



Cook's Essentials®



## 1.5 Pint Thermo-Electric Ice Cream Maker

INSTRUCTIONS FOR PROPER USE AND CARE

Model # 530, 531, 532, 536, 537, 538

**IMPORTANT!**

Please keep these instructions and your original box packaging.

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## Raspberry Ice Cream

### **Ingredients**

$\frac{3}{4}$ cup heavy cream	2 oz. egg substitute
$\frac{1}{4}$ cup half and half or milk	$\frac{1}{2}$ tsp. vanilla
$\frac{1}{3}$ cup sugar	$\frac{1}{4}$ cup raspberry puree'

### **Method**

1. Combine eggs, sugar, and vanilla in a mixing bowl and beat well.
2. Beat in raspberry puree'.
3. Add cream and half and half (or milk).
4. Beat well and chill thoroughly.
5. Follow standard instructions on pages 6-8.

NOTE: Strawberries, blueberries or black berries can substitute for raspberries.

## Strawberry Cheesecake Ice Cream

### **Ingredients:**

$\frac{1}{4}$ cup half & half (or milk)	2 oz. egg substitute
4 oz. cream cheese	$\frac{1}{2}$ cup pureed strawberries
$\frac{3}{4}$ cup heavy cream	$\frac{1}{2}$ cup sugar
1 tsp. vanilla	

### **Method:**

1. Beat eggs and sugar in a mixer, blender or processor until thick and cream colored.
2. Add milk, cream, vanilla and cream cheese. Mix thoroughly.
3. Add strawberries and mix well.
4. Follow standard instructions on pages 6-8.

## Pineapple Ice

### **Ingredients**

- 1/2 cup frozen pineapple concentrate
- 1 cup water
- 1/3 cup of sugar

### **Method**

1. Combine sugar and water in a small saucepan. Simmer to dissolve the sugar. Cool.
2. Mix all ingredients in a mixing bowl, blender or food processor.
3. Follow standard instructions on pages 6-8.

## Pistachio Ice Cream

### **Ingredients:**

- 1/3 cup unsalted, shelled pistachios
- 2 oz egg substitute
- 1/2 cup milk
- 1/3 cup sugar
- 1 cup whipping cream
- 1/4 tsp. almond extract
- 1/2 tsp. vanilla extract

### **Method:**

1. In a blender or processor, combine nuts, egg and milk.
2. Blend until nuts are finely chopped.
3. Mix in remaining ingredients.
4. Follow standard instructions on pages 6-8.

### Variation:

1. Substitute pecans or walnuts for pistachios.
2. Substitute 1/3 cup maple syrup for sugar.

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## IMPORTANT SAFEGUARDS

*When using this electrical appliance, safety precautions must always be observed, including the following:*

- **READ ALL OF THE INSTRUCTIONS BEFORE USE.**
- The cord should be plugged into a 120AC electric outlet only.
- Close adult supervision must be provided when this appliance is used by or near children. Do not allow unit to be used as a toy.
- Do not leave appliance when plugged in.
- 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 have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The unit has a polarized AC (Alternating Current) plug (one blade is wider than the other). This plug will fit in a polarized outlet only one

way, as a safety feature. Reverse the plug if the plug does not fit fully in the outlet. Contact a qualified electrician if it still does not fit. Do not attempt to defeat this safety feature.

