

Cuisinart®

Solo Scoops Ice Cream Maker

ICEM10U



Instruction
& Recipe
Booklet

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

Congratulations on your purchase of the Ice Cream Maker.

For over 30 years Cuisinart's aim has been to produce the very finest kitchen equipment. All Cuisinart products are engineered for exceptionally long-life, and designed to be easy to use as well as to give excellent performance day after day.

To learn more about our products and for recipe ideas visit our website www.cuisinart.co.uk

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:

READ ALL INSTRUCTIONS BEFORE USING.

1. To protect against risk of electric shock, do not place cord, plug, or motor drive assembly of appliance in water or any other liquid.
2. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
3. Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts, and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
4. Avoid contact with moving parts. Keep hands, hair, and clothing, as well as spatulas and other utensils, away during operation to reduce the risk of injury and/or damage to the appliance.
5. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Contact the manufacturer at their customer service telephone number for information on examination, repair, or adjustment.
6. The use of attachments not recommended by Cuisinart may cause fire, electric shock, or risk of injury.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. 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.
10. This appliance is for household use. Any servicing other than cleaning and user maintenance should be done only by authorised Cuisinart repair personnel.
11. Do not use the freezer bowl over flames, hot plates, or stoves. Do not expose to heat source. Do not wash in dishwasher; doing so may cause a risk of fire, electric shock, or injury.

12. Do not operate your appliance in an appliance garage, or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
13. Remove mixing paddle from ice cream maker before washing. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. Do not use appliance for other than its intended use.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords may be used if care is exercised in their use.

If a long, polarised extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop, where it can be pulled on by children or animals, or tripped over.

CAUTION

- Do not immerse motor drive assembly in water.
- To reduce the risk of fire or electric shock, do not disassemble the motor drive assembly. Note: The motor drive assembly does not contain any user-serviceable parts.
- Repairs should be made only by authorised 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.

TABLE OF CONTENTS

| | |
|--|---|
| Important Safeguards | 3 |
| Features and Benefits | 4 |
| Before Using for the First Time..... | 4 |
| Freezing Time and Bowl Preparation | 5 |
| Operating Instructions..... | 5 |
| Adding Ingredients | 5 |
| Safety Feature | 5 |
| Cleaning,Storage and Maintenance | 5 |
| Warranty..... | 6 |
| Recipes | 7 |

FEATURES AND BENEFITS

- 1. On/Off Switch**
- 2. Mess-Free Cord Wrap**
Cord wraps safely around the motor drive assembly when the unit is not in use to keep counters neat.
- 3. Motor Drive Assembly**
Contains the motor that powers the mixing paddle to make ice cream.
- 4. Lid**
Transparent to let you watch the freezing process as it progresses. Lid is designed to easily lock to the freezer bowl collar.
- 5. Ingredient Funnel**
Used to add the ice cream mix after turning the ice cream maker on, and to add ingredients like chips or nuts without interrupting the freezing cycle.
- 6. Mixing Paddle**
Mixes and aerates ingredients in freezer bowl to create ice cream.
- 7. Freezer Bowl**
Contains cooling liquid between a double-insulated wall to create fast and even freezing. Double wall keeps the bowl cool and at an even temperature.
- 8. Freezer Bowl Collar**
Holds the freezer bowl securely, and lifts to allow for clean and easy bowl removal.
- 9. Base**
- 10. Anti-Slip Rubber Feet**



BEFORE USING FOR THE FIRST TIME

Remove all packaging materials from the ice cream maker. Wash the lid, freezer bowl, base and mixing paddle in warm, soapy water to remove any dust or residue from the manufacturing and shipping process. DO NOT immerse the motor drive assembly in water. Wipe it with a moist cloth. DO NOT clean any of the parts with abrasive cleaners or hard implements.

FREEZING TIME AND BOWL PREPARATION

The freezer bowl must be completely frozen before you begin your recipe. Before freezing, wash and dry the bowl. The length of time needed to reach the frozen state depends on how cold your freezer is. It is recommended that you place the freezer bowl in the back of your freezer where it is coldest. Be sure to place the freezer bowl on a flat surface in its upright position for even freezing.

