USING.**
2. To protect against risk of electric shock, do not place cord, plug, or base of appliance in water or any other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Always unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away during operation to reduce the risk of injury and/or damage to the appliance.
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 the appliance to the nearest Cuisinart Repair Centre for examination, repair, electrical or mechanical adjustment.
7. The use of attachments not recommended by Cuisinart may cause fire, electric shock or risk of injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Keep hands and utensils out of freezer bowl while in use to reduce the risk of injury to persons or to the appliance itself. **DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE FREEZER BOWL!** Sharp objects will scratch and damage the inside of the freezer bowl. A rubber spatula or wooden spoon may be used when the appliance is in the OFF position.
11. This appliance is for household use. Any servicing other than cleaning and user maintenance should be done only by authorized Cuisinart Repair Personnel.
12. Do not use the freezer bowl on flames, hot plates or stoves. Do not expose to heat source. Do not wash in dishwasher; doing so may cause risk of fire, electric shock or injury.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

NOTICE

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

CAUTION

This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by an authorized service representative.

- Do not immerse base in water.
- To reduce the risk of fire or electric shock, do not disassemble the base.
Note: the base does not contain any user-serviceable parts.
- Repairs should be made only by authorized personnel.
- Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.
- Never clean with scouring powders or hard implements.

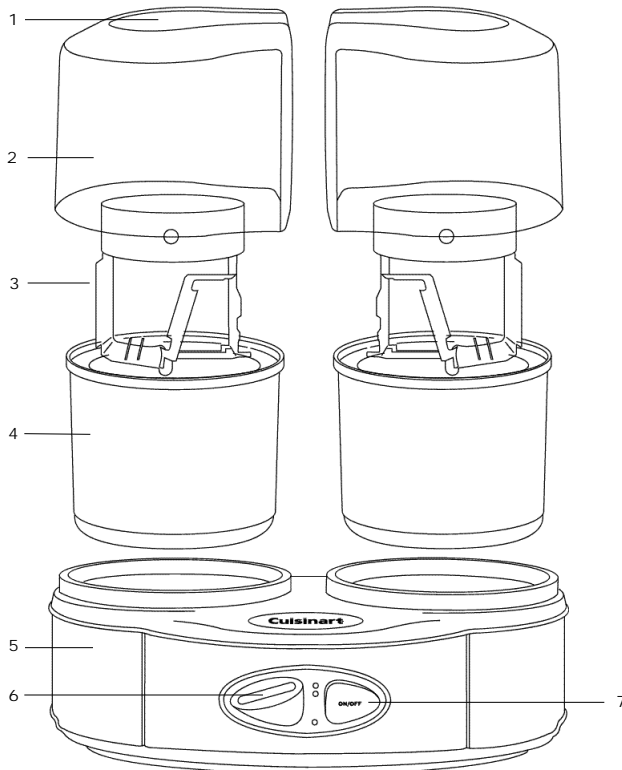
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INTRODUCTION

Congratulations on your purchase of the Cuisinart® Flavor Duo™ Frozen Yogurt-Ice Cream & Sorbet Maker. Now you can delight big groups of family and friends with decadently rich homemade ice creams, light fruit sorbets, creamy sherbets and deliciously healthy frozen yogurt. The dual-bowl design of this premium dessert maker lets you prepare up to 2 quarts (1.9 L) of 1 or 2 of your favourite frozen desserts in as little as 20 minutes!

With the touch of a button, this stunning brushed stainless steel dessert maker automatically starts the process. Ingredients are added to double-insulated freezer bowls through easy-pour spouts to create the smoothest, creamiest frozen desserts.



FEATURES AND BENEFITS

1. Ingredient Spouts

Pour recipe ingredients through the spout. Also use to add ingredients, like chips or nuts, without interrupting the freezing cycle.

2. Easy-lock Lids

Transparent, so you can watch the freezing process as it progresses. Lid is designed to easily lock to the base.

3. Mixing Arms

Mixes and aerates ingredients in freezer bowl to create frozen dessert or drink.

4. Freezer Bowls

Contain cooling liquid between a double insulated wall to create fast and even freezing. Double wall keeps the bowls cool and at an even temperature.

5. Base

Contains heavy-duty motor strong enough to handle ice cream, frozen yogurt, sherbet, sorbet, and frozen drinks.

6. One or Two Bowl Button

Gives you the option of making a double or single batch.

7. On/Off Switch

8. Cord Storage (not shown)

Unused cord is easily pushed into the base to keep counters neat and safe.

BEFORE USING FOR THE FIRST TIME

DO NOT immerse the motor base in water. Wipe it with a moist cloth. Wash the lids, freezer bowls and mixing arms in warm soapy water to remove any dust or residue from the manufacturing and shipping process. DO NOT clean any of the parts with abrasive cleaners or hard implements.

FREEZING TIME AND BOWL PREPARATION

The freezer bowls must be completely frozen before you begin your recipe. The length of time needed to reach the frozen state depends on how cold your freezer is. For the most convenient frozen desserts and drinks, leave your freezer bowls in the freezer at all times. You can take them out any time for immediate use.

In general, freezing time is between 6 hours and 22 hours. To determine whether the bowl is completely frozen, shake it. If you do not hear liquid moving, the cooling liquid is frozen. Before freezing, wash and dry the bowl.

Wrap it in a plastic bag to prevent freezer burn. We recommend that you place the freezer bowls in the back of your freezer where it is coldest.

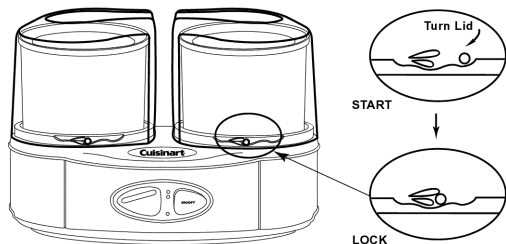
Reminder: Your freezer should be set to 0°F (-18°C) to ensure proper freezing of all foods.

MAKING FROZEN DESSERTS OR DRINKS

1. **Prepare recipe ingredients from pages that follow or from your own recipe.** Cuisinart recipes begin on page 4. If you use your own recipe, be sure it yields 1 quart (1 L) or less. For best results, prepare ingredients in a container that is easy to pour from.
2. **Remove the freezer bowl(s) from the freezer.** (Remove plastic bag if you have wrapped freezer bowls.) Place freezer bowls on the centre of the base.

NOTE: Bowl will begin to defrost quickly once it has been removed from freezer. Use it immediately after removing from freezer.