- It is not recommended to use this maker with an extension cord or power board. Please ensure that the appliance is plugged directly into the electrical outlet. The appliance is only to be used with the power supply unit provided with the appliance.
- Do not operate with a damaged cord or plug. If the appliance is not working as it should, has been dropped or damaged, left outdoors or dropped into water, do not use it and return it to the manufacturer for proper service, repair, or replacement.
- Do not let cord hang over the edge of the table or counter, or touch hot surfaces.
- To clean the maker use only mild detergents or glass cleaning products. Never use harsh detergents or solvents.
- Do not place near hot gas or electric burner, or in a heated oven.
- When positioned or if moving the appliance ensure that it is not set horizontally or declined less than 45° or turned upside down.
- Do not cover the appliance or have it near flammable material including curtains, draperies, walls, and the like when in operation.
- Never yank the cord to disconnect the unit from the outlet. Instead, grasp the plug and pull to disconnect.
- Using attachments not recommended or sold by the manufacturer may cause hazards.
- Always unplug when not in use and before removing parts and cleaning.
- Avoid any contact with moving parts. Fingers, hair, clothing, etc. should be kept away during operation.
- Do not handle plug with wet hands, while standing on a wet surface or while standing in water.
- To protect against electrical shock, do not immerse plug, cord or housing in water or any other liquid.
- Do not clean with metal scouring pads as small particles may break off and create the risk of electric shock. Metal scouring pads may also scratch the surface.

## Low Fat Non-Dairy Strawberry Freeze

### **Ingredients**

1 cup non-dairy creamer	1/2 cup pureed strawberries
2 oz. egg substitute	1/4 cup sugar
3/4 tsp. plain gelatin	1/2 tsp. vanilla

### **Method**

1. In a small saucepan, sprinkle the gelatin over the nondairy creamer. Warm the mixture (do not allow to boil) to dissolve the gelatin, stirring if necessary.
2. Add remaining ingredients and mix well in a blender or food processor.
3. Chill thoroughly.
4. Follow standard instructions on pages 6-8.

## Piña Colada Sherbet

### **Ingredients:**

1/2 cup milk	1/2 cup coconut milk
1/3 cup crushed pineapple	dash salt
1 tbsp. non-fat dry milk	1 tbsp. dark rum
1/2 can (5 oz.) piña colada mix, partially defrosted	

### **Method:**

1. In a blender or food processor, combine ingredients until milk is dissolved.
2. Cover and chill thoroughly.
3. Follow standard instructions on pages 6-8.

## Ice Cream Sandwiches

### **Ingredients**

Pre-baked cookies — 2 per sandwich, select large 2½ to 3" diameter, soft texture cookies work best. Freeze cookies before filling.

Filling — Prepare ice cream of choice. Firm up in freezer before assembling sandwiches. You should be able to spread it.

### **Assembling**

Spread about ½" thick layer of ice cream on one cookie. Top with a second cookie. If desired, roll the sandwiches in toasted coconut or sprinkles.

### **Storage**

Individually wrap frozen cookies and freeze.

## Low Fat Non-Dairy Mango Freeze

### **Ingredients:**

1 cup non-dairy creamer	½ cup very ripe mango puree
2 oz. egg substitute	¼ cup sugar
¾ tsp plain gelatin	½ tsp. vanilla

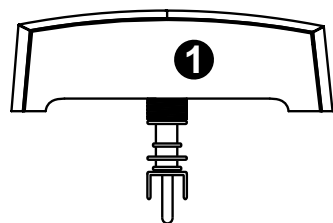
### **Method:**

1. In a small saucepan, sprinkle the gelatin over the non-dairy creamer. Warm the mixture (do not allow to boil) to dissolve the gelatin, stirring if necessary.
2. Add remaining ingredients and mix well in a blender or food processor.
3. Chill thoroughly.
4. Follow standard instructions on pages 6-8.

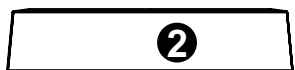
- Keep utensils out of the bowl while in use to reduce the risk of harm to persons or to the ice cream maker.
- SHARP OR METAL UTENSILS OR OBJECTS SHOULD NOT BE USED ON THE INSIDE OF THE BOWL. They can scratch or damage it. Rubber or wooden utensils may be used.
- Do not place hot food or drink into the maker before it cools down to room temperature.
- Close the lid immediately after putting in any items so the inside temperature will not rise dramatically.
- Keep appliance away from any heat source or direct sunlight.
- To fix stably, the appliance must be placed on a flat and solid surface.
- Always unplug when not in use. Do not plug into power socket before set up is complete.
- For indoor use only. Do not use outdoors or in wet conditions.
- This unit is for household use only. The unit should not be used for other than the intended use.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- This AC adapter only can be used for this Ice cream maker, never use it for other appliances.
- This appliance uses flammable insulation blowing gases, it must be deposited in the designated place when disposing the appliance.