Generally, freezing time is between 16 and 24 hours. Shake the bowl to determine whether it is completely frozen. If you do not hear the liquid within the bowl moving, the cooling liquid is therefore frozen. For the most convenient frozen desserts and drinks, leave your freezer bowl in the freezer at all times. Use the bowl immediately after removing from the freezer. It will begin to quickly defrost once it has been removed from the freezer.

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

OPERATING INSTRUCTIONS

1. Place the freezer bowl in the freezer for at least 24 hours before using the ice cream maker.
2. Place the freezer bowl collar on the base and put the base on a clean, flat surface. Remove the freezer bowl from the freezer and put it in the base. **NOTE:** The bowl will begin to defrost quickly once it has been removed from the freezer. Use immediately after removing from the freezer.
3. Pull the motor drive assembly out from the lid by pressing the locking tabs at the bottom, unwrap the cord, slide the motor drive assembly back into the lid, and connect the mixing paddle to the motor drive assembly.
4. Place the assembled lid/motor drive assembly on the freezer bowl, aligning the arrow on the freezer bowl collar and the outer rib on the lid. Twist clockwise to lock.
5. Plug the ice cream maker into a power outlet and press the switch to the ON position (I). The mixing paddle will begin to turn either clockwise or counterclockwise. **NOTE:** Ice cream mix must be added to the freezer bowl through the ingredient funnel after the unit is turned on.
6. Pour the ice cream mix through the ingredient funnel. **NOTE:** The ice cream mix should be well chilled. When pouring ice cream mix through the ingredient funnel, DO NOT fill the freezer bowl higher than 2cm from the top of the freezer bowl, or exceed 300ml. The ice cream will increase in volume during the churning process.
7. Ice cream will be done in approximately 20 minutes. The time depends on the recipe and the volume of the ice cream you make. When the ice cream is ready, press the switch to the OFF

position (O) and unplug the ice cream maker.

NOTE: Lid and paddle may swivel back and forth after ice cream mix has hardened. This is a normal condition. If this happens, turn off the unit and check the ice cream mix hardness.

8. If you desire a firmer consistency, transfer the ice cream to an airtight container and store it in the freezer for two or more hours. **NOTE:** Do not store ice cream in the freezer bowl. Ice cream will stick to the sides of the freezer bowl and may damage the bowl. Store only in a freezer-safe airtight container.
9. Ensure the unit is unplugged, remove the paddle, pull the motor drive assembly out of the lid by pressing the locking tabs at the bottom, re-wrap the cord, and then slide the motor drive assembly back into the lid for easy and hassle-free storage.

ADDING INGREDIENTS

Ingredients such as chips and nuts should be added about 15 minutes into the freezing process. Once the dessert has begun to thicken, add up to 50g of chopped ingredients through the ingredient funnel. Nuts and other ingredients should be no larger than ½ cm.

SAFETY FEATURE

The Cuisinart® Solo Scoops Ice Cream Maker is equipped with a safety feature that automatically stops the unit if the motor overheats. This may occur if the ice cream 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 (O) and unplug the unit. Let the unit cool off. After a few minutes, you may turn the unit back on and continue making the dessert.

CLEANING, STORAGE AND MAINTENANCE

Cleaning

Clean the lid, freezer bowl, base, and mixing paddle in warm soapy water. DO NOT PUT FREEZER BOWL IN THE DISHWASHER. DO NOT CLEAN WITH ABRASIVE CLEANSERS OR IMPLEMENTS. Wipe the motor drive assembly clean with damp cloth. DO NOT immerse the motor drive assembly in water, or wash it under tap water. Dry all parts thoroughly.

Storage

DO NOT put freezer bowl in freezer if bowl is wet. DO NOT store lid, mixing paddle, base, or motor drive assembly in freezer. You may store the freezer bowl in the freezer for convenient, immediate use. Do not store frozen desserts in the freezer bowl in the freezer. Transfer frozen desserts to a freezer-safe, airtight container for longer storage in the freezer.

Maintenance

Any other servicing should be performed by an authorised service representative.

UK GUARANTEE

Limited Three-Year Guarantee

This appliance is guaranteed for consumer use for 3 years and is only valid within the United Kingdom.

This guarantee covers consumer use only i.e. defects occurring under normal use within the home from date of purchase or date of delivery, whichever is later.