3. **Place mixing arm(s) in freezer bowl(s).** Arm does not fit tightly. It just rests in the centre of the bowl, with the circle side facing up.
4. **Place lid(s) on base.** Easy-lock lid mechanism allows lid to rest on base in one position. Set lid(s) slightly off centre and turn clockwise to lock in place.



5. **Choose the one or two bowl switch position.** If you choose one bowl only, use the right side of the unit. Always select this prior to turning on the unit.
6. **Press On/Off switch.** Freezer bowls will begin to turn. If you chose to make only one batch, just the right bowl will begin to turn.
7. **Immediately pour ingredients through ingredient spout(s).**
8. **Frozen desserts or drinks will be done in 20-30 minutes.** The time will depend on the recipe, and the volume of the dessert or drink you are making. When the mixture has thickened to your liking, it is done. If you

desire a firmer consistency, transfer the dessert or drink to an airtight container and store in the freezer for two or more hours.

NOTE: Do not store frozen desserts or drinks in the freezer bowl. Desserts and drinks will stick to the side of the freezer bowl and may damage the bowl. Store only in a plastic airtight container.

ADDING INGREDIENTS

Ingredients such as chips and nuts should be added about 5 minutes before the recipe is complete. Once the dessert or drink has begun to thicken, add the ingredients through the ingredient spout. Nuts and other ingredients should be no larger than a chocolate chip.

SAFETY FEATURE

The Cuisinart® Flavor Duo™ is equipped with a safety feature that automatically stops the unit if the motor overheats. This may occur if the dessert or drink is extremely thick, if the unit has been running for an excessively long period of time, or if added ingredients (nuts, etc.) are in extremely large pieces. To reset the unit, put the ON/OFF switch in the OFF position. Let the unit cool off. After a few minutes, you may turn the unit on again and continue making the dessert or drink.

CLEANING AND STORAGE

Cleaning

Clean the freezer bowls, mixing arms and lids in warm soapy water. **DO NOT PUT FREEZER BOWLS IN THE DISHWASHER. DO NOT CLEAN WITH ABRASIVE CLEANSERS OR IMPLEMENTS.** Wipe motor base clean with damp cloth. Dry all parts thoroughly.

Storage

DO NOT put freezer bowls in freezer if bowls are wet. **DO NOT** store lids, mixing arms, or base in freezer. You may store the freezer bowls in the freezer for convenient, immediate use. Before freezing, wrap the bowls in a plastic bag to prevent freezer burn. Do not store frozen desserts or drinks in the freezer bowls in the freezer for more than 30 minutes at a time. Transfer frozen desserts or drinks to an airtight container for longer storage in the freezer.

RECIPE TIPS

The recipes that follow offer you a variety of options for delicious frozen drinks and desserts. You may create or use recipes of your own, as long as they yield no more than 1 quart (1 L).

Recipe Tips:

- Frozen desserts from the Cuisinart® Flavor Duo™ use pure, fresh ingredients. Because of this, the desserts and drinks do not have the same characteristics as commercially prepared frozen desserts and drinks. Most store-bought versions use gums and preservatives to make them firmer. **If you desire a firmer consistency, transfer the dessert or drink to an airtight container and store in the freezer until desired consistency is reached, usually two or more hours.**
- Some recipes use precooked ingredients. For best results, the mixture should be chilled overnight before using. Or, chill the recipe over an ice bath, until it is completely cooled, before using.
- To make an ice bath, fill a large container with ice and water. Place saucepan or other container into the ice bath. Cool precooked ingredients completely.
- Prior to freezing, most recipes may be stored in the refrigerator for up to 3 days.
- You may substitute lower fat creams (e.g. half and half) and milk (reduced fat or lowfat) for heavy cream and whole milk used in many recipes. However, keep in mind that the higher the fat content, the richer and creamier the result. Using lower fat substitutes may change the taste, consistency and texture of the dessert. When substituting, be sure to use the same volume of the substitute as you would have used of the original item. For example, if the recipe calls for two cups (500 ml) of cream, use a total of two cups of the substitute (such as 1 cup (250 ml) cream, 1 cup (250 ml) whole milk).
- You may substitute artificial sweeteners for sugar. If the recipe is to be precooked, add the sweetener after the heating process is complete and ingredients have cooked. Stir the mixture thoroughly to dissolve the sweetener.
- In recipes that use alcohol, add the alcohol during the last two minutes of the freezing process. Otherwise, the alcohol may impede the freezing process.
- When making sorbet, be sure to test the ripeness and sweetness of the fruit before you use it. The freezing process reduces the sweetness of the fruit so that it will taste less sweet than the recipe mixture. If the fruit tastes tart, add sugar to the recipe. If the fruit is very ripe or sweet, reduce the amount of sugar in the recipe.
- The Cuisinart recipes listed below will yield up to 1 quart (1 L) of dessert or drink. When pouring ingredients in through the ingredient spout, DO NOT fill the freezer bowl higher than 1/4" (0.625 cm) from the top of the freezer

bowl. The ingredients will increase in volume during the freezing process.

- When making more than one recipe at a time, be sure the freezer bowl is completely frozen before each use.
- Make sure mixing arm and lid are in place and that you have chosen the one or two bowl button position before turning on machine.
- Well-chilled mixtures may require shorter mixing times.

BASIC ICE CREAMS

VANILLA ICE CREAM

Vanilla is still the number one ice cream flavour – this one is particularly easy and doesn't require cooking. Try one of our variations, or let your imagination go.

Preparation: 5 minutes, plus 20 – 25 minutes chilling time, optional 2 hours to ripen.

Makes eight servings.

3/4 cup (175 ml) whole milk, well chilled
2/3 cup (150 ml) granulated sugar
1-1/2 cups (375 ml) heavy cream, well chilled
1 teaspoon (5 ml) pure vanilla extract, to taste

In a medium bowl, use a hand mixer or a whisk to combine the milk and granulated sugar until the sugar is dissolved, about 1 to 2 minutes on low speed. Stir in the heavy cream and vanilla to taste. Turn the machine ON, pour mixture into freezer bowl, and let mix until thickened, about 20 to 25 minutes. The ice cream will have a soft creamy texture. If desired, transfer the ice cream to an airtight container and place in freezer until firm, about 2 hours to "ripen".

Nutritional information per serving:

*Calories 233 (66% from fat) • carb. 19g • pro 2g • fat 17g
sat. fat 13g • chol. 64mg • sod. 28mg • calc. 56mg • fiber 0g*

VARIATIONS:

Mint Chip: Omit the vanilla and replace with 3/4 – 1 teaspoon (3-5 ml) pure peppermint extract (to taste). Chop 3 ounces (85 g) of your favourite bittersweet or semi-sweet chocolate bar into tiny uneven pieces. Add the chopped chocolate during the last 5 minutes of mixing.