**SAVE THESE INSTRUCTIONS**

# FEATURES



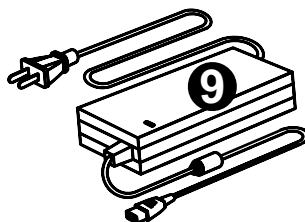
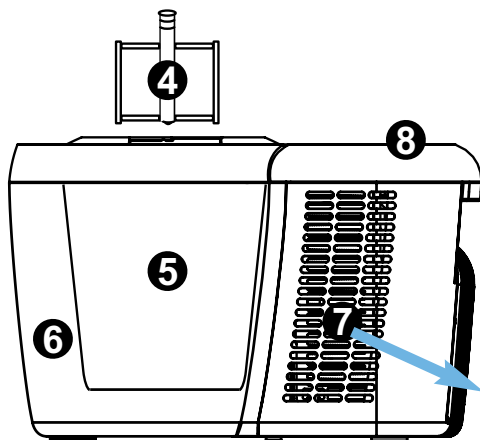
- 1. Mixing Motor
- 2. Clear Cover
- 3. Nut
- 4. Stir Paddle
- 5. Inner Bowl (this is NOT removeable)



- 6. Housing
- 7. Back Cover



- 8. Control Panel
- 9. AC Adapter



Control Panel



Scoop and spatula are also included

## Fruit Sorbet

### Ingredients

- 1 cup fruit (such as strawberries, raspberries or blueberries)
- 2 tbs sugar
- 1/3 cup water

### Method

1. Combine ingredients in a processor to puree the fruit.
2. Follow standard instructions on pages 6-8.

## Lemon Ice

### Ingredients:

- 1/2 cup frozen lemonade concentrate
- 1 cup of water
- 1/2 cup of sugar

### Method:

1. Combine water and sugar in a small saucepan. Simmer to dissolve sugar, cool.
2. Mix ingredients in a mixing bowl, processor, or blender.
3. Follow standard instructions on pages 6-8.

## Lemon Sherbet

### Ingredients:

- 1/2 cup frozen lemonade concentrate
- 1 cup milk
- 1/4 cup sugar
- 1 egg white
- 1 tbsp grated lemon rind

### Method:

1. Combine all ingredients in a small saucepan. Stir until sugar dissolves & mixture appears curdled.
2. Follow standard instructions on pages 6-8.

## French Vanilla Ice Cream

### Ingredients

1 egg	1/2 cup milk	1 tsp. vanilla
1/2 cup of sugar	1 cup cream	

### Method

1. Beat eggs and milk together in a large saucepan.
2. Add sugar and cook over low heat, stirring constantly until thickened (approx. 10 minutes).
3. Mixture should coat the spoon.
4. Cool, then add cream and vanilla.
5. Mix well and refrigerate overnight.
6. Follow standard instructions on pages 6-8.

## Frozen Margaritas

### Ingredients:

1 cup water	1/4 cup lime juice
3/8 cup triple sec	1/4 cup tequila

### Method:

1. Combine first two ingredients.
2. Follow standard instructions on pages 6-8.
3. When complete, add triple sec and tequila and serve.

