

Please make sure to read the enclosed safety instructions prior to using your unit.



# NINJA™ CREAMi®

30+ DELICIOUS RECIPES



# Your guide to creating creamy delights.

Welcome to the Ninja™ CREAMi® inspiration guide. From here you're just a few pages away from recipes, tips, tricks, and helpful hints to give you everything you need to process your favorite ingredients into healthy or indulgent creamy delights. Now let's get processing.

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For more exciting delicious recipes, scan this code or visit [ninjacreami.com](https://ninjacreami.com)

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Additional Recipes



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# Freeze, then Creamify™ in minutes



## Adjust your freezer's temp

For best results, set your freezer between 9°F and -7°F. The CREAMi® is designed to process bases within this range.

(If your freezer temperature is within this range, your pint should reach the appropriate temperature).



## Place the pint on a level surface

For best results, do not process a pint if ingredients have been frozen at an angle or scooped out of and then refrozen unevenly.

(If a pint is frozen unevenly: melt, whisk, and then re-freeze the ingredients on a level surface).



## Upright freezers work best

We recommend not using a chest freezer as they tend to reach extremely cold temperatures.



## Freeze for 24 hours

While the CREAMi Pint may be frozen, it needs to reach an even colder temperature before it can be processed.



## Frozen treats on demand

Make the most of your time by prepping several CREAMi pints at once. Keep these pints in your freezer to Creamify on demand whenever the craving strikes.

# Tips for the creamiest results

## Pre-frozen ingredients taste sweeter

Worried your base mixture might be too sweet? Don't worry, it won't taste as sweet after you freeze and process it into a frozen treat.

## What to do about leftovers.

Didn't finish your pint? Flatten the top of your frozen treat with a spoon or spatula before refreezing. If the treat is hard after re-freezing, process it again on the **program you used to make it**. If it's soft, just scoop and enjoy it.

**Note:** If your treat contains mix-ins, processing again will further crush your mix-ins and create a new flavor.

## Making an ice bath.

For recipes that require cooking the base, we recommend using an ice bath to quickly cool the base prior to freezing. To prepare an ice bath, fill a large bowl with ice and water. Then place your pint in the ice water. Once your base has cooled below 40°F, place the pint in the freezer.



# This is NOT a blender.



Do **NOT** process a solid block of ice or ice cubes.



Do **NOT** make a smoothie or process hard, loose ingredients.



Fruit must be crushed to release its juice or combined with other ingredients and frozen before processing.

## Install Light

The install light will illuminate when the unit is not fully assembled for use. If the light is blinking, make sure the bowl is properly installed. If the light is solid, check that the paddle is installed.

## Progress Bar

Indicates the progress of the one-touch program. All 4 progress bar LEDs will flash twice and then turn off when the program is complete.

## One-Touch Programs: 1-2 1/2 minutes

Each one-touch program is intelligently designed to whip up delicious creations in 1-2 1/2 minutes. Programs vary in length and speed depending on the optimal settings to get perfectly creamy results for that type of recipe.



# Get to know the One-Touch Programs

 ICE CREAM	 LITE ICE CREAM	 GELATO	 + MIX-IN
Designed for traditionally indulgent recipes. Great for turning dairy and dairy-alternative recipes into thick, creamy, and scoopable ice creams. <b>RECIPE</b> Vanilla Ice Cream <i>page 8</i>	Designed for health-conscious consumers to make ice creams that are low in sugar or fat or use sugar substitutes. Choose when processing keto or paleo recipes. <b>RECIPE</b> Lite Chocolate Ice Cream <i>page 20</i>	Designed for custard bases for Italian-style ice cream. Choose GELATO when specified to create delicious, decadent desserts. <b>RECIPE</b> Vanilla Bean Gelato <i>page 54</i>	Designed to fold in pieces of candies, cookies, nuts, cereal, or frozen fruit to customize your treat. <b>RECIPE</b> Mix-in & Flavor Inspiration <i>pages 10-13</i>
 SORBET	 SMOOTHIE BOWL	 MILKSHAKE	 RE-SPIN
Designed to transform fruit-based recipes with high water and sugar content into creamy delights. <b>RECIPE</b> One-Ingredient Sorbet <i>page 18</i>	Designed for recipes that are made from fruit and/or vegetables frozen together with dairy, dairy alternatives, or juice. <b>RECIPE</b> Coconut Mango Smoothie Bowl <i>page 44</i>	Designed to create quick and thick milkshakes. Simply combine your favorite ice cream (store-bought or homemade), milk, and mix-ins and select MILKSHAKE. <b>RECIPE</b> Thick Chocolate Milkshake <i>page 14</i>	Designed to ensure a smooth texture after running one of the preset programs. RE-SPIN is often needed when the base is very cold and the texture is crumbly rather than creamy. However, do not use when adding mix-ins.

**Make today!**  
**No freezing required.**

# General ingredient substitutes

Dairy-free? Vegan? Low carb? You can still make delicious treats that fit your lifestyle. For the best results, be sure to follow the instructions, carefully measure, and use the tips below when making any substitutions.



## Dairy Substitutes

**Milk** → **Unsweetened** oat milk

**Heavy cream** → **Unsweetened** coconut cream

**Cream cheese** → Vegan cream cheese

**NOTE:** Make sure to use unsweetened substitutes and to whisk coconut cream by itself as the first step.



## Sugar Substitute

For recipe specific substitutes, please refer to the recipes in the following pages.

**Light corn syrup** → Raw agave nectar

**NOTE:** If using sugar substitutes, use the **LITE ICE CREAM** program to process.

# More pints, more CREAMi® treats.

**Receive a coupon for additional CREAMi Pints**

when you register your Ninja CREAMi purchase.

To register your product and claim your reward, scan the code below or visit [qr.ninjakitchen.com/creami](http://qr.ninjakitchen.com/creami).



**Register Product.  
Receive Coupon.**



**Want even more recipes?**



Order the Ninja CREAMi Cookbook for Beginners for 50 additional frozen treat recipes for every diet.

# Vanilla Ice Cream with Chocolate Chips

PREP: 5-10 MINUTES | FREEZE TIME: 24 HOURS | PROGRAM TIME: 1 1/2 MINUTES | MAKES: 4 SERVINGS

## INGREDIENTS

- 1 tablespoon (1/2 ounce) PHILADELPHIA® Cream Cheese
- 1/3 cup granulated sugar
- 1 teaspoon vanilla extract
- 3/4 cup heavy cream
- 1 cup whole milk
- 1/4 cup mini chocolate chips, for mix-in

**MAKE IT LITE** Use 1/2 teaspoon stevia and 2 1/2 tablespoons raw agave nectar for granulated sugar. Process on the LITE ICE CREAM program.

## TOOLS NEEDED



- Whisk
- Large bowl
- Rubber spatula



We recommend using PHILADELPHIA® Cream Cheese

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

## DIRECTIONS



SCAN & WATCH HOW IT WORKS visit [ninjacreami.com](http://ninjacreami.com).



In a large, microwave-safe bowl, microwave the cream cheese for 10 seconds. Add the sugar and vanilla extract and with a whisk or rubber spatula, combine until the mixture looks like frosting, about 60 seconds.



Slowly mix in the heavy cream and milk until fully combined and sugar is dissolved.



Pour base into an empty CREAMi® Pint. Place storage lid on pint and freeze for 24 hours.

### TIP

Double (or triple) this recipe by simply using two (or three) times the amount of every ingredient. Prepping multiple CREAMi pints at once keeps your freezer stocked, so you always have a frozen treat ready to Creamify™ in minutes.



Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.



Select ICE CREAM.



With a spoon, create a 1 1/2-inch wide hole that reaches the bottom of the pint.

Add chocolate chips to the hole in the pint and process again using the MIX-IN program.



When processing is complete, remove ice cream from pint and serve immediately.

### TIP

Since the MIX-IN program does not break down harder ingredients, we recommend using mini chocolate chips for the perfectly sized chunks.

# Mix-ins 101

Mix in chocolate, nuts, candy, fruit, and more to elevate any treat with bursts of flavor.



## Hard mix-ins will remain intact.

Mix-ins like chocolate, candy, and nuts will not be broken down during the MIX-IN program. We recommend using mini chocolate chips and candies or pre-chopped ingredients.



## Soft mix-ins will get broken down.

Mix-ins like cereal, cookies, and frozen fruit will end up smaller after the MIX-IN program. We recommend using bigger pieces of soft ingredients.

