

ICE CREAM MAKER

Recipe Book



Elite
BY MAXI-MATIC

Model EIM-700

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Disclaimer: The images contained within this recipe book are for your reference only and may differ from actual results.

It will take approximately 45-60 min for Soft Setting and 60-90 min for Hard Setting depending on temperature of ingredients as well as the ambient temperature.

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ICE CREAM

French Vanilla Ice Cream

ingredients

- 1/2 cup half-and-half
- 1 cup heavy cream
- 1/2 cup sugar
- 1 tsp vanilla bean scrapings (or 1 tsp vanilla extract)

directions

1. Combine all ingredients in a mixing bowl.
2. Transfer ingredients carefully into the ice cream maker.
3. Select HARD or SOFT button to begin operation.
4. Follow the operational instructions for serving and cleaning of the ice cream maker.

Chocolate Ice Cream

ingredients

- 1/2 cup half-and-half
- 1 cup heavy cream
- 1/2 cup sugar
- 1 tbsp unsweetened cocoa
- 1/2 cup mini chocolate chips (optional)

directions

1. Combine all ingredients in a mixing bowl, except for the chocolate chips.
2. Transfer ingredients carefully into the ice cream maker.
3. Select HARD or SOFT button to begin operation. Add chocolate chips to mixture after 30-45 min to prevent ingredients from settling to the bottom or jamming the spatula.
4. Follow the operational instructions for serving and cleaning of the ice cream maker.

Strawberry Ice Cream

ingredients

- | | |
|------------------------------------|---------------------------|
| 1/2 cup sugar | 1 cup heavy cream |
| 1/2 cup fresh strawberries, mashed | 1 tsp vanilla extract |
| 1/2 cup half-and-half | 2 drops red food coloring |

directions

1. Combine the sugar and mashed strawberries and mix well.
2. Mix the strawberries with the rest of the ingredients in a mixing bowl.
3. Transfer ingredients carefully into the ice cream maker.
4. Select HARD or SOFT button to begin operation.
5. Follow the operational instructions for serving and cleaning of the ice cream maker.

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Cookies & Cream Ice Cream

ingredients

- | |
|-------------------------------|
| 1/2 cup half-and-half |
| 1 cup heavy cream |
| 1/2 cup sugar |
| 2 tsp vanilla extract |
| 1/4 cup oreo cookies; crushed |

directions

1. Combine all ingredients in a mixing bowl, except for the crushed cookies.
2. Transfer ingredients carefully into the ice cream maker.
3. Select HARD or SOFT button to begin operation. Add crushed cookies to mixture after 30-45 min to prevent ingredients from settling to the bottom or jamming the spatula.
4. Follow the operational instructions for serving and cleaning of the ice cream maker.

Rocky Road Ice Cream

ingredients

- | | |
|-----------------------|------------------------------------|
| 1/2 cup half-and-half | 2 tbsp unsweetened cocoa |
| 1 cup heavy cream | 1/2 cup mini marshmallows |
| 1/2 cup sugar | 2 tbsp walnuts or almonds; chopped |

directions

1. Combine all ingredients in a mixing bowl, except for the marshmallows and chopped nuts.
2. Transfer ingredients carefully into the ice cream maker.
3. Select HARD or SOFT button to begin operation. Add marshmallows and chopped nuts to mixture after 30-45 min to prevent ingredients from settling to the bottom or jamming the spatula.
4. Follow the operational instructions for serving and cleaning of the ice cream maker.

Mint Chocolate Chip Ice Cream

ingredients

- | |
|---|
| 1/2 cup half-and-half |
| 1 cup heavy cream |
| 1/2 cup sugar |
| 1 tsp mint extract |
| 1/2 cup chocolate chips; coarsely chopped |

directions

1. Combine all ingredients in a mixing bowl, except for the chocolate chips.
2. Transfer ingredients carefully into the ice cream maker.
3. Select HARD or SOFT button to begin operation. Add chocolate chips to mixture after 30-45 min to prevent ingredients from settling to the bottom or jamming the spatula.
4. Follow the operational instructions for serving and cleaning of the ice cream maker.

