

Get Started with SOFT SERVE

EASY RECIPE

SCAN & WATCH
HOW IT WORKS
ninjacreami.com



Easy Vanilla Soft Serve

PREP: 5 MINUTES | **FREEZE TIME:** 24 HOURS | **PROGRAM TIME:** 5 MINUTES | **MAKES:** 4 SERVINGS | **BEST WITHIN:** 2 WEEKS

INGREDIENTS

- 1/3 cup** granulated sugar
- 1 tablespoon** vanilla instant pudding mix
- 1 cup** whole milk
- 3/4 cup + 1 tablespoon** heavy cream
- 1 teaspoon** vanilla extract or desired flavoring (see below for inspiration)

MAKE IT DAIRY-FREE Swap in unsweetened oat milk for the whole milk and unsweetened coconut cream for the heavy cream.

TOOLS NEEDED



Large bowl
Whisk
Measuring Tools

MAKE IT LITE Swap in 2 tablespoons agave nectar for the granulated sugar. Process on **SOFT SERVE**, **LITE ICE CREAM** program.

PICK YOUR FLAVOR (optional)



3 tablespoons
cocoa powder



1/4 teaspoon
peppermint extract



1 teaspoon
orange extract



1/2 teaspoon
almond extract



1 teaspoon
strawberry extract

DIRECTIONS



1. In a large bowl, add **sugar** and **pudding mix**. Whisk to combine.



2. Slowly add **milk**, **heavy cream**, and **vanilla or flavoring of choice**. Whisk until fully combined and sugar is dissolved.



3. **Make sure pint base is closed.** Pour mixture into an empty pint. Place storage lid on pint and **freeze for 24 hours.**

SOFT SERVE



ICE CREAM

4. Remove pint from freezer and remove lid from pint. (Refer to the Quick Start Guide for bowl assembly and unit interaction information.)

Select SOFT SERVE, then ICE CREAM.



5. When processing is complete, refer to the Quick Start Guide for extrusion assembly and interaction information. Dispense into a chilled bowl or cone and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select **RE-SPIN** to process the mixture further.

Get Started with SCOOP

SCAN & WATCH
HOW IT WORKS
ninjacreami.com



Perfectly personalized ice cream

PREP: 5 MINUTES | **FREEZE TIME:** 24 HOURS | **PROGRAM TIME:** 1½ MINUTES | **MAKES:** 4 SERVINGS

INGREDIENTS

1 tablespoon (½ ounce) PHILADELPHIA® Cream Cheese

⅓ cup granulated sugar

¾ cup heavy cream

Flavoring, **1 teaspoon** extract of your choice
OR 2 tablespoons cocoa powder

1 cup whole milk

¼ cup of your favorite mix-ins (optional)

PICK YOUR FLAVORING



Cocoa powder



Vanilla extract



Peppermint extract



Almond extract



Fruit extract

MAKE IT DAIRY-FREE Use vegan cream cheese for cream cheese, unsweetened coconut cream for heavy cream, and unsweetened oat milk for milk. Whisk the coconut cream until smooth, then add the remaining ingredients.

MAKE IT LITE Swap in ½ teaspoon stevia and 2 ½ tablespoons agave nectar for the granulated sugar. Process on SCOOP, LITE ICE CREAM program.

DIRECTIONS



1. Microwave the **cream cheese** for 10 seconds.

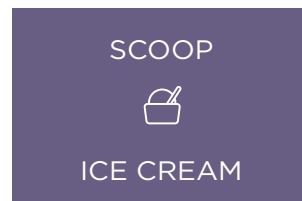
Add **sugar** and **flavoring**, then whisk the mixture until it looks like frosting.



2. Slowly add **heavy cream** and **milk** and whisk until sugar is dissolved



3. Make sure pint base is **closed**. Pour base into pint. Place lid on pint and **freeze for 24 hours**.



4. Remove lid from frozen pint. (Refer to the Quick Start Guide for bowl assembly and unit interaction information.)

Select SCOOP, then ICE CREAM.

PICK YOUR MIX-INS TO ADD A PERSONAL TOUCH

¼ cup of your favorite crushed candies, frozen fruits, chopped nuts, chocolate pieces, and more.



With a spoon, create a 1½-inch wide hole that reaches the bottom of the pint.

Add mix-ins to the hole in the pint and process again using the **MIX-IN** program.