If the product develops a fault due to defects in materials or manufacture **within 12 months** from the date of purchase, to avoid delays and unnecessary inconvenience, where possible please return the product to the point of purchase for an exchange.

If the product develops a fault due to defects in materials or manufacture **after 12 months** from the date of purchase, and within the guarantee period, Conair UK After Sales Service will repair or replace the product.

Exclusions

This guarantee will no longer be valid meaning that The Conair Group Ltd will not be liable to repair or replace your product where:

1. The appliance has been used on a voltage supply other than that which is marked on the product, or advised within this instruction booklet
2. The appliance has been purchased from an unauthorised stockist*
3. The appliance is used for professional / non domestic usage
4. Repairs or alterations have been attempted by unauthorised persons
5. The failure of the appliance is a direct result of misuse
6. The failure is a result of not following the instructions for use

This guarantee does not cover any cosmetic damage due to misuse of the product nor any damage to persons or property that occurs because of product misuse.

*unauthorised stockists include, but are not limited to online auction sites, private sellers and those selling second hand goods, refurbished products etc.

Please contact the Conair Customer Care Line on 03702 406902 (09:00 to 17:00 Monday to Friday) or email support@cuisinart.co.uk for further information on authorised stockists.

It is important to retain your proof of purchase. We recommend attaching your receipt to this page.

Even where a refund may be applicable, no refund will be provided without a valid receipt or proof of purchase, we will only be able to offer a repair or replacement service. Please note this does not apply if the product was purchased directly from The Conair Group Ltd.

Guarantees on replacement products run from the original purchase date or date of delivery, whichever is later, and **not** from the date of replacement.

This guarantee is an additional benefit and does not affect your statutory rights as a consumer.

If you have any queries regarding this guarantee please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

UK AFTER SALES SERVICE

For further advice on using the appliance or should you need to return your product, please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

Return address:

Customer Care Centre
Conair Logistics
Unit 4, Revolution Park
Buckshaw Avenue
Buckshaw Village
Chorley
PR7 7DW

Please enclose your returns number, name and address details, together with a copy of proof of purchase and details of the fault.

Please note this Instruction Booklet is not the guarantee.

RECIPE TIPS

The recipes that follow offer you a variety of options for delicious frozen desserts. You may create or use recipes of your own, as long as they yield no more than 475ml.

- Ice cream from the Cuisinart® Solo Scoops Ice Cream Maker use pure, fresh ingredients. Because of this, the desserts and frozen 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 to an airtight container and store in the freezer until desired consistency is reached, usually two or more hours.**
- 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.
- 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), milk (reduced fat or lowfat) as well as non-dairy milks (soy, rice) for the double 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 of cream, use a total of two cups of the substitute (such as 1 cup cream, 1 cup 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 the 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.
- The Cuisinart recipes listed below will yield up to 475ml of dessert. When pouring ingredients in through the ingredient funnel, DO NOT fill the freezer bowl higher than 2cm from the top of the freezer bowl. The ingredients will increase in volume during the freezing process.
- When making consecutive recipes, be sure the freezer bowl is completely frozen before each use. Additional freezer bowls may be purchased on the Cuisinart website.
- Make sure mixing paddle and lid/motor drive assembly are in place before turning on machine.

RECIPES

| | |
|---|----|
| Simple Vanilla Ice Cream | 8 |
| Simple Chocolate Ice Cream | 8 |
| Mixed Berry Ice Cream | 8 |
| Brownie Sundae Ice Cream | 9 |
| Cookies and Cream Ice Cream | 9 |
| Jam Doughnut Ice Cream | 9 |
| Sweet Cream Birthday Cake Ice Cream | 10 |
| Strawberry Cheesecake Ice Cream | 10 |
| Peaches and Cinnamon Streusel Oat Milk Ice Cream | 10 |
| Dark Chocolate Sorbet | 11 |
| Mango Sorbet | 11 |

Simple Vanilla Ice Cream

This ice cream can easily be dressed up by adding your favorite chopped sweets or sprinkles at the end of churning.