Blueberry Cheesecake Ice Cream

ingredients

- 1/2 cup sugar
- 1/4 cup fresh blueberries; mashed
- 3 oz. cream cheese; softened
- 1/4 cup graham crackers; crushed
- 1/2 cup half-and-half
- 1 cup heavy cream

directions

1. Combine the sugar with the mashed blueberries and mix well. Fold in the cream cheese. Sprinkle with the graham crackers.
2. Mix the rest of the ingredients in a mixing bowl.
3. Combine the blueberry cream cheese mixture with the cream mixture.
4. Transfer ingredients carefully into the ice cream maker.
5. Select HARD or SOFT button to begin operation.
6. Follow the operational instructions for serving and cleaning of the ice cream maker.

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Coffee Ice Cream

ingredients

- 1/2 cup half-and-half
- 1 cup heavy cream
- 1/2 cup ground coffee
- 1/2 cup sugar
- 1 tsp vanilla extract

directions

1. In a saucepan over low heat, combine the heavy cream and half-and-half with the coffee grounds.
2. Heat for on low for 20-30 minutes, stirring occasionally, careful not to burn.
3. Strain the coffee grounds out of the cream using a strainer.
4. Combine with the rest of the ingredients in a mixing bowl.
5. Set aside to cool in the refrigerator for an hour or more.
6. Transfer ingredients carefully into the ice cream maker.
7. Select HARD or SOFT button to begin operation.
8. Follow the operational instructions for serving and cleaning of the ice cream maker.

Peach Ice Cream

ingredients

- 1/2 cup sweetened condensed milk
- 1 cup heavy cream
- 1/2 cup fresh peaches; chopped
- 1 tbsp lemon juice

directions

1. Combine all ingredients in a mixing bowl, except for the peaches.
2. Transfer ingredients carefully into the ice cream maker.
3. Select HARD or SOFT button to begin operation. Add chopped peaches to mixture after 30-45 min to prevent ingredients from settling to the bottom or jamming the spatula.
4. Follow the operational instructions for serving and cleaning of the ice cream maker.

Pumpkin Pie Ice Cream

ingredients

- 3/4 cup sweetened condensed milk
- 3/4 cup heavy cream
- 1/2 cup pumpkin puree
- 1 tsp pumpkin pie spice
- 1/2 tsp vanilla extract

directions

1. Combine all ingredients in a mixing bowl.
2. Transfer ingredients carefully into the ice cream maker.
3. Select HARD or SOFT button to begin operation.
4. Follow the operational instructions for serving and cleaning of the ice cream maker.

Apple Pie Ice Cream

ingredients

1/2 cup sweetened condensed milk
1 cup heavy cream
1/2 cup apple pie filling
2 tbsp caramel topping/sauce

directions

1. Combine all ingredients into a mixing bowl, except for the apple pie filling and caramel.
2. Transfer ingredients carefully into the ice cream maker.
3. Select HARD or SOFT button to begin operation. Add apple pie filling to mixture after 30-45 min to prevent ingredients from settling to the bottom or jamming the spatula.
4. When ice cream is finish, gently fold in the caramel or serve on top of ice cream.
5. Follow the operational instructions for serving and cleaning of the ice cream maker.

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Gingerbread Ice Cream

ingredients

1/2 cup half-and-half	1/2 tsp ginger; ground
1 cup heavy cream	1 tsp vanilla extract
1/2 cup sugar	1 tbsp molasses
1/4 cup gingerbread cookies; crushed	1/4 tsp salt

directions

1. Combine all ingredients in a mixing bowl, except for the gingerbread cookies.
2. Transfer ingredients carefully into the ice cream maker.
3. Select HARD or SOFT button to begin operation. Add gingerbread cookies to mixture after 30-45 min to prevent ingredients from settling to the bottom or jamming the spatula.
4. Follow the operational instructions for serving and cleaning of the ice cream maker.

Cookie Dough Ice Cream

ingredients

- 1/2 cup half-and-half
- 1 cup heavy cream
- 1/2 cup sugar
- 1 tsp vanilla extract
- 1/2 cup instant chocolate chip cookie dough; separated into small 1/2-inch clumps/balls

directions

1. Combine all ingredients in a mixing bowl, except for the cookie dough clumps.
2. Transfer ingredients carefully into the ice cream maker.
3. Select HARD or SOFT button to begin operation. Add cookie dough clumps to mixture after 30-45 min to prevent ingredients from settling to the bottom or jamming the spatula.
4. Follow the operational instructions for serving and cleaning of the ice cream maker.