# Customize ice cream & gelato with extracts & mix-ins



## 1. Make a base

Start by making any base in this inspiration guide, including dairy-free and lite bases.

## 2. Substitute extract, if desired

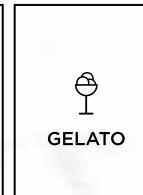
To make even more flavors, substitute vanilla extract with 1 teaspoon of fruit, herb, or nut extract.



## 2. Freeze

Cover with lid and freeze for 24 hours.

Keep several prepped pints in your freezer to Creamify™ on demand.



## 3. Process

Select the program that matches your base:

- ICE CREAM
- GELATO
- LITE ICE CREAM

## 4. Add mix-ins

With a spoon, create a 1 1/2-inch wide hole that reaches the bottom of the pint. Add your mix-ins to the hole in the pint.

## 5. Process

Press MIX-IN program.

Don't want to wait? Scoop in some store-bought ice cream into the CREAMi® pint and skip to step 4.

### FOR ICE CREAMS & GELATO ONLY

## We don't recommend fresh fruit, sauces, and spreads as mix-ins.

Adding fresh fruit, fudge, and caramel sauces will water down your treat. Chocolate hazelnut spread and nut butters also do not mix well. We recommend using frozen fruit or chocolate/caramel shell toppings.



# Ice cream inspirations



**Chocolate Chip Cookie Dough**

**Base:** Vanilla  
**Extract:** Vanilla, as per recipe  
**Mix-in:** 1/4 cup edible frozen cookie dough chunks, 1 tbsp mini chocolate chips



**Rocky Road**

**Base:** Chocolate  
**Extract:** N/A  
**Mix-in:** 2 tbsp almonds (chopped), 2 tbsp mini chocolate chips, 1 tbsp marshmallow topping



**Cookies & Cream**

**Base:** Vanilla  
**Extract:** Vanilla, as per recipe  
**Mix-in:** 3 chocolate sandwich cookies (broken)



**Mint Chocolate Chip**

**Base:** Vanilla (leave out vanilla extract)  
**Extract:** 1 tsp mint extract (green food coloring, optional)  
**Mix-in:** 1/4 cup mini chocolate chips



**Maple Walnut**

**Base:** Vanilla (leave out vanilla extract)  
**Extract:** 1 tsp maple extract  
**Mix-in:** 1/4 cup walnuts (chopped)



**Death by Chocolate**

**Base:** Chocolate  
**Extract:** N/A  
**Mix-in:** 2 tbsp mini chocolate chips, 2 tbsp brownie chunks

**Pistachio**

**Base:** Vanilla (leave out vanilla extract)  
**Extract:** 1 tsp almond extract (green food coloring, optional)  
**Mix-in:** 1/4 cup pistachios (shells removed, chopped)

**Sweet & Salty Snack Mix**

**Base:** Vanilla  
**Extract:** Vanilla, as per recipe  
**Mix-in:** 1 tbsp mini pretzels, 1 tbsp potato chips (broken), 1 tbsp chocolate candies (broken)

**Sundae Cone**

**Base:** Vanilla  
**Extract:** Vanilla, as per recipe  
**Mix-in:** 1 tbsp chocolate shell topping, 2 tbsp peanuts (chopped), 2 tbsp sugar cone pieces

**Root Beer Float**

**Base:** Vanilla (leave out vanilla extract)  
**Extract:** 1 tsp root beer extract  
**Mix-in:** N/A

**Peppermint Stick**

**Base:** Vanilla (leave out vanilla extract)  
**Extract:** 1 tsp peppermint extract (red food coloring, optional)  
**Mix-in:** 1/4 cup candy cane pieces

**Coconut Chocolate Almond Bar**

**Base:** Vanilla (leave out vanilla extract)  
**Extract:** 1 tsp coconut extract  
**Mix-in:** 3 tbsp almonds (chopped), 1 tbsp chocolate shell syrup

**Raspberry Chip**

**Base:** Vanilla (leave out vanilla extract)  
**Extract:** 1 tsp raspberry extract  
**Mix-in:** 1/4 cup mini chocolate chips

**Rum Raisin**

**Base:** Vanilla (leave out vanilla extract)  
**Extract:** 1 tsp rum extract  
**Mix-in:** 1/4 cup raisins soaked in hot water

**Caramel Chocolate Nut Cluster**

**Base:** Vanilla  
**Extract:** Vanilla, as per recipe  
**Mix-in:** 1/4 cup chocolate covered caramel candy (broken), 2 tbsp cashews (chopped)

**Chocolate Toffee Crunch**

**Base:** Chocolate  
**Extract:** N/A  
**Mix-in:** 1/4 cup chocolate toffee bar (broken)

**S'mores**

**Base:** Chocolate  
**Extract:** N/A  
**Mix-in:** 3 tbsp graham cracker pieces, 1 tbsp marshmallow topping

**Chocolate Peanut Butter Cup**

**Base:** Chocolate  
**Extract:** N/A  
**Mix-in:** 1/4 cup mini peanut butter cups (broken)

# ENJOY TODAY

# Thick Chocolate Milkshake

PREP: 2 MINUTES | PROGRAM TIME: 1 1/2 MINUTES | MAKES: 1-2 SERVINGS

## INGREDIENTS

- 1 1/2 cups chocolate ice cream
- 1/2 cup whole milk

**MAKE IT DAIRY-FREE** Use vegan ice cream for ice cream and oat milk or vegan coffee creamer for whole milk.

## DIRECTIONS



Place all ingredients in an empty CREAMi® Pint in the order listed.



Please refer to the quick start guide for bowl assembly and unit interaction information.



Select MILKSHAKE.



When processing is complete, remove milkshake from pint and serve immediately.

TIP

You can also turn any ice cream recipe in the inspiration guide into a milkshake. Simply process your frozen base on the ICE CREAM program first. Then create a hole, add milk and mix-ins, and process again using the MILKSHAKE program.

TIP

If you would like your milkshake thinner, add 1-2 tablespoons of milk and select RE-SPIN. Process until desired texture is achieved.

NINJA TEST KITCHEN FAVORITE



## Mix up the flavor

Is chocolate too plain for you?

Let's shake things up. Before processing, use a spoon to create a 1 1/2-inch wide hole that reaches the bottom of the pint. Pour the milk and mix-ins into the hole. Select MILKSHAKE to process.



We recommend using mini-chocolate chips and candies or chopping nuts and harder mix-ins.



Use bigger pieces for softer mix-ins like cookies and cereal.

For more customization inspiration, see p. 16



# Mix up your milkshake

Add everything from chocolate and candy to nuts and fruit to shake things up.



## 1. Add ice cream to pint

(Dairy, dairy-free, and lite ice cream all work)

1½ cups



## 2. Add mix-ins

With a spoon, create a 1½-inch wide hole that reaches the bottom of the pint. Add your mix-ins to the hole in the pint.



## 3. Add milk

(Use whole milk, skim milk, dairy-free milk, or coffee creamer)

½ cup



MILKSHAKE

## 4. Process

Press MILKSHAKE program

Don't want to wait? Use store-bought ice cream to make a milkshake. Enjoy today, no freezing time required.

## Milkshake inspirations



### Strawberry Marshmallow

**Ice Cream Flavor:** Strawberry  
**Mix-ins:** ¼ cup marshmallow topping



### Cookies 'N Cream Cheesecake

**Ice Cream Flavor:** Cookies 'N Cream  
**Mix-ins:** 2 tbsp PHILADELPHIA® Cream Cheese, 3 chocolate sandwich cookies (broken)



### Chocolate Hazelnut

**Ice Cream Flavor:** Chocolate  
**Mix-ins:** ¼ cup chocolate hazelnut spread

### Salted Caramel Pretzel

**Ice Cream Flavor:** Vanilla  
**Mix-ins:** ¼ cup pretzels (broken), 2 tbsp caramel

### Very Berry

**Ice Cream Flavor:** Vanilla  
**Mix-ins:** ½ cup fresh mixed berries

### Peanut Butter Brownie

**Ice Cream Flavor:** Chocolate  
**Mix-ins:** 2 tbsp peanut butter, ¼ cup brownie chunks

### Dairy-Free Funfetti

**Ice Cream Flavor:** Vegan Vanilla Almond  
**Milk:** Vanilla almond milk  
**Mix-ins:** 3 vegan sugar cookies (broken), 2 tbsp sprinkles

### Dairy-Free Peanut Butter Cookie

**Ice Cream Flavor:** Vegan Vanilla Oat  
**Milk:** Oat milk  
**Mix-ins:** ¼ cup peanut butter, 3 vegan chocolate chip cookies (broken)

### Dairy-Free Tahini & Chocolate Coffee

**Ice Cream Flavor:** Vegan Coffee  
**Milk:** Chocolate oat milk  
**Mix-ins:** ¼ cup tahini, 1 tbsp vegan chocolate fudge

# One-Ingredient Fruit Sorbet

PREP: 1 MINUTE | FREEZE TIME: 24 HOURS | PROGRAM TIME: 2 1/2 MINUTES | MAKES: 4 SERVINGS

## INGREDIENT

1 can (8-20 ounces) of Dole® canned fruit (pineapple chunks, mango slices, tropical fruit)



Pineapple



Peaches



Mixed fruit



Mangoes



Fruit cups



We recommend using DOLE® canned fruit

TIP

Use fruit in juice, light syrup, or heavy syrup to adjust the sweetness of your sorbet. Canned fruit with no added sugar (fruit in water) cannot be processed by the unit.



