THE ICE CREAM MAKER

RECIPE COLLECTION



pampered chef

Ice Cream • Frozen Yogurt • Dairy-Free Treats • Toppings

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The Ice Cream Maker may be heading into retirement, but your freezer bowl still has plenty of work to do. Keep this collection handy and keep churning!

START HERE

The Basics

A few reliable starting points, plus easy ways to make vanilla your own.

Before you churn

Freeze the Ice Cream Maker bowl for at least 8 hours or overnight when the recipe calls for it. For the best texture, chill your ice cream mixture before churning. Start the paddle before pouring the mixture into the bowl.

Basic Vanilla Ice Cream

INGREDIENTS

2 cups (500 mL) heavy whipping cream
1 cup (250 mL) whole milk
1/2 cup (125 mL) sugar
1 tsp (5 mL) vanilla extract

METHOD

Combine ingredients and whisk for 1 minute, or until sugar is dissolved. For best results, refrigerate 30 minutes. Start the Ice Cream Maker and set for 20 minutes. Once the paddle is rotating, pour in the mixture. Serve immediately or freeze for later.

Vanilla Variations

INGREDIENTS

Start with Basic Vanilla Ice Cream

METHOD

Candy: Add 3-4 chopped Reese's Cups or another coarsely chopped candy bar.

Strawberry: Add about 1/2 cup pureed thawed strawberries in sugar; use unsweetened coconut/almond milk in place of whole milk and Splenda in place of sugar.

Coffee: Add mini chocolate chips, vanilla powder, and 1 tsp coffee extract; churn 30 minutes.

Mudslide: Add 2 oz each vodka, chilled brewed coffee, Bailey's Irish Cream, and Kahlua. Chill, churn 30 minutes, then freeze 2 hours.

Wine: Substitute wine for milk; churn an extra 15 minutes. Top with toasted coconut and fresh pineapple.

Low-Carb Vanilla

INGREDIENTS

2 cups heavy whipping cream
1 cup full-fat coconut milk
1/2 cup Swerve sugar substitute
1 tsp vanilla (or lemon)

METHOD

Combine, chill, and churn until desired consistency.

Chocolate

INGREDIENTS

2 cups heavy whipping cream
1 cup whole milk
1/2 cup sugar
1 tsp vanilla extract
1/4 cup cocoa powder

METHOD

Combine sugar and cocoa. Warm cream and milk over medium heat. Whisk in sugar-cocoa mixture and vanilla until dissolved and well combined. Chill overnight before churning.

ICE CREAM

Chocolate Lovers

Because apparently one chocolate recipe would be wildly insufficient.

Dark Chocolate

INGREDIENTS

1 1/2 cups milk
2 cups heavy whipping cream
1 cup sugar
1 tsp vanilla
1/2 cup special dark cocoa

METHOD

Mix milk, sugar, and cocoa until well blended. Add cream and vanilla; refrigerate 30 minutes. Churn 35 minutes. Add grated Ghirardelli 60% cocoa chips at the end. Top with honey-roasted almonds.

Chocolate Frosty

INGREDIENTS

2 cups heavy whipping cream
1 can sweetened condensed milk
1/3 cup unsweetened cocoa

METHOD

Combine and churn for 30 minutes.

Caramel Ice Cream

INGREDIENTS

2 cups heavy whipping cream
1 can caramel condensed milk

METHOD

Combine and churn 35 minutes for soft serve, or freeze 2-4 hours for a firmer texture.

Chocolate Peanut Butter - Classic

INGREDIENTS

2 oz semisweet chocolate
4 tbsp cocoa powder
1 1/2 cups milk
2 eggs, lightly beaten
2/3 cup sugar
1 cup whipping cream
1 tsp pure vanilla extract
1/2 cup peanut butter

METHOD

Melt chocolate over low heat. Gradually stir in cocoa and milk while heating. Beat sugar into eggs in a separate bowl. Stir hot chocolate-milk mixture into eggs. Add cream and vanilla; cool completely. Stir 1 cup of the ice cream mixture into peanut butter, then stir that mixture back into the rest. Churn 20-30 minutes.