Peanut Butter Chocolate Ice Cream

ingredients

- 1/2 cup sweetened condensed milk
- 1 cup heavy cream
- 3 tbsp creamy peanut butter
- 1/4 cup chocolate syrup
- 1/4 cup peanut butter cups; coarsely chopped

directions

1. Combine all ingredients in a mixing bowl, except for the peanut butter cups.
2. Transfer ingredients carefully into the ice cream maker.
3. Select HARD or SOFT button to begin operation. Add peanut butter cups to mixture after 30-45 min to prevent ingredients from settling to the bottom or jamming the spatula.
4. Follow the operational instructions for serving and cleaning of the ice cream maker.

It will take approximately 45-60 min for Soft Setting and 60-90 min for Hard Setting depending on temperature of ingredients as well as the ambient temperature.

Lemon Raspberry Sorbet

SORBETS
(Dairy-Free)

ingredients

1 cup frozen raspberries
1/2 cup sugar
1/2 cup water
1/4 cup lemon juice

directions

1. Puree all ingredients together until smooth.
2. Transfer ingredients carefully into the ice cream maker.
3. Select HARD or SOFT button to begin operation.
4. Follow the operational instructions for serving and cleaning of the ice cream maker.

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Pineapple Mango Sorbet

ingredients

3/4 cup frozen pineapples; mashed
1/2 cup frozen mangos; mashed
1/2 cup sugar
1/2 cup water
1/4 cup lemon juice

directions

1. Puree all ingredients together until smooth.
2. Transfer ingredients carefully into the ice cream maker.
3. Select HARD or SOFT button to begin operation.
4. Follow the operational instructions for serving and cleaning of the ice cream maker.

Pink Lemonade Sorbet

ingredients

- 1/4 cup sugar
- 1/2 cup water
- 1 cup fresh lemon juice
- 1/4 cup pink lemonade powder mix
- 2 tbsp fresh lemon zest

directions

1. In a saucepan over low heat, dissolve the sugar in the water. Add the lemon juice, powder mix and zest. Set aside to cool in the refrigerator for 1-hour.
2. Transfer ingredients carefully into the ice cream maker.
3. Select HARD or SOFT button to begin operation.
4. Follow the operational instructions for serving and cleaning of the ice cream maker.

Coconut Lime Sorbet

ingredients

- 1 cup canned coconut cream
- 1/2 cup sugar
- 1/4 cup coconut water
- 1/4 cup lime juice

directions

1. Mix all ingredients together until smooth.
2. Transfer ingredients carefully into the ice cream maker.
3. Select HARD or SOFT button to begin operation.
4. Follow the operational instructions for serving and cleaning of the ice cream maker.

Honeydew Sorbet

ingredients

1 cup frozen honeydew pieces; slightly thawed
1/4 cup sugar
1/2 cup water
1 tbsp lemon juice
2 tbsp honey

directions

1. Puree all ingredients together until smooth.
2. Transfer ingredients carefully into the ice cream maker.
3. Select HARD or SOFT button to begin operation.
4. Follow the operational instructions for serving and cleaning of the ice cream maker.

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Peach Sorbet

ingredients

1 cup fresh peaches; chopped
1/2 cup almond milk
1 tbsp lemon zest
2 tbsp honey

directions

1. Puree all ingredients together until smooth, except for the peaches.
2. Transfer ingredients carefully into the ice cream maker.
3. Select HARD or SOFT button to begin operation. Add peaches to mixture after 30-45 min to prevent ingredients from settling to the bottom or jamming the spatula.
4. Follow the operational instructions for serving and cleaning of the ice cream maker.

Cherry Cola Sorbet

ingredients

- 1 cup frozen pitted dark cherries, slightly thawed
- 3/4 cup cola
- 1 tbsp lemon juice
- 2 tbsp sugar

directions

1. Puree the slightly thawed cherries until smooth.
2. Mix in the remaining ingredients.
3. Transfer ingredients carefully into the ice cream maker.
4. Select HARD or SOFT button to begin operation.
5. Follow the operational instructions for serving and cleaning of the ice cream maker.