**Fresh fruit works too.**

See Fresh Fruit Sorbet recipe on page 40.

## DIRECTIONS



Fill an empty CREAMi® Pint to the MAX FILL line with fruit chunks. Next, cover fruit with liquid from the can to the MAX FILL line. If a smaller yield is desired, use a smaller can and fill below the MAX FILL line. Place storage lid on pint and freeze for 24 hours.



Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.



Select SORBET.



When processing is complete, remove the sorbet and serve immediately.

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

NINJA  
TEST  
KITCHEN  
FAVORITE



# Lite Chocolate Ice Cream

PREP: 5-10 MINUTES | FREEZE TIME: 24 HOURS | PROGRAM TIME: 2 1/2 MINUTES | MAKES: 4 SERVINGS

## INGREDIENTS

- 3/4 cup **unsweetened** coconut cream
- 3 tablespoons monk fruit sweetener with erythritol
- 2 tablespoons dark cocoa powder
- 1 tablespoon raw agave nectar
- 1 teaspoon vanilla extract
- 1 cup chocolate oat milk

## TOOLS NEEDED

-  Large bowl
-  Whisk

## DIRECTIONS



In a large bowl, whisk the unsweetened coconut cream until smooth.



Add the monk fruit sweetener, dark cocoa powder, raw agave nectar, and vanilla extract and whisk until well combined and the monk fruit sweetener is dissolved. Add chocolate oat milk and whisk to combine.



Pour base into an empty CREAMi® Pint. Place storage lid on pint and freeze for 24 hours.



Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.

NINJA TEST KITCHEN FAVORITE



Up to 40% fewer calories than our Chocolate Ice Cream



Select LITE ICE CREAM.



When processing is complete, add mix-ins or remove ice cream from pint 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 a little more if not adding mix-ins.



Ice Cream

EASY  
RECIPE

# Strawberry Ice Cream

**PREP:** 15 MINUTES

**FREEZE TIME:** 24 HOURS

**MAKES:** 4 SERVINGS

**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

1 1/2 cups fresh ripe strawberries, trimmed, cut in quarters

1/2 cup granulated sugar

1 teaspoon light corn syrup

1 teaspoon lemon juice

1 cup heavy cream

**MAKE IT DAIRY-FREE** Use **unsweetened** coconut cream for heavy cream. Whisk the coconut cream until smooth, then add the remaining ingredients.

**MAKE IT LITE** Use 1/4 cup **stevia cane sugar blend** for granulated sugar and 1 teaspoon raw agave nectar for light corn syrup. Process on the LITE ICE CREAM program.

## TOOLS NEEDED



Large bowl

Rubber spatula

**TIP**

Make black raspberry ice cream by substituting 3/4 cup fresh raspberries and 3/4 cup fresh blackberries for strawberries.

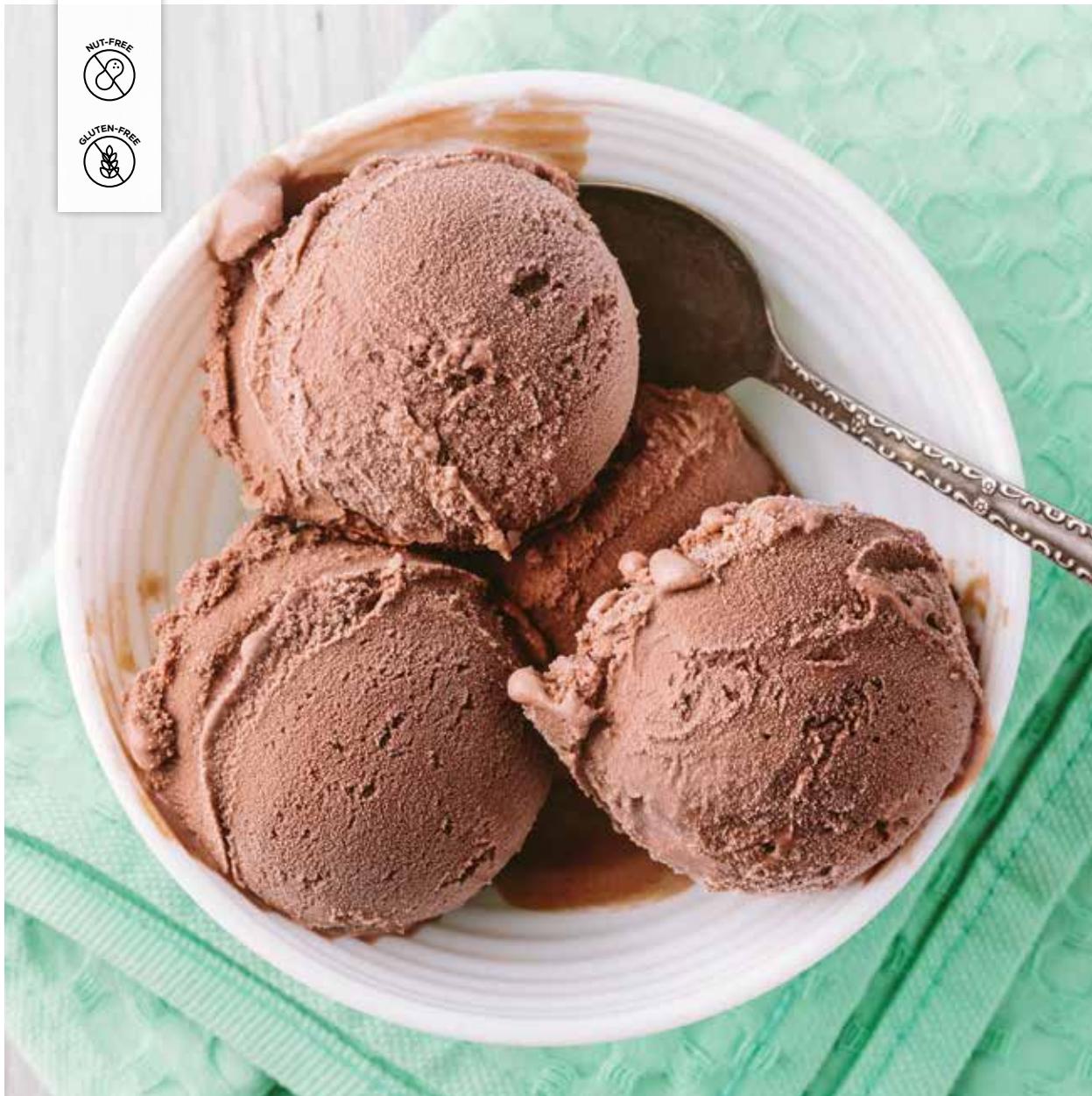
**TIP**

We recommend mixing in mini white chocolate chips or frozen strawberry slices to make this ice cream even sweeter.

## DIRECTIONS

1. In a large bowl, add strawberries, sugar, corn syrup, and lemon juice. Using a fork, mash strawberries. Allow mixture to sit for 10 minutes, stirring repeatedly.
2. Add heavy cream and mix until well combined.
3. Pour base into an empty CREAMi® Pint. Place storage lid on pint and freeze for 24 hours.
4. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
5. Select ICE CREAM.
6. When processing is complete, add mix-ins or remove ice cream from pint 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 a little more if not adding mix-ins.