Butter Pecan: Melt 1/2 stick unsalted butter in a 10-inch (25 cm) skillet. Add 1/2 cup (125 ml) roughly chopped pecans and 3/4 teaspoon (3 ml) kosher salt. Cook over medium-low heat; stirring frequently until the pecans are lightly browned.

Remove from the heat; strain (the butter will have a pecan flavour and may be reserved for another use). Allow the pecans to cool completely. Add the toasted buttered pecans during the last 5 minutes of mixing.

Cookies & Cream: Add 1/4 – 1/3 cup (50-75 ml) coarsely chopped cookies (chocolate chips, Oreos®, Mint Oreos®, chocolate covered graham crackers, etc.) during the last 5 minutes of mixing.

Candy & Cream: Roughly chop enough of your favourite candy bar (Heath®, Reese's Peanut Butter Cups®, KitKat®, etc.) to make 1/4 - 1/3 cup (50-75 ml) of chopped candy or measure 1/3 cup (75 ml) of your favourite M&M® candies; refrigerate until ready to use. Add the chopped candy during the last 5 minutes of mixing.

CHOCOLATE ICE CREAM

Choose your favourite brand of dark chocolate to make this yummy.

Preparation: about 1 hour (active time about 5 - 10 minutes), plus 20 - 25 minutes chilling time, optional 2 hours to “ripen”.

Makes eight 1/2-cup (125 ml) servings.

3/4 cup (175 ml) whole milk
1/3 cup (75 ml) granulated sugar
4-6 ounces (113-170 g) bittersweet or semi-sweet chocolate, broken into 1/2-inch (1.25 cm) pieces
1-1/2 cups (375 ml) heavy cream, well chilled
1 teaspoon (5 ml) pure vanilla extract

Heat the whole milk until it is just bubbling around the edges (this may be done on the stovetop or in a microwave). In a blender, or food processor fitted with the metal blade, pulse to process the sugar with the chocolate until the chocolate is very finely chopped. Add the hot milk; process until well blended and smooth. Transfer to a medium bowl and let the chocolate mixture cool completely. Stir in the heavy cream and vanilla to taste. Chill for 30 minutes or longer.

Turn the machine ON, pour mixture into freezer bowl and let mix until thickened, about 20 to 25 minutes. The ice cream will have a soft creamy texture. If desired, transfer the ice cream to an airtight container and place in freezer until firm, about 2 hours to “ripen”.

Nutritional information per serving:

Calories 309 (69% from fat) • carb. 23g • pro. 3g • fat 25g sat. fat 15g • chol. 64mg • sod. 29mg • calc. 63mg • fiber 1g

VARIATIONS:

Chocolate Almond: Add 1/3 teaspoon (1.4 ml) pure almond extract along with the vanilla. Add 1/4 – 1/3 cup (50-75 ml) chopped toasted almonds or chopped chocolate-coated almonds during the last 5 to 10 minutes of freezing.

Chocolate Cookie: Add 1/4 – 1/3 cup (50-75 ml) chopped cookies (chocolate chip or chocolate sandwich, chocolate mint, chocolate covered graham crackers, etc.) during the last 5 minutes of freezing. Transfer to a container and freeze for 2 hours before serving.

Chocolate Fudge Brownie: Add 1/4 – 1/3 cup (50-75 ml) chopped day old brownies during the last 5 minutes of freezing. Transfer to a container and freeze for 2 hours before serving.

Chocolate Marshmallow Swirl: When removing the ice cream to a container for freezing, layer it with dollops of your favourite chocolate sauce and scoops of marshmallow crème (Fluff). Freeze at least 2 hours before serving.

FRESH STRAWBERRY ICE CREAM

Fresh strawberry ice cream is particularly good when made with farm fresh summer berries.

Preparation: 5 – 10 minutes, plus 2 hours for the strawberries to macerate, 20 – 25 minutes chilling time. Optional 2 hours to “ripen”.

Makes eight servings.

4 ounces (113 g) fresh ripe strawberries, stemmed and sliced
1 tablespoon (15 ml) freshly squeezed lemon juice
2/3 cup (150 ml) sugar, divided
3/4 cup (175 ml) whole milk
1-1/2 cups (375 ml) heavy cream
3/4 teaspoon (3 ml) pure vanilla extract

In a small bowl, combine the strawberries with the lemon juice and 3 tablespoons (45 ml) of the sugar, stir gently, and allow the strawberries to macerate in the juices for 2 hours.

In a medium bowl, use a hand mixer or a whisk to combine the milk and granulated sugar until the sugar is dissolved, about 1 to 2 minutes on low speed. Stir in the heavy cream, any accumulated juices from the strawberries and vanilla. Turn the machine ON, pour mixture into freezer bowl, and let mix until thickened, about 20 to 25 minutes. Add the sliced strawberries during the last 5 minutes of freezing. The ice cream will have a soft creamy texture. If desired, transfer the ice cream to an airtight container and place in freezer until firm, about 2 hours to “ripen”.

Note: This ice cream will have a “natural” appearance of very pale pink. If a deeper pink is desired, sparingly add red food colouring by drops until desired colour is achieved.

Nutritional information per serving:

*Calories 238 (64% from fat) • carb. 20 g • pro. 2g • fat 17g
sat. fat 11g • chol. 64mg • sod.28mg • calc. 58mg • fiber 0g*

HOLIDAY RECIPES

EGGNOG ICE CREAM

Freshly grated nutmeg gives this festive holiday treat extra special flavour.

Preparation: 5 – 10 minutes, 20 – 25 minutes chilling time. Optional 2 hours to “ripen” in freezer.

Makes about eight servings.

- 1/3 cup (75 ml) pasteurized egg product, such as EggBeaters®**
- 1/2 cup (125 ml) sugar**
- 3/4 cup (175 ml) whole milk**
- 1-1/2 cups (375 ml) heavy cream**
- 3/4 teaspoon (3 ml) rum extract**
- 3/4 teaspoon (3 ml) brandy extract**
- 1 teaspoon (5 ml) pure vanilla extract**
- 1/8 teaspoon (0.5 ml) freshly grated nutmeg**

Combine the pasteurized egg product and sugar in a medium bowl and beat on medium speed with a hand mixer until thickened and pale yellow in appearance, about 1-1/2 to 2 minutes. Use low speed to stir in the whole milk, heavy cream, rum extract, brandy extract, and vanilla extract. Stir in the nutmeg to taste.

Turn the machine ON, pour mixture into freezer bowl and let mix until thickened, about 20 to 25 minutes. The ice cream will have a soft creamy texture. If desired, transfer the ice cream to an airtight container and place in freezer until firm, about 2 hours to “ripen”.