## Frozen Piña Colada

### Ingredients:

4 oz can cream of coconut	1/4 cup dark rum
1 1/4 cups sweetened pineapple juice	

### Method:

1. Combine first two ingredients.
2. Follow standard instructions on pages 6-8.
3. When complete, add rum and serve.

## Before First Use

1. Remove all packing materials and literature.
2. Disassemble the Top Cover.

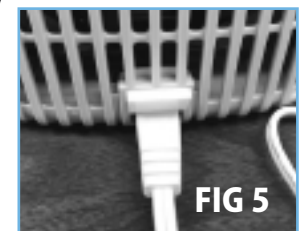
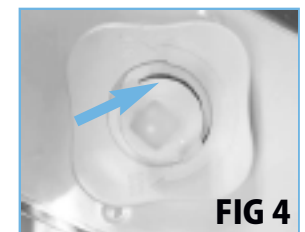
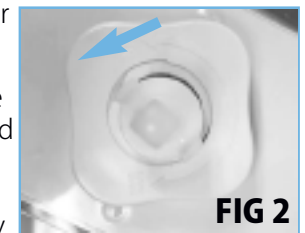
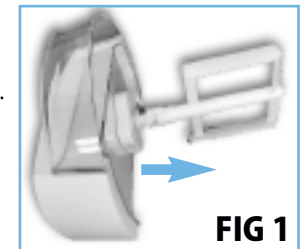
Pull out the stir paddle (fig 1).

Turn the nut counter-clockwise, lift up to remove. (Fig 2)

Lift the clear cover from the mixing motor (fig3).

3. Wash the inside bowl (avoid water near the vents), nut, clear lid (NOT mixing motor) and stir paddle with warm soapy water. Rinse and dry all parts thoroughly. NEVER immerse housing with bowl in water or any other liquid. NEVER clean any parts in a dishwasher. **NEVER immerse the unit in water or any other liquid.**

Warning: Never use metal scouring pads, harsh or abrasive cleaners on any parts of the ice cream maker.



## Assemble

1. Position the ice cream maker in the center of the counter, close to a power outlet.
2. Place the clear lid back on the mixing motor, (fig 3).
3. Place the nut on the center shaft and screw on clockwise. (fig 4). Place paddle onto the drive shaft and push until it clicks in place. (Fig 1)
3. Connect the cord to the back of the housing by lifting up the white silicone cover. Insert the cord (FIG 5). Insert the power plug into a 120V wall outlet.

# HOW TO USE YOUR ICE CREAM MAKER

## Using the Ice Cream Maker

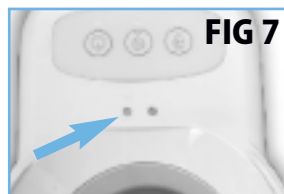
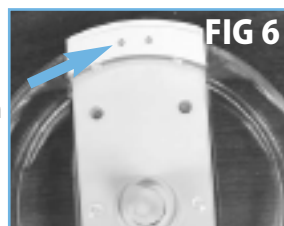
Prepare your ingredients per recipe.

1. Follow the recipes in our instruction booklet. Almost any frozen dessert recipe can be used providing it does not make more than 2 1/2 cups of liquid. 1 1/2 cups will volumize to make 1 1/2 pints of ice cream.
2. Prepare the ingredients (see recipes on pages 11-22).
3. Assemble the unit (per page 6).
4. Pour the cold ice cream mixture into the bowl. Do not exceed the max line in the canister.
5. Place assembled cover onto the base (the two metal prongs under the cover (fig 6) must make contact with the two metal magnetic circles on the base (fig 7). Once you place the lid on the cover as in fig 8, turn it clockwise until it stops (fig 9).

NOTE: The machine will not start if the metal prongs are not lined up with the magnets.

6. Press the HARD or SOFT button to begin.  
HARD - thicker ice cream  
SOFT - soft serve consistency
7. It is at this time that you leave the machine on for about 45-120 minutes (time varies, depending on the coldness, quantity and type of the ingredients), or until mixture becomes the desired thickness. If making ice cream, your result should be a soft, custard-like ice cream.

NOTE: Continually check the ice cream mixture while the unit is on.



## Fat Free Pineapple Frozen Yogurt

### Ingredients

1/4 cup evaporated skim milk	1 cup vanilla fat-free yogurt
1 1/2 tbsp pineapple juice	1/2 tbsp orange zest
1/2 tsp plain gelatin	1/2 cup sugar
2 oz. egg substitute	dash salt

### Method

1. To dissolve gelatin, place milk in a small saucepan and sprinkle the gelatin over the surface. Allow 3 minutes for gelatin to absorb into the mixture, warm the milk and stir the mixture completely to dissolve.
2. Combine remaining ingredients in a blender or food processor. Mix well. Add the milk/gelatin and continue processing to ensure proper mixing.
3. Chill thoroughly.
4. Follow standard instructions on pages 6-8.