Ice Cream

EASY  
RECIPE

# Chocolate Ice Cream

**PREP:** 5-10 MINUTES  
**FREEZE TIME:** 24 HOURS  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

1 tablespoon (1/2 ounce) PHILADELPHIA® Cream Cheese  
2 tablespoons cocoa powder  
1/3 cup granulated sugar  
1 teaspoon vanilla extract  
3/4 cup heavy cream  
1 cup whole milk

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

**MAKE IT LITE** Use 1/2 teaspoon stevia and 2 1/2 tablespoons raw agave nectar for granulated sugar. Process on the LITE ICE CREAM program.

## TOOLS NEEDED



Large bowl

Whisk

Rubber spatula

**TIP**

Add some fun to your chocolate ice cream by using edible cookie dough chunks and mini chocolate chips as mix-ins.

## DIRECTIONS

1. In a large microwave-safe bowl, add the cream cheese and microwave for 10 seconds. Add the cocoa powder, sugar, and vanilla extract and with a whisk or rubber spatula, combine until the mixture looks like frosting, about 60 seconds.
2. Slowly mix in the heavy cream and milk until fully combined and sugar is dissolved.
3. Pour base into an empty CREAMi® Pint. Place storage lid on pint and freeze for 24 hours.
4. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
5. Select ICE CREAM.
6. When processing is complete, add mix-ins or remove ice cream from pint 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 a little more if not adding mix-ins.

# Cinnamon Bun Ice Cream



**PREP:** 5-10 MINUTES  
**FREEZE TIME:** 24 HOURS  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

- 1 tablespoon (1/2 ounce) PHILADELPHIA® Cream Cheese
- 1/3 cup light brown sugar
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 3/4 cup heavy cream
- 1 cup whole milk

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

**MAKE IT LITE** Use 1/2 teaspoon stevia and 2 1/2 tablespoons raw agave nectar for light brown sugar. Process on the LITE ICE CREAM program.

## TOOLS NEEDED



- Large bowl
- Whisk
- Rubber spatula

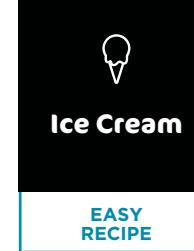
**TIP** Adjust the cinnamon depending on your taste. We suggest starting with 1 teaspoon.

## DIRECTIONS

1. In a large microwave-safe bowl, microwave the cream cheese for 10 seconds. Add the sugar, vanilla extract, and ground cinnamon and with a whisk or rubber spatula, combine until the mixture looks like frosting, about 1 minute.
2. Slowly mix in the heavy cream and milk until fully combined and sugar is dissolved.
3. Pour base into an empty CREAMi® Pint. Place storage lid on pint and freeze for 24 hours.
4. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
5. Select ICE CREAM.
6. When processing is complete, add mix-ins or remove ice cream from pint 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 a little more if not adding mix-ins.

# Dairy-Free Coconut Vanilla Ice Cream



**PREP:** 5-10 MINUTES  
**FREEZE TIME:** 24 HOURS  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

- 1 can (14 ounces) full-fat **unsweetened** coconut milk
- 1/2 cup granulated sugar
- 1 teaspoon vanilla extract

**MAKE IT LITE** Use 1/4 cup **stevia cane sugar blend** for granulated sugar. Process on the LITE ICE CREAM program.

## TOOLS NEEDED



- Medium Bowl
- Whisk

**TIP**

Create new flavors by adding 2 tablespoons cocoa powder for a chocolate coconut ice cream, 2 tablespoons instant coffee for a coffee coconut ice cream, or substitute lemon extract for vanilla extract for a lemon coconut ice cream.

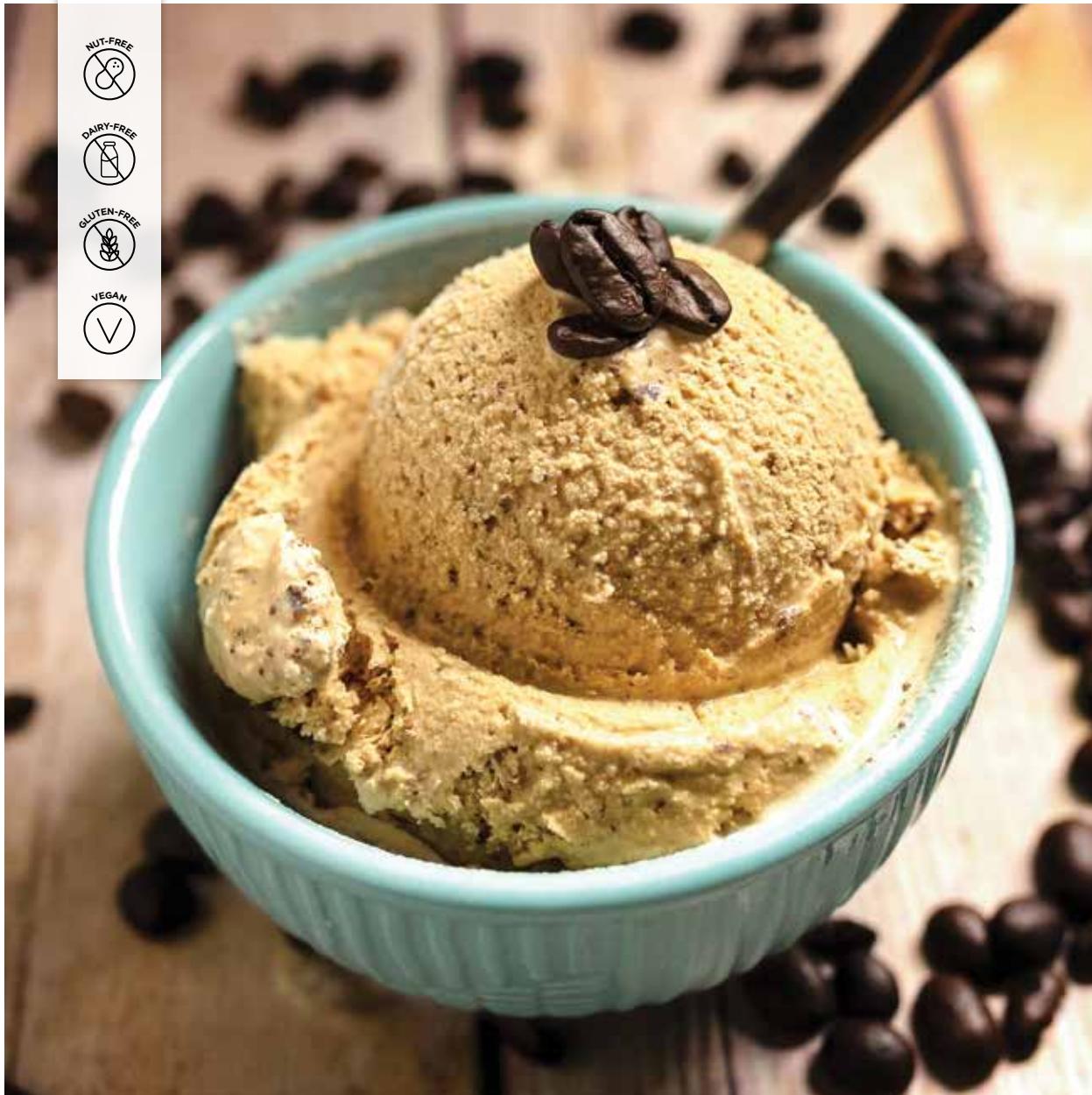
**TIP**

You can substitute 1 3/4 cup (14 ounces) of full-fat oat milk in place of the full-fat unsweetened coconut milk.

## DIRECTIONS

1. In a medium bowl, whisk the coconut milk until smooth. Then, add the remaining ingredients and whisk until well combined and sugar is dissolved.
2. Pour base into an empty CREAMi® Pint. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select ICE CREAM.
5. When processing is complete, add mix-ins or remove ice cream from pint 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 a little more if not adding mix-ins.



# Dairy-Free Coffee Ice Cream

**PREP:** 5-10 MINUTES  
**FREEZE TIME:** 24 HOURS  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

$\frac{3}{4}$  cup **unsweetened** coconut cream  
 $\frac{1}{2}$  cup granulated sugar  
 $1\frac{1}{2}$  tablespoon instant coffee  
1 cup rice milk  
1 teaspoon vanilla extract

**MAKE IT LITE** Use  $\frac{1}{4}$  cup monk fruit sweetener with erythritol and  $\frac{1}{2}$  teaspoon stevia for granulated sugar. Process on the LITE ICE CREAM program.