Nutritional information per serving:

*Calories 223 (69% from fat) • carb. 15g • pro. 3g • fat 18g
sat. fat 11g • chol. 70mg • sod. 41mg • calc. 60mg • fiber 0g*

PUMPKIN SPICE ICE CREAM

A delicious change from the traditional holiday pumpkin pie. Serve in goblets with a dash of cognac, some caramel sauce and toasted pine nuts for a special treat.

Preparation: 25 – 30 minutes, plus time to chill the custard; 20 – 25 minutes chilling. Optional 2 hours to “ripen” in freezer.

Makes eight servings.

- 1 cup (250 ml) whole milk**
- 1 cup (250 ml) heavy cream**
- 1/2 vanilla bean**
- 1/2 cup (125 ml) light brown sugar, packed**
- 2 large eggs**
- 1 large egg yolk**
- 2/3 cup (150 ml) pumpkin purée (may use canned solid pack pumpkin)**
- 1/2 teaspoon (2 ml) ground cinnamon**
- 1/4 teaspoon (1 ml) ground ginger**
- 1/4 teaspoon (1 ml) ground allspice**
- Pinch freshly grated nutmeg**

In a 2-3/4 quart (2.6 L) saucepan, combine the whole milk and the cream over low heat. Split the vanilla bean with a sharp knife and scrape the seeds out using the blunt edge of the knife. Stir the seeds and bean pod into the milk mixture. Raise the heat until the mixture just begins to bubble around the edges, lower the heat and allow the vanilla to “steep” in the cream for about 15 to 20 minutes. Remove the vanilla bean and discard or rinse and reserve for another use.

While the milk mixture steeps, combine the brown sugar with the eggs and yolks in a medium bowl. Use a hand mixer on medium speed to beat until thickened, smooth, and pale tan in colour, 1 to 2 minutes. With the mixer on low speed, add 1 cup (250 ml) of the hot milk mixture in a slow, steady stream, and mix until combined, about 30 seconds. Stir the egg mixture into the warm milk mixture, stirring continuously. Cook over low heat until slightly thickened and the mixture coats the back of a wooden spoon, 3 to 5 minutes. Remove from heat and press through a fine mesh strainer. Stir in the pumpkin purée and spices. Cool completely. *

When completely chilled, turn machine ON. Pour the custard into the freezer bowl, and let mix until mixture thickens, 20 to 25 minutes. The ice cream will have a soft creamy texture. If desired, transfer the ice cream to an airtight container and place in freezer until firm, about 2 hours to “ripen”.

*Transfer to a bowl and cover with plastic wrap directly on the custard to prevent a skin from forming. Refrigerate until chilled completely, or chill over an ice bath for 1 hour. The custard can be made up to 2 days ahead; keep refrigerated.

Nutritional information per serving:

*Calories 207 (60% from fat) • carb. 18g • pro. 4g • fat. 14g
sat. fat 8g • chol. 125mg • sod. 48mg • calc. 84mg • fiber 1g*

PEPPERMINT STICK ICE CREAM

Serve peppermint stick ice cream alone, or top with your favourite hot fudge or chocolate sauce.

Preparation: 5 – 10 minutes, 20 – 25 minutes chilling time. Optional 2 hours to “ripen” in freezer.

Makes eight servings.

- 3/4 cup (175 ml) whole milk, well chilled**
- 2/3 cup (150 ml) granulated sugar**
- 1-1/2 cups (375 ml) heavy cream, well chilled**
- 3/8 teaspoon (1.8 ml) pure vanilla extract**
- 3/4 teaspoon (3 ml) peppermint extract**
- 1/2 cup (125 ml) crushed hard peppermint candies**

In a medium bowl, use a hand mixer or a whisk to combine the milk and granulated sugar until the sugar is dissolved, about 1 to 2 minutes on low speed. Stir in the heavy cream, vanilla and peppermint extract. Turn the machine ON; pour mixture into freezer bowl, and let mix until thickened, about 20 to 25 minutes. Add the crushed peppermint candies during the last 5 minutes of mixing. The ice cream will have a soft creamy texture. If desired, transfer the ice cream to an airtight container and place in freezer until firm, about 2 hours to “ripen”.

Nutritional information per serving:

*Calories 274 (56% from fat) • carb. 29g • pro. 2g • fat 17g
sat. fat 11g • chol. 64mg • sod. 32mg • calc. 58mg • fib 0g*

SORBETS & SHERBETS

FRESH LEMON SORBET

Bits of fresh citrus zest add a burst of flavour to this refreshing sorbet.

Preparation: 10 minutes + cooling time; 20 – 25 minutes chilling time. Optional 2 hours to “ripen” in freezer.

Makes eight servings.

- 1-3/4 cups (425 ml) sugar**
- 1-3/4 cups (425 ml) water**
- 1-1/4 cups (300 ml) freshly squeezed lemon juice**
- 2 teaspoons (10 ml) finely chopped lemon zest***

Combine the sugar and water in a medium saucepan and bring to a boil over medium-high heat. Reduce heat to low and simmer without stirring until the sugar dissolves, about 3 to 5 minutes. Cool completely. This is called a simple syrup and may be made ahead in larger quantities to have on hand for making fresh lemon sorbet. Keep refrigerated until ready to use.

When cool, add the lemon juice and zest; stir to combine. Turn the machine ON. Pour the lemon mixture into the freezer bowl, and mix until the mixture thickens, about 20 to 25 minutes. The sorbet will have a “soft serve” texture. If desired, transfer the sorbet to an airtight container and place in freezer until firm, about 2 hours to “ripen”.

*When zesting a lemon or lime, use a vegetable peeler to remove the coloured part of the citrus rind.

Nutritional information per serving:

*Calories 178 (0% from fat) • carb. 47g • pro. 0g • fat 0g
sat. fat 0g • chol. 0mg • sod. 2mg • calc. 4mg • fiber 0g*

VARIATIONS:

Fresh Lime Sorbet: Substitute 1-1/4 cups (300 ml) freshly squeezed lime juice for the lemon juice and 2 teaspoons (10 ml) finely chopped lime zest for the lemon zest.

Fresh Lemon-Lime Sorbet: Use half lemon juice and half lime juice and 1 teaspoon (5 ml) each of finely chopped lemon and lime zest.

Fresh Pink Grapefruit Sorbet: Substitute 1-1/4 cups (300 ml) freshly squeezed pink grapefruit juice for the lemon juice, and 1 tablespoon (15 ml) finely chopped grapefruit zest for the lemon zest. Add 3 tablespoons (45 ml) Orgeat Syrup to the mixture (Orgeat Syrup is used for cocktails such as a MaiTai or Scorpion, and can be found with the drink mixers in most grocery stores).