It will take approximately 45-60 min for Soft Setting and 60-90 min for Hard Setting depending on temperature of ingredients as well as the ambient temperature.

FROZEN YOGURT

Frozen Yogurt

ingredients

- 1 cup plain or vanilla greek yogurt
- 1/4 cup milk
- 1/2 cup sugar
- 1/2 cup fresh fruit of your choice; mashed

directions

1. Combine the sugar with the mashed fruit and mix well.
2. Mix the rest of the ingredients in a separate mixing bowl.
3. Combine the sugar and fruit mixture with the cream mixture.
4. Transfer ingredients carefully into the ice cream maker.
5. Select HARD or SOFT button to begin operation.
6. Follow the operational instructions for serving and cleaning of the ice cream maker.

Strawberry Cheesecake Frozen Yogurt

ingredients

- | | |
|------------------------------------|-------------------------------------|
| 1/2 cup sugar | 1/4 cup graham crackers; crushed |
| 1/2 cup fresh strawberries; mashed | 1 cup plain or vanilla greek yogurt |
| 3 oz. cream cheese; softened | 1/4 cup milk |

directions

1. Combine the sugar with the mashed strawberries and mix well. Fold in the cream cheese. Sprinkle with the graham crackers.
2. Mix the rest of the ingredients in a mixing bowl.
3. Combine the strawberry cream cheese mixture with the cream mixture.
4. Transfer ingredients carefully into the ice cream maker.
5. Select HARD or SOFT button to begin operation.
6. Follow the operational instructions for serving and cleaning of the ice cream maker.

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Peanut Butter Frozen Yogurt

ingredients

- 1 cup plain or vanilla greek yogurt
- 1/4 cup milk
- 1/4 cup smooth peanut butter
- 1/2 cup frozen banana; slightly thawed and chopped
- 1/4 cup mini chocolate chips
- 1 tbsp sugar

directions

1. Puree all the ingredients, except the chocolate chips, until smooth.
2. Transfer ingredients carefully into the ice cream maker.
3. Select HARD or SOFT button to begin operation. Add chocolate chips to mixture after 30-45 min to prevent ingredients from settling to the bottom or jamming the spatula.
4. Follow the operational instructions for serving and cleaning of the ice cream maker.

Hazelnut Frozen Yogurt

ingredients

- 1 cup plain or vanilla greek yogurt
- 1/4 cup milk
- 1/2 cup sugar
- 1/4 cup cocoa powder
- 1/4 cup hazelnut butter
- 1/4 tsp salt

directions

1. Puree all the ingredients until smooth.
2. Transfer ingredients carefully into the ice cream maker.
3. Select HARD or SOFT button to begin operation.
4. Follow the operational instructions for serving and cleaning of the ice cream maker.

Raspberry Chocolate Chunk Frozen Yogurt

ingredients

- 1/2 cup frozen raspberries; slightly thawed and mashed
- 1 cup plain or vanilla greek yogurt
- 1/4 cup milk
- 1/2 cup sugar
- 1 tbsp vanilla extract
- 1/4 cup mini chocolate chips

directions

1. Puree half of the half-cup of frozen raspberries with the rest of the ingredients, except chocolate chips, until smooth.
2. Mash the remaining half of the raspberries and mix in with the cream mixture.
3. Transfer ingredients carefully into the ice cream maker.
4. Select HARD or SOFT button to begin operation. Add chocolate chips to mixture after 30-45 min to prevent ingredients from settling to the bottom or jamming the spatula.
5. Follow the operational instructions for serving and cleaning of the ice cream maker.

Orange Creamsicle Frozen Yogurt

ingredients

- 1 cup plain or vanilla greek yogurt
- 1 cup fresh orange juice
- 1 tbsp sugar
- 1/2 cup honey
- 2 tbsp orange zest

directions

1. Puree all the ingredients until smooth.
2. Transfer ingredients carefully into the ice cream maker.
3. Select HARD or SOFT button to begin operation.
4. Follow the operational instructions for serving and cleaning of the ice cream maker.

It will take approximately 45-60 min for Soft Setting and 60-90 min for Hard Setting depending on temperature of ingredients as well as the ambient temperature.