## TOOLS NEEDED



Large bowl  
Whisk

**TIP**

Add crushed peanut butter covered pretzels for a sweet & salty combination.

**TIP**

You can substitute cashew milk for rice milk if desired.



Ice Cream

EASY  
RECIPE

## DIRECTIONS

1. In a large bowl, whisk the unsweetened coconut cream until smooth. Add the remaining ingredients to the bowl and whisk until well combined and sugar is dissolved.
2. Pour base into an empty CREAMi® Pint. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select ICE CREAM.
5. When processing is complete, add mix-ins or remove ice cream from pint 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 a little more if not adding mix-ins.



# Dairy-Free Peach Ice Cream

**PREP:** 5-10 MINUTES

**FREEZE TIME:** 24 HOURS

**MAKES:** 4 SERVINGS

**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

1 jar (23.5 ounces) sliced peaches, drained

1/3 cup sweetened almond milk creamer

2 tablespoons raw agave nectar

1 teaspoon vanilla extract

**MAKE IT DAIRY** Use regular vanilla coffee creamer for almond milk creamer.

## TOOLS NEEDED



Large bowl

Whisk



Ice Cream

EASY  
RECIPE

## DIRECTIONS

1. Fill an empty CREAMi® Pint to the MAX FILL line with sliced peaches.
2. In a large bowl, whisk together the remaining ingredients until well combined. Cover the peaches with the mixture up to the MAX FILL line and stir to combine. If necessary, add more creamer to reach the MAX FILL line. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select ICE CREAM.
5. When processing is complete, add mix-ins or remove ice cream from pint 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 a little more if not adding mix-ins.

# Fruity Cereal Ice Cream



EASY  
RECIPE

**PREP:** 20–35 MINUTES  
**FREEZE TIME:** 24 HOURS  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

1 1/4 cups whole milk  
1 1/2 cups fruity cereal, divided  
1 tablespoon (1/2 ounce) PHILADELPHIA® Cream Cheese  
1/3 cup granulated sugar  
1 teaspoon vanilla extract  
3/4 cup heavy cream

**MAKE IT LITE** Use 1/2 teaspoon stevia and 2 1/2 tablespoons raw agave nectar for granulated sugar. Process on the LITE ICE CREAM program.

## TOOLS NEEDED



2 Large bowl  
Whisk  
Fine-mesh strainer

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

## DIRECTIONS

1. Place milk and 1 cup fruity cereal in a large bowl. Allow mixture to sit for 15–30 minutes, stirring regularly to infuse fruity flavor in the milk.
2. Place cream cheese in a second large microwave-safe bowl and microwave for 10 seconds. Add the sugar and vanilla extract, then use a whisk or rubber spatula to combine until the mixture looks like frosting, about 60 seconds.
3. After 15–30 minutes, pour the milk and cereal through a fine-mesh strainer into the bowl containing the sugar mixture. Press on the cereal with a spoon to release more milk, then discard the cereal. Add heavy cream and mix until well combined.
4. Pour base into an empty CREAMi® Pint. Place storage lid on pint and freeze for 24 hours.
5. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
6. Select ICE CREAM.
7. Use a spoon to create a 1 1/2-inch wide hole that reaches the bottom of the pint. Add remaining 1/2 cup fruity cereal to the hole and process again using the MIX-IN program.
8. When processing is complete, remove ice cream from pint and serve immediately.

# Cherry Chip Ice Cream



EASY  
RECIPE

**PREP:** 5–10 MINUTES  
**FREEZE TIME:** 24 HOURS  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

2 cups canned red tart cherries in water, drained  
1/2 cup sweetened French vanilla coffee creamer  
2 tablespoons raw agave nectar  
1 teaspoon almond extract  
1/4 cup mini dark chocolate chips, for mix-in

**MAKE IT DAIRY-FREE** Use vegan vanilla creamer for regular coffee creamer.

## TOOLS NEEDED



Large bowl  
Whisk

## DIRECTIONS

1. Fill an empty CREAMi® Pint to the MAX FILL line with cherries.
2. In a large bowl, whisk together the remaining ingredients until well combined. Cover the cherries with the mixture up to the MAX FILL line and stir to combine. If necessary, add more creamer to reach the MAX FILL line. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select ICE CREAM.
5. Use a spoon to create a 1 1/2-inch wide hole that reaches the bottom of the pint. Add dark chocolate chips to the hole and process again using the MIX-IN program.
6. When processing is complete, remove ice cream from pint and serve immediately.

# Limoncello Ice Cream

**PREP:** 5-10 MINUTES  
**FREEZE TIME:** 24 HOURS  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

2 tablespoons granulated sugar  
1/4 cup store-bought lemon curd  
2 tablespoons limoncello  
1 cup heavy cream  
3/4 cup whole milk  
Zest of 1 lemon

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

## TOOLS NEEDED



Large bowl  
Whisk



## DIRECTIONS

1. In a large bowl, whisk together the sugar, lemon curd, and limoncello until well combined and sugar is dissolved. Add heavy cream, milk, and lemon zest and whisk until fully combined.
2. Pour base into an empty CREAMi® Pint. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select ICE CREAM.
5. When processing is complete, add mix-ins or remove ice cream from pint 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 a little more.

# Lite Mint Cookies & Cream Ice Cream

**PREP:** 5-10 MINUTES  
**FREEZE TIME:** 24 HOURS  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

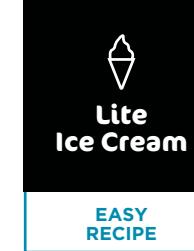
## INGREDIENTS

3/4 cup **unsweetened** coconut cream  
1/4 cup monk fruit sweetener with erythritol  
2 tablespoons raw agave nectar  
5-6 drops green food coloring  
1/2 teaspoon mint extract  
1 cup **unsweetened** oat milk  
3 chocolate sandwich cookies, cut in quarters, for mix-in

## TOOLS NEEDED



Large bowl  
Whisk



## DIRECTIONS

1. In a large bowl, whisk the unsweetened coconut cream until smooth. Add the monk fruit sweetener, raw agave nectar, food coloring, and mint extract and whisk until well combined and monk fruit sweetener is dissolved. Add oat milk and whisk to combine.
2. Pour base into an empty CREAMi® Pint. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select LITE ICE CREAM.
5. Use a spoon to create a 1 1/2-inch wide hole that reaches the bottom of the pint. Add cookie pieces to the hole and process again using the MIX-IN program.
6. When processing is complete, remove ice cream from pint and serve immediately.



**Up to 50% fewer calories than our Vanilla Ice Cream with Chocolate Chips**



**Lite Ice Cream**

**EASY RECIPE**

# Lite Vanilla Ice Cream with Chocolate Chips

**PREP:** 5-10 MINUTES  
**FREEZE TIME:** 24 HOURS  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

- 1 3/4 cup fat-free half and half
- 1/4 cup **stevia cane sugar blend**
- 1 teaspoon vanilla extract
- 1/4 cup mini sugar-free chocolate chips, for mix-in

**MAKE IT DAIRY-FREE** Use **unsweetened** oat milk for fat free half and half and **vegan mini chocolate chips** for sugar-free chocolate chips.

## TOOLS NEEDED



- Medium bowl
- Whisk

**TIP** Monk fruit sweetener with erythritol can be substituted for stevia cane sugar blend.

## DIRECTIONS

1. In a medium bowl, whisk all ingredients together until combined and stevia cane sugar blend is dissolved. Let mixture sit for 5 minutes, until foam subsides. If the sugar is still not dissolved, whisk again.
2. Pour base into an empty CREAMI® Pint. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select LITE ICE CREAM.
5. Use a spoon to create a 1 1/2-inch wide hole that reaches the bottom of the pint. Add chocolate chips to the hole and process again using the MIX-IN program.
6. When processing is complete, remove ice cream from pint and serve immediately.