FRESH MANGO SORBET

A nice light ending to any meal.

Preparation: 10 – 15 minutes; 20 – 25 minutes chilling time. Optional 2 hours to “ripen” in freezer.

Makes eight servings.

- 28 ounces (794 g) mango cubes**
- 1/3 cup (75 ml) sugar**
- 2 tablespoons (25 ml) corn syrup**
- 3 tablespoons (45 ml) fresh lemon or lime juice**

Combine the mango cubes, sugar, corn syrup and lemon juice in a blender or food processor that has been fitted with the metal blade. Pulse to chop, then process until thick and smooth, scraping jar or work bowl as necessary with a spatula. The mango purée may be made up to one day ahead; cover and refrigerate until ready to use.

Turn the machine ON. Pour the mango purée into the freezer bowl and mix until the mixture thickens, about 20 to 25 minutes. The sorbet will have a “soft serve” texture. If desired, transfer the mango sorbet to an airtight container and place in freezer until firm, about 2 hours to “ripen”.

Nutritional information per serving:

*Calories 112 (2% from fat) • carb. 30g • pro. 1g • fat 0g
sat. fat 0g • chol. 0mg • sod. 8mg • calc. 10mg • fiber 2g*

FRESH STRAWBERRY SORBET

Serve fresh strawberry sorbet in a chocolate candy cup.

Preparation: 1-1/2 hours (active, about 15 – 20 minutes); 20 – 25 minutes chilling time. Optional 2 hours to “ripen” in freezer.

Makes about eight servings.

2/3 cup (150 ml) sugar
2/3 cup (150 ml) water
3 tablespoons (45 ml) corn syrup
12 ounces (340 g) fresh strawberries, stems removed, quartered
3 tablespoons (45 ml) fresh lemon or lime juice

Bring the sugar and water to a boil in a medium saucepan. Reduce the heat and simmer without stirring until the sugar is completely dissolved. Transfer to a bowl and let cool completely.

Combine the strawberries and lemon juice in a food processor fitted with the metal blade. Pulse to chop the strawberries, about 15 to 20 times, then process until the strawberries are completely puréed, 1 to 2 minutes. Combine strawberry purée with the cooled sugar syrup and corn syrup. Chill for 1 hour or longer.

Turn the machine ON. Pour the strawberry purée mixture into the freezer bowl and mix until the mixture thickens, about 20 to 25 minutes. The sorbet will have a “soft serve” texture. If desired, transfer the strawberry sorbet to an airtight container and place in freezer until firm, about 2 hours to “ripen”.

Nutritional information per serving:

*Calories 104 (2% from fat) • carb. 30g • pro. 0g • fat 0g
sat. fat 0g • chol. 0mg • sod. 12mg • calc. 8mg • fiber 1g*

LIME SHERBET

Cool and refreshing, sherbets have long been favourite dessert treats.

Preparation: 5 minutes, plus 20 – 25 minutes chilling time, optional 2 hours to ripen.

Makes eight servings.

2-1/4 cups (550 ml) whole milk
1 cup (250 ml) frozen limeade concentrate, thawed
2 tablespoons (25 ml) sugar
1 teaspoon (5 ml) grated lime zest
1 - 2 drops green food colouring, optional

Combine the milk, limeade concentrate, sugar, and lime zest in a blender or food processor fitted with the metal blade. Add green food colouring if desired.

Turn the machine ON. Pour the mixture into freezer bowl and let mix until mixture thickens, about 25 to 30 minutes. If desired, transfer sherbet to an airtight container and place in freezer until firm, about 2 hours.

Nutritional information per serving:

*Calories 101 (22% from fat) • carb. 18g • pro. 3g • fat 2g
sat. fat 2g • chol. 12mg • sod. 40mg • calc. 98mg • fiber 0g*

VARIATIONS:

Orange Sherbet: Combine 2-1/4 cups (550 ml) whole milk with 1 cup (250 ml) orange juice concentrate (thawed), and 1-1/2 tablespoons (25 ml) sugar in a blender or food processor until smooth. Freeze as directed.

Pineapple Sherbet: Combine 2/3 cup (150 ml) fat-free vanilla yogurt, 1-1/3 cups (325 ml) whole milk, 1-1/2 cups (375 ml) pineapple juice concentrate (thawed), and 2 tablespoons (25 ml) sugar in a blender or food processor until smooth. Freeze as directed.

Nutritional information per serving (Pineapple Sherbet):

*Calories 126 (14% from fat) • carb. 24g • pro. 3g • fat 2g
sat. fat 1g • chol. 8mg • sod. 41mg • calc. 116mg • fiber 0g*

FROZEN YOGURTS

CHOCOLATE FROZEN YOGURT

A lower fat treat with rich, satisfying chocolate flavour.

Preparation: about 5 – 10 minutes; 20 – 25 minutes chilling time.
Optional 2 hours to “ripen” in freezer.

Makes eight servings.

- 1 cup (250 ml) whole milk**
- 6 ounces (170 g) bittersweet or semisweet chocolate, chopped**
- 1/4 cup (50 ml) sugar**
- 2 cups (500 ml) lowfat vanilla yogurt**

Combine the milk and chocolate in a saucepan and place over low heat; stir until the chocolate is completely melted and sugar is dissolved. Transfer to a bowl and refrigerate until completely cool. Add the yogurt, stir until smooth. Pour into the freezer bowl, turn the machine ON and let mix until thickened, about 20 to 25 minutes. If desired, transfer the frozen yogurt to an airtight container and place in freezer until firm, about 2 hours to “ripen”.

Nutritional information per serving:

*Calories 194 (43% from fat) • carb. 25g • pro. 5g • fat 10g
sat. fat 6g • chol. 7mg • sod. 53mg • calc. 146mg • fiber 1g*

VERY BERRY FROZEN YOGURT

Use fresh berries in season, but frozen berries make this a year ‘round treat.

Preparation: about 15 – 20 minutes; 20 – 25 minutes chilling time.
Optional 2 hours to “ripen” in freezer.

Makes about eight servings.

- 2 cups (500 ml) lowfat vanilla yogurt**
- 1/2 cup (125 ml) whole milk**
- 1/4 cup (50 ml) sugar**
- 1 12-ounce (340 g) bag frozen mixed berries, puréed and strained to remove seeds**

Combine the yogurt, milk, and sugar in a medium mixing bowl; using a hand mixer on medium speed, mix until sugar is dissolved, about 1-1/2 to 2 minutes. With the mixer on low speed, add the berry purée and mix until combined, about 30 to 40 seconds. Turn the machine ON. Pour the

mixture into the freezer bowl and let mix until thickened, about 25 to 30 minutes. If desired, transfer the frozen yogurt to an airtight container and place in freezer until firm, about 2 hours to “ripen”.