## French Chocolate Mint Ice Cream

### Ingredients:

1 egg yolk	1 cup cream
1/2 cup sugar	1/2 tsp vanilla
2 1/2 tbs cocoa	3/4 tbsp mint extract
1/2 cup milk	

### Method:

1. Beat milk and egg yolk together. Blend in sugar.
2. In a saucepan, cook over medium heat, stirring constantly, until thick enough to coat the spoon.
3. Remove from heat and gently sift cocoa and add mint into the mixture.
4. Beat well until blended.
5. Cool, then add cream and vanilla.
6. Mix well and refrigerate overnight.
7. Follow standard instructions on pages 6-8.



## Fat Free Peach Ice Cream

### Ingredients

$\frac{3}{4}$ cup evaporated skim milk	$\frac{1}{2}$ cup sugar
$\frac{3}{4}$ tsp. plain gelatin	$\frac{1}{2}$ tsp. cinnamon
$\frac{1}{2}$ cup pureed ripe peaches	$\frac{1}{4}$ tsp. ground all spice
2 oz. egg substitute	$\frac{1}{4}$ tsp. ground cloves
3 oz. fat-free cream cheese	$\frac{1}{4}$ tsp. grated nutmeg
$\frac{1}{2}$ tsp. vanilla	

### Method

1. To soften gelatin, place  $\frac{1}{2}$  of the milk in a small saucepan and sprinkle the gelatin over the surface. Allow 3 minutes for gelatin to absorb into the mixture, warm the milk and stir the mixture to completely dissolve.
2. Combine remaining ingredients in a blender or food processor. Mix well. Add the milk/gelatin and continue processing to ensure proper mixing.
3. Chill thoroughly, follow standard instructions on pages 6-8.

## Fat Free Chocolate Ice Cream

### Ingredients:

$1\frac{1}{2}$ cups evaporated skim milk	$\frac{1}{2}$ cup sugar
$\frac{1}{2}$ tsp vanilla extract	2 oz. egg substitute
$\frac{3}{4}$ tsp plain gelatin	$\frac{1}{2}$ cup baking cocoa (to taste)

Note: Combine cocoa and sugar before adding to recipe to facilitate easy mixing of the cocoa.

### Method:

1. To soften gelatin, place  $\frac{1}{2}$  of the milk in a small saucepan and sprinkle the gelatin over the surface. Allow 3 minutes for gelatin to absorb into the mixture, warm the milk and stir the mixture to completely dissolve.
2. Combine remaining ingredients in a blender or food processor. Mix well. Add the milk/gelatin and continue processing to ensure proper mixing. Chill thoroughly.
3. Follow standard instructions on pages 6-8.

Note: Do not turn the unit off unless the ice cream is ready as the mixture will freeze to the bowl and the paddle will not be able to turn.

Note: If the paddle does not stir anymore, press STOP. Remove the cover and paddle immediately to prevent the paddle from getting stuck.

8. When the frozen dessert is ready, press STOP. Unplug from the outlet. Unplug from the unit. Remove the assembled cover with paddle by turning it counter clockwise and lifting up. Scrap off any ice cream on the paddle.
9. Remove the frozen mixture from the bowl with a plastic spoon or scoop. Do not use metal utensils or metal objects in the bowl. Place the ice cream in a freezer safe container or in a bowl if you are ready to serve.

Note: Ice cream will be a custard like ice cream. If you prefer hard ice cream, place ice cream in an air tight container, then place in the freezer and allow it to set until it reaches your desired hardness. It is recommended to remove the frozen dessert from the canister and place in an airtight, freezer safe container. If the frozen dessert is left in the canister, it should only be for a short period of time (less than 30 minutes) or the frozen dessert will freeze to the canister and possibly damage the canister.