# Lite Blue Raspberry Ice Cream



Lite  
Ice Cream

EASY  
RECIPE

**PREP:** 5-10 MINUTES  
**FREEZE TIME:** 24 HOURS  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

2 tablespoons monk fruit sweetener with erythritol  
2 tablespoons raw agave nectar  
 $\frac{3}{4}$  cup heavy cream  
1 cup whole milk  
 $\frac{1}{2}$  teaspoon vanilla extract  
 $\frac{1}{2}$  teaspoon raspberry extract  
 $\frac{1}{4}$  teaspoon lemon extract  
5-6 drops blue food coloring

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

## TOOLS NEEDED



Large bowl  
Whisk

## DIRECTIONS

1. In a large bowl, whisk all ingredients together until combined and monk fruit sweetener is dissolved.
2. Pour base into an empty CREAMi® Pint. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select LITE ICE CREAM.
5. When processing is complete, add mix-ins or remove ice cream from pint 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 a little more if not adding mix-ins.

# Fresh Fruit Sorbet

**PREP:** 5-10 MINUTES | **FREEZE TIME:** 24 HOURS | **MAKES:** 4 SERVINGS | **BEST WITHIN:** 2 WEEKS

## INGREDIENTS

4 ripe bananas (approx.), peeled, cut in 1/2-inch slices (2 3/4 cups banana)

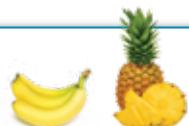
OR

3 cups ripe pineapple, cut in 1/2-inch pieces

OR

5 oranges (approx.), peeled, cut in 1/2-inch pieces (2 3/4 cups orange)

Using any other fruits except banana, pineapple, and orange for this recipe may damage the unit.



### Mix it up

Combine fruits for even more flavor. When combining, mix cut fruit together before adding to the pint for a consistent flavor.

## DIRECTIONS



Cut bananas or other fruit into 1/2-inch pieces. It is important to cut the fruit into pieces 1/2 inch or smaller.



Add banana into an empty CREAMi® Pint to the MAX FILL line.



With the back of a heavy kitchen utensil, such as a ladle or potato masher, firmly press the bananas below the MAX FILL line, compacting them into a homogenous mixture to create space for more bananas.



Continue adding more banana pieces and pressing down with a heavy kitchen utensil until all banana pieces are pressed into the pint just below the MAX FILL line. Place storage lid on pint and freeze for 24 hours.



Remove pint from freezer and remove lid from pint. Please use quick start guide for bowl assembly and unit interaction information.



Select SORBET.



When processing is complete, add mix-ins or remove sorbet from pint 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 a little more if not adding mix-ins.



**TIP** For best results, make sure your fruit is ripe. This will help release the fruit's natural juices making for a sweeter treat and allow the unit to properly process the sorbet.

**TIP** Make sure to firmly press the fruit into the pint to release the fruit's natural juice. This is an important step when making a sorbet recipe that doesn't include extra liquid. **DO NOT** process loose ingredients.

# Lemon Sorbet



Sorbet

EASY  
RECIPE

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

## INGREDIENTS

1/2 cup granulated sugar  
1 tablespoon light corn syrup  
1 cup warm water  
1/2 cup lemon juice

**MAKE IT LITE** Use 1/4 cup monk fruit sweetener with erythritol for granulated sugar and 1 tablespoon raw agave nectar for light corn syrup. Process on the LITE ICE CREAM program.

## TOOLS NEEDED



Large bowl  
Whisk

## DIRECTIONS

1. In a large bowl, whisk together sugar, corn syrup, and warm water until sugar is dissolved. Add lemon juice and whisk until fully combined.
2. Pour base into an empty CREAMi® Pint. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select SORBET.
5. When processing is complete, remove the sorbet and serve immediately.

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

# Blueberry Pomegranate Sorbet



Sorbet

EASY  
RECIPE

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

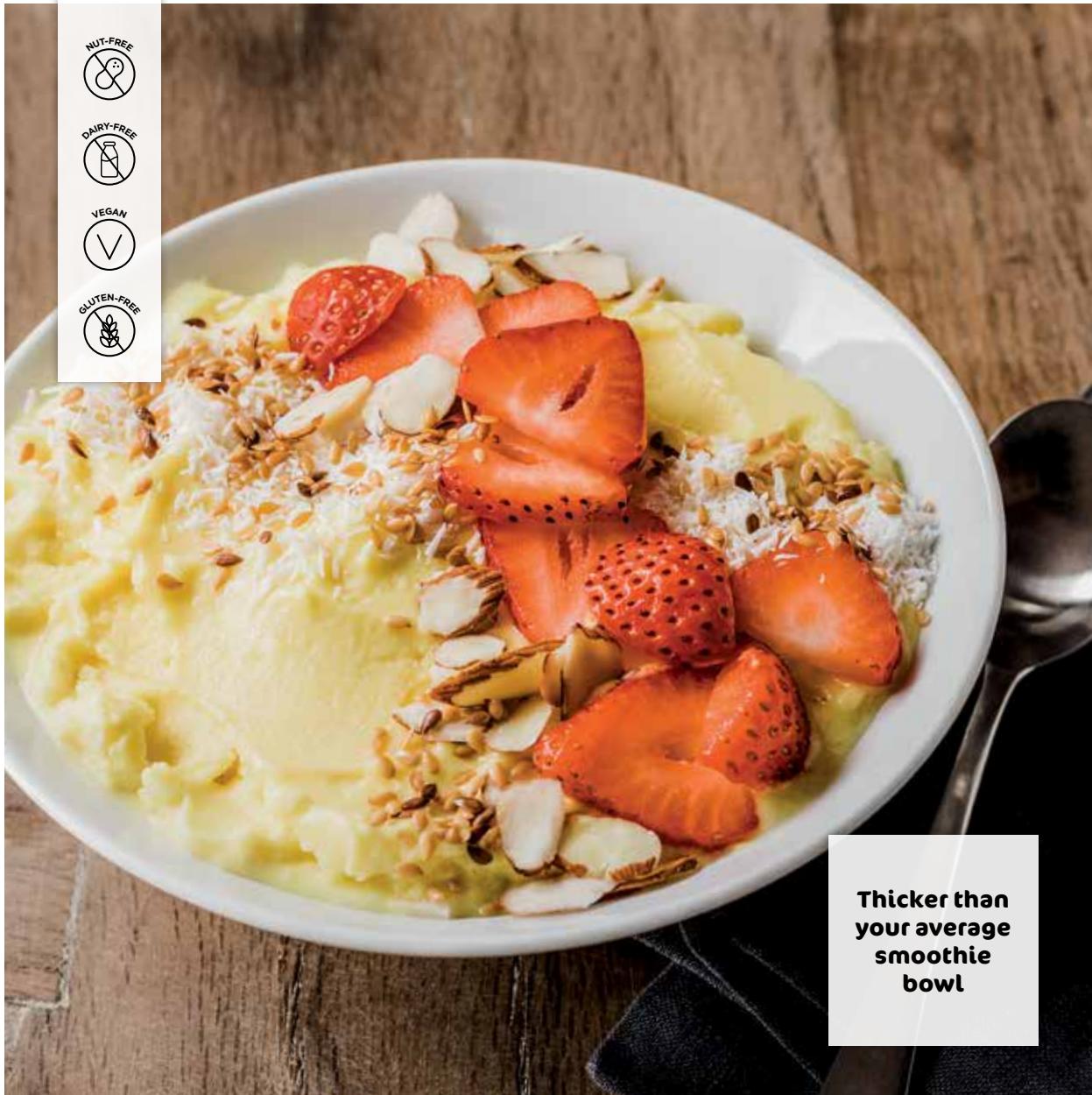
## INGREDIENTS

1 can (15 ounces) blueberries in light syrup  
1/2 cup pomegranate juice

## DIRECTIONS

1. Fill an empty CREAMi® Pint to the MAX FILL line with blueberries. Next, cover fruit with liquid from the can, then add pomegranate juice to the MAX FILL line and stir well to combine. Place storage lid on pint and freeze for 24 hours.
2. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
3. Select SORBET.
4. When processing is complete, remove sorbet from pint and serve immediately.

**NOTE:** If your freezer is set to a very cold temperature, the sorbet may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.



**Thicker than  
your average  
smoothie  
bowl**

# Coconut Mango Smoothie Bowl

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

## INGREDIENTS

2 cups fresh or frozen mango, cut in 1-inch pieces  
Approx. 1 can (14 ounces) coconut milk  
(the whole can will not be required)

## TOPPINGS (optional)

Sliced strawberries  
Shredded coconut  
Sliced almonds

**TIP**

Sweetened coconut milk can also be used for a more decadent treat.

**TIP**

Use fresh or frozen pineapple for a coconut pineapple treat. When using frozen fruit, be sure to refreeze the fruit with coconut milk before processing.