Makes about 400ml

75ml whole milk
60g granulated sugar
Small pinch salt
150ml double cream
1 teaspoon pure vanilla extract
50g chopped mix-ins (chopped sweets, crushed cookies, sprinkles), optional

1. Put the milk, sugar, and salt in a small mixing bowl. Whisk until the sugar is dissolved. Stir in the double cream and vanilla. Cover and refrigerate at least 2 hours, preferably overnight.
2. Turn on the Cuisinart® ice cream maker. Whisk the ice cream base, and then pour the mixture into the freezer bowl through the ingredient funnel. Churn until thickened, about 20 minutes. If using an optional mix-in, gradually add through the funnel a few minutes before the end of churning time.
3. The ice cream will have a soft, creamy texture. For a firmer consistency, transfer the ice cream to an airtight container and place in freezer for about 2 hours. Remove from the freezer about 15 minutes before serving.

Simple Chocolate Ice Cream

While this ice cream is easy to prepare, the flavor and richness of the chocolate is anything but simple in taste.

Makes about 400ml

30g cocoa powder, sifted
2 tablespoons granulated sugar
2 tablespoons packed light or dark brown sugar
Pinch salt
75ml whole milk
150ml double cream
½ teaspoon pure vanilla extract

1. In a small bowl, whisk together the cocoa, sugars, and salt. Add the milk and, using a hand mixer on low speed or a whisk, mix until the sugars are dissolved. Stir in the double cream and vanilla. Cover and refrigerate at least 2 hours, preferably overnight.

2. Turn on the Cuisinart® ice cream maker. Whisk the ice cream base, and then pour the mixture into the freezer bowl through the ingredient funnel. Churn until thickened, 15 to 20 minutes.
3. The ice cream will have a soft, creamy texture. For a firmer consistency, transfer the ice cream to an airtight container and place in freezer for about 2 hours. Remove from the freezer about 15 minutes before serving.

Mixed Berry Ice Cream

Best made when berries are at their peak of freshness, this ice cream is light, sweet, and fruity.

Makes about 400ml

25g fresh berries (a mixture of raspberries, blackberries, and blueberries works well)
60ml whole milk
50g granulated sugar
Pinch salt
100ml double cream
½ teaspoon pure vanilla extract

1. Put the berries into the work bowl of a food processor fitted with the chopping blade. Pulse until finely chopped. Reserve in the work bowl.
2. Put the milk, sugar, and salt in a small mixing bowl. Mix, using a hand mixer on low speed or a whisk, until the sugar is dissolved. Stir in the double cream and vanilla. Stir in the reserved berries and their juices. Cover and refrigerate at least 2 hours, preferably overnight.
3. Turn on the Cuisinart® ice cream maker. Whisk the ice cream base, and then pour the mixture into the freezer bowl through the ingredient funnel. Churn until thickened, 15 to 20 minutes. The ice cream will have a soft, creamy texture. For a firmer consistency, transfer the ice cream to an airtight container and place in the freezer for about 2 hours. Remove from the freezer about 15 minutes before serving.

*Frozen thawed mixed berries may be substituted if fresh are not available.

Brownie Sundae Ice Cream

Allow Cuisinart to put all of the ingredients together for this take on the classic brownie sundae.

Makes about 475ml

- 75ml whole milk**
- 50g granulated sugar**
Small pinch salt
- 150ml double cream**
- 1 teaspoon pure vanilla extract**
- 25g crumbled brownies, chilled**
- 2 tablespoons halved maraschino cherries**
- 2 tablespoons chocolate fudge sauce**
Whipped cream, optional

1. Put the milk, sugar, and salt into a small mixing bowl. Whisk until the sugar is dissolved. Stir in the double cream and vanilla. Cover and refrigerate at least 2 hours, preferably overnight.
2. Turn on the Cuisinart® ice cream maker. Whisk the ice cream base, and then pour the mixture into the freezer bowl through the ingredient funnel. Churn until thickened, about 15 to 20 minutes.
3. About 5 minutes before the end of the freezing time, add the crumbled brownies, then the cherries through the ingredient funnel.
4. Once the mixture has thickened, about 20 minutes in total, turn the unit off, remove the cover and paddle, and then stir in the fudge sauce.
5. Serve immediately, with whipped cream if desired.

Cookies and Cream Ice Cream

The classic cookies and cream.