## Troubleshooting

### Ice Cream Maker does not work

Check to be sure the unit is plugged into the unit and the wall outlet. Press the power button. Also check if their is power in your outlet by plugging in another appliance.

### Ice Cream Maker does not finish the ice cream

Check to be sure their is sufficient ventilation around the unit.

Lid was opened too frequently. Do not open the lid frequently.

# CLEANING

**WARNING: To avoid electric shock, unplug from the electrical outlet before cleaning, assembling or disassembling the unit. Always clean after each use.**

NOTE: Do not use scouring pads, harsh detergents, solvents, polish, abrasive, or aerosol cleaners as they may damage the surfaces of the appliance.

1. After machine has cooled down to room temperature, you can clean the unit. Disassemble per page 6 under Before First Use.
2. Use a soft cloth with warm soapy water. Wash the inside bowl (avoid water near the vents), nut, clear lid (NOT mixing motor) and stir paddle with warm soapy water. Rinse and dry all parts thoroughly. NEVER immerse housing with bowl in water or any other liquid. NEVER clean any parts in a dishwasher. **NEVER immerse the unit in water or any other liquid.**
3. Wipe the outside housing and mixing motor with a clean damp cloth.

WARNING: Never store the unit while it is cold or still plugged in.

WARNING: Do not place any parts in the dishwasher.

## HINTS AND TIPS

- Read all the instructions and save for future reference.
- Cool all cooked recipes in the refrigerator before using.
- Flavors will be stronger before freezing.
- For best results, chill nuts, fruits, alcohol, and garnishes before adding to the frozen treat. Generally these products are added at the end of the freeze cycle.
- For pre-cooked recipes, make the mixture one day before. This will allow it to cool completely and increase in volume. Chilling recipes will produce better results.
- Recipes that do not require cooking are best made with an electric mixer to increase the mixture's volume.

## Chocolate Peanut Butter Ice Cream

### Ingredients

- |                                  |                       |
|----------------------------------|-----------------------|
| 1/2 cup of heavy cream           | 2 oz. egg substitute  |
| 1/2 cup half and half or milk    | 1 tsp vanilla         |
| 1/2 cup sugar                    | 1/2 cup peanut butter |
| 1/4 cup baking cocoa (for taste) |                       |

### Method

1. Combine cocoa and sugar in a mixing bowl, processor, or blender and mix.
2. Blend in peanut butter and eggs.
3. Add cream, half and half and vanilla.
4. Beat well and chill thoroughly.
5. Follow standard instructions on page 6-8.

## Espresso Ice

### Ingredients:

- 1 1/2 tbsp. instant espresso or 2 tbsp. regular instant coffee powder
- 1 1/2 cups boiling water
- 1/2 tbsp. vanilla extract
- 1/2 cup sugar

### Method:

1. Dissolve coffee in boiling water.
2. Stir sugar into coffee until dissolved.
3. Stir in vanilla extract.
4. Chill thoroughly.
5. Follow standard instructions on pages 6-8.
6. Serve with a dollop of whipped cream and a sprinkle of cocoa.

## Chocolate Frozen Yogurt

### Ingredients

1 cup plain or vanilla flavored yogurt      1/2 cup sour cream  
 2 tbs light corn syrup                      1/4 cup sugar  
 1/4 cup baking cocoa (to taste)

### Method

1. Combine all ingredients in a mixing bowl and beat well.
2. Chill thoroughly.
3. Follow standard instructions on pages 6-8.

## Chocolate Ice Cream

### Ingredients:

1 cup of heavy cream                      2 oz. egg substitute  
 1/2 cup half and half or milk          1 tsp vanilla  
 1/2 cup sugar  
 1/4- cup baking cocoa (for taste)

### Method:

1. Combine all ingredients in a mixing bowl.
2. Beat well.
3. Chill thoroughly.
4. Follow standard instructions on pages 6-8.