**TIP**

For best results, make sure your fruit is ripe.

## DIRECTIONS

1. Fill an empty CREAMi® Pint to the MAX FILL line with mango pieces.
2. Next, shake or stir the can of coconut milk and cover the mangoes with the coconut milk up to the MAX FILL line. The whole can of coconut milk will not be required. Stir the mangoes and coconut milk and if necessary, add more coconut milk to reach the MAX FILL line. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select SMOOTHIE BOWL.
5. When processing is complete, transfer to a bowl and garnish with desired toppings.

**NOTE:** If your smoothie bowl texture is crumbly or you would like it to be thinner, select RE-SPIN to process the mixture until a desired texture is achieved.

Smoothie  
Bowl

EASY  
RECIPE

# Very Berry Cherry Smoothie Bowl



  
Smoothie  
Bowl

EASY  
RECIPE

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

## INGREDIENTS

2 cups frozen cherry berry blend  
1/4 cup raw agave nectar  
1 cup cranberry juice cocktail

## TOPPINGS (optional)

Fresh fruit  
Cacao nibs

## TOOLS NEEDED



Large bowl  
Whisk

## DIRECTIONS

1. Fill an empty CREAMi® Pint to the MAX FILL line with the cherry berry fruit blend.
2. In a large bowl, whisk together the raw agave nectar and cranberry juice cocktail until well combined. Cover the frozen fruit with the mixture up to the MAX FILL line and stir to combine. If necessary, add more cranberry juice cocktail to reach the MAX FILL line. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select SMOOTHIE BOWL.
5. When processing is complete, transfer to a bowl and garnish with desired toppings.

**NOTE:** If your smoothie bowl texture is crumbly or you would like it to be thinner, select RE-SPIN to process the mixture until a desired texture is achieved.

# Strawberry Banana Protein Smoothie Bowl



  
Smoothie  
Bowl

EASY  
RECIPE

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

## INGREDIENTS

1 cup fresh ripe banana, cut in 1/2-inch pieces  
1 cup fresh ripe strawberries, trimmed, cut in quarters  
2 tablespoons vanilla protein powder  
1/4 cup raw agave nectar  
1/4 cup pineapple juice  
1/2 cup whole milk

## TOPPINGS (optional)

Fresh fruit  
Granola

**MAKE IT DAIRY-FREE** Use vegan protein powder for protein powder and **unsweetened** oat milk for whole milk.

## TOOLS NEEDED



Large bowl  
Whisk

## DIRECTIONS

1. Fill an empty CREAMi® Pint to the MAX FILL line with bananas and strawberries and mix until evenly distributed.
2. In a large bowl, whisk together the remaining ingredients until well combined. Cover the fruit with the mixture up to the MAX FILL line and stir to combine. If necessary, add more milk to reach the MAX FILL line. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select SMOOTHIE BOWL.
5. When processing is complete, transfer to a bowl and garnish with desired toppings.

**NOTE:** If your smoothie bowl texture is crumbly or you would like it to be thinner, select RE-SPIN to process the mixture until a desired texture is achieved.



ENJOY TODAY

# Thick White Russian Milkshake



Milkshake

EASY  
RECIPE

**PREP:** 2 MINUTES

**MAKES:** 1-2 SERVINGS

## INGREDIENTS

2 cups vanilla ice cream

2 tablespoons coffee liqueur

2 tablespoons vodka

**TIP**

Take this boozy milkshake to the next level and mix-in broken chocolate sandwich cookies.

**TIP**

For thickest results, process your ice cream right from the freezer.

## DIRECTIONS

1. Place all ingredients into an empty CREAMi® Pint in the order listed.
2. Please refer to the quick start guide for bowl assembly and unit interaction information.
3. Select MILKSHAKE.
4. When processing is complete, remove milkshake from pint and serve immediately.

**NOTE:** If you would like your milkshake thinner, add 1–2 tablespoons of milk and select RE-SPIN. Process until desired texture is achieved. Mix-ins may sink to the bottom of thin milkshakes.

ENJOY TODAY

# Dairy-Free Mocha Banana Milkshake

**PREP:** 5 MINUTES  
**MAKES:** 1-2 SERVINGS

## INGREDIENTS

1 1/2 cups vegan chocolate ice cream  
1/2 cup cashew milk  
1/2 cup fresh ripe banana, cut in 1/2-inch pieces  
1 tablespoon instant coffee powder

**TIP**

For thickest results, process your ice cream right from the freezer.



Milkshake

EASY  
RECIPE

## DIRECTIONS

1. Place ice cream in an empty CREAMi® Pint.
2. Use a spoon to create a 1 1/2-inch wide hole that reaches the bottom of the pint. Add the remaining ingredients to the hole.
3. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select MILKSHAKE.
5. When processing is complete, remove milkshake from pint and serve immediately.

**NOTE:** If you would like your milkshake thinner, add 1-2 tablespoons of cashew milk and select RE-SPIN. Process until desired texture is achieved. Mix-ins may sink to the bottom of thin milkshakes.

ENJOY TODAY

# Dairy-Free Matcha Coconut Milkshake

**PREP:** 2 MINUTES  
**MAKES:** 1-2 SERVINGS

## INGREDIENTS

1 1/2 cups vegan vanilla coconut milk ice cream  
1/2 cup coconut milk  
2 teaspoons raw agave nectar  
1 teaspoon matcha powder

**TIP**

For thickest results, process your ice cream right from the freezer.



Milkshake

EASY  
RECIPE

## DIRECTIONS

1. Place all ingredients in an empty CREAMi® Pint in the order listed.
2. Please refer to the quick start guide for bowl assembly and unit interaction information.
3. Select MILKSHAKE.
4. When processing is complete, remove milkshake from pint and serve immediately.

**NOTE:** If you would like your milkshake thinner, add 1-2 tablespoons of coconut milk and select RE-SPIN. Process until desired texture is achieved. Mix-ins may sink to the bottom of thin milkshakes.



## ENJOY TODAY

# Thick Coffee Milkshake



Milkshake

EASY  
RECIPE

**PREP:** 2 MINUTES  
**MAKES:** 1-2 SERVINGS

### INGREDIENTS

1 1/2 cups coffee ice cream  
1/2 cups whole milk

**TIP**

For thickest results, process your ice cream right from the freezer.

**TIP**

We recommend mixing in cacao nibs to make this milkshake even more delicious.

### DIRECTIONS

1. Place all ingredients into an empty CREAMi® Pint in the order listed.
2. If you would like to add mix-ins, use a spoon to create a 1 1/2-inch wide hole that reaches the bottom of the pint. Pour the milk and mix-ins into the hole.
3. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select MILKSHAKE.
5. When processing is complete, remove milkshake from pint and serve immediately.

**NOTE:** If you would like your milkshake thinner, add 1-2 tablespoons of milk and select RE-SPIN. Process until desired texture is achieved. Mix-ins may sink to the bottom of thin milkshakes.

# Vanilla Bean Gelato

PREP: 10-15 MINUTES | FREEZE TIME: 24 HOURS | COOK TIME: 7-10 MINUTES | MAKES: 4 SERVINGS | BEST WITHIN: 2 WEEKS

## INGREDIENTS

- 4 large egg yolks
- 1 tablespoon light corn syrup
- 1/4 cup + 1 tablespoon granulated sugar
- 1 cup heavy cream
- 2/3 cup whole milk
- 1 whole vanilla bean, split in half lengthwise, scraped

## TOOLS NEEDED

-  Small saucepan
-  Whisk
-  Rubber spatula
-  Thermometer
-  Fine-mesh strainer

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

**MAKE IT LITE** Use 2 tablespoons raw agave nectar and 1/4 teaspoon stevia for light corn syrup and granulated sugar. Process on the LITE ICE CREAM program.

## DIRECTIONS



Place egg yolks, corn syrup, and sugar into a small saucepan and whisk until fully combined and sugar is dissolved.



Add heavy cream, milk, and vanilla bean to saucepan and stir to combine.



Place saucepan on stove over medium heat, stirring constantly with a whisk or rubber spatula. Cook until temperature reaches 165°F-175°F on an instant-read thermometer.



Remove base from heat and pour through a fine-mesh strainer into an empty CREAMi® Pint. Place pint into an ice bath. Once cooled, place storage lid on pint and freeze for 24 hours.

**NOTE:** If your freezer is set to a very cold temperature, the gelato may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.



Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.