**CUSTARD-BASED
ICE CREAM/GELATO**

Maple Bacon Bourbon Ice Cream

ingredients

- 1 1/2 cup half-and-half
- 1 egg yolk
- 1/4 cup brown sugar
- 2 tsp. bourbon
- 1/4 cup pure maple syrup
- 1/4 tsp. vanilla extract
- 2 strips of bacon; cooked, cooled and chopped

directions

1. Scald half a cup of the half-and-half over medium heat in a medium saucepan. Remove from heat.
2. Whisk together the egg yolk and brown sugar until light and fluffy, then gradually pour in the scalded half-and-half down the side of the bowl as you whisk.
3. Pour the mixture back into the saucepan on medium heat. Add the bourbon to cook off the alcohol, stirring constantly with a wooden spoon until the mixture has thickened and will coat the back of the spoon.
4. Remove from heat, and pour through a fine mesh sieve into a clean bowl. Stir in the remaining half-and-half, maple, and vanilla extract. Refrigerate the custard until thoroughly chilled, about two hours.
5. Transfer ingredients carefully into the ice cream maker.
6. Select HARD or SOFT button to begin operation. Add chopped bacon to mixture after 30-45 min to prevent ingredients from settling to the bottom or jamming the spatula.
7. Follow the operational instructions for serving and cleaning of the ice cream maker.

Blackberry Lemon Castard Ice Cream



ingredients

1/4 cup sugar
1 egg yolk
1 cup half-and-half

1/2 cup heavy cream
1/4 cup jarred lemon curd
3 ounces blackberries; fresh

directions

1. Blend the sugar and egg yolk until smooth. In a saucepan on medium heat, combine the half-and-half and heavy cream. Heat until warm. Turn off the heat. Slowly mix in the sugar and yolk mixture stirring constantly until dissolved.
2. Transfer to a container. Cover and refrigerate at least 4 hours or overnight.
3. The next day, puree the mixture along with the lemon curd until smooth.
4. Transfer ingredients carefully into the ice cream maker.
5. Select HARD or SOFT button to begin operation. Follow the operational instructions for serving and cleaning of the ice cream maker.
6. In the middle of the freezing process, coarsely chop blackberries and fold into the ice cream to create a swirl effect. Continue freezing process until complete.

Dark Chocolate Cherry Ice Cream



ingredients

1/2 cup whole milk
1 cup heavy cream
1/2 cup sugar
1 tsp. vanilla extract

2 egg yolks
1/4 cup Bing cherries; pitted and chopped
1/4 cup dark chocolate chips; chopped

directions

1. In a medium sauce pan on medium heat, combine the milk, cream, sugar and vanilla. Whisk until sugar is melted. Remove from heat, set aside to cool.
2. Beat the egg yolks in a medium bowl and slowly add to the cooled milk mixture in the saucepan, whisking constantly.
3. Return the saucepan to the stove on medium heat. Whisk constantly until the custard slightly thickens (lightly coats a spoon).
4. Remove from heat and whisk constantly until room temperature.
5. Cover and chill until cold. (Refrigerate at least an hour or so to chill thoroughly)
6. Transfer ingredients carefully into the ice cream maker.
7. Select HARD or SOFT button to begin operation. Add cherries and chocolate chips to mixture after 30-45 min to prevent ingredients from settling to the bottom or jamming the spatula.
8. Follow the operational instructions for serving and cleaning of the ice cream maker.

Butter Pecan Ice Cream

ingredients

- | | |
|-------------------------|-----------------------|
| 1 tbsp unsalted butter | 2 eggs; beaten |
| 1/4 cup pecans; chopped | 1 cup heavy cream |
| 1/2 cup brown sugar | 1 tsp vanilla extract |
| 1/2 cup half-and-half | |

directions

1. In a saucepan on the stove over low heat, melt the butter with the pecans and toast until fragrant. Careful not to burn the butter. Stir constantly for 3-5 minutes until lightly browned and fragrant. Pour into a bowl and set aside.
2. In another saucepan, combine the brown sugar with the half-and-half, bring to a gentle boil. While hot, gradually pour the sugar mixture in with the beaten eggs, whisking constantly.
3. Return the mixture with the eggs to the saucepan and cook on low heat, stirring occasionally until the mixture is thickened.
4. Remove from heat and mix with heavy cream and vanilla extract. Set aside to cool in the refrigerator for an hour or more. Transfer ingredients carefully into the ice cream maker.
5. Select HARD or SOFT button to begin operation. Add butter pecans to mixture after 30-45 min to prevent ingredients from settling to the bottom or jamming the spatula.
6. Follow the operational instructions for serving and cleaning of the ice cream maker.

