

Ice Cream Maker with Candy Crusher

Deni®

BONUS

Includes Ice Cream
Recipes for Delicious
Desserts

Models #5201, 5202, 5203, 5205, 5210

IMPORTANT!

Please keep these instructions and
your original box packaging.

www.deni.com



INSTRUCTIONS

FOR PROPER USE AND CARE

IMPORTANT SAFEGUARDS

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

- Read all of the instructions before using.
- Close adult supervision must be provided when this appliance is used by or near children
- Avoid any contact with moving parts. Fingers, hair, clothing, etc. should be kept away during operation.
- Using attachments not recommended or sold by Keystone Manufacturing Co., Inc. may cause hazards.
- 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 and replacement or repair.
- Always unplug before cleaning and removing parts.
- For indoor use only.
- Do not place near hot gas or electric burner. Do not let cord contact hot surface, including the stove.
- Keep utensils out of the canister 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 CANISTER.

They can scratch or damage it. Rubber or wooden utensils may be used when the ice cream maker is off.

- Portable - Do not let cord hang over edge of table or counter
- Do not clean with metal scrubbing pads. Pieces can break off the pad and short-circuit electrical parts, creating a possibility of an electrical shock.
- To protect against electrical shock, do not immerse plug, cord or motor base in water or any other liquid.
- Do not use an extension cord with this ice cream maker. However, if one is used, it must have a rating equal to or exceeding the rating of this appliance.
- The ice cream maker is for household use only.
- The ice cream maker should not be used for other than the intended use.
- The ice cream maker has a polarized 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.

SAVE THESE INSTRUCTIONS



FEATURES AND FUNCTIONS

Your new Deni Ice Cream Maker with Candy Crusher allows you to create a variety of frozen treats: hundreds of ice cream flavors, sorbets, sherbet, frozen yogurt, margaritas, even your favorite frozen drink in 5 to 30 minutes, depending on the coldness of your canister!

The following features come with the Deni Ice Cream Maker with Candy Crusher:

- **Candy Crusher**
Dispenses crushed candy into your favorite ice cream.
- **Top**
Can be used on the clear view lid or the canister.
- **Clear-View Lid**
You can easily add ingredients through the opening in the lid without turning the machine off.
- **Canister**
Thorough and even freezing is provided by the liquid inside the walls. The double insulated walls keep the cylinder bowl cold longer, for best freezing results.
- **Motor Base**
The 40 watt, high performance motor base requires minimal counter space. Anti-slip rubber feet keep the ice cream maker in place during use.
- **Hidden Cord Storage**
Adjusts to needed length and keeps countertops neat by keeping excess cord out of the way.

BEFORE FIRST USE

1. Remove all packing materials and literature.
2. Wash the canister, lid, paddle, and candy crusher in warm soapy water. Rinse and dry all parts thoroughly. **NEVER** immerse motor base in water or any other liquid. **NEVER** clean any parts in a dishwasher.

FREEZING THE CANISTER

- Before making frozen desserts, it is very important that the canister be properly frozen. The ice cream maker features a double insulated bowl that requires thorough freezing. We recommend placing the canister upright in the back (coldest part) of your freezer.
- Make sure the canister is washed and thoroughly dried. For best results, wrap canister in a plastic bag and place in the freezer.
- The length of time necessary to properly freeze the canister depends on the temperature in your freezer. Freezing is approximately 8 hours, depending on freezer temperatures ranging from -30°C/-22°F to -17°C/+0°F.
- Shake the canister to ensure a properly frozen bowl. The canister should have no liquid moving inside. If you hear liquid, it is not frozen.
- Keep your canister in the freezer when not in use so you can create frozen desserts anytime.

HOW TO OPERATE

1. Place canister in the freezer for 8 hours, (see Freezing the Canister on this page).
2. Follow the recipes in our instruction booklet. Almost any frozen dessert recipe can be used providing it does not make more than 4 cups of liquid. 4 cups will make 1½ quarts of ice cream.
3. Prepare the ingredients (see pages 7-15).
4. Take the canister out of freezer and place on motor base. **The canister should be used immediately after removal from freezer because it will begin to thaw once placed in room temperature.**
5. Place the paddle inside the canister. Be sure the round side of the stir paddle faces up (photo on page 2).
6. Lock the lid onto the motor base. The tabs on the bottom of the lid should line up with the indentations in the motor base. This ensures that the lid is locked into place. When placing the lid on the motor base, the stir paddle should fit into the lid.
7. Turn the On/Off dial to the right (on position). **It is important to turn the unit on first before pouring in the mixture. The canister rotates while the stir paddle remains stationary.**

8. Slowly pour the mixture in the top opening of the lid. It is at this time that you leave the machine on for about 5–30 minutes (time varies, depending on the coldness of the ingredients and/or canister), or until mixture becomes the desired thickness. If making ice cream, your result should be a soft, custard-like ice cream.
9. When the frozen dessert is ready, make sure the unit is off. Remove the lid and the mixture from the bowl with a plastic spoon or plastic scoop. **Do not use metal utensils or metal objects in the canister.**
10. 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 canister and place in an airtight, freezer safe container. If the frozen dessert is left in the canister with the top on in the freezer, **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.

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

HOW TO OPERATE WITH CANDY CRUSHER

1. Place candy bars in freezer until cold. Do not put soft chocolate in the crusher.
2. Break candy bars into smaller pieces before putting in the crusher. Pieces should be about 1 inch or less.
3. When your ice cream is almost done (about 5 mins left) position the candy crusher base in the opening on top of the clear-vue lid so it fits snug.
4. Place the mixing paddle into the candy crusher base.
5. Put the lid on the candy crusher making sure the notches (see pg. 2) line up properly, securing the lid.
6. Place the handle over the arm of the mixing paddle that comes up through the lid.
7. Place the candy into the candy crusher. Some candy works best when placed on it's side. Do not over fill the candy crusher, it will not have room to be crushed. Fill both sides of the candy crusher.
8. Begin turning the handle clockwise. Place your hand on the lid to keep in place. The candy will be crushed up and mixed into the ice cream as the stir paddle continues to mix the ice cream.

The result will be finely chopped candy or cookies.

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 better results, drain your yogurt.
- 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.
- 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.
- 4 oz. of egg substitute is equivalent to two eggs.
- When using or adding eggs or egg substitute in any of our recipes, we recommend heating/cooking the recipe mixture.
- 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.
- 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 sorbets 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.
- Mixture will increase in volume during the freezing process; therefore, pour no more than 4 cups mixture into the canister.

CANDY CRUSHER HINTS AND TIPS

- Make sure chocolate is cold before putting in candy crusher.
- Cookies, chocolate bars, chocolate filled candy, peanut butter filled candy bars and pieces, and chocolate malt candy balls can be used in the candy crusher.
- **Do not** put nuts (almonds, peanuts, etc.) in candy crusher
- **Do not** put hard candy or gummies in candy crusher.
- **Do not** put fruit in candy crusher.
- **Do not** put hot fudge or syrup in candy crusher.
- **Do not** put soft or melted candy in candy crusher.
- All parts are dishwasher safe.

CLEANING INSTRUCTIONS

- Clean the canister, paddle, lid and candy crusher with warm soapy water. Only the **candy crusher**, can be put on the top rack in the dishwasher to clean.
- Use a damp cloth to clean the motor base.
- Never immerse the motor unit, plug or cord in water or in any other liquid.
- Never place the canister in freezer if it is still wet.
- Make sure all parts are dried thoroughly.
- Never store plastic parts in freezer.

TROUBLESHOOTING

- **ICE CREAM DID NOT BECOME A SOFT CUSTARD.**
The canister must be frozen properly. Check the temperature in your freezer. If it is higher than -17°C / 0°F lower it. If you cannot lower the freezer temperature, the ingredients should be as cold as possible. Put mixture in the freezer for 1 hour until the mix starts to crystallize. Then pour mixture into ice cream maker.
- **UNIT STARTED AND THEN STOPPED.**
Take the canister off of the motor base and turn on the unit. If it works, the unit wasn't turned on before adding the mix. Pour mix into the canister **AFTER** the unit is turned on.
- **THE PADDLE ISN'T TURNING** . Only the canister turns. The paddle should remain stationary.

FROZEN DESSERT RECIPES

The following recipes are for 1½ qts.

Note: 1 quart of liquid makes 1½ qts. of frozen dessert.

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 one cup and add one 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.

Basic Vanilla Ice Cream

Ingredients:

- 4 oz. egg substitute
- 1 cup of sugar
- 1 cup half and half (or milk)
- 2 cups heavy cream
- 1½ tsp. vanilla

Method:

1. Combine egg substitute, sugar, and vanilla in a mixing bowl or blender.
2. Add cream and half and half (or milk).
3. Mix well and chill thoroughly.
4. Follow standard instructions on page 3.

Banana Orange Frozen Yogurt

Ingredients:

- 1 16-oz carton (2 cups) vanilla yogurt
- 1 cup orange juice
- ¼ cup light corn syrup
- ¼ cup milk
- 1 cup mashed banana

Method:

1. In a mixing bowl, combine all the ingredients, mix well and chill thoroughly.
2. Follow standard instructions on page 3.

Blackberry Sorbet

Ingredients:

- 3 cups fresh blackberries
- ½ cup water
- ⅔ cup sugar
- ½ cup orange juice
- 2 egg whites

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 page 3.

Chocolate Frozen Yogurt

Ingredients:

- 2 cups plain or vanilla flavored yogurt
- 1 cup sour cream
- 1/4 cup light corn syrup
- 3/4 cup sugar
- 1/2- 2/3 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 pg. 3.

Chocolate Chip Frozen Yogurt

Ingredients:

- 2 cups plain or vanilla flavored yogurt
- 1 cup sour cream
- 1/4 cup light corn syrup
- 3/4 cup sugar
- 1 tsp. vanilla
- 1 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 pg. 3.
4. Fold in chocolate chips at end of freezing process.

Chocolate Ice Cream

Ingredients:

- 1 cup of heavy cream
- 1 cup half and half or milk
- 1 cup sugar
- 4 oz. egg substitute
- 1 1/2 teaspoon vanilla
- 1/2 - 2/3 cups baking cocoa (for taste)

Method:

1. Combine cocoa and sugar in a mixing bowl, processor, or blender and mix.
2. Add eggs and vanilla to the mixture and blend well.
3. Add cream and half and half.
4. Beat well and chill thoroughly.
5. Follow standard instructions on pg. 3.

NOTE: Egg substitute 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 a diabetic or persons with other afflictions, please consult your doctor before using.

Chocolate Peanut Butter Ice Cream

Ingredients:

- 1 cup of heavy cream
- 1 cup half and half or milk
- 1 cup sugar
- 4 oz. egg substitute
- 1½ teaspoon vanilla
- ½ - ⅔ cups baking cocoa (for taste)
- 1 cup peanut butter

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 pg. 3.

Espresso Ice

Ingredients:

- 3 tbsp. instant espresso or 4 tbsp. regular instant coffee powder
- 3⅔ cups boiling water
- 1 tbsp. vanilla extract
- ¾ 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 pg. 3.
6. Serve with a dollop of whipped cream and a sprinkle of cocoa.

Fat Free Peach Ice Cream

Ingredients:

- 1½ cups evaporated skim milk
- 1 cup pureed ripe peaches
- 1½ tsp. plain gelatin
- 4 oz. egg substitute
- 6 oz. fat-free cream cheese
- 1 tsp. vanilla
- 1 cup sugar
- ½ tsp. cinnamon
- ¼ tsp. ground all spice
- ¼ tsp. ground cloves
- ¼ tsp. grated nutmeg

Method:

1. To soften gelatin, place 1½ cups of 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 and follow standard instructions on pg. 3.

Fat Free Chocolate Ice Cream

Ingredients:

- 3 cups evaporated skim milk
- 1 tsp. vanilla extract
- 1½ tsp. plain gelatin
- 1 cup sugar
- 4 oz. egg substitute
- ½ to ¾ 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 1½ cups of 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.
4. Follow standard instructions on pg. 3.

Fat Free Pineapple Frozen Yogurt

Ingredients:

- ¾ cup evaporated skim milk
- 4 tbsp. pineapple juice
- 1 ½ tsp. plain gelatin
- 4 oz. egg substitute
- 2½ cup vanilla fat- free yogurt
- 1 tbsp. orange zest
- 1 cup sugar
- dash salt

Method:

1. To dissolve gelatin, place ¾ cups of 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 pg. 3.

French Chocolate Mint Ice Cream

Ingredients:

- 3 egg yolks
- 1 cup sugar
- ⅓ cup cocoa
- 1 cups milk
- 2 cups cream
- 1 tsp. vanilla
- 1½ tbsp. mint extract

Method:

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

French Vanilla Ice Cream

Ingredients:

- 3 eggs
- 1 cup of sugar
- 1½ cups milk
- 2 cups cream
- 2 tsp. vanilla

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 pg. 3.

Frozen Margaritas

Ingredients:

- 2⅓ cups of water
- ½ cup lime juice
- ¾ cup triple sec
- ⅔ cup tequila

Method:

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

Frozen Pina Colada

Ingredients:

- 1 8-oz can cream of coconut
- 2 ½ cups sweetened pineapple juice
- ½ cup dark rum

Method:

1. Combine first two ingredients.
2. Follow standard instructions on pg. 3.
3. When complete, add rum and serve.

Fruit Sorbet

Ingredients:

- 3 cups fruit (such as strawberries, raspberries, blueberries or fresh pineapple)
- ½ cup sugar
- 1 cup water

Method:

1. Combine ingredients in a processor to puree the fruit.
2. Follow standard instructions on pg. 3.

Lemon Ice

Ingredients:

- 1 12-oz. can frozen lemonade concentrate
- 3 cups of water
- 1½ cups 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 pg. 3.

Lemon Sherbet

Ingredients:

- 1 cup frozen lemonade concentrate
- 3 cups milk
- ½ cup sugar
- 2 tbsp. grated lemon rind
- 1 egg white

Method:

1. Combine all ingredients and stir until sugar dissolves & mixture appears curdled.
2. Follow standard instructions on page 3.

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.

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:

- 3 cups non-dairy creamer
- 4 oz. egg substitute
- 1½ tsp. plain gelatin
- 1½ cups very ripe mango puree
- ¾ cup sugar
- 1 tsp. vanilla

Method:

1. In a small saucepan, sprinkle the gelatin over 1½ cups of 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 pg. 3.

Low Fat Non-Dairy Strawberry Freeze

Ingredients:

- 3 cups non-dairy creamer
- 4 oz. egg substitute
- 1½ tsp. plain gelatin
- 1½ cups pureed strawberries
- ¾ cup sugar
- 1 tsp. vanilla

Method:

1. In a small saucepan, sprinkle the gelatin over 1½ cups of 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 pg. 3.

Pina Colada Sherbet

Ingredients:

- 1½ cups milk
- 1 cup crushed pineapple
- 2 tbsp. non-fat dry milk
- 2 tbsp. dark rum
- 1 cup coconut milk
- dash salt
- 1 can (10 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 pg. 3.

Pineapple Ice

Ingredients:

- 12 oz. can frozen pineapple concentrate
- 3 cups water
- 1 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 pg. 3.

Pistachio Ice Cream

Ingredients:

- $\frac{2}{3}$ cup unsalted, shelled pistachios
- 2 oz egg substitute
- $\frac{3}{4}$ cup sugar
- 2 cups whipping cream
- 1 cup milk
- $\frac{1}{4}$ tsp. almond extract
- 1 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 pg. 3.

Variation:

1. Substitute pecans or walnuts for pistachios.
2. Substitute $\frac{3}{4}$ cup maple syrup for sugar.

Raspberry Ice Cream

Ingredients:

- 2 cups heavy cream
- 1 cup half and half or milk
- 1 cup sugar
- 4 oz. egg substitute
- 1 tsp. vanilla
- 1 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 pg. 3.

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

Strawberry Cheesecake Ice Cream

Ingredients:

- 1/2 cup half & half (or milk)
- 8 oz. cream cheese
- 2 cups heavy cream
- 1 1/2 tsp. vanilla
- 4 oz. egg substitute
- 3/4 - 1 cup pureed strawberries
- 1 cup sugar

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 pg. 3.

Sugar Free Black Walnut Ice Cream

Ingredients:

- 2 cups heavy cream
- dash salt
- 1 cup half & half
- 4 oz. egg substitute
- 5 tsp. sweetener (or to taste)
- 1 tbsp. vanilla
- 1/2 cup finely chopped black walnuts*
- 1/8 tsp. black walnut extract or 2-3 drops almond extract

Method:

1. Mix all ingredients in a food processor or blender, except for nuts.
2. Mix thoroughly.
3. Cover and chill thoroughly.
4. Follow instructions on page 4.
5. Add nuts at end of freezing process.

* Toasted almonds, pecans, hazelnuts and macadamia nuts can be substituted.

Sugar Free Raspberry Sherbet

Ingredients:

- 1 1/2 cups milk
- 3 cups raspberry puree
- 1/3 cup non-fat dry milk
- 2 tsp. artificial sweetener
- 1 1/2 tsp. plain gelatin
- 2 tbsp. triple sec or grand mariner or
- 1 tbsp. orange zest + 3 tbsp. orange juice

Method:

1. In a small saucepan, add milk, sprinkle gelatin over surface to soften. Warm slightly until gelatin is dissolved, stirring if necessary.
2. Add dry milk and mix thoroughly. Add remaining ingredients. Mix completely.
3. Chill thoroughly.
4. Follow standard instructions on page 4.

Note: Because of the addition of the alcohol, it is necessary to be sure the mix is well chilled before placing in the ice cream maker, and freezing canister is as close to -20°F as possible.



CUSTOMER SERVICE

If you have any questions or problems regarding the operation of your Deni Ice Cream Maker with Candy Crusher, call our customer service department toll free:

Monday through Friday
8:30 a.m. to 5:00 p.m.
(Eastern Standard Time)

1- 00-DENI- 22

or E-mail us at
custserv@deni.com

www.deni.com

Deni by Keystone Manufacturing Company, Inc.®

ONE-YEAR LIMITED WARRANTY

Your Deni Ice Cream Maker with Candy Crusher is warranted for one year from date of purchase or receipt against all defects in material and workmanship. Should your appliance prove defective within one year from date of purchase or receipt, return the unit, freight prepaid, along with an explanation of the claim. If purchased in the U.S.A. or other country, please send to: Keystone Manufacturing Company, Inc. 33 Norris Street, Buffalo, NY 14207. If purchased in Canada, please send to: Keystone Manufacturing Company, Inc., 151 Cushman Road, St. Catharines, Ontario L2M 6T4. (Please package your appliance carefully in its original box and packing material to avoid damage in transit. Keystone is not responsible for any damage caused to the appliance in return shipment.) Under this warranty, Keystone Manufacturing Company, Inc. undertakes to repair or replace any parts found to be defective.

This warranty is only valid if the appliance is used solely for household purposes in accordance with the instructions. This warranty is invalid if the unit is connected to an unsuitable electrical supply, or dismantled or interfered with in any way or damaged through misuse.

We ask that you fill in the details on your warranty card and return it within one week from date of purchase or receipt.

This warranty gives you specific legal rights. You may also have other rights which vary from state/province to state/province.