Chocolate Peanut Butter - Easy

INGREDIENTS

2 cups chocolate almond milk
1 cup heavy whipping cream
1/3 cup peanut butter powder

METHOD

Mix ingredients and chill 15-20 minutes. Churn 25 minutes.

Rocky Road

INGREDIENTS

2 cups coconut milk
1 cup almond milk
3/4 cup coconut sugar or honey
1/3 cup cocoa powder
1 tsp sea salt
1/2 cup chopped marshmallows
1/2 cup chopped walnuts

METHOD

Combine milks, sweetener, cocoa, and salt until dissolved. Churn according to machine directions. Stir in marshmallows and walnuts after churning.

ICE CREAM

Fruit Forward

Strawberries clearly understood the assignment.

Strawberry - Classic

INGREDIENTS

1 lb fresh strawberries, cleaned and hulled
1 1/4 cups sugar, divided
2 cups heavy cream
1 cup whole milk
1 tsp vanilla extract
1/8 tsp salt

METHOD

Coarsely chop strawberries. Combine with 1/2 cup sugar and refrigerate 1 hour. Whisk remaining ingredients until sugar dissolves. Strain syrup from berries (save it for another use), then stir berries into cream mixture. Churn 30 minutes; serve or freeze.

Strawberry - Extract Version

INGREDIENTS

2 cups heavy whipping cream
1 cup whole milk
1 tsp strawberry extract
1 cup strawberries, hulled and chopped

METHOD

Combine and churn 30 minutes for soft-serve consistency, then freeze to harden completely.

Strawberry Basil

INGREDIENTS

14 oz can sweetened condensed milk
5 oz can evaporated milk
1 1/2 cups whole milk
2 tbsp sugar
1/8 tsp salt
16 oz strawberries
2 tbsp chopped fresh basil
2 tbsp fresh lemon juice

METHOD

Combine first 5 ingredients and chill 2 hours. Pulse basil, strawberries, and lemon juice in a Manual Food Processor. Mix into chilled milk mixture. Churn 45 minutes. Enjoy soft serve or freeze several hours for firmer ice cream.

Raspberry Lime Cheesecake Chunk

INGREDIENTS

2 cups heavy whipping cream
1 cup whole milk
1 pint fresh raspberries
1 tbsp lime zest
3 drops cheesecake flavoring (optional)
Raspberry shortbread cookies

METHOD

Combine first 5 ingredients and churn 20 minutes. During the last 3 minutes, crumble in raspberry shortbread cookies. Freeze 30 additional minutes, then serve.

Mango

INGREDIENTS

3 fresh mangos, processed
1 tbsp lemon juice
1 cup simple syrup (1:1 sugar and water)

METHOD

Combine and churn 20-25 minutes.

Orange Pineapple Sherbet

INGREDIENTS

1 can Eagle Brand condensed milk (not fat-free)
1 liter orange soda
1 (8 oz) can crushed pineapple

METHOD

Mix well and chill at least 1 hour. Churn 30 minutes.

ICE CREAM

Fun Flavors

The “I have ingredients, let’s see what happens” section — in the best possible way.

Pistachio

INGREDIENTS

Basic Vanilla Ice Cream ingredients
Chopped pistachios

METHOD

Follow the Basic Vanilla recipe. With 5 minutes remaining, add chopped pistachios. For green coloring, dry-roast pistachio shells in a pan and add a little milk from the recipe; once cold, add the colored milk to the mixture.

Chunky Monkey

INGREDIENTS

1 1/2 cups heavy whipping cream
1 1/2 cups whole milk
1/2-1 cup sugar, depending on banana ripeness
1 tsp vanilla
2 ripe bananas, mashed

METHOD

Mix and churn about 30 minutes. Optional: Add 8 chopped Golden Oreos and 4 chopped mini Hershey Bars with Almonds.

Almond Joy

INGREDIENTS

1 1/2 cups heavy whipping cream
1 1/2 cups whole milk
3/4 cup sugar
1 tsp vanilla
1/4 cup grated coconut in heavy syrup
1 cup toasted coconut
1 capful coconut extract
Sliced almonds
Chocolate chunks or chips

METHOD

Combine base ingredients and churn 30 minutes. Add sliced almonds and plenty of chocolate chunks/chips. Freeze a few hours to firm up.

Mint Chocolate Chip

INGREDIENTS

2 cups heavy whipping cream
1 cup whole milk
1/2 cup sugar
1 tsp vanilla extract
2-3 tbsp creme de menthe, to taste
Mini chocolate chips
Green food coloring, optional

METHOD

Combine base and churn 30 minutes. Add mini chocolate chips after about 20 minutes, once the ice cream has thickened. Add a little green food coloring if desired.

Maple

INGREDIENTS

1 1/2 cups heavy cream
1 1/2 cups whole milk
1/2 cup maple syrup
1 tsp cinnamon
1/2 tsp vanilla

METHOD

Combine all ingredients and churn 25-30 minutes.

Big Red Ice Cream

INGREDIENTS

1 can Eagle Brand condensed milk (not fat-free)
1 liter Big Red soda

METHOD

Mix well and chill at least 1 hour. Churn 30 minutes.

ICE CREAM

Coffee + A Little Different

For when plain vanilla is simply not feeling dramatic enough.

Coffee

INGREDIENTS

1 1/2 cups heavy cream
1/2 cup whole milk
1/2 cup sugar
1 tbsp instant coffee granules
2 egg yolks
1 tsp vanilla extract
Crushed Oreos, optional

METHOD

Combine cream, milk, sugar, and coffee in a saucepan; bring to a gentle boil and remove from heat. Whisk egg yolks separately. Slowly add 1 cup hot cream to yolks to temper, then slowly return egg mixture to hot cream. Cook over medium-low about 5 minutes, stirring occasionally, until mixture coats the back of a spoon and reaches 165°F (75°C). Chill at least 2 hours, or to 45°F (7°C). Churn 20 minutes.

Flavored With Oils

INGREDIENTS

2 cups heavy whipping cream
1 cup milk or Califia toasted coconut beverage
3/4 cup xylitol or Swerve
1 tbsp vanilla
A few drops food-grade lavender or peppermint essential oil, OR cacao powder

METHOD

Combine and churn 20-30 minutes. Flavor with a few drops of food-grade lavender or peppermint essential oil, or cacao powder for chocolate.

Strawberry - Overnight Version

INGREDIENTS

2 cups heavy cream (3/4 cup whipping + 1 1/4 cups heavy whipping)
1 cup milk
3/4 cup sugar
1/8 tsp salt
1 tbsp vanilla
1 lb macerated strawberries, juice drained

METHOD

Process strawberries, add 1/2 of the sugar, and let sit overnight. Mix cream, milk, remaining sugar, salt, and vanilla until sugar dissolves. Drain strawberries and add to milk mixture. Churn 30 minutes. Use reserved strawberry juice, whipping cream, and a little sugar in the Whipped Cream Maker for a topping.

Vegan Strawberry

INGREDIENTS

1 can (13.66 oz) unsweetened coconut milk
1/2 cup sugar
2 tbsp coconut oil, melted
1 tsp vanilla extract
1/4 cup fresh strawberries, chopped

METHOD

Whisk coconut milk, sugar, coconut oil, and vanilla until sugar dissolves. Stir in strawberries. Churn 20 minutes; serve or freeze.

Variation from the original collection: use fresh banana and vegan chocolate chips; or use lite coconut milk and reduce sugar to 1/3 cup and coconut oil to 1 tbsp. Pure maple syrup may be used instead of sugar.

FROZEN YOGURT

Tangy, Creamy & Cold

A little lighter, still very much dessert.

Low-Sugar Vanilla

INGREDIENTS

2 cups Fage fat-free plain Greek yogurt
2 tsp Splenda OR 1/3 cup agave OR 1/3 cup honey
8 strawberries, sliced and diced

METHOD

Combine and churn 20 minutes.

Strawberry Greek Frozen Yogurt

INGREDIENTS

2 cups (500 mL) plain Greek yogurt (full-fat)
1/2 cup (125 mL) blue agave syrup
8 medium strawberries, hulled

METHOD

Finely chop strawberries to measure 1 cup. Combine yogurt, syrup, and strawberries. Churn 20 minutes. If needed, add more time until thick and soft-serve consistency. Best served immediately.

Cherry Frozen Yogurt

INGREDIENTS

3 cups Greek vanilla nonfat yogurt
1/2 cup heavy cream
1/4 cup sugar
1/4 tsp salt
1 cup chopped pitted cherries
1/4 cup mini chocolate chips, optional

METHOD

Whisk yogurt, cream, and sugar. Pour into Ice Cream Maker and start churning. Chop cherries to make 1 cup and spoon them in while churning. Mix 25+ minutes. Freeze 4+ hours.

Tropical Breeze Frozen Yogurt

INGREDIENTS

3 cups Greek vanilla nonfat yogurt
1/2 cup heavy cream
1/4 cup sugar
1/4 tsp salt
1 cup chopped frozen tropical fruit
1/4 cup toasted coconut, optional

METHOD

Whisk yogurt, cream, and sugar. Pour into Ice Cream Maker and start churning. Chop frozen fruit to make 1 cup and spoon it in while churning. Mix 25+ minutes. Freeze 4+ hours.

Fresh Mixed Berry Frozen Yogurt

INGREDIENTS

3/4 cup skim milk
1/3 cup granulated sugar
4 cups low-fat plain Greek yogurt
2 cups fresh mixed berries
1 tsp vanilla extract, if needed

METHOD

For a smoother consistency, process berries to desired texture. Mix milk, sugar, and yogurt until sugar is fully integrated; stir in berries. Churn 20 minutes. Serve or freeze.

DAIRY-FREE + EXTRAS

More Ways to Churn

Alternative bases, fruit-forward treats, and the sauces that make everything better.

Paleo Chunky Monkey

INGREDIENTS

1 can (13.5 oz) full-fat coconut milk
2 bananas
1/2 cup dark mini chocolate chips
1/3 cup chopped walnuts or pecans
1/2 tsp almond extract
2 tbsp-1/4 cup raw honey, to taste

METHOD

Blend coconut milk, bananas, honey, and almond extract for about 1 minute. Churn. As ice cream thickens, add nuts and chocolate chips.

Cold coconut milk helps the ice cream harden faster.

Homemade Salted Caramel Sauce

INGREDIENTS

1 cup granulated sugar
6 tbsp salted butter, room temperature, cut into 6 pieces
1/2 cup heavy cream
1 tsp salt

METHOD

Heat sugar over medium heat, stirring constantly, until it melts into an amber liquid. Immediately add butter carefully; it will bubble. Stir until melted, 2-3 minutes. Slowly drizzle in cream while stirring. Boil 1 minute. Remove from heat and stir in salt. Cool before using. Store tightly covered in the refrigerator up to 2 weeks; warm briefly before serving.

Avoid doubling or tripling this recipe; make separate batches instead.

Death by Chocolate Hot Fudge Sauce

INGREDIENTS

1 cup cream (half-and-half also works)
1 cup white sugar
1 cup butter
1 cup brown sugar
1 cup cocoa
2 tsp vanilla
2 tbsp brandy or liqueur, optional

METHOD

Combine cream, butter, and sugars in a large saucepan. Bring to a boil over medium-high heat and boil 2 minutes. Remove from heat and whisk in cocoa until smooth. Stir in vanilla. Serve over ice cream, cake, or as a fruit dip.

The original collection notes that a good-quality cocoa makes a difference.

Quick Serving Notes

INGREDIENTS

Soft serve: enjoy right after churning
Firmer scoop: transfer to a freezer-safe container and freeze
Mix-ins: add near the end of churning once the base has thickened
Sauces: cool warm sauces before mixing into ice cream

METHOD

Keep this collection with your Ice Cream Maker so the recipes stay useful long after the product leaves the catalog.







KEEP CHURNING. • KEEP THE RECIPES. • SHARE THE GOOD STUFF.