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Pistachio Gelato

ingredients

- | | |
|--|-------------------------|
| 1 cup whole milk | 1/2 tsp vanilla extract |
| 1 cup heavy cream | 1/4 cup sugar |
| 1/2 cup pistachios;
shelled and coarsely ground | 2 egg yolks |

directions

1. In a sauce pan over medium low heat, heat the milk and cream until steaming, stirring often. (Don't let the mixture boil or the milk will curdle.)
2. When the milk and cream are very hot, remove from the heat and stir in the ground pistachios and the vanilla extract. Cover the pan with plastic wrap and refrigerate overnight. The next day, drain the milk and pistachio mixture through a fine mesh sieve into a bowl. Discard the pistachio pulp/pieces.
3. Rinse and dry out the pan. Return the milk mixture to the pan.
4. In a separate bowl beat the eggs and the sugar until lighter in color and thick, about 3 to 5 minutes on a medium speed.
5. Heat the milk mixture over medium heat until it is again steaming but not boiling.
6. Carry the bowl of egg yolks and sugar over to the stove and pour just a little of the warm pistachio milk mixture in and stirring to combine. Slowly add the rest of the beaten egg yolk mixture to the pan, stirring constantly with a wooden spoon. Cook until the mixture forms a custard that thickly coats the back of your spoon.
7. Cool the gelato mixture completely before pouring the ingredients carefully into the ice cream maker. Select HARD or SOFT button to begin operation.
8. Follow the operational instructions for serving and cleaning of the ice cream maker.

Dulce De Leche Gelato

ingredients

- | | |
|---------------------|---------------------------------|
| 1/4 cup brown sugar | 1/2 cup prepared dulce de leche |
| 1/4 cup water | 1 cup heavy cream |
| 2 egg yolks | 1 tbsp vanilla extract |
| 1/8 tsp salt | |

directions

1. In a saucepan, combine the brown sugar and 1/4 cup water. Bring to a boil over medium heat. Reduce the heat and simmer, stirring, until the sugar is dissolved. Remove from the heat and let cool.
2. In a metal bowl set over a pot of simmering water, whisk together the warm brown sugar syrup and egg yolks. Whisk constantly until the mixture is a thick and pale yellow.
3. Remove the bowl from the heat, and mix on low speed until cool.
4. Whisk in the dulce de leche, heavy cream, vanilla and salt.
5. Cover with plastic, pressing down onto the surface to prevent a skin from forming. Refrigerate until well chilled, at least 2 hours.
6. Transfer ingredients carefully into the ice cream maker.
7. Select HARD or SOFT button to begin operation.
8. Follow the operational instructions for serving and cleaning of the ice cream maker.

Irish Cream & Chocolate Gelato

ingredients

- | | |
|---------------------|----------------------------------|
| 1 cup whole milk | pinch of salt |
| 1/2 cup heavy cream | 1 egg yolk; beaten |
| 1/2 cup sugar | 1/2 cup irish cream |
| 1 tbsp cornstarch | 1/2 cup unsweetened cocoa powder |

directions

1. In a medium sauce pan on medium heat, combine the milk, heavy cream, sugar, cornstarch and salt. Whisk until sugar is melted. Remove from heat, set aside to cool.
2. Slowly add the beaten egg yolk to the cooled milk mixture in the saucepan, whisking constantly.
3. Mix in the Irish Cream and Cocoa Powder until the mixture is completely smooth.
4. Refrigerate until well chilled, at least 2 hours or more.
5. Transfer ingredients carefully into the ice cream maker.
6. Select HARD or SOFT button to begin operation.
7. Follow the operational instructions for serving and cleaning of the ice cream maker.

A photograph of a plate of ice cream with various flavors, waffle cones, and toppings on a dark wooden background. The ice cream is served on a brass plate and includes scoops of white, chocolate, and pink ice cream, topped with chocolate shavings, cinnamon sticks, and red cherries. Waffle cones are scattered around the plate, and a silver spoon is visible in the foreground.

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