Makes about 400ml

- 75ml whole milk**
- 50g granulated sugar**
Small pinch salt
- 150ml double cream**
- 1 teaspoon pure vanilla extract**
- 80g finely crushed chocolate sandwich cookies**

1. Put the milk, sugar, and salt into a medium mixing bowl. Whisk well until the sugar is dissolved. Stir in the double cream and vanilla. Cover and refrigerate at least 2 hours, preferably overnight.

2. Turn on the Cuisinart® ice cream maker. Whisk the ice cream base, and then pour the mixture into the freezer bowl through the ingredient funnel. Churn until thickened, 15 to 20 minutes. Gradually add the crushed cookies through the ingredient funnel a few minutes before the end of churning time.
3. The ice cream will have a soft, creamy texture. For a firmer consistency, transfer the ice cream to an airtight container and place in the freezer for about 2 hours. Remove from the freezer about 15 minutes before serving.

Jam Doughnut Ice Cream

So tasty, you may just eat it for breakfast!

Makes about 400ml

- 75ml whole milk**
- 50g granulated sugar**
Small pinch salt
- 150ml double cream**
- 1 teaspoon pure vanilla extract**
- 1 tablespoon strawberry jam**
- 80g doughnuts (plain cake work well), cut into small cubes and chilled**

1. Put the milk, sugar, and salt into a medium mixing bowl. Whisk well until the sugar is dissolved. Stir in the double cream and vanilla. Cover and refrigerate at least 2 hours, preferably overnight.
2. Turn on the Cuisinart® ice cream maker. Whisk the ice cream base, and then pour the mixture into the freezer bowl through the ingredient funnel. Churn until thickened, 15 to 20 minutes. Gradually add the strawberry jam and cubed doughnuts through the ingredient funnel a few minutes before the end of churning time.
3. The ice cream will have a soft, creamy texture. For a firmer consistency, transfer the ice cream to an airtight container and place in the freezer for about 2 hours. Remove from the freezer about 15 minutes before serving.

Sweet Cream Birthday Cake Ice Cream

Full of sprinkles and bits of vanilla cake, this ice cream is something to celebrate!

Makes about 400ml

- 100ml double cream**
- Small pinch salt**
- ½ teaspoon pure vanilla extract**
- 100ml sweetened condensed milk**
- 55g cream cheese, room temperature**
- 80g yellow cake, cut into small cubes and chilled**
- 1 teaspoon rainbow sprinkles**

1. Put the double cream, salt, vanilla, sweetened condensed milk, and cream cheese into a blender jar in the order listed. Blend just until the cream cheese is fully incorporated, being careful not to overblend. Transfer to a small bowl, cover, and refrigerate at least 2 hours, preferably overnight.
2. Turn on the Cuisinart® ice cream maker. Whisk the ice cream base, and then pour the mixture into the freezer bowl through the ingredient funnel. Churn until thickened, 15 to 20 minutes. Gradually add the cake and sprinkles through the ingredient funnel a few minutes before the end of churning time.
3. The ice cream will have a soft, creamy texture. For a firmer consistency, transfer the ice cream to an airtight container and place in the freezer for about 2 hours. Remove from the freezer about 15 minutes before serving.

Strawberry Cheesecake Ice Cream

All the elements of a strawberry cheesecake—cream cheese, strawberries, and graham crackers—will lead you to think that you are really having a slice of cake.

Makes about 1¾ cups

- 115g cream cheese, room temperature**
- 65g granulated sugar**
- Pinch salt**
- 75ml whole milk**
- ¾ teaspoon pure vanilla extract**
- 1 tablespoon sour cream or plain yogurt, room temperature**
- 50g sliced strawberries**
- 50g digestive biscuits, chopped**

1. Put the cream cheese, sugar, and salt into a medium mixing bowl. Using a hand mixer, beat until creamy. Gradually add the milk and vanilla, mixing until smooth. Stir in the sour cream or yogurt. Cover and chill for a minimum of 2 hours, preferably overnight.
2. Turn on the Cuisinart® ice cream maker. Whisk the ice cream base, straining if the mixture appears to have lumps. Pour the mixture into the freezer bowl through the ingredient funnel, and churn until thickened, about 15 minutes. Five minutes before churning is completed, gradually add the strawberries and biscuit pieces through the ingredient funnel. Continue churning until sufficiently thickened, about 20 minutes total.
3. The ice cream will have a soft, creamy texture. For a firmer consistency, transfer the ice cream to an airtight container and place in the freezer for about 2 hours. Remove from the freezer about 15 minutes before serving.