Select GELATO



When processing is complete, add mix-ins or remove gelato from pint and serve immediately.

### TIP

It is important to stay within the 165°F-175°F range. The eggs should reach at least 165°F for them to be food safe but will curdle and scramble if overcooked. Additionally, cooking to this temperature range integrates the sugar and thickens the mixture, resulting in smoother texture.

# Maple Gelato

**PREP:** 10-15 MINUTES  
**FREEZE TIME:** 24 HOURS  
**COOK TIME:** 7-10 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

4 large egg yolks  
1 tablespoon maple syrup  
1/4 cup + 1 tablespoon light brown sugar  
1 teaspoon maple extract (optional)  
1/3 cup heavy cream  
1 cup whole milk

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

**MAKE IT LITE** Use 1/4 cup + 1 tablespoon organic brown coconut sugar for light brown sugar. Process on the LITE ICE CREAM program.

## TOOLS NEEDED



Small saucepan  
Whisk  
Rubber spatula  
Thermometer  
Fine-mesh strainer



Gelato

STEP-IT-UP  
RECIPE

## DIRECTIONS

1. Place egg yolks, maple syrup, sugar, and maple extract into a small saucepan and whisk until fully combined and sugar is dissolved.
2. Add heavy cream and milk to saucepan and stir to combine.
3. Place saucepan on stove over medium heat, stirring constantly with a rubber spatula. Cook until temperature reaches 165°F-175°F on an instant-read thermometer.
4. Remove base from heat and pour through a fine-mesh strainer into an empty CREAMi® Pint. Place pint into an ice bath. Once cooled, place storage lid on pint and freeze for 24 hours.
5. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
6. Select GELATO.
7. When processing is complete, add mix-ins or remove gelato from pint and serve immediately.

**NOTE:** If your freezer is set to a very cold temperature, the gelato may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

# Triple Chocolate Gelato

**PREP:** 10-15 MINUTES  
**FREEZE TIME:** 24 HOURS  
**COOK:** 7-10 MINUTES  
**MAKES:** 4 SERVINGS

## INGREDIENTS

4 large egg yolks  
1/3 cup dark brown sugar  
2 tablespoon dark cocoa powder  
1 tablespoon chocolate fudge topping  
3/4 cup heavy cream  
3/4 cup whole milk  
2 tablespoons chocolate chunks, chopped

**MAKE IT LITE** Use 1/3 cup organic brown coconut sugar for dark brown sugar. Process on the LITE ICE CREAM program.

## DIRECTIONS

1. Place egg yolks, sugar, cocoa powder, and fudge topping in a small saucepan and whisk until fully combined and sugar is dissolved.
2. Add heavy cream and milk to saucepan and stir to combine.
3. Place saucepan on stove over medium heat, stirring constantly with a whisk or rubber spatula. Cook until temperature reaches 165°F-175°F on an instant-read thermometer.
4. Remove base from heat and stir in chocolate chunks until melted. Pour the base through a fine-mesh strainer into an empty CREAMi® Pint. Place pint into an ice bath. Once cooled, place storage lid on pint and freeze for 24 hours.



Gelato

STEP-IT-UP  
RECIPE

## TOOLS NEEDED



Small saucepan  
Whisk or rubber spatula  
Thermometer  
Fine-mesh strainer

**MAKE IT DAIRY-FREE** Use vegan chocolate fudge topping and chocolate chunks as well as **unsweetened** coconut cream for heavy cream, and **unsweetened** oat milk for whole milk. Whisk the coconut cream until smooth, then add the remaining ingredients.

5. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
6. Select GELATO.
7. When processing is complete, add mix-ins or remove gelato from pint and serve immediately.

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



# PB&J Gelato

**PREP:** 10-15 MINUTES

**FREEZE TIME:** 24 HOURS

**COOK TIME:** 7-10 MINUTES

**MAKES:** 4 SERVINGS

**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

4 large egg yolks

3 tablespoons granulated sugar

1/3 cup heavy cream

1 cup whole milk

1/4 cup smooth peanut butter

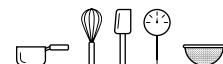
3 tablespoons grape jelly

1/4 cup honey roasted peanuts, chopped, for mix-in

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

**MAKE IT LITE** Use 1/4 teaspoon stevia and 1 1/2 tablespoons raw agave nectar for granulated sugar. Process on the LITE ICE CREAM program.

## TOOLS NEEDED



Small saucepan

Whisk

Rubber spatula

Thermometer

Fine-mesh strainer

## DIRECTIONS

1. Place egg yolks and sugar in a small saucepan. Whisk until fully combined and sugar is dissolved.
2. Add heavy cream, milk, peanut butter, and grape jelly to the saucepan and stir to combine.
3. Place saucepan on stove over medium heat, stirring constantly with a whisk or rubber spatula. Cook until temperature reaches 165°F-175°F on an instant-read thermometer.
4. Remove base from heat and pour through a fine-mesh strainer into an empty CREAMi® Pint. Place into an ice bath. Once cooled, place storage lid on pint and freeze for 24 hours.
5. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
6. Select GELATO.
7. With a spoon, create a 1 1/2-inch wide hole that reaches the bottom of the pint. Add chopped honey roasted peanuts to the hole and process again using the MIX-IN program.
8. When processing is complete, remove gelato from pint and serve immediately.

**NOTE:** If your freezer is set to a very cold temperature, the gelato may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.





# Chocolate Hazelnut Gelato

**PREP:** 10-15 MINUTES

**FREEZE TIME:** 24 HOURS

**COOK TIME:** 7-10 MINUTES

**MAKES:** 4 SERVINGS

**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

3 large egg yolks

1/3 cup hazelnut spread

2 teaspoons cocoa powder

1 tablespoon light corn syrup

1/4 cup granulated sugar

1/2 cup heavy cream

1 cup whole milk

1 teaspoon vanilla extract

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

**MAKE IT LITE** Use 2 1/2 tablespoons raw agave nectar and 1/2 teaspoon stevia for light corn syrup and granulated sugar. Process on the LITE ICE CREAM program.

## TOOLS NEEDED



Small saucepan

Whisk

Rubber spatula

Thermometer

Fine-mesh strainer

## DIRECTIONS

1. Place egg yolks, hazelnut spread, cocoa powder, corn syrup, and sugar in a small saucepan and whisk until fully combined.
2. Add heavy cream, milk, and vanilla extract to the saucepan and stir to combine.
3. Place saucepan on stove over medium heat, stirring constantly with a whisk or rubber spatula. Cook until temperature reaches 165°F-175°F on an instant-read thermometer.
4. Remove base from heat and pour through a fine-mesh strainer into an empty CREAMi® Pint up to the MAX FILL line. Place pint into an ice bath. Once cooled, place storage lid on pint and freeze for 24 hours.
5. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
6. Select GELATO.
7. When processing is complete, add mix-ins or remove gelato from pint and serve immediately.

**NOTE:** If your freezer is set to a very cold temperature, the gelato may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

# No-prep inspiration chart

Transform ordinary items from your pantry or fridge into extraordinary frozen delights.

INGREDIENTS	TREAT	PROCESS	PROGRAM
Dole® canned pineapple, mango, tropical fruit, or mandarin oranges	Sorbet	Fill to MAX FILL line with fruit, cover fruit to MAX FILL line with juice from can	Cover with lid and freeze for 24 hours
Eggnog	Frozen eggnog	Fill to the MAX FILL line with eggnog	
Brewed coffee and coffee creamer	Vegan coffee frozen dessert	Stir 1/2 cup brewed cooled coffee, 1 1/2 cups vegan coffee creamer in pint until combined	
Almond milk and coffee creamer	Easy vegan frozen dessert	Stir 1/2 cup unsweetened almond milk, 1 1/2 cups vegan coffee creamer in pint until combined	
Cherry, blueberry, lemon, strawberry, apple pie filling	Sorbet	Fill to the MAX FILL line with pie filling	
Mott's® applesauce	Apple sorbet	Fill to the MAX FILL line with applesauce	
Grapefruit cups	Grapefruit sorbet	Fill to MAX FILL line with grapefruit, cover fruit to MAX FILL line with juice from cup	
Bottled smoothies	Smoothie bowl	Fill to the MAX FILL line with smoothie	
Bottle chocolate milk	Frozen chocolate milk	Fill to the MAX FILL line with chocolate milk	

**TIP** If your freezer is set to a very cold temperature, the treat may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

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