

The title 'ICE CREAM MAKER' is presented in a playful, multi-colored font. Each letter is uniquely decorated: 'I' is a pink ice cream bar; 'C' is a solid purple letter; 'E' is a light blue letter with white circular patterns; 'C' is a purple letter with a white zigzag crack; 'R' is a solid green letter; 'E' is a solid dark brown letter; 'A' is a light blue letter with white icing drips; 'M' is a solid pink letter; 'M' is a solid teal letter; 'A' is a yellow letter with white icing drips; 'K' is a purple letter with white plus signs and asterisks; 'E' is a dark brown letter with white circular patterns; 'R' is a solid green letter. The subtitle 'Cookbook for Kids' is written in a solid purple font below the title.

... ICE ...
CREAM
MAKER
Cookbook for Kids

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Year: 2026

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Disclaimer

This book is created for educational and entertainment purposes. The recipes are designed for use with small ice cream makers, including single-serve appliances such as the Dash My Mug Ice Cream Maker or similar devices. Adult supervision is strongly recommended when children are preparing recipes.

The author and publisher are not responsible for any injuries, accidents, or allergic reactions that may occur while using this book. Always follow the safety instructions provided with your appliance.

Ingredients and results may vary. Parents and caretakers should check all ingredients for potential allergens and ensure safe food preparation.

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ICE
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Cookbook for Kids

**Fun and Easy Kid-Friendly Recipes for Dash My Mug —
Make Single-Serve Ice Cream, Dairy-Free Treats, Soft-Serve, Fro-Yo, Sorbets & More!**

Author: Gloria Martin

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Introduction

Welcome to **Ice Cream Maker Cookbook for Kids** — your fun and delicious first step into homemade frozen treats! This book is perfect for kids who love creating sweet, creamy desserts in a safe and simple way. Easy recipes help kids mix, freeze, and make their own ice cream, soft-serve, fro-yo, and sorbets with confidence, turning every moment into a fun kitchen adventure.

To make your experience even more exciting, you'll find a special code inside this book to unlock **Bonus Content**:

- **Smoothie Recipe Booklet for Kids** — fun, fruity, kid-friendly recipes the whole family will love.

Get ready to scoop, swirl, and smile—every recipe is a chance to create something amazing and start a love for homemade treats!

CONTENTS

Introduction	4
Your Ice Cream Maker	6
Cooking Equipment	8
Chapter 1: Classic Ice Cream	11
Chapter 2: Dairy-Free Treats	21
Chapter 3: Soft-Serve Fun	31
Chapter 4: Frozen Yogurt (Fro-Yo)	41
Chapter 5: Sorbet Adventures	51
Chapter 6: Holiday & Party Treats	61
Measurement Conversion Chart	70
Bonus Content	71
Index	72

Your Ice Cream Maker

What Is an Ice Cream Maker?

Hello, little chef! Your ice cream maker is like a **tiny dessert studio** made just for you. Instead of using heat like an oven, this special machine uses cold to turn simple ingredients into **smooth, creamy frozen treats**. With just a few easy steps, you can create your own ice cream, soft-serve, fro-yo, and fruity sorbets right in your mug. It's fun, exciting, and full of sweet surprises!

Before you begin, there's one very important step: place the mug in the freezer for about **24 hours** so it becomes nice and cold. This helps your mixture freeze properly and gives your ice cream that **soft, creamy texture**. Think of it as getting everything ready for the magic to happen!

When you're ready, pour your prepared mixture into the **chilled mug** and turn on the machine. As it runs, it gently mixes while freezing, creating a delicious treat with a smooth texture. If you'd like, you can add toppings or mix-ins through the **special opening** while it churns. This makes every recipe even more fun and lets you create your own unique combinations.

Even though it's small, your ice cream maker works like a real **dessert machine**. You get to measure, pour, mix, and watch your creation come to life—one tasty step at a time. Each batch is a chance to learn something new and enjoy the process.



Cooking Tip:

Make sure your mug is fully frozen before you start—this helps your ice cream turn out smooth and creamy.

Why the Dash My Mug Is Great for Kids

This ice cream maker is perfect for **young creators** because it's simple, fun, and made for small portions. You don't need a lot of ingredients, and the steps are easy to follow. Everything happens in one mug, which makes the process feel simple and exciting from start to finish.

It's also a great way to explore **flavors and textures**. You can try classic combinations like vanilla and chocolate or create your own fun ideas with fruits, cookies, or sweet add-ins. Each time you make something new, you're practicing skills like measuring, mixing, and experimenting.

Making your own frozen treats turns everyday ingredients into something special. It builds **confidence**, encourages creativity, and helps you enjoy time in the kitchen in a fun and playful way.

What's Inside the Machine?

Your ice cream maker has a few smart parts that work together to create your frozen treats:

- 1. Freezable Mug** – This is where your dessert comes to life! The inside stays very cold to help your mixture freeze into ice cream.
- 2. Mixing Paddle** – This gently stirs your ingredients while they freeze, helping create a smooth and creamy texture.
- 3. Motor Top** – This powers the mixing and keeps everything moving evenly.
- 4. Ingredient Chute** – A small opening that lets you add toppings or mix-ins while your ice cream is being made.

Each part has an important job, and together they make the process **easy and fun**. Learning how these parts work helps you feel like a real dessert maker!



Cooking Tip:

Don't overfill the mug—leaving a little space helps everything mix evenly and gives the best texture.

Fun & Creativity Time

Now it's time to let your **imagination shine!** This is your moment to experiment with flavors, colors, and textures. You can swirl in chocolate, mix in berries, add cookie pieces, or create your own special combinations.

Every recipe in this book is just the beginning—you can always add your own twist. Maybe you'll invent a brand-new flavor or make a colorful layered treat. There's no right or wrong way to create, and that's what makes it so fun!

Ice cream making is not only about the final result—it's about **enjoying the process**. From choosing ingredients to watching everything come together, each step is part of the adventure.

Easy Cleanup

After all the fun, it's time to get everything ready for next time. Once you're finished, let the parts return to **room temperature**. Then gently wash the mug and tools with warm, soapy water and dry them well.



Chef's Tip:

Start with simple recipes, then try adding new flavors or mix-ins to make your creations even more exciting.

Taking care of your ice cream maker helps it stay in great condition and ready for your next sweet creation. Keeping things clean also makes your next cooking adventure even more enjoyable.

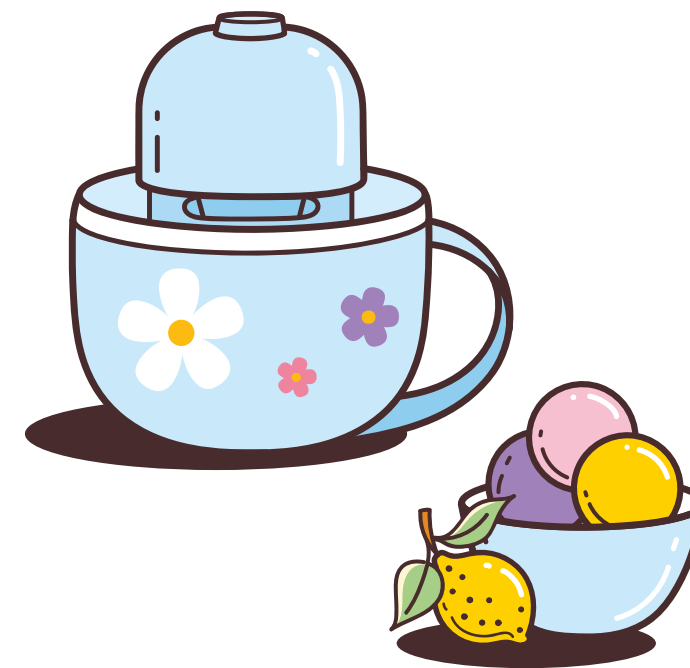
Cleaning up is part of being a **great little chef**—it helps you stay organized and ready to create something new anytime you like.

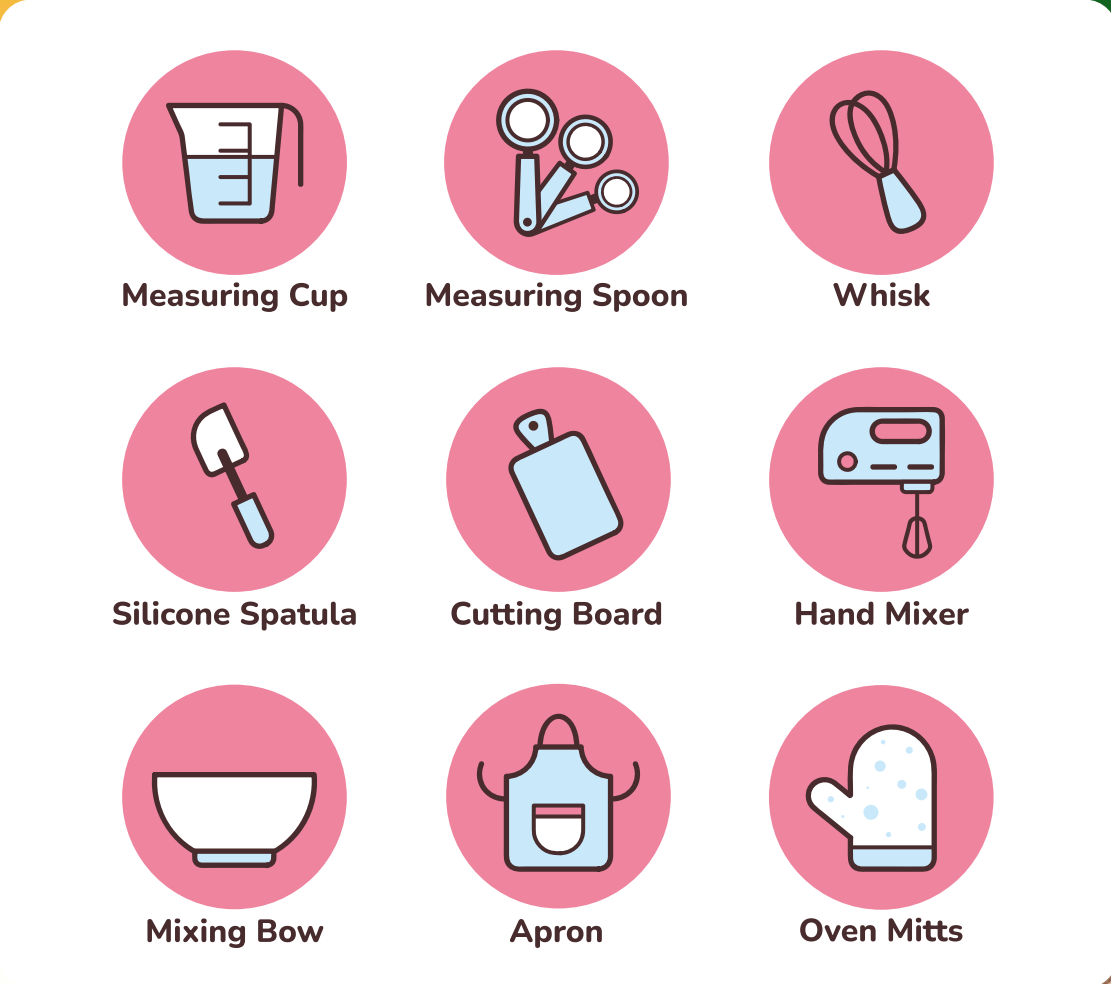
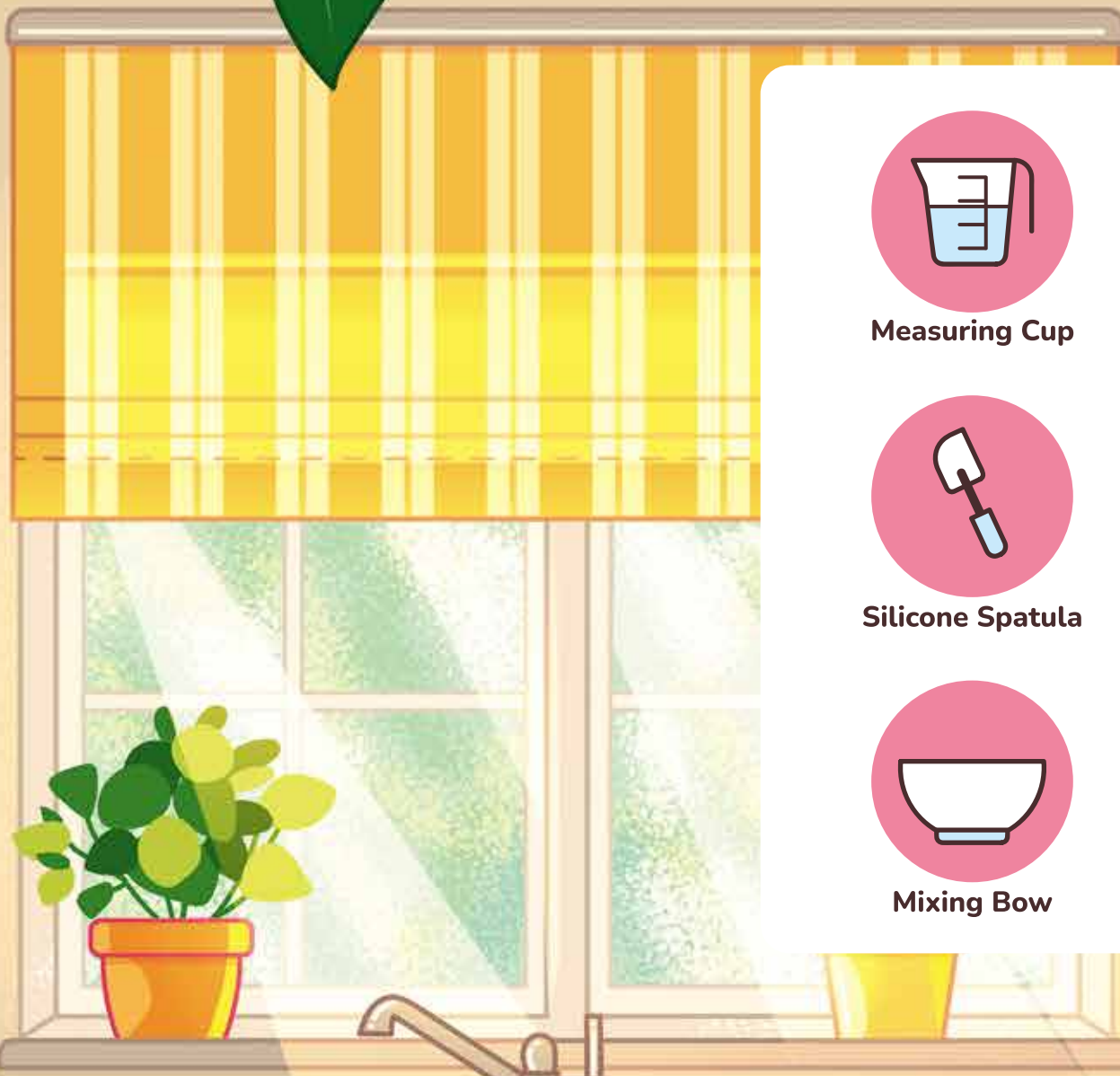
Your ice cream maker is more than just a kitchen tool—it's your very own **treat-making station**. Every time you use it, you get to explore new ideas, try different flavors, and create something you can be proud of. So grab your ingredients, have fun, and enjoy every delicious scoop!