- Cream, sugar, eggs, and milk are the most common ingredients in ice cream. Substitutions with similar ingredients may be used depending upon your preference. For example, any type of cream can be used, however, there will be a difference in color, texture and flavor. The richer the cream you use, the richer the results. Heavy cream contains about 36% fat, which is the richest. Whipping cream, coffee (light) cream and half-and-half contain approximately 30%, 18%, and 10% fat respectively.
- 2 oz. of egg substitute is equivalent to one egg.
- When using or adding eggs or egg substitute in any of our recipes, we recommend heating/cooking the recipe mixture.
- The mixture will increase in volume during the freezing process; therefore, pour no more than 1 1/2 cups of mixture into a canister.
- Artificial sweeteners can be used in place of sugar; however, they should be added when the mixture is cool, at most, room temperature. If sugar is dissolved by heat in a recipe, omit this process when using a sugar substitute. Instead, add sweetener into the mixture until it is thoroughly dissolved.
- Adding one small egg white will volumize most mixes.
- For better results, drain your yogurt.
- If a recipe calls for alcohol, add it last, about one to three minutes before the end of the freezing process. Otherwise, the alcohol may stop the freezing process.
- The taste of is largely affected by the ripeness and sweetness of fruit or juice. For tart fruit, add sugar or omit sugar if fruit is very ripe. Once frozen, the sorbet or other frozen desserts will taste less sweet than the mixture.
- Long-term storage of homemade ice cream in the freezer should be done in airtight freezer-safe containers.
- Ice cream and other frozen dessert mixtures stay fresh in the refrigerator for several days. However, they should be mixed well minutes before being added to the canister.

Egg substitutes can be added to a mix without cooking, for those who are concerned about eggs. **You may also eliminate the eggs.** If any recipes in this book are to be used by diabetics or persons with other dietary concerns, please consult your doctor before using.

# RECIPES

The following recipes are for 1½ pints of ice cream.

TIP: Use the “Basic Vanilla Ice Cream” recipe as a base for creating your own favorite ice cream flavors. As an example, to make a fruit ice cream, decrease the cream or milk by ½ cup and add ½ cup of pureed fruit to the basic vanilla ice cream recipe.

NOTE: The ice cream’s texture and taste may change depending on how rich of a cream you use.

NOTE: Recipes may have varied volume depending on your ingredients, mixing time and speed. Only fill the canister to the fill line.

## Basic Vanilla Ice Cream

### **Ingredients**

2 oz. egg substitute	½ cup half and half (or milk)
½ cup of sugar	1 cup heavy cream
1 tsp. vanilla	

### **Method**

1. Combine eggs, sugar, and vanilla in a mixing bowl, processor, or a blender.
2. Add cream and half and half (or milk).
3. Mix well and chill thoroughly.
4. Follow standard instructions on pages 6-8.

## Banana Orange Frozen Yogurt

### **Ingredients:**

½ cup mashed banana	½ cup orange juice
2 tbsp milk	2 tbsp light corn syrup
1 cup vanilla yogurt	

### **Method:**

1. In a mixing bowl, combine all ingredients and mix well.
2. Follow standard instructions on pages 6-8..

## Blackberry Sorbet

### **Ingredients**

1½ cups fresh blackberries	¼ cup orange juice
¼ cup water	1 egg white
⅓ cup sugar	

### **Method**

1. Over medium heat, in a saucepan, combine blackberries with water and sugar.
2. Stir until sugar is dissolved.
3. Puree, then chill thoroughly.
4. Beat egg whites until soft peaks form.
5. Add orange juice to the blackberries.
6. Whisk in egg whites.
7. Follow standard instructions on pages 6-8.

## Chocolate Chip Frozen Yogurt

### **Ingredients:**

1 cup plain or vanilla flavored yogurt	½ cup sour cream
2 tbs light corn syrup	¼ cup sugar
½ tsp vanilla	½ cup mini chocolate chips

### **Method:**

1. Combine first five ingredients in a mixing bowl and beat well.
2. Chill thoroughly.
3. Follow standard instructions on pages 6-8..
4. Add in chocolate chips at end of freezing process.