Nutritional information per serving:

*Calories 102 (11% from fat) • carb. 20g • pro. 3g • fat 1g
sat. fat 1g • chol. 5mg • sod. 45mg • calc. 124mg • fiber 1g*

PEACH FROZEN YOGURT

The creamy consistency of our peach frozen yogurt makes it hard to believe that it is so low in fat.

Preparation: 5 – 10 minutes; 20 – 25 minutes chilling time. Optional 2 hours to “ripen” in freezer.

Makes eight servings.

- 1 can (15 ounces [425 g]) peaches packed in juice**
- 2 cups (500 ml) lowfat vanilla yogurt**
- 1/3 cup (75 ml) sugar**

Drain peaches, reserving 1/4 cup (50 ml) of the juice. In a blender or food processor fitted with the metal blade, pulse to chop the peaches. Add the vanilla yogurt, sugar, and reserved peach juice. Process until smooth and the sugar is dissolved, about 1 minute. Pour the peach/yogurt mixture into the freezer bowl, turn the machine ON, and let mix until thickened, about 20 to 25 minutes. If desired, transfer the frozen yogurt to an airtight container and place in freezer until firm, about 2 hours to “ripen”.

Nutritional information per serving:

*Calories 101 (7% from fat) • carb. 21g • pro. 3g • fat 1g
sat. fat 0g • chol. 3mg • sod. 39mg • calc. 100mg • fiber 0g*

PREMIUM ICE CREAMS & GOURMET FLAVOURS

VANILLA BEAN

Rich and creamy, vanilla bean ice cream is a traditional French custard style ice cream.

Preparation: about 40 - 45 minutes active time (must allow time to cool completely); 20 – 25 minutes chilling time. Optional 2 hours to “ripen” in freezer.

Makes eight servings.

1-1/4 cups (300 ml) whole milk
1-1/4 cups (300 ml) heavy cream
1 vanilla bean (about 6 inches [15 cm] in length)
2 large eggs
2 large egg yolks
1/2 cup (125 ml) sugar
2 teaspoons (10 ml) vanilla extract

Combine the milk and cream in a medium saucepan. Use a sharp knife to split the vanilla bean in half lengthwise. Use the blunt edge to scrape out the “seeds”. Stir the seeds and bean pod into the milk/cream mixture. Bring the mixture to a slow boil over medium heat, reduce the heat to low, and simmer for 30 minutes, stirring occasionally.

Combine the eggs, egg yolks, and sugar in a medium bowl. Use a hand mixer on medium speed to beat until the mixture is thick, smooth, and pale yellow in colour, about 1-1/2 to 2 minutes.

Remove the vanilla bean pod from the milk/cream mixture. Pour out 1 cup (250 ml) of the hot liquid. With the mixer on low speed, add the cup of hot milk/cream to the egg mixture in a slow steady stream. When thoroughly combined, pour the egg mixture back into the saucepan and stir to combine. Cook, stirring constantly, over medium low heat until mixture is thick enough to coat the back of a spoon. Stir in vanilla extract. Transfer to a bowl, cover with a sheet of plastic wrap placed directly on the custard, and chill completely.

Turn the machine ON, pour the chilled custard into the freezer bowl, and let mix until thickened, about 25 to 30 minutes. If desired, transfer the frozen yogurt to an airtight container and place in freezer until firm, about 2 hours to “ripen”.

Nutritional information per serving:

*Calories 234 (67% from fat) • carb. 15g • pro. 4g • fat 18g
sat. fat 10g • chol. 163mg • sod. 50mg • calc. 81mg • fiber 0g*

VARIATIONS:

Use any of the variations listed for basic vanilla ice cream or basic chocolate ice cream, p. 4-5.

Fresh Peaches & Cream: Combine 2/3 cup (150 ml) chopped ripe peaches with 3 tablespoons (45 ml) sugar and 1 tablespoon (15 ml) freshly squeezed lemon juice and let macerate for 2 hours. Drain and stir the accumulated juices into the chilled cream base. Chill the custard as directed, adding the reserved chopped peaches during the last 5 minutes of chilling.

Fresh Strawberries & Cream: Combine 2/3 cup (150 ml) thinly sliced, hulled fresh strawberries with 2 tablespoons (25 ml) sugar and 1 tablespoon (15 ml) freshly squeezed lemon juice and let macerate for 2 hours.

Drain and stir the accumulated juices into the chilled cream base. Chill the custard as directed, adding the reserved sliced strawberries during the last 5 minutes of chilling.

DECADENT CHOCOLATE ICE CREAM

A chocoholic’s delight, decadent chocolate ice cream is like eating a frozen truffle.

Preparation: about 30 minutes + cooling time, 25 – 30 minutes. Optional 2 hours to “ripen” in freezer.

Makes eight servings.

1-1/4 cups (300 ml) whole milk
1-1/4 cups (300 ml) heavy cream
1 vanilla bean
2/3 cup (150 ml) sugar
2/3 cup (150 ml) Dutch process cocoa
2 large eggs
1 large egg yolk
1 teaspoon (5 ml) vanilla
6 ounces (170 g) bittersweet chocolate, chopped

In a medium saucepan, combine the whole milk and heavy cream over medium low heat. With a sharp knife, split the vanilla bean lengthwise; use the blunt edge of the knife to scrape out the “seeds” of the vanilla bean. Stir the seeds and bean pod into the milk/cream mixture. Simmer the milk/cream mixture over low heat for 30 minutes. After 30 minutes, remove the vanilla bean pod and discard or rinse and reserve for another use.

Combine the sugar, cocoa, eggs, and egg yolk in a medium bowl; use a hand mixer on medium speed to beat the sugar, cocoa, and eggs until thickened like mayonnaise. Measure out 1 cup (250 ml) of the hot milk/cream mixture. With the mixer on low speed, add the hot milk/cream in a slow, steady stream and mix until completely incorporated. Stir the chopped chocolate into the saucepan with the hot milk/cream, then stir the egg mixture into the hot milk/cream. Cook over low heat, stirring constantly, until the mixture thickens and begins to resemble a chocolate pudding. Transfer the chocolate mixture to a bowl. Cover with plastic wrap placed directly on the surface of the chocolate mixture, and refrigerate until completely cooled.

Pour the chilled custard into the freezer bowl, turn the machine ON and let mix until thickened, about 25 to 30 minutes. If desired, transfer the frozen yogurt to an airtight container and place in freezer until firm, about 2 hours to “ripen.”

Nutritional information per serving:

*Calories 359 (60% from fat) • carb. 33g • pro. 7g • fat 26g
sat. fat 15g • chol. 136mg • sod. 51mg • calc. 99mg • fiber 3g*

WHITE CHOCOLATE ICE CREAM

Delicious with raspberry sauce.

Preparation: about 5 – 10 minutes; 20 – 25 minutes chilling time.
Optional 2 hours to “ripen” in freezer.

Makes eight servings.

- 1 cup (250 ml) whole milk
- 1 cup (250 ml) heavy cream
- 1/2 cup (125 ml) sugar
- 1 large egg
- 1 large egg yolk
- 6 ounces (170 g) white chocolate, chopped
- 1 tablespoon (15 ml) white crème de cacao
- 1 teaspoon (5 ml) vanilla extract

Combine milk and cream in a heavy bottomed saucepan and bring to a simmer over medium low heat. In a medium bowl, beat the sugar, egg, and egg yolk until thick and light. Measure out one cup (250 ml) of the hot milk mixture. With the mixer on low speed, add the hot milk to the egg mixture in a steady stream. Stir the egg mixture into the saucepan. Cook over low heat, stirring constantly, until the mixture reaches 160°F (71°C) when checked with an instant read or candy thermometer. Add the chopped white chocolate, and stir until it is completely melted. Transfer to a bowl. Cover with plastic wrap placed directly on the surface of the custard and refrigerate until completely cooled.

Turn the machine ON, pour the chilled custard into the freezer bowl and let mix until thickened, about 25 to 30 minutes. If desired, transfer the frozen yogurt to an airtight container and place in freezer until firm, about 2 hours to “ripen”.

Nutritional information per serving:

*Calories 315 (59% from fat) • carb. 28g • pro. 4g • fat 21g
sat. fat 12g • chol. 106mg • sod. 57mg • calc. 121mg • fiber 0g*

PEANUT BUTTER CUP ICE CREAM

Creamy peanut butter ice cream with chunks of Reese's® Peanut Butter Cups.

Preparation: about 5 – 10 minutes; 20 - 25 minutes chilling time. Optional 2 hours to “ripen” in freezer.

Makes eight servings.

- 2/3 cup (150 ml) creamy peanut butter
- 1/2 cup (125 ml) granulated sugar
- 2/3 cup (150 ml) whole milk
- 1-1/3 cups (325 ml) heavy cream
- 1 teaspoon (5 ml) vanilla extract
- 3/4 cup (175 ml) roughly chopped Reese's® Peanut Butter Cups
- 1/3 cup (75 ml) chopped toasted peanuts

In a medium bowl, using a hand mixer on low speed, combine peanut butter and sugar until smooth. Add the milk and blend on low speed until smooth and sugar is dissolved, about 2 minutes. Stir in heavy cream and vanilla. Turn machine ON, pour into freezer bowl and let mix until thickened, about 20 to 25 minutes. Add the chopped candy and peanuts during the last 5 minutes of mixing.

The ice cream will have a soft, creamy texture. Transfer the ice cream to an airtight container and place in freezer for 2 hours or longer to “ripen”.

Nutritional information per serving:

*Calories 431 (67% from fat) • carb. 25g • pro. 10g • fat 33g
sat. fat 15g • chol. 59mg • sod. 164mg • calc. 73mg • fiber 1g*

COFFEE ICE CREAM

For a richer coffee flavour, use instant espresso.

Preparation: 5 minutes, plus 20 – 25 minutes chilling time. Optional 2 hours to “ripen” in freezer.

Makes eight servings.

- 3/4 cup (175 ml) whole milk, well chilled
- 2/3 cup (150 ml) granulated sugar
- 4 - 6 teaspoons (20-30 ml) instant espresso or coffee, to taste
- 1-1/2 cups (375 ml) heavy cream, well chilled
- 1 teaspoon (5 ml) pure vanilla extract

In a medium bowl, use a hand mixer or a whisk to combine the milk, granulated sugar, and espresso powder until the sugar and espresso are

dissolved, about 1 to 2 minutes on low speed. Stir in the heavy cream and vanilla. Turn the machine ON; pour mixture into freezer bowl, and let mix until thickened, about 25 to 30 minutes. The ice cream will have a soft, creamy texture. If desired, transfer the ice cream to an airtight container and place in freezer until firm, about 2 hours to "ripen".

Nutritional information per serving:

*Calories 235 (65% from fat) • carb. 19g • pro. 2g • fat 17g
sat. fat 11g • chol. 64mg • sod. 27mg • calc. 58mg • fiber 0g*

VARIATION:

Mocha Chip Ice Cream: Use 1 tablespoon (15 ml) each instant espresso powder and Dutch process cocoa instead of just espresso powder. Chop 3 ounces (85 g) of your favourite bittersweet or semi-sweet chocolate bar into tiny uneven pieces. Add the chopped chocolate during the last 5 minutes of mixing.

PISTACHIO ICE CREAM

Chopped pistachios and a touch of almond extract add rich flavour to this delicious ice cream.

Preparation: 5 minutes, plus 20 – 25 minutes chilling time, optional 2 hours to ripen.

Makes eight servings.

3/4 cup (175 ml) whole milk, well chilled
2/3 cup (150 ml) granulated sugar
1-1/2 cups (375 ml) heavy cream, well chilled
1/2 teaspoon (2 ml) pure vanilla extract
1/4 teaspoon (1 ml) pure almond extract
2/3 cup (150 ml) shelled pistachios, roughly chopped (may use plain or lightly salted)

In a medium bowl, use a hand mixer or a whisk to combine the milk and granulated sugar until the sugar is dissolved, about 1 to 2 minutes on low speed. Stir in the heavy cream, vanilla, and almond extract. Turn the machine ON; pour mixture into freezer bowl, and let mix until thickened, about 25 to 30 minutes. During the last 5 minutes of freezing, add the pistachios. The ice cream will have a soft, creamy texture. If desired, transfer the ice cream to an airtight container and place in freezer until firm, about 2 hours to "ripen".

Nutritional information per serving:

*Calories 297 (67% from fat) • carb. 21g • pro. 3g • fat 23g
sat. fat 12g • chol. 64mg • sod. 111mg • calc. 62mg • fiber 1g*

FROZEN DRINKS

SLUSHIES

Prepare slushies in just minutes with juices or your favourite flavour of soda.

Preparation: 5 minutes or less; 15 – 20 minutes plus 15 - 20 minutes chilling time.

makes 4 servings.

3-1/4 cups (769 ml) cola or other soda, lemonade, cranberry juice, white grape juice, Kool-Aid®, chilled *

Pour into freezer bowl, turn the machine ON and let mix until thick and slushy, about 15 to 20 minutes. Serve immediately, or if desired, transfer to an airtight container and store in the freezer. Remove from freezer at least 20 minutes before serving.

* Do not use sugar-free products to make slushies.

Nutritional information per serving:

*Calories 103 (0% from fat) • carb. 27g • pro 0g • fat 0g
sat. fat 0g • chol. 0mg • sod. 5mg*

For best results, add alcohol during the last few minutes of mixing. Drinks may be made ahead, transferred to a resealable container and frozen until ready to serve.

All frozen drinks may be made without alcohol to turn them into "family" treats.

CHERRY BOUNCE

Cherry bounce has been a favourite since colonial times. Try serving as a frosty ending to a summer meal.

Preparation: 10 minutes or less, plus about 20 minutes chilling time.

Makes six servings.

1/2 cup (125 ml) sugar
1/2 cup (125 ml) water
1 inch (1.25 cm) piece cinnamon stick
18 ounces (510 g) fresh or frozen, thawed pitted sweet cherries
6 ounces (170 g) chilled brandy

Combine the sugar and water in a 1-1/2 quart (1.4 L) saucepan and bring to

a boil over medium heat. Cook without stirring until the sugar is completely dissolved, about 2 to 3 minutes. Remove from heat and add cinnamon stick; allow cinnamon stick to remain in hot syrup for 5 minutes (longer if you prefer a more pronounced cinnamon flavour); remove cinnamon stick and discard. Cool syrup completely.

Place cherries in a food processor fitted with the metal blade. Pulse to chop, then process until completely puréed, 2 to 3 minutes. Add cooled syrup. Refrigerate mixture if not chilling immediately.

Nutritional information per serving:

*Calories 202 (1% from fat) • carb. 30g • pro. 1g • fat 0g
sat. fat 0g • chol. 0mg • sod. 1mg • calc. 13mg • fiber 2g*

FROZEN TOLSTOY

Based on a “martini” type cocktail, this refreshing drink combines citrus and mint. Omit the vodka for a refreshing sorbet.

Preparation: 10 minutes or less, plus about 20 minutes chilling time.

Makes six servings.

- 1/2 cup (125 ml) sugar**
- 1/2 cup (125 ml) water**
- Zest of 1 lemon**
- Zest of 1 lime**
- 1-3/4 cups (425 ml) chilled white or golden grapefruit juice**
- 1/4 cup (50 ml) fresh lemon juice**
- 1/4 cup (50 ml) fresh lime juice**
- mint leaves, finely chopped**
- 2/3 cup (150 ml) chilled vodka**
- Thin lemon or lime slices and fresh mint leaves for garnish**

Combine the sugar and water in a 1-1/2 quart (1.4 L) saucepan and bring to a boil over medium heat. Cook without stirring until the sugar is completely dissolved, about 2 to 3 minutes. Remove from heat and add the lemon and lime zests; allow zest to remain in hot syrup for 5 minutes (longer if you prefer a more pronounced citrus flavour); strain and discard zest. Cool syrup completely.

Combine the cooled syrup with the juices and mint leaves. Turn machine ON. Pour the juice mixture into the freezer bowl and mix until thickened, about 20 minutes. Add chilled vodka during the last 2 to 3 minutes of mixing. Serve immediately in stemmed glasses with straws, or freeze until ready to

serve. Garnish with a thin slice of lemon or lime and a fresh mint leaf.

Nutritional information per serving:

*Calories 154 (0% from fat) • carb. 25g • pro. 0g • fat 0g
sat. fat 0g • chol. 0mg • sod. 2mg • calc. 10mg • fiber 0g*

RASPBERR-RITAS

Raspberries and lime are paired in a new spin on a tried and true favourite.

Preparation: 10 minutes or less, plus about 20 minutes chilling time.

Makes six servings.

- 12 ounces (340 g) chilled fresh or frozen, partially thawed raspberries**
- 1 cup (250 ml) liquid margarita mix**
- 1-1/2 ounces (43 g) chilled triple sec**
- 4 ounces (113 g) chilled tequila**
- Thin lime slices for garnish**

Combine raspberries and liquid margarita mix in a blender or food processor fitted with the metal blade. Process until smooth. Turn machine ON. Pour the juice mixture into the freezer bowl and mix until thickened, about 20 minutes. Add chilled triple sec and tequila during the last 2 to 3 minutes of mixing. Serve immediately in stemmed glasses with straws, or freeze until ready to serve. Garnish with a thin slice of lime.

Nutritional information per serving:

*Calories 128 (0% from fat) • carb. 15g • pro. 1g • fat 0g
sat. fat 0g • chol. 0mg • sod. 12mg • calc. 0mg • fiber 1g*

WARRANTY

LIMITED THREE-YEAR WARRANTY

This warranty supersedes all previous warranties on the Cuisinart® Flavor Duo™ Automatic Frozen Yogurt–Ice Cream & Sorbet Maker.

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Flavor Duo™ Automatic Frozen Yogurt–Ice Cream & Sorbet Maker that was purchased at retail for personal, family or household use. This warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Flavor Duo™ Automatic Frozen Yogurt–Ice Cream & Sorbet Maker will be free of defects in material or workmanship under normal home use for three years from the date of original purchase.

We suggest that you complete and return the enclosed warranty registration card promptly to facilitate verification of the date of original purchase. However, return of the warranty registration is not a condition of these warranties.

If your Automatic Frozen Yogurt–Ice Cream & Sorbet Maker should prove to be defective within the warranty period, we will repair it (or if we think necessary, replace it) without charge to you. To obtain warranty service, please call our Consumer Service Centre toll-free at 1-800-472-7606 or write to:

Cuisinart Canada
156 Parkshore Drive
Brampton, Ont. L6T 5M1

To facilitate the speed and accuracy of your return, please also enclose \$10.00 for shipping and handling of the product. Please also be sure to include a return address, description of the product defect, product serial number, and any other information pertinent to the product's return. Please pay by cheque or money order.

Your Cuisinart® Automatic Frozen Yogurt–Ice Cream & Sorbet Maker has been manufactured to strict specifications and has been designed for use with the Cuisinart® Automatic Frozen Yogurt–Ice Cream & Sorbet Maker accessories and replacement parts. These warranties expressly exclude any defects or damages caused by accessories, replacement parts or repair service other than those that have been authorized by Cuisinart.

These warranties do not cover any damage caused by accident, misuse, shipment or other than ordinary household use.

These warranties exclude all incidental or consequential damages.

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Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Centre, please remind the servicer to call our Consumer Service Centre to ensure that the problem is properly diagnosed, the product serviced with the correct parts, and to ensure that the product is still under warranty.

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