Chef's Tip:

Add mix-ins like sprinkles, fruit, or chocolate chips near the end for fun textures and tasty surprises in every bite.





Cooking Equipment

Making frozen treats is fun and easy when you have the **right tools**. The simple equipment in this list will help young creators measure, mix, and create every recipe in this book with **confidence and ease**. With your ice cream maker and a little creativity, you can enjoy making cool, delicious treats in a fun and simple way.



CHAPTER 1



Classic Ice Cream

Creamy Vanilla Scoop	12
Chocolate Delight	13
Strawberry Marble	14
Cookies 'n' Cream Mini	15
Banana Cream Blast	16
Caramel Crunch	18
Peanut Butter Heaven	19



Creamy Vanilla Scoop

Yields: 1 serving **Prep Time:** 10 min **Freeze:** 20–25 min

This smooth and creamy vanilla ice cream is a timeless favorite. With its sweet, rich flavor and soft texture, it's the perfect first recipe for young ice cream makers to enjoy and customize.

Ingredients:

- ½ cup heavy cream 33–35% fat (120 ml)
- ¼ cup whole milk (60 ml)
- 2 tablespoons sugar
- ½ teaspoon pure vanilla extract
- Pinch of salt

Topping:

- 1 teaspoon black sesame seeds or poppy seeds



Chef's Tip:

For the creamiest texture, make sure your base is very cold before churning—this helps create a smooth and dreamy ice cream every time.

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your mixture into ice cream.
- 2. Prepare the Base:** In a small bowl, combine the heavy cream, milk, sugar, vanilla extract, and a pinch of salt. Stir slowly at first, then a little faster, until the sugar is completely dissolved and the base looks smooth and slightly glossy.
- 3. Cool the Base:** Cover the bowl and place it in the refrigerator for about 15–20 minutes, just until the mixture feels well chilled and cold to the touch. This helps the ice cream freeze faster and turn out smoother.
- 4. Start Churning:** Pour the chilled base into the frozen cup and begin churning according to your ice cream maker's instructions. Let it churn for 20–25 minutes. You will see the mixture slowly thicken and turn into a soft, creamy ice cream.
- 5. Serve or Freeze:** Enjoy your soft-serve ice cream right away, or transfer it to a small container and place it in the freezer for about 2 hours for a firmer scoop.
- 6. Add Toppings (Optional):** Add black sesame seeds or poppy seeds through the opening while churning, or sprinkle them on top after for a fun look and light crunch.



Chocolate Delight

Yields: 1 serving **Prep Time:** 10 min **Freeze:** 20–25 min

This rich and creamy chocolate ice cream is a dream come true for little chocolate lovers. Smooth, sweet, and full of deep cocoa flavor, it turns simple ingredients into a magical homemade treat.

Ingredients:

- ½ cup heavy cream 33–35% fat (120 ml)
- ¼ cup whole milk (60 ml)
- 2 tablespoons sugar
- 1 tablespoon unsweetened cocoa powder
- ½ teaspoon pure vanilla extract
- Pinch of salt

Topping:

- 1 teaspoon chocolate chips or dark cocoa sprinkles

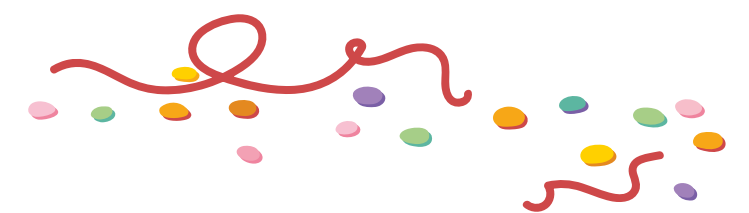


Chef's Tip:

Sift the cocoa powder before mixing to keep the texture smooth and perfectly creamy.

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your mixture into ice cream.
- 2. Prepare the Base:** In a small bowl, whisk together the sugar, cocoa powder, and salt until the cocoa looks smooth and lump-free. Slowly pour in the heavy cream, milk, and vanilla extract. Stir gently at first, then whisk a little faster until everything is fully combined and the base becomes silky, smooth, and deeply chocolatey.
- 3. Cool the Base:** Cover the bowl and place it in the refrigerator until well chilled. The mixture should feel cold to the touch before churning.
- 4. Start Churning:** Pour the chilled chocolate base into the frozen cup and begin churning according to your ice cream maker's instructions. Let it churn for 20–25 minutes until thick, smooth, and creamy.
- 5. Serve or Freeze:** Enjoy your soft-serve ice cream right away, or transfer it to a small container and place it in the freezer for about 2 hours for a firmer scoop.
- 6. Add Toppings (Optional):** Add chocolate chips or sprinkles through the opening while churning, or sprinkle them on top after for extra crunch and fun.





Strawberry Marble

Yields: 1 serving **Prep Time:** 10 min **Freeze:** 20–25 min

This sweet strawberry ice cream is filled with real fruit pieces, creating a beautiful marbled look and a fresh, fruity flavor in every bite. It's a fun and colorful classic that feels like summer in a cup.

Ingredients:

- ½ cup heavy cream 33–35% fat (120 ml)
- ¼ cup whole milk (60 ml)
- 2 tablespoons sugar
- ½ teaspoon pure vanilla extract
- ¼ cup fresh strawberries, finely crushed (35–40 g)
- Pinch of salt

Topping:

- 1 teaspoon strawberry pieces or natural fruit crumbs



Chef's Tip:

Add the strawberries at the right moment so the fruit pieces stay evenly distributed and naturally sweet.

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into ice cream.
- 2. Prepare the Strawberries:** In a small bowl, lightly crush the strawberries with a fork, leaving small fruit pieces for a fresh, natural texture. Set aside for later use.
- 3. Prepare the Base:** In a separate bowl, combine the heavy cream, milk, sugar, vanilla extract, and salt. Stir gently at first, then mix until the sugar is fully dissolved and the base looks smooth and creamy.
- 4. Cool the Base:** Cover the base and place it in the refrigerator until well chilled. It should feel cold to the touch before churning.
- 5. Start Churning:** Pour the chilled base into the frozen cup and begin churning according to your ice cream maker's instructions. Let it churn for 20–25 minutes. You will see the base slowly thicken and turn into a soft, creamy ice cream.
- 6. Add Strawberries:** Add the prepared strawberries. The strawberries will mix into the base and create a creamy strawberry ice cream with delicious fruit pieces throughout.
- 7. Serve or Freeze:** Enjoy your soft-serve ice cream right away, or transfer it to a small container and place it in the freezer for about 2 hours for a firmer scoop.
- 8. Add Toppings (Optional):** Sprinkle strawberry pieces or natural fruit crumbs on top for extra texture and a fresh fruity finish.



Cookies "n" Cream Mini

Yields: 1 serving **Prep Time:** 10 min **Freeze:** 20–25 min

This ice cream is packed with crunchy chocolate cookie pieces in every bite. It's a classic favorite that turns simple ingredients into a sweet, cookies-filled treat kids will love.

Ingredients:

- ½ cup heavy cream 33–35% fat (120 ml)
- ¼ cup sweetened condensed milk (60 ml)
- ½ teaspoon pure vanilla extract
- 2 chocolate sandwich cookies (like Oreo), crushed
- Pinch of salt

Topping:

- 1 teaspoon crushed chocolate sandwich cookies

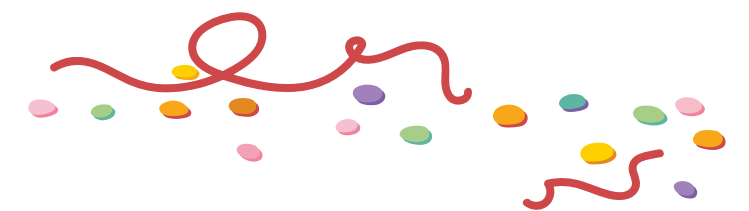


Chef's Tip:

Crush the cookies into small chunks, not crumbs, so you get delicious cookie bites in every spoonful.