Peaches and Cinnamon Streusel Oat Milk Ice Cream

This oat milk-based ice cream has swirls of peach jam and cinnamon oat streusel.

Makes about 400ml

- 150ml extra creamy oat milk**
- 2 tablespoons light corn syrup**
- 50g plus 1 tablespoon light brown sugar, divided**
- Small pinch salt**
- 1 teaspoon pure vanilla extract**
- ¼ teaspoon xanthan gum**
- 1 teaspoon grapeseed oil**
- 60g chopped canned peaches**
- 30g rolled oats**
- 30g all-purpose flour**
- 1 teaspoon ground cinnamon**
- 4 tablespoons (½ stick) unsalted butter, cut into ½ cm cubes and chilled**
- 2 tablespoons peach jam**

1. Heat the oat milk in a small saucepan until lightly simmering. Put the heated milk, corn syrup, ¼ cup of the brown sugar, salt, vanilla, xanthan gum, grapeseed oil, and peaches into a blender jar in the order listed. Blend until the mixture is smooth. Transfer to a small bowl, cover, and refrigerate at least 2 hours, preferably overnight.

- Preheat the oven to 325°F. In a small bowl, combine the oats, flour, cinnamon, and remaining 1 tablespoon brown sugar. Add the butter. Using your fingers or a fork, mash the butter into the oat-flour mixture until there are no dry bits left and the mixture is crumbly. Spread the mixture on a sheet pan lined with parchment paper. Bake until golden-brown, about 20 minutes. Let the oat streusel cool completely, and then reserve.
- Turn on the Cuisinart® ice cream maker. Whisk the ice cream base, and then pour the mixture into the freezer bowl through the ingredient funnel. Churn until thickened, about 20 minutes. Gradually add 2 tablespoons of the oat streusel and the peach jam through the funnel a few minutes before the end of churning time. **Note:** only a couple of tablespoons will be needed for this recipe. The remainder can be stored in an airtight container in the freezer for up to two months. It can be used for more ice cream, or even stirred into yogurt or oatmeal.
- The ice cream will have a soft, creamy texture. For a firmer consistency, transfer the ice cream to an airtight container and place in the freezer for about 2 hours. Remove from the freezer about 15 minutes before serving.

Dark Chocolate Sorbet

Rich and creamy, our Dark Chocolate Sorbet is a real dairy-free treat.

Makes about 350ml

200ml water
100g granulated sugar
 Pinch salt
50g cocoa powder, sifted
 $\frac{1}{2}$ teaspoon pure vanilla extract

- Prepare a simple syrup by combining the water, sugar, and salt in a medium saucepan and cooking over medium-low heat, until the sugar is fully dissolved.
- Remove the saucepan from the heat and gradually add the cocoa powder, whisking until smooth. Add the vanilla and stir to combine. Transfer to a container. Cover and refrigerate 2 to 3 hours, or overnight.
- Turn on the Cuisinart® ice cream maker. Pour the sorbet base into the freezer bowl through the ingredient funnel. Churn until thickened, about 25 minutes.
- The sorbet will have a soft, creamy texture. For a firmer consistency, transfer the sorbet to an airtight container and place in the freezer for about 2 hours. Remove from the freezer about 15 minutes before serving.

Mango Sorbet

Refreshing, sweet, and full of flavor, mango sorbet is always sure to please.

Makes 350ml

250g diced fresh mango
60ml water
50g granulated sugar
 $\frac{1}{2}$ teaspoon grated fresh lime zest
 $\frac{1}{2}$ teaspoon fresh lime juice
 Pinch kosher salt

- Place all ingredients in a blender jar in the order listed. Blend on High until completely smooth.
- Transfer to a container. Cover and refrigerate 2 to 3 hours, or overnight.
- Turn on the Cuisinart® ice cream maker. Pour the sorbet base into the freezer bowl through the ingredient funnel. Churn until thickened, about 15 minutes.
- The sorbet will have a soft, creamy texture. For a firmer consistency, transfer the sorbet to an airtight container and place in the freezer for about 2 hours. Remove from the freezer about 15 minutes before serving.

www.cuisinart.co.uk