



ICE CREAM MAKER RECIPES

Thanks for choosing this mini ice cream maker from Tasty. Get started with these recipes to make your own freshly churned delights!



PEANUT BUTTER CHOCOLATE CHIP ICE CREAM

Ingredients

- 1/2 Cup Heavy Cream
- 1/2 Cup Whole Milk
- 1/4 Cup Sugar
- 1/4 Cup Smooth Peanut Butter
- 1/2 Tsp Vanilla Extract
- 1/4 Cup Mini Chocolate Chips

Preparation

1. In a medium bowl, whisk together the heavy cream, whole milk, sugar, peanut butter, and vanilla extract until well combined.
2. For best results, chill the mixture in the refrigerator for at least an hour prior to churning.
3. Pour the mixture into the Tasty mini ice cream maker and churn for approximately 20-30 minutes.
4. In the last 5 minutes of churning, add the mini chocolate chips.
5. Transfer the ice cream to a container and freeze for an additional 2-4 hours for a firmer consistency.

CHOCOLATE ICE CREAM

Ingredients

- 1/2 Cup Heavy Cream
- 1/2 Cup Whole Milk
- 1/4 Cup Sugar
- 1/4 Cup Unsweetened Cocoa Powder
- 1/2 Tsp Vanilla Extract

Preparation

1. In a medium bowl, whisk together the heavy cream, whole milk, sugar, cocoa powder, and vanilla extract until well combined.
2. For best results, chill the mixture in the refrigerator for at least an hour prior to churning.
3. Pour the mixture into the Tasty mini ice cream maker and churn for approximately 20-30 minutes.
4. Transfer the ice cream to a container and freeze for an additional 2-4 hours for a firmer consistency.



MIXED BERRY FROZEN YOGURT

Ingredients

- 1/2 Cup Plain Greek Yogurt
- 1/2 Cup Mixed Berries (Strawberries, Blueberries, Raspberries)
- 1/4 Cup Sugar
- 1/2 Tsp Lemon Juice

Preparation

1. In a blender, combine the mixed berries, sugar, and lemon juice. Blend until smooth.
2. In a medium bowl, mix the berry puree with the Greek yogurt until well combined.
3. For best results, chill the mixture in the refrigerator for at least an hour prior to churning.
4. Pour the mixture into the Tasty mini ice cream maker and churn for approximately 20-30 minutes.
5. Transfer the frozen yogurt to a container and freeze for an additional 2-4 hours for a firmer consistency.





MANGO SORBET

Ingredients

- 1 Cup Mango Chunks
(Fresh Or Frozen)**
- 1/4 Cup Sugar**
- 1/4 Cup Water**
- 1/2 Tbsp Lemon Juice**

Preparation

- 1. In a blender, combine the mango chunks, sugar, water, and lemon juice. Blend until smooth.**
- 2. For best results, chill the mixture in the refrigerator for at least an hour prior to churning.**
- 3. Pour the mixture into the Tasty mini ice cream maker and churn for approximately 20-30 minutes.**
- 4. Transfer the sorbet to a container and freeze for an additional 2-4 hours for a firmer consistency.**

STRAWBERRY SORBET

Ingredients

- 1 Cup Strawberries
(Fresh Or Frozen)**
- 1/4 Cup Sugar**
- 1/4 Cup Water**
- 1/2 Tbsp Lemon Juice**

Preparation

- 1. In a blender, combine the strawberries, sugar, water, and lemon juice. Blend until smooth.**
- 2. For best results, chill the mixture in the refrigerator for at least an hour prior to churning.**
- 3. Pour the mixture into the Tasty mini ice cream maker and churn for approximately 20-30 minutes.**
- 4. Transfer the sorbet to a container and freeze for an additional 2-4 hours for a firmer consistency.**