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into ice cream.
- 2. Prepare the Base:** In a small bowl, combine the heavy cream, sweetened condensed milk, vanilla extract, and salt. Stir gently at first, then mix until the base looks smooth, thick, and creamy.
- 3. Prepare the Cookies:** Place the cookies in a small bag and gently crush them using your hands or a spoon, leaving small chunks for a fun crunchy texture.
- 4. Cool the Base:** Cover the base and place it in the refrigerator until well chilled. It should feel cold to the touch before churning.
- 5. Start Churning:** Pour the chilled base into the frozen cup and begin churning according to your ice cream maker's instructions. Let it churn for 20–25 minutes. You will see the base slowly thicken and turn into a soft, creamy ice cream.
- 6. Add Cookies:** Add the crushed cookies through the opening while churning or mix them in after. The cookie pieces will spread throughout the ice cream, creating a creamy texture.
- 7. Serve or Freeze:** Enjoy your soft-serve ice cream right away, or transfer it to a small container and place it in the freezer for about 2 hours for a firmer scoop.
- 8. Add Toppings (Optional):** Sprinkle extra crushed cookies on top for added crunch and a fun finish.



Banana Cream Blast

Yields: 1 serving **Prep Time:** 10 min **Freeze:** 20–25 min

This smooth and creamy banana ice cream is naturally sweet and full of cozy flavor. It's a soft and dreamy treat that turns a simple banana into a fun homemade dessert.

Ingredients:

- ½ cup heavy cream 33–35% fat (120 ml)
- ¼ cup whole milk (60 ml)
- 2 tablespoons sugar
- ½ teaspoon pure vanilla extract
- ¼ cup ripe banana (60 g, about ½ small banana)
- Pinch of salt

Topping:

- 1 teaspoon crunchy sprinkles or crushed graham crackers



Chef's Tip:

Use a ripe banana for the best flavor and a naturally smooth texture.

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into ice cream.
- 2. Prepare the Banana:** In a small bowl, mash the banana with a fork until mostly smooth, leaving a few soft pieces for texture.
- 3. Prepare the Base:** In a separate bowl, combine the heavy cream, milk, sugar, vanilla extract, and salt. Stir gently at first, then mix until the sugar is fully dissolved and the base looks smooth and creamy.
- 4. Add Banana:** Add the mashed banana to the base and stir until evenly combined.
- 5. Cool the Base:** Cover the base and place it in the refrigerator until well chilled. It should feel cold to the touch before churning.
- 6. Start Churning:** Pour the chilled base into the frozen cup and begin churning according to your ice cream maker's instructions. Let it churn for 20–25 minutes. You will see the base slowly thicken and turn into a soft, creamy ice cream.
- 7. Serve or Freeze:** Enjoy your soft-serve ice cream right away, or transfer it to a small container and place it in the freezer for about 2 hours for a firmer scoop.
- 8. Add Toppings (Optional):** Add crunchy sprinkles or crushed graham crackers through the opening while churning, or sprinkle them on top after for extra texture and fun.





Caramel Crunch

Yields: 1 serving **Prep Time:** 10 min **Freeze:** 20–25 min

This rich caramel ice cream is smooth, sweet, and topped with a light crunchy surprise. It's a cozy classic that combines creamy caramel flavor with fun texture in every spoonful.

Ingredients:

- ½ cup heavy cream 33–35% fat (120 ml)
- ¼ cup whole milk (60 ml)
- 2 tablespoons caramel sauce
- 2 tablespoons sugar
- ½ teaspoon pure vanilla extract
- Pinch of salt

Topping:

- 1 teaspoon crunchy caramel bits or crushed cookies



Chef's Tip:

Let the caramel sauce fully dissolve into the base before churning to ensure a smooth and creamy texture.

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into ice cream.
- 2. Prepare the Base:** In a small bowl, combine the sugar, caramel sauce, vanilla extract, and salt. Stir until smooth and glossy, creating a rich caramel base. Slowly add the heavy cream and milk, mixing gently until everything is fully combined and the base looks silky, smooth, and golden caramel in color.
- 3. Cool the Base:** Cover the base and place it in the refrigerator until well chilled. It should feel cold to the touch before churning.
- 4. Start Churning:** Pour the chilled base into the frozen cup and begin churning according to your ice cream maker's instructions. Let it churn for 20–25 minutes. You will see the base slowly thicken and turn into a soft, creamy ice cream.
- 5. Serve or Freeze:** Enjoy your soft-serve ice cream right away, or transfer it to a small container and place it in the freezer for about 2 hours for a firmer scoop.
- 6. Add Toppings (Optional):** Sprinkle crunchy caramel bits or crushed cookies through the opening while churning, or on top after for extra texture and a fun finish.



Peanut Butter Heaven

Yields: 1 serving **Prep Time:** 10 min **Freeze:** 20–25 min

This creamy peanut butter ice cream is smooth, rich, and full of nutty sweetness. It's a comforting classic that turns simple ingredients into a dreamy frozen treat kids will love.

Ingredients:

- ½ cup heavy cream 33–35% fat (120 ml)
- ¼ cup whole milk (60 ml)
- 3 tablespoons creamy peanut butter
- 1 tablespoon honey
- ½ teaspoon pure vanilla extract
- Pinch of salt

Topping:

- 1 teaspoon crushed peanuts or chocolate sprinkles

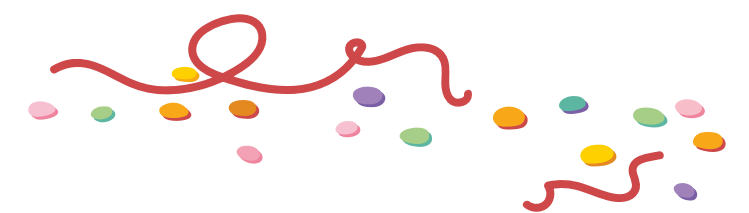


Chef's Tip:

Make sure the peanut butter is fully smooth before mixing so it blends evenly into the base.

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into ice cream.
- 2. Prepare the Base:** In a small bowl, combine the peanut butter, honey, vanilla extract, and salt. Stir until smooth and creamy. Slowly add the heavy cream and milk, mixing gently until everything is fully combined and the base looks thick, silky, and light beige in color.
- 3. Cool the Base:** Cover the base and place it in the refrigerator until well chilled. It should feel cold to the touch before churning.
- 4. Start Churning:** Pour the chilled base into the frozen cup and begin churning according to your ice cream maker's instructions. Let it churn for 20–25 minutes. You will see the base slowly thicken and turn into a soft, creamy ice cream.
- 5. Serve or Freeze:** Enjoy your soft-serve ice cream right away, or transfer it to a small container and place it in the freezer for about 2 hours for a firmer scoop.
- 6. Add Toppings (Optional):** Add crushed peanuts or chocolate sprinkles through the opening while churning, or sprinkle them on top after for extra crunch and fun.





CHAPTER 2



Dairy-Free Treats

Coconut Vanilla Bliss	22
Blueberry Orange Freeze	23
Chocolate Almond Treat	24
Pineapple Island	25
Berry Mix	26
Peachy Dairy-Free	28
Vanilla Mango Freeze	29



Coconut Vanilla Bliss

Yields: 1 serving **Prep Time:** 10 min **Freeze:** 20–25 min

This creamy coconut ice cream is smooth, light, and naturally sweet with a hint of vanilla. It's a fun dairy-free treat that feels soft, tropical, and extra special in every spoonful.

Ingredients:

- ½ cup coconut milk (120 ml)
- ¼ cup coconut cream (60 ml)
- 2 tablespoons sugar
- ½ teaspoon pure vanilla extract
- Pinch of salt

Topping:

- 1 teaspoon toasted coconut flakes or crunchy sprinkles

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into ice cream.
- 2. Prepare the Base:** In a small bowl, combine the sugar, vanilla extract, and salt. Stir until smooth. Slowly add the coconut milk and coconut cream, mixing gently until everything is fully combined and the base looks silky, smooth, and creamy white in color.
- 3. Cool the Base:** Cover the base and place it in the refrigerator until well chilled. It should feel cold to the touch before churning.
- 4. Start Churning:** Pour the chilled base into the frozen cup and begin churning according to your ice cream maker's instructions. Let it churn for 20–25 minutes. You will see the base slowly thicken and turn into a soft, creamy ice cream.
- 5. Serve or Freeze:** Enjoy your soft-serve ice cream right away, or transfer it to a small container and place it in the freezer for about 2 hours for a firmer scoop.
- 6. Add Toppings (Optional):** Sprinkle toasted coconut flakes or crunchy sprinkles over the finished ice cream just before serving for extra texture and a fun, tasty finish.



Chef's Tip:

Stir the base well until the sugar is fully dissolved so the texture turns out smooth and creamy.



Blueberry Orange Freeze

Yields: 1 serving **Prep Time:** 10 min **Freeze:** 20–25 min

This bright and fruity blueberry orange ice cream is fresh, sweet, and slightly tangy. It's a refreshing dairy-free treat bursting with berry flavor and a sunny citrus aroma in every bite.

Ingredients:

- ½ cup blueberry puree (120 ml)
- 3 tablespoons water
- 2 tablespoons sugar
- 1 tablespoon orange juice
- ½ teaspoon finely grated orange zest
- Pinch of salt

Topping:

- Candied orange peel strips (thin sweetened orange ribbons), a few fresh blueberries, and a mint leaf

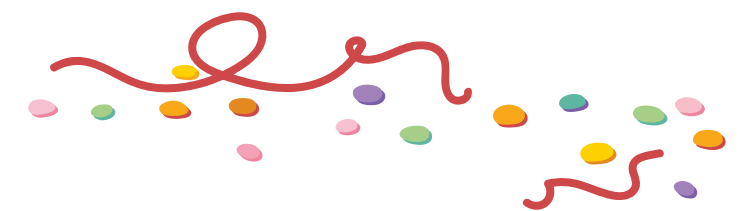


Chef's Tip:

Use finely grated orange zest so the citrus flavor blends evenly into the base.

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into ice cream.
- 2. Prepare the Blueberries:** In a small bowl, mash fresh blueberries or blend them until smooth to create a rich, fruity puree.
- 3. Prepare the Base:** In another bowl, combine the sugar, orange juice, orange zest, and salt. Stir until the sugar begins to dissolve. Add the blueberry puree and water, then mix gently until everything is fully combined and the base looks smooth and vibrant in color.
- 4. Cool the Base:** Cover the base and place it in the refrigerator until well chilled. It should feel cold to the touch before churning.
- 5. Start Churning:** Pour the chilled base into the frozen cup and begin churning according to your ice cream maker's instructions. Let it churn for 20–25 minutes. You will see the base slowly thicken and turn into a soft, fruity ice cream.
- 6. Serve or Freeze:** Enjoy your soft-serve ice cream right away, or transfer it to a small container and place it in the freezer for about 2 hours for a firmer scoop.
- 7. Add Toppings (Optional):** Add a few blueberry pieces, candied orange peel strips, and a mint leaf over the finished ice cream just before serving for a bright and elegant finish.





Chocolate Almond Treat

Yields: 1 serving **Prep Time:** 10 min **Freeze:** 20–25 min

This rich and chocolatey almond milk ice cream is smooth, creamy, and full of deep cocoa flavor. It's a fun dairy-free treat with a nutty twist that kids will love in every bite.

Ingredients:

- ½ cup almond milk (120 ml)
- ¼ cup coconut cream (60 ml)
- 2 tablespoons sugar
- 1 tablespoon unsweetened cocoa powder
- Pinch of salt

Topping:

- 1 teaspoon chopped almonds and chocolate pieces



Chef's Tip:

Whisk the cocoa powder well so it blends smoothly and creates a creamy texture without lumps.

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into ice cream.
- 2. Prepare the Base:** In a small bowl, whisk together the sugar, cocoa powder, and salt until the cocoa looks smooth and lump-free. Slowly pour in the almond milk and coconut cream. Stir gently at first, then whisk a little faster until everything is fully combined and the base becomes silky, smooth, and rich in chocolate color.
- 3. Cool the Base:** Cover the base and place it in the refrigerator until well chilled. It should feel cold to the touch before churning.
- 4. Start Churning:** Pour the chilled base into the frozen cup and begin churning according to your ice cream maker's instructions. Let it churn for 20–25 minutes. You will see the base slowly thicken and turn into a soft, creamy ice cream.
- 5. Serve or Freeze:** Enjoy your soft-serve ice cream right away, or transfer it to a small container and place it in the freezer for about 2 hours for a firmer scoop.
- 6. Add Toppings (Optional):** Sprinkle chopped almonds and chocolate pieces over the finished ice cream just before serving for extra crunch and a fun, tasty finish.



Pineapple Island

Yields: 1 serving **Prep Time:** 10 min **Freeze:** 20–25 min

This bright pineapple sorbet is juicy, sweet, and full of tropical flavor. It's a refreshing dairy-free treat that feels like a sunny island in every cool and fruity spoonful.

Ingredients:

- ½ cup pineapple puree (120 ml)
- 3 tablespoons water
- 2 tablespoons sugar
- 1 tablespoon lime juice
- ½ teaspoon finely grated lime zest
- Pinch of salt

Topping:

- 1 teaspoon pineapple pieces

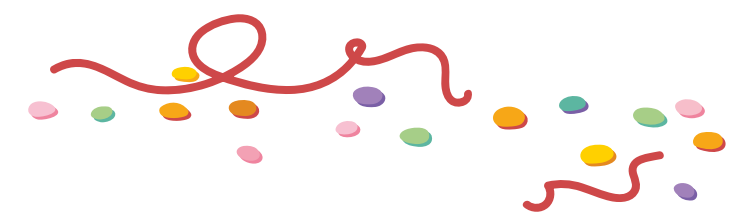


Chef's Tip:

Use ripe pineapple for the sweetest flavor and best texture.

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into sorbet.
- 2. Prepare the Pineapple:** In a small bowl, mash fresh pineapple or blend it until smooth to create a juicy, vibrant puree.
- 3. Prepare the Base:** In another bowl, combine the sugar, lime juice, lime zest, and salt. Stir until the sugar begins to dissolve. Add the pineapple puree and water, then mix gently until everything is fully combined and the base looks smooth and bright yellow in color.
- 4. Cool the Base:** Cover the base and place it in the refrigerator until well chilled. It should feel cold to the touch before churning.
- 5. Start Churning:** Pour the chilled base into the frozen cup and begin churning according to your ice cream maker's instructions. Let it churn for 20–25 minutes. You will see the base slowly thicken and turn into a soft, fruity sorbet.
- 6. Serve or Freeze:** Enjoy your soft sorbet right away, or transfer it to a small container and place it in the freezer for about 2 hours for a firmer scoop.
- 7. Add Toppings (Optional):** Add pineapple pieces over the finished sorbet just before serving for extra texture and a fresh tropical finish.



Berry Mix

Yields: 1 serving **Prep Time:** 10 min **Freeze:** 20–25 min

This bright berry ice cream is smooth, creamy, and full of natural sweetness. It's a fun dairy-free treat made with mixed berries and plant-based milk kids will love.

Ingredients:

- ½ cup mixed berry puree (120 ml)
- ¼ cup almond milk (60 ml)
- 2 tablespoons sugar
- Pinch of salt

Topping:

- Fresh mixed berries (blueberries, raspberries, strawberries)



Chef's Tip:

Use fully ripe berries for the sweetest flavor and the smoothest, most natural texture.



Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into ice cream.
- 2. Prepare the Berries:** In a small bowl, mash mixed berries or blend them until smooth to create a rich, colorful puree.
- 3. Prepare the Base:** In another bowl, combine the sugar and salt. Stir in the berry puree and mix until the sugar begins to dissolve. Add the almond milk, then mix gently until everything is fully combined and the base looks smooth and vibrant in color.
- 4. Cool the Base:** Cover the base and place it in the refrigerator until well chilled. It should feel cold to the touch before churning.
- 5. Start Churning:** Pour the chilled base into the frozen cup and begin churning according to your ice cream maker's instructions. Let it churn for 20–25 minutes. You will see the base slowly thicken and turn into a soft, creamy ice cream.
- 6. Serve or Freeze:** Enjoy your soft ice cream right away, or transfer it to a small container and place it in the freezer for about 2 hours for a firmer scoop.
- 7. Add Toppings (Optional):** Add fresh mixed berries over the finished ice cream just before serving for a juicy, colorful, and fresh fruity finish.





Peachy Dairy-Free

Yields: 1 serving **Prep Time:** 10 min **Freeze:** 20–25 min

This light peach ice cream is smooth, creamy, and naturally sweet. It's a refreshing dairy-free treat made with ripe peaches and plant-based milk kids will love.

Ingredients:

- ½ cup peach puree (120 ml)
- ¼ cup almond milk (60 ml)
- 2 tablespoons sugar
- Pinch of salt

Topping:

- Fresh peach pieces and mint leaf

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into ice cream.
- 2. Prepare the Peaches:** In a small bowl, mash ripe peaches or blend them until smooth to create a soft, fragrant puree.
- 3. Prepare the Base:** In another bowl, combine the sugar with the peach puree and salt. Stir until the sugar begins to dissolve, then add the almond milk and mix gently until everything is fully combined and the base looks smooth and creamy.
- 4. Cool the Base:** Cover the base and place it in the refrigerator until well chilled. It should feel cold to the touch before churning.
- 5. Start Churning:** Pour the chilled base into the frozen cup and begin churning according to your ice cream maker's instructions. Let it churn for 20–25 minutes. You will see the base slowly thicken and turn into a soft, creamy ice cream.
- 6. Serve or Freeze:** Enjoy your soft ice cream right away, or transfer it to a small container and place it in the freezer for about 2 hours for a firmer scoop.
- 7. Add Toppings (Optional):** Add fresh peach pieces and a mint leaf over the finished ice cream just before serving for a fresh, fruity, and refreshing finish.



Chef's Tip:

Blend the peaches until completely smooth for a naturally creamy and silky texture.



Vanilla Mango Freeze

Yields: 1 serving **Prep Time:** 10 min **Freeze:** 20–25 min

This light mango sorbet is smooth, refreshing, and naturally sweet with a soft hint of vanilla. It's a simple dairy-free treat kids will love.

Ingredients:

- ½ cup mango puree (120 ml)
- 3 tablespoons water
- 2 tablespoons sugar
- ¼ teaspoon pure vanilla extract
- Pinch of salt

Topping:

- Fresh mango pieces and mint leaf

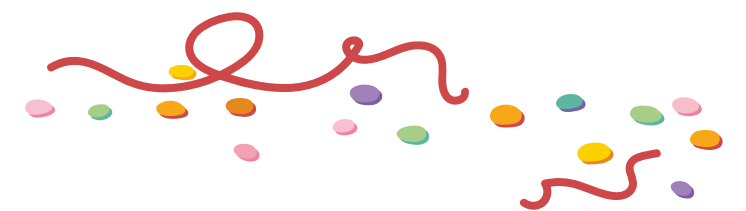
Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into sorbet.
- 2. Prepare the Mango:** In a small bowl, blend or mash ripe mango until smooth and silky.
- 3. Prepare the Base:** In another bowl, combine the sugar and mango puree. Stir until the sugar begins to dissolve. Add the water, vanilla extract, and salt, then mix gently until everything is fully combined and the base looks smooth and vibrant.
- 4. Cool the Base:** Cover the base and place it in the refrigerator until well chilled. It should feel cold to the touch before churning.
- 5. Start Churning:** Pour the chilled base into the frozen cup and begin churning according to your ice cream maker's instructions. Let it churn for 20–25 minutes. You will see the base slowly thicken into a soft, smooth sorbet.
- 6. Serve or Freeze:** Enjoy your soft sorbet right away, or transfer it to a small container and place it in the freezer for about 2 hours for a firmer scoop.
- 7. Add Toppings (Optional):** Add fresh mango pieces and a mint leaf over the finished sorbet just before serving for a fresh, tropical finish.



Chef's Tip:

Use very ripe mango for the sweetest natural flavor and the smoothest texture.





CHAPTER 3



Soft-Serve Fun

Twist Vanilla-Chocolate	32
Rainbow Ribbon	33
Minty Fresh Soft Serve	34
Strawberry Kiwi Spiral	35
Salted Caramel Flow	36
Pistachio Sprinkle	38
Classic Soft Serve	39



Twist Vanilla-Chocolate

Yields: 2 servings **Prep Time:** 20 min **Freeze:** 20–25 min each

This fun vanilla and chocolate soft-serve twist is smooth, creamy, and full of classic flavor. Two delicious scoops come together side by side for a playful and tasty treat kids will love.

Ingredients:

Vanilla Base:

- ½ cup heavy cream 33–35% fat (60 ml)
- ¼ cup whole milk (60 ml)
- 2 tablespoon sugar
- ½ teaspoon pure vanilla extract
- Pinch of salt

Chocolate Base:

- ½ cup heavy cream 33–35% fat (60 ml)
- ¼ cup whole milk (60 ml)
- 2 tablespoon sugar
- 2 teaspoon unsweetened cocoa powder
- Pinch of salt

Topping:

- 1–2 pieces of chocolate (2–3 sections)



Chef's Tip:

Serve both flavors right after churning for the best soft, creamy texture and a perfect swirl look.

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into ice cream.
- 2. Prepare the Vanilla Base:** In a small bowl, combine the sugar and salt. Add the milk and vanilla extract, stirring until the sugar begins to dissolve. Pour in the heavy cream and mix gently until the base looks smooth and creamy.
- 3. Prepare the Chocolate Base:** In another bowl, whisk together the sugar, cocoa powder, and salt until smooth. Add the milk and stir until the sugar begins to dissolve. Pour in the heavy cream and mix gently until fully combined and smooth.
- 4. Cool the Bases:** Cover both bases and place them in the refrigerator until well chilled. They should feel cold to the touch before churning.
- 5. Churn the Vanilla:** Pour the chilled vanilla base into the frozen cup and churn according to your ice cream maker's instructions for 20–25 minutes until soft and creamy. Transfer to a small bowl and keep chilled.
- 6. Churn the Chocolate:** Repeat the same process with the chocolate base until thick, smooth, and creamy.
- 7. Serve:** Spoon or pipe the vanilla and chocolate soft-serve side by side to create a fun twist look, just like a swirl.
- 8. Add Toppings (Optional):** Place 1–2 chocolate pieces (2–3 sections) into the finished ice cream for a fun and crunchy chocolate touch.



Rainbow Ribbon

Yields: 3 mini servings **Prep Time:** 10 min **Freeze:** 20–25 min

This colorful rainbow soft-serve is smooth, creamy, and full of fun. Bright scoops in different colors come together to create a playful dessert kids will love.

Ingredients:

- ½ cup heavy cream 33–35% fat (120 ml)
- ¼ cup whole milk (60 ml)
- 2 tablespoons sugar
- ½ teaspoon pure vanilla extract
- Pinch of salt
- Food coloring (red, yellow, blue)

Topping:

- Rainbow sugar sprinkles

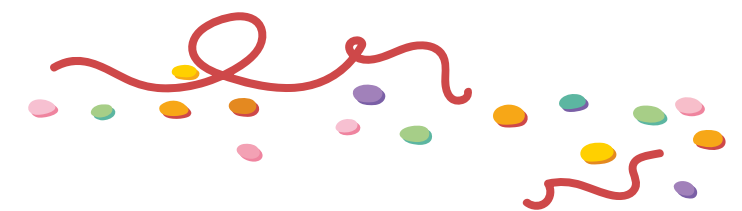


Chef's Tip:

Sprinkle rainbow sugar sprinkles over the top for a crunchy, colorful finish.

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step ensures the cup is fully chilled and ready to turn the base into ice cream.
- 2. Prepare the Base:** In a small bowl, combine the sugar and salt. Add the milk and vanilla extract, stirring until the sugar begins to dissolve. Pour in the heavy cream and mix gently until the base is smooth and fully combined.
- 3. Chill the Base:** Cover the mixture and place it in the refrigerator until well chilled. The base should be very cold before churning.
- 4. Churn the Ice Cream:** Pour the chilled base into the frozen cup and churn according to your ice cream maker's instructions. Churn for 20–25 minutes until the mixture thickens into a soft, creamy texture.
- 5. Divide and Color:** Once ready, divide the ice cream into 3 small bowls. Add a few drops of different food coloring (red, yellow, blue) to each portion and gently mix until the colors are bright and evenly blended.
- 6. Serve:** Scoop the colored ice cream into round scoops and arrange them in a small bowl or serve in a waffle cone for a playful rainbow presentation.
- 7. Add Toppings (Optional):** Sprinkle rainbow sugar sprinkles over the top for a crunchy, colorful finish.





Minty Fresh Soft Serve

Yields: 1 servings **Prep Time:** 15 min **Freeze:** 20–25 min

This light mint soft-serve is cool, creamy, and refreshing with a soft green color. It's a fun frozen treat served in a waffle cone, perfect for kids who love fresh and sweet flavors.

Ingredients:

- ½ cup heavy cream 33–35% fat (120 ml)
- ¼ cup whole milk (60 ml)
- 2 tablespoons powdered sugar, or to taste
- ½ cup loosely packed fresh mint leaves (12–15 g)
- green food coloring (a few drops)
- Pinch of salt

Topping:

- A few fresh mint leaves (about 2–3 leaves)



Chef's Tip:

For the best natural mint flavor, avoid boiling the mixture too long and always let the mint steep fully off the heat to keep the taste fresh and smooth.

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into soft-serve.
- 2. Prepare the Base:** In a saucepan, combine the milk, heavy cream, and fresh mint leaves. Place over medium heat and bring the mixture just to a boil. Remove from heat immediately. Ask an adult to help with this step, as the mixture will be hot. Cover and let the mixture steep for 1 hour to fully infuse the mint flavor. After steeping, strain the mixture through a fine sieve and squeeze the mint leaves well to extract all flavor. Pour the strained liquid into a bowl and add the powdered sugar, stirring until fully dissolved. Add a few drops of green food coloring and mix until the base turns a soft light green.
- 3. Cool the Base:** Cover the base and place it in the refrigerator until well chilled. It should feel cold to the touch before churning.
- 4. Start Churning:** Pour the chilled base into the frozen cup and begin churning according to your ice cream maker's instructions. Let it churn for 20–25 minutes. You will see the base slowly thicken into a smooth, fluffy soft-serve texture.
- 5. Serve:** Pipe or spoon the soft-serve into a waffle cone in a spiral shape for a classic ice cream shop look.
- 6. Add Toppings (Optional):** Add a few fresh mint leaves on top just before serving for a refreshing finish.



Strawberry Kiwi Spiral

Yields: 2 servings **Prep Time:** 20 min **Freeze:** 20–25 min each

This Strawberry Kiwi Spiral Soft Serve is bright, fruity, and fun with swirls of sweet strawberry and tangy kiwi. It's a refreshing frozen treat kids will love.

Ingredients:

Strawberry Base:

- ½ cup heavy cream 33–35% fat (120 ml)
- 2 tablespoons sweetened condensed milk
- ¼ cup strawberry puree (about 4–5 fresh strawberries)
- Pinch of salt

Kiwi Base:

- ½ cup heavy cream 33–35% fat (120 ml)
- 2 tablespoons sweetened condensed milk
- 1 kiwi, peeled and blended (about ¼ cup puree)
- Pinch of salt

Topping:

- Rainbow sugar sprinkles (small cylindrical pieces)

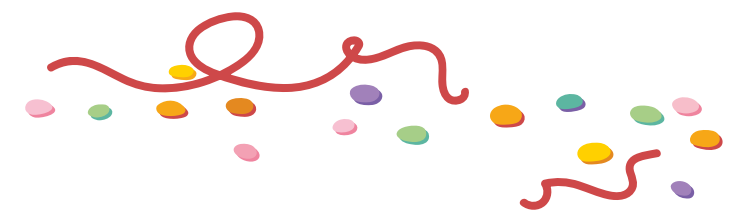


Chef's Tip:

For the smoothest texture, always strain the strawberry puree to remove seeds before mixing.

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into soft-serve.
- 2. Prepare the Strawberries:** Wash and dry the strawberries thoroughly. Press them through a fine sieve to create a smooth, seedless puree.
- 3. Prepare the Kiwi:** Peel the kiwi and blend it until smooth to create a fresh, vibrant puree.
- 4. Prepare the Strawberry Base:** In a small bowl, combine the strawberry puree, condensed milk, heavy cream, and a pinch of salt. Mix gently until smooth and creamy.
- 5. Prepare the Kiwi Base:** In a separate bowl, combine the kiwi puree, condensed milk, heavy cream, and a pinch of salt. Mix gently until fully combined and smooth.
- 6. Cool the Bases:** Cover both bases and place them in the refrigerator until fully chilled. They should feel very cold before churning.
- 7. Start Churning:** Pour each chilled base separately into the frozen cup according to your ice cream maker's instructions. Churn each for 20–25 minutes until soft and fluffy.
- 8. Serve:** Fill a cone or bowl using a piping bag or soft-serve machine, alternating strawberry and kiwi soft-serve layers to create a colorful spiral effect.
- 9. Add Toppings (Optional):** Sprinkle rainbow sugar sprinkles over the finished soft-serve for a fun, crunchy finish.



Salted Caramel Flow

Yields: 1 serving Prep Time: 15 min Freeze: 20–25 min

This salted caramel soft-serve is smooth, creamy, and rich with sweet and salty flavor. It's a fun treat with silky caramel ribbons that kids will love.

Ingredients:

- ½ cup heavy cream 33–35% fat (120 ml)
- ¼ cup whole milk (60 ml)
- 2 tablespoons sugar
- 1 tablespoon dry milk powder
- ½ teaspoon cornstarch
- ¼ teaspoon pure vanilla extract
- Pinch of salt

Topping:

- 1–2 tablespoons caramel syrup
- pinch of flaky sea salt



Chef's Tip:

Add the salt at the end as a topping to keep the sweet and salty flavors balanced and bright.



Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into soft-serve.
- 2. Prepare the Starch:** In a small cup, mix a small portion of the milk with the cornstarch. Stir until smooth and set aside.
- 3. Prepare the Base:** In a small saucepan, combine the remaining milk, sugar, dry milk powder, vanilla extract, and salt. Stir well until smooth and free of lumps. Heat gently over medium heat until the base begins to simmer, then slowly add the cornstarch mixture while stirring continuously. Cook for about 1 minute until slightly thickened. Ask an adult to help with this step, as the base will be hot. Remove from heat and let it cool to room temperature.
- 4. Add the Cream:** In a separate bowl, lightly whip the heavy cream until airy and slightly thickened (soft and fluffy, not stiff). Gently fold the cooled base into the cream until fully combined and smooth.
- 5. Cool the Base:** Cover and place the base in the refrigerator until fully chilled. It should feel very cold before churning.
- 6. Start Churning:** Pour the chilled base into the frozen cup and churn according to your ice cream maker's instructions for 20–25 minutes until soft and creamy.
- 7. Serve:** Spoon the soft-serve into a cone or bowl, creating a soft swirl shape.
- 8. Add Toppings (Optional):** Drizzle caramel syrup over the top and sprinkle a small pinch of flaky sea salt for a perfect sweet-and-salty finish.





Pistachio Sprinkle

Yields: 1 servings **Prep Time:** 15 min **Freeze:** 20–25 min

This pistachio soft-serve is smooth, creamy, and nutty with a soft green color and a light crunch. It's a fun and tasty treat kids will love.

Ingredients:

- ½ cup heavy cream 33–35% fat (120 ml)
- ¼ cup whole milk (60 ml)
- 2 tablespoons sugar
- 1 tablespoon finely ground pistachios
- 1 egg yolk
- Pinch of salt

Topping:

- 1 teaspoon chopped pistachios



Chef's Tip:

Grind the pistachios very finely for a smoother texture and a more even, rich nutty flavor.

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into soft-serve.
- 2. Prepare the Pistachios:** Finely grind the pistachios using a blender or food processor until they turn into a soft crumb.
- 3. Prepare the Base:** In a small saucepan, combine the milk, heavy cream, and ground pistachios. Place over low heat and gently warm the mixture, allowing the pistachio flavor to infuse. In a separate bowl, whisk the egg yolk with sugar until smooth. Slowly pour in the warm pistachio mixture, stirring constantly. Ask an adult to help with this step, as the mixture will be hot. Return everything to low heat and gently heat until thickened, stirring continuously. Do not boil. Remove from heat and let it cool to room temperature.
- 4. Chill the Base:** Cover and refrigerate the mixture until fully chilled. It should be very cold before churning.
- 5. Start Churning:** Pour the chilled base into the frozen cup and churn according to your ice cream maker's instructions for 20–25 minutes until soft and creamy.
- 6. Serve:** Spoon the soft-serve into a cone or bowl, creating a soft swirl shape.
- 7. Add Toppings (Optional):** Sprinkle chopped pistachios on top for a light crunch and nutty finish.



Classic Soft Serve

Yields: 2 servings **Prep Time:** 15 min **Freeze:** 20–25 min each

This classic soft serve is smooth, creamy, and gently sweet with a rich milk flavor. It's a simple homemade treat that melts softly in every bite.

Ingredients:

- ¼ cup whole milk (60 ml)
- ¼ cup heavy cream 33–35% fat (60 ml)
- 1 large egg yolk
- 2 tablespoons sugar
- Pinch of vanilla (vanillin)
- Pinch of salt

Topping:

- Any topping you like (sprinkles, nuts, chocolate pieces, fruit)

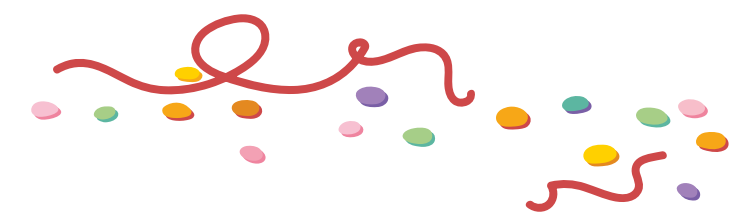


Chef's Tip:

Whip the cream just until soft peaks form — this keeps the soft serve light, airy, and perfectly creamy.

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into soft-serve.
- 2. Prepare the Base:** In a small saucepan, warm the milk over medium heat until hot but not boiling. In a separate bowl, whisk the egg yolk with sugar until smooth and pale. Slowly pour the hot milk into the egg mixture, stirring constantly to prevent scrambling. Ask an adult to help with this step, as the mixture will be hot. Return everything to the saucepan and cook over low heat, stirring constantly, until the mixture thickens slightly into a light custard. Remove from heat and let it cool completely to room temperature.
- 3. Add the Cream:** In a separate bowl, lightly whip the heavy cream until airy and slightly thickened (soft and fluffy, not stiff). Gently fold the cooled base into the cream until fully combined and smooth.
- 4. Cool the Base:** Cover and refrigerate until fully chilled. It should feel very cold before churning.
- 5. Start Churning:** Pour the chilled mixture into the frozen cup and churn according to your ice cream maker's instructions for 20–25 minutes until soft and creamy.
- 6. Serve:** Spoon the soft-serve into a cone or bowl and enjoy its smooth, classic texture.
- 7. Add Toppings (Optional):** Add any topping you like for extra fun and crunch.





CHAPTER 4



Frozen Yogurt (Fro-Yo)

Classic Vanilla Fro-Yo	42
Blueberry Yogurt Chill	43
Apple Yogurt Delight	44
Raspberry Yogurt Ripple	45
Chocolate Yogurt Fun	46
Peanut Butter Fro-Yo	48
Kiwi Citrus Fro-Yo	49



Classic Vanilla Fro-Yo

Yields: 1 servings **Prep Time:** 10 min **Freeze:** 20–25 min

This creamy vanilla fro-yo is smooth, tangy, and lightly sweet. It's a fun and refreshing treat made with yogurt that kids will love to make and enjoy.

Ingredients:

- ½ cup plain Greek Yogurt (120 ml)
- ¼ cup heavy cream 33–35% fat (60 ml)
- 2 tablespoons sugar
- ½ teaspoon pure vanilla extract
- Pinch of salt

Topping:

- 1 teaspoon crunchy granola or white chocolate pieces



Chef's Tip:

Use full-fat Greek Yogurt for the creamiest texture and a smoother, less icy finish.

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into fro-yo.
- 2. Prepare the Base:** In a small bowl, combine the sugar, vanilla extract, and salt. Stir until the sugar begins to dissolve. Add the Greek Yogurt and heavy cream, then mix gently until everything is fully combined and the base looks smooth, creamy, and slightly thick.
- 3. Cool the Base:** Cover the base and place it in the refrigerator until well chilled. It should feel cold to the touch before churning.
- 4. Start Churning:** Pour the chilled base into the frozen cup and begin churning according to your ice cream maker's instructions. Let it churn for 20–25 minutes. You will see the mixture thicken into a soft, creamy frozen yogurt.
- 5. Serve or Freeze:** Enjoy your soft fro-yo right away, or transfer it to a small container and place it in the freezer for about 2 hours for a firmer scoop.
- 6. Add Toppings (Optional):** Sprinkle granola or white chocolate pieces on top for extra crunch and sweetness.



Blueberry Yogurt Chill

Yields: 1 servings **Prep Time:** 15 min **Freeze:** full freeze

This blueberry fro-yo is creamy, fruity, and gently sweet with bursts of juicy berries. It's a fun frozen treat that turns into sliceable squares kids will love.

Ingredients:

- ½ cup plain Greek Yogurt (120 ml)
- ¼ cup blueberry puree or juice (60 ml)
- 2 tablespoons sugar
- ½ teaspoon pure vanilla extract
- ¼ cup fresh or frozen blueberries (40 g)
- Pinch of salt

Topping:

- 1 tablespoon crushed cookies

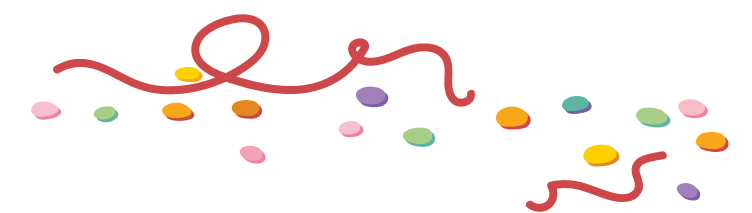


Chef's Tip:

Spread the base in an even, thin layer so it freezes faster and cuts neatly into perfect little bars.

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into fro-yo.
- 2. Prepare the Blueberries:** In a small bowl, mash the blueberries to release their juice while keeping some small pieces for texture.
- 3. Prepare the Base:** In another bowl, combine the sugar and vanilla extract. Stir until the sugar begins to dissolve. Add the Greek yogurt, blueberry puree or juice, and a pinch of salt, then mix gently until smooth, creamy, and evenly combined.
- 4. Cool the Base:** Cover the base and place it in the refrigerator until well chilled. It should feel cold to the touch before churning.
- 5. Start Churning:** Pour the chilled mixture into the frozen cup and churn according to your ice cream maker's instructions for 20–25 minutes until thick and creamy.
- 6. Freeze and Serve:** Line a small tray or container with parchment paper. Spread the soft fro-yo evenly into a thin layer, then add blueberries and sprinkle crushed cookies on top, gently pressing them in. Place in the freezer until fully firm. Remove from the freezer, lift out using the parchment, and cut into small rectangular pieces.
- 7. Add Toppings (Optional):** Sprinkle a few extra cookie crumbs on top before serving for added crunch.





Apple Yogurt Delight

Yields: 1 servings **Prep Time:** 10 min **Freeze:** 20–25 min

This Apple Yogurt Delight is creamy, lightly tangy, and naturally sweet with fresh apple flavor. It's a fun frozen yogurt treat kids can easily make and enjoy, a healthy twist on classic ice cream.

Ingredients:

- ½ cup plain Greek Yogurt (120 ml)
- ¼ cup whole milk (60 ml)
- 2 tablespoons sugar
- ½ cup finely grated apple (about 1 small apple)
- ½ teaspoon lemon juice
- Pinch of cinnamon
- Pinch of salt

Topping:

- A few fresh apple pieces or a sprinkle of cinnamon



Chef's Tip:

For the best creamy texture, always use well-chilled yogurt and finely grated apple to keep the frozen yogurt smooth and kid-friendly.

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into fro-yo.
- 2. Prepare the Apple:** Wash, peel, and finely grate the apple. Squeeze lightly if there is excess juice to keep the texture creamy and not watery.
- 3. Prepare the Base:** In a small bowl, combine the sugar, lemon juice, cinnamon, and salt. Stir until the sugar begins to dissolve. Add the Greek Yogurt and milk, then mix gently until smooth. Fold in the grated apple and stir until evenly combined.
- 4. Cool the Base:** Cover the base and place it in the refrigerator until well chilled. It should feel cold to the touch before churning.
- 5. Start Churning:** Pour the chilled base into the frozen cup and begin churning according to your ice cream maker's instructions. Let it churn for 20–25 minutes until the mixture becomes thick, creamy, and smooth frozen yogurt.
- 6. Serve or Freeze:** Enjoy your frozen yogurt right away for a soft and creamy texture, or transfer it to a small container and place it in the freezer for about 2 hours for a firmer scoop.
- 7. Add Toppings (Optional):** Add fresh apple pieces or a light sprinkle of cinnamon on top for extra flavor and crunch.



Raspberry Yogurt Ripple

Yields: 1 servings **Prep Time:** 15 min **Freeze:** 20–25 min

This Raspberry Yogurt Ripple is creamy, tangy, and full of bright berry flavor with a sweet raspberry swirl. It's a fun frozen yogurt treat kids will love to swirl, scoop, and enjoy.

Ingredients:

- ½ cup plain Greek Yogurt (120 ml)
- ¼ cup whole milk (60 ml)
- 2 tablespoons honey
- ½ teaspoon pure vanilla extract
- Pinch of salt

Raspberry Ripple:

- ½ cup fresh or frozen raspberries (about 60 g)
- 1 tablespoon honey
- 1 teaspoon lemon juice

Topping:

- Fresh raspberries or raspberry sauce

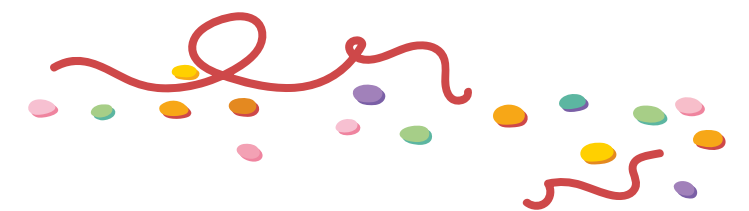


Chef's Tip:

For the best ripple effect, add the raspberry sauce in layers instead of fully mixing it into the yogurt.

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into fro-yo.
- 2. Prepare the Blueberries:** In a small bowl, mash the blueberries to release their juice while keeping some small pieces for texture.
- 3. Prepare the Base:** In another bowl, combine the sugar and vanilla extract. Stir until the sugar begins to dissolve. Add the Greek yogurt, blueberry puree or juice, and a pinch of salt, then mix gently until smooth, creamy, and evenly combined.
- 4. Cool the Base:** Cover the base and place it in the refrigerator until well chilled. It should feel cold to the touch before churning.
- 5. Start Churning:** Pour the chilled mixture into the frozen cup and churn according to your ice cream maker's instructions for 20–25 minutes until thick and creamy.
- 6. Freeze and Serve:** Line a small tray or container with parchment paper. Spread the soft fro-yo evenly into a thin layer, then add blueberries and sprinkle crushed cookies on top, gently pressing them in. Place in the freezer until fully firm. Remove from the freezer, lift out using the parchment, and cut into small rectangular pieces.
- 7. Add Toppings (Optional):** Sprinkle a few extra cookie crumbs on top before serving for added crunch.



Chocolate Yogurt Fun

Yields: 1 serving **Prep Time:** 15 min **Freeze:** 20–25 min

This Chocolate Yogurt Fun is creamy, lightly tangy, and full of rich cocoa flavor with sweet chocolate crunch. It's a fun frozen yogurt treat kids will love to mix, churn, and enjoy.

Ingredients:

- ½ cup plain Greek Yogurt (120 ml)
- ¼ cup milk (60 ml)
- 2 tablespoons honey
- 1 tablespoon ground oats
- 1 tablespoon unsweetened cocoa powder
- 1 teaspoon pure vanilla extract
- 1 oz dark chocolate, finely chopped (30 g)
- Pinch of salt

Topping:

- Chocolate shavings or small chocolate pieces

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into fro-yo.
- 2. Prepare the Oat Base:** In a small bowl, combine the milk and ground oats. Stir well and let it sit for 10–15 minutes so the oats soften and create a smooth base.
- 3. Prepare the Base:** In another bowl, combine the Greek yogurt, honey, vanilla extract, cocoa powder, and salt. Mix until smooth and creamy. Add the oat blend and stir until fully combined.
- 4. Add Chocolate:** Fold in the finely chopped dark chocolate for little crunchy bites in every scoop.
- 5. Cool the Base:** Cover the base and place it in the refrigerator until fully chilled. It should feel cold to the touch before churning.
- 6. Start Churning:** Pour the chilled mixture into the frozen cup and begin churning according to your ice cream maker's instructions. Let it churn for 20–25 minutes until thick, creamy, and smooth.
- 7. Serve or Freeze:** Enjoy your frozen yogurt right away for a soft texture, or transfer it to a small container and freeze for about 2 hours for a firmer scoop.
- 8. Add Toppings (Optional):** Sprinkle chocolate shavings or extra chopped chocolate on top for more crunch and flavor.



Chef's Tip:

Use finely chopped chocolate instead of large chunks so it blends smoothly into the frozen yogurt without interrupting the creamy texture.





Peanut Butter Fro-Yo

Yields: 1 servings **Prep Time:** 10 min **Freeze:** 20–25 min

This Peanut Butter Fro-Yo is creamy, smooth, and rich with the classic nutty flavor kids love. It's a fun frozen yogurt treat that feels like a peanut butter milkshake turned into a soft, scoopable dessert.

Ingredients:

- ½ cup plain Greek Yogurt (120 ml)
- 1–2 tablespoons milk for softer texture (optional)
- 2 tablespoons creamy peanut butter
- 2 tablespoons honey
- ½ teaspoon pure vanilla extract
- Pinch of salt

Topping:

- Crushed peanuts or chocolate chips



Chef's Tip:

For the creamiest texture, always use smooth peanut butter and mix it well with honey before adding the yogurt to avoid clumps.

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into fro-yo.
- 2. Prepare the Base:** In a small bowl, combine the peanut butter and honey. Stir until smooth and creamy. Add the vanilla extract and salt, then mix again. Add the Greek Yogurt and stir until fully combined and the mixture looks thick, smooth, and creamy. If needed, add milk for a softer texture and easier churning.
- 3. Cool the Base:** Cover the base and place it in the refrigerator until well chilled. It should feel cold to the touch before churning.
- 4. Start Churning:** Pour the chilled base into the frozen cup and begin churning according to your ice cream maker's instructions. Let it churn for 20–25 minutes until the mixture becomes thick, smooth, and creamy frozen yogurt.
- 5. Serve or Freeze:** Enjoy your fro-yo right away for a soft texture, or transfer it to a small container and freeze for about 2 hours for a firmer scoop.
- 6. Add Toppings (Optional):** Sprinkle crushed peanuts or chocolate chips on top for extra crunch and flavor.



Kiwi Citrus Fro-Yo

Yields: 1 servings **Prep Time:** 10 min **Freeze:** 20–25 min

This Kiwi Citrus Fro-Yo is bright, refreshing, and lightly tangy with tropical kiwi and a fresh hint of lemon. It's a fun frozen yogurt treat kids will love for its sunny, zesty flavor.

Ingredients:

- ½ cup plain Greek Yogurt (120 ml)
- 1–2 tablespoons milk for softer texture (optional)
- 2 tablespoons honey
- 1 kiwi, peeled and mashed or blended (about ¼ cup)
- 1 teaspoon lemon juice
- ½ teaspoon pure vanilla extract
- Pinch of salt

Topping:

- Fresh kiwi slices, small lemon pieces, or a mint leaf

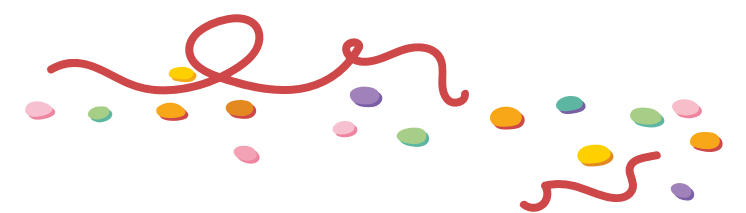


Chef's Tip:

Use fully ripe kiwi for the sweetest flavor and balance it with just a small amount of lemon to keep the fro-yo fresh and vibrant.

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into fro-yo.
- 2. Prepare the Kiwi:** Peel the kiwi and mash or blend it until smooth, leaving a few small pieces for extra texture if desired.
- 3. Prepare the Base:** In a small bowl, combine the honey, lemon juice, vanilla extract, and salt. Stir until well blended. Add the Greek Yogurt and kiwi puree, then mix gently until the base is smooth, creamy, and evenly combined. If needed, add milk for a softer texture and easier churning.
- 4. Cool the Base:** Cover the base and place it in the refrigerator until fully chilled. It should feel very cold before churning.
- 5. Start Churning:** Pour the chilled mixture into the frozen cup and begin churning according to your ice cream maker's instructions. Let it churn for 20–25 minutes until thick and creamy.
- 6. Serve or Freeze:** Enjoy your fro-yo right away for a soft texture, or transfer it to a small container and freeze for about 2 hours for a firmer scoop.
- 7. Add Toppings (Optional):** Top with fresh kiwi slices, small lemon pieces, or a mint leaf for a bright and refreshing finish.





CHAPTER 5



Sorbet Adventures

Orange Tango Sorbet	52
Cherry Blast Sorbet	53
Pineapple Paradise	54
Lemon Zest Sorbet	55
Watermelon Cold	56
Strawberry Lemonade	58
Carrot Citrus Sorbet	59



Orange Tango Sorbet

Yields: 1 servings **Prep Time:** 10 min **Freeze:** 20–25 min

This Orange Tango Sorbet is bright, juicy, and refreshingly sweet with a citrusy zing. It's a fun, fruity frozen treat kids will love to make and enjoy on a sunny day.

Ingredients:

- ½ cup orange juice (120 ml)
- 1 tablespoon lemon juice
- 3 tablespoons sugar (divided)
- 2 tablespoons water
- 1 egg white
- Pinch of salt

Topping:

- Orange slices or a small mint leaf

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into sorbet.
- 2. Prepare the Syrup:** In a small saucepan, combine 2 tablespoons of sugar and the water. Heat over medium heat, stirring until the sugar fully dissolves and forms a clear syrup. Remove from heat and let it cool. Ask an adult to help with this step, as the syrup will be hot.
- 3. Prepare the Base:** In a bowl, combine the cooled syrup, orange juice, lemon juice, and a pinch of salt. Stir well until smooth and fully blended.
- 4. Whip and Combine:** In a clean bowl, add the egg white and the remaining 1 tablespoon of sugar. Using a whisk or hand mixer, beat until soft white peaks form and the mixture becomes light and fluffy. Gently fold the whipped egg white into the citrus base until evenly combined and airy.
- 5. Cool the Base:** Cover the base and place it in the refrigerator until well chilled. It should feel cold to the touch before churning.
- 6. Start Churning:** Pour the chilled base into the frozen cup and begin churning according to your ice cream maker's instructions. Let it churn for 20–25 minutes until light, smooth, and slightly fluffy.
- 7. Serve or Freeze:** Enjoy your sorbet right away for a soft texture, or transfer it to a small container and freeze for about 2 hours for a firmer scoop.
- 8. Add Toppings (Optional):** Add orange slices or a small mint leaf on top for a fresh and colorful finish.



Chef's Tip:

Whipping the egg white with sugar to soft peaks helps create a lighter, smoother sorbet texture instead of an icy one.



Cherry Blast Sorbet

Yields: 1 servings **Prep Time:** 15 min **Freeze:** 20–25 min

This Cherry Blast Sorbet is rich, fruity, and refreshingly sweet with a bold cherry flavor and a hint of citrus. It's a fun frozen treat kids will love to make and enjoy.

Ingredients:

- ½ cup cherry puree (120 ml)
- 2 tablespoons sugar
- 3 tablespoons water
- 1 teaspoon lemon zest
- 1 teaspoon lemon juice
- Pinch of salt

Topping:

- Fresh cherries or a small mint leaf

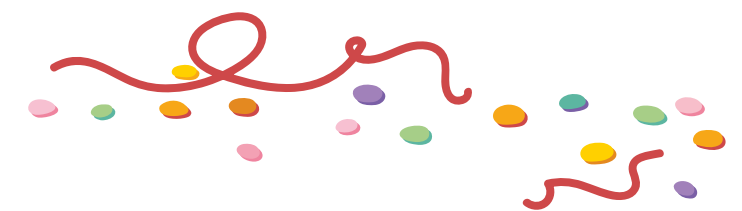
Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into sorbet.
- 2. Prepare the Cherries:** Wash the cherries, remove the pits, and blend until smooth. If you want a smoother texture, press the puree through a sieve to remove skins.
- 3. Prepare the Syrup:** In a small saucepan, combine the sugar and water. Heat over medium heat, stirring until the sugar fully dissolves. Remove from heat and let it cool. Ask an adult to help with this step, as the syrup will be hot.
- 4. Prepare the Base:** In a bowl, combine the cooled syrup, cherry puree, lemon zest, lemon juice, and a pinch of salt. Stir until smooth and fully blended.
- 5. Cool the Base:** Cover the base and place it in the refrigerator until well chilled. It should feel cold to the touch before churning.
- 6. Start Churning:** Pour the chilled mixture into the frozen cup and begin churning according to your ice cream maker's instructions. Let it churn for 20–25 minutes until smooth and slightly thickened.
- 7. Serve or Freeze:** Enjoy your sorbet right away for a soft texture, or transfer it to a small container and freeze for about 2 hours for a firmer scoop.
- 8. Add Toppings (Optional):** Top the sorbet with fresh cherries or a mint leaf just before serving for a bright and refreshing finish.



Chef's Tip:

For the smoothest sorbet, strain the cherry puree to remove skins and create a softer, more velvety texture kids will love.





Pineapple Paradise

Yields: 1 servings **Prep Time:** 15 min **Freeze:** 20–25 min

This Pineapple Paradise Sorbet is bright, tropical, and naturally sweet with sunny pineapple flavor. It's a refreshing frozen treat that feels like a mini vacation in every scoop for kids who love desserts.

Ingredients:

- ½ cup pineapple puree (120 ml)
- 2 tablespoons sugar
- 3 tablespoons water
- Pinch of salt

Topping:

- Small pineapple chunks or a mint leaf

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into sorbet.
- 2. Prepare the Pineapple:** Peel and chop the pineapple, then blend until completely smooth. For an extra silky sorbet, strain the puree through a fine sieve to remove any fibers.
- 3. Prepare the Syrup:** In a small saucepan, combine the sugar and water. Heat over medium heat, stirring until the sugar fully dissolves and a clear syrup forms. Remove from heat and let it cool completely. Ask an adult to help with this step, as the syrup will be hot.
- 4. Prepare the Base:** In a bowl, combine the cooled syrup, pineapple puree, and a pinch of salt. Stir until smooth, bright, and fully blended.
- 5. Cool the Base:** Cover the base and place it in the refrigerator until well chilled. It should feel very cold before churning.
- 6. Start Churning:** Pour the chilled mixture into the frozen cup and begin churning according to your ice cream maker's instructions. Let it churn for 20–25 minutes until smooth, light, and slightly fluffy.
- 7. Serve or Freeze:** Enjoy your sorbet right away for a soft texture, or transfer it to a small container and freeze for about 2 hours for a firmer scoop.
- 8. Add Toppings (Optional):** Top with small pineapple chunks or a mint leaf just before serving for a fresh tropical finish.



Chef's Tip:

Use very ripe pineapple for the sweetest natural flavor so you can keep the recipe simple and reduce extra sugar.



Lemon Zest Sorbet

Yields: 1 servings **Prep Time:** 15 min **Freeze:** 20–25 min

This Lemon Zest Sorbet is bright, refreshing, and packed with a bold citrus kick. It's a fun frozen treat that tastes like sunshine in every spoonful—perfect for kids who love tangy, fruity desserts.

Ingredients:

- ½ cup fresh lemon juice (120 ml)
- 2 tablespoons lemon zest
- 2 tablespoons sugar
- 3 tablespoons water
- Pinch of salt

Topping:

- Small lemon pieces and a mint leaf

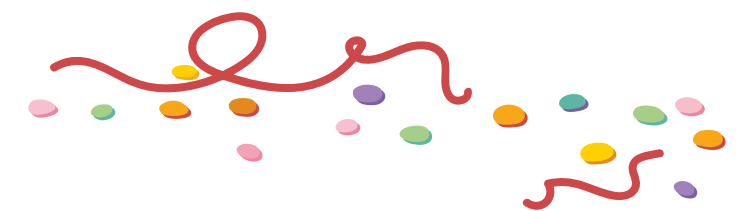
Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into sorbet.
- 2. Prepare the Syrup:** In a small saucepan, combine the sugar and water. Heat over medium heat, stirring until the sugar fully dissolves and a clear syrup forms. Remove from heat and let it cool completely. Ask an adult to help with this step, as the syrup will be hot.
- 3. Prepare the Base:** In a bowl, combine the cooled syrup, lemon juice, lemon zest, and a pinch of salt. Stir well until smooth, bright, and fully blended.
- 4. Cool the Base:** Cover the base and place it in the refrigerator until well chilled. It should feel very cold before churning.
- 5. Start Churning:** Pour the chilled mixture into the frozen cup and begin churning according to your ice cream maker's instructions. Let it churn for 20–25 minutes until smooth, light, and slightly fluffy.
- 6. Serve or Freeze:** Enjoy your sorbet right away for a soft texture, or transfer it to a small container and freeze for about 2 hours for a firmer scoop.
- 7. Add Toppings (Optional):** Top with small lemon pieces and a mint leaf just before serving for a fresh and zesty finish.



Chef's Tip:

For the brightest lemon flavor, always use freshly squeezed lemon juice and freshly grated zest to keep the sorbet naturally vibrant and aromatic.



Watermelon Cold

Yields: 1 serving **Prep Time:** 10 min **Freeze:** 20–25 min

This Watermelon Cold Sorbet is light, juicy, and ultra-refreshing with sweet watermelon flavor. It's a simple frozen treat that tastes like summer in every spoonful—perfect for kids who love desserts.

Ingredients:

- $\frac{3}{4}$ cup watermelon puree (180 ml)
- 1–1½ tablespoons honey
- 1 teaspoon lemon juice
- Pinch of salt

Topping:

- Small watermelon cubes or a mint leaf

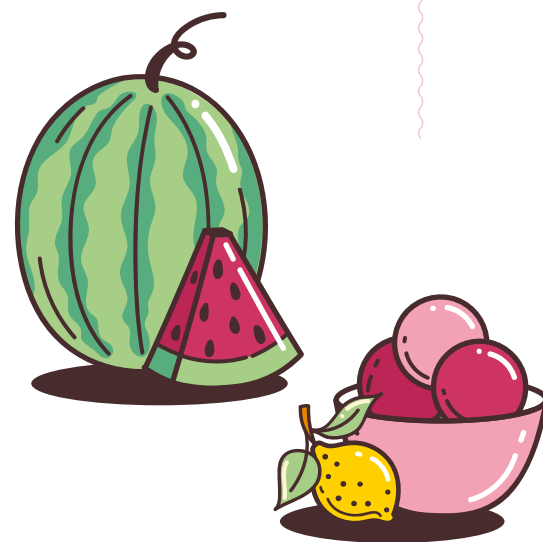
Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into sorbet.
- 2. Prepare the Watermelon:** Remove seeds and blend the watermelon until completely smooth.
- 3. Prepare the Base:** In a bowl, combine the watermelon puree, honey, lemon juice, and a pinch of salt. Stir well until the honey is fully dissolved and the mixture is smooth and even.
- 4. Cool the Base:** Cover the base and place it in the refrigerator until well chilled. It should feel very cold before churning.
- 5. Start Churning:** Pour the chilled mixture into the frozen cup and churn according to your ice cream maker's instructions for 20–25 minutes until smooth and lightly fluffy.
- 6. Serve or Freeze:** Enjoy right away for a soft sorbet texture, or freeze for about 2 hours for a firmer scoop.
- 7. Add Toppings (Optional):** Top with small watermelon cubes or a mint leaf just before serving for a fresh and juicy finish.



Chef's Tip:

Use very ripe watermelon for the sweetest natural flavor so the sorbet stays bright and refreshing with minimal added honey.





Strawberry Lemonade

Yields: 1 servings **Prep Time:** 15 min **Freeze:** 20–25 min

This Strawberry Lemonade Sorbet is bright, fruity, and refreshing with sweet strawberries and a tangy lemon twist. It's a fun frozen treat that tastes like summer in every scoop—perfect for kids.

Ingredients:

- ½ cup strawberry puree (120 ml)
- 2 tablespoons sugar
- 3 tablespoons water
- 1 teaspoon lemon juice
- 1 teaspoon lemon zest
- Pinch of salt

Topping:

- Fresh strawberry slices or a small mint leaf

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into sorbet.
- 2. Prepare the Strawberries:** Wash and hull the strawberries, then blend until completely smooth to make a fresh puree.
- 3. Prepare the Syrup:** In a small saucepan, combine the water and sugar. Heat over medium heat, stirring until the sugar fully dissolves. Let it gently boil for 2–3 minutes, then remove from heat. Ask an adult to help with this step, as the syrup will be hot.
- 4. Prepare the Base:** In a bowl, mix the cooled syrup with the strawberry puree, lemon juice, lemon zest, and a pinch of salt. Stir until smooth, bright, and fully blended.
- 5. Cool the Base:** Cover the mixture and place it in the refrigerator until well chilled. It should feel very cold before churning.
- 6. Start Churning:** Pour the chilled mixture into the frozen cup and churn according to your ice cream maker's instructions for 20–25 minutes until smooth and lightly fluffy.
- 7. Serve or Freeze:** Enjoy right away for a soft sorbet texture, or freeze for about 2 hours for a firmer scoop.
- 8. Add Toppings (Optional):** Top with fresh strawberry slices or a mint leaf just before serving for a fresh and fruity finish.



Chef's Tip:

For the best balance of flavor, taste the mixture before churning and adjust lemon for a brighter "lemonade" kick.



Carrot Citrus Sorbet

Yields: 1 servings **Prep Time:** 15 min **Freeze:** 20–25 min

This Carrot Citrus Sorbet is sweet, bright, and refreshing with a sunny mix of carrot and orange flavors. It's a fun frozen treat that feels light and fruity—perfect for kids.

Ingredients:

- ½ cup carrot juice or smooth carrot puree (120 ml)
- ¼ cup fresh orange juice (60 ml)
- 2 tablespoons sugar
- 1 teaspoon orange zest
- Pinch of salt

Topping:

- Small orange pieces or a mint leaf

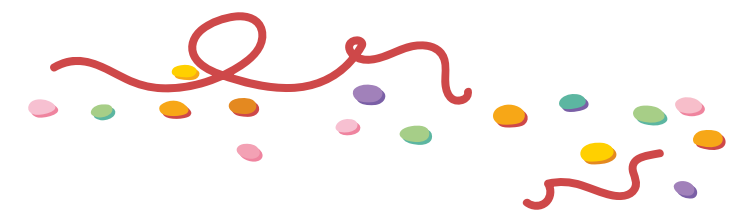
Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into sorbet.
- 2. Prepare the Carrots:** If using carrots, cook them until soft, then blend into a very smooth puree. You can also use fresh carrot juice for a lighter texture.
- 3. Prepare the Syrup:** In a small saucepan, combine the sugar with a small splash of the carrot juice (taken from the measured amount). Heat over medium heat, stirring until the sugar fully dissolves. Remove from heat and let it cool completely. Ask an adult to help with this step, as the syrup will be hot.
- 4. Prepare the Base:** In a bowl, mix the cooled syrup with carrot base, orange juice, orange zest, and a pinch of salt. Stir until smooth, bright, and fully blended.
- 5. Cool the Base:** Cover the mixture and place it in the refrigerator until well chilled. It should feel very cold before churning.
- 6. Start Churning:** Pour the chilled mixture into the frozen cup and churn according to your ice cream maker's instructions for 20–25 minutes until smooth and lightly fluffy.
- 7. Serve or Freeze:** Enjoy right away for a soft sorbet texture, or freeze for about 2 hours for a firmer scoop.
- 8. Add Toppings (Optional):** Top with small orange pieces or a mint leaf just before serving for a fresh citrus finish.



Chef's Tip:

Use naturally sweet carrots and fresh orange juice so the sorbet tastes bright and balanced without needing extra liquid or sugar.





CHAPTER 6



Holiday & Party Treats

Halloween Pumpkin Swirl	62
Gingerbread Holiday Treat	63
Strawberry Hearts	64
Easter Bunny Fro-Yo	65
4th of July Berry Sorbet	66
Birthday Cake Fun	68
Winter Cocoa Delight	69



Halloween Pumpkin Swirl

Yields: 1 servings **Prep Time:** 15 min **Freeze:** 20–25 min

This Halloween Pumpkin Swirl Sorbet is smooth, lightly spiced, and sweet with cozy pumpkin flavor and a chocolate swirl. It's a festive frozen treat kids will love for Halloween.

Ingredients:

Pumpkin Base:

- ½ cup pumpkin puree (120 ml)
- 3 tablespoons sugar
- 3 tablespoons water
- ¼ teaspoon cinnamon
- Pinch of salt

Chocolate Swirl:

- 1 tablespoon dark chocolate, melted
- 1 teaspoon maple syrup or honey

Topping:

- Dark chocolate shavings or chocolate chips



Chef's Tip:

Keep the pumpkin base slightly sweet and fluid before churning—this helps the sorbet stay smooth instead of becoming icy or too dense.

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into sorbet.
- 2. Prepare the Pumpkin Base:** In a bowl, combine pumpkin puree, sugar, water, cinnamon, and a pinch of salt. Mix until smooth, creamy, and fully blended.
- 3. Make the Chocolate Swirl:** In a small bowl, mix melted dark chocolate with maple syrup or honey until smooth and slightly thickened.
- 4. Cool the Base:** Cover the pumpkin mixture and place it in the refrigerator until well chilled. It should feel very cold before churning.
- 5. Start Churning:** Pour the chilled pumpkin base into the frozen cup and churn according to your ice cream maker's instructions for 20–25 minutes until smooth and lightly fluffy.
- 6. Add the Swirl:** During the last few minutes of churning, drizzle in the chocolate mixture to create a ribbon effect, or gently fold it in after churning for a marbled look.
- 7. Serve or Freeze:** Enjoy right away for a soft sorbet texture, or freeze for about 2 hours for a firmer scoop.
- 8. Add Toppings (Optional):** Sprinkle dark chocolate shavings or chips on top for a spooky Halloween finish.



Gingerbread Holiday Treat

Yields: 1 servings **Prep Time:** 15 min **Freeze:** 20–25 min

This Gingerbread Holiday Treat is creamy, cozy, and full of warm holiday spice with hints of vanilla and caramel sweetness. It's a festive frozen dessert kids will love making for celebrations.

Ingredients:

- ½ cup heavy cream 33–35% fat (120 ml)
- ¼ cup whole milk (120 ml)
- 2 tablespoons brown sugar
- 1 tablespoon molasses
- ½ teaspoon vanilla extract
- ¼ teaspoon ground ginger
- ¼ teaspoon cinnamon
- Pinch of salt

Topping:

- Gingerbread cookies

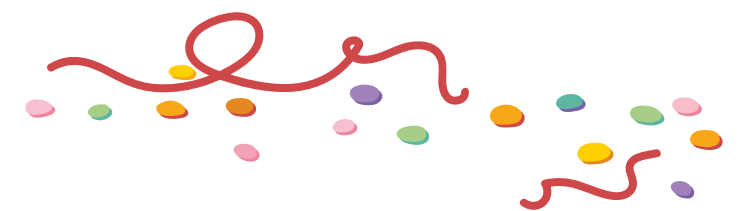


Chef's Tip:

For the deepest gingerbread flavor, let the base rest in the fridge for at least 30 minutes before churning so the spices fully blend.

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into ice cream.
- 2. Prepare the Base:** In a small bowl, whisk together brown sugar, molasses, vanilla extract, ginger, cinnamon, and a pinch of salt until smooth and glossy. Slowly add the heavy cream and milk, mixing gently until everything is fully combined and the base looks creamy, smooth, and lightly spiced with a warm gingerbread aroma.
- 3. Cool the Base:** Cover the base and place it in the refrigerator for at least 30 minutes until well chilled. It should feel very cold to the touch before churning.
- 4. Start Churning:** Pour the chilled base into the frozen cup and churn according to your ice cream maker's instructions for 20–25 minutes. The base will slowly thicken into a soft, creamy ice cream..
- 5. Serve or Freeze:** Enjoy your soft ice cream right away, or transfer it to a small container and freeze for about 2 hours for a firmer scoop.
- 6. Add Toppings (Optional):** Sprinkle gingerbread cookies on top for a sweet holiday crunch.





Strawberry Hearts

Yields: 1 servings **Prep Time:** 15 min **Freeze:** 20–25 min

This Valentine Strawberry Hearts Ice Cream is creamy, fruity, and sweet with bright strawberry flavor and a hint of lemon. It's a fun frozen treat perfect for kids.

Ingredients:

- ½ cup heavy cream 33–35% fat (120 ml)
- ¼ cup whole milk (60 ml)
- 2 tablespoons sugar
- ½ teaspoon vanilla extract
- Pinch of salt

Strawberry Swirl:

- ¼ cup fresh strawberries (about 4–5 berries)
- 1 tablespoon sugar
- 1 teaspoon lemon juice

Topping:

- Heart-shaped sprinkles and colored sugar



Chef's Tip:

For the best swirl, make sure the strawberry mixture is fully cooled before adding it—this keeps the ice cream smooth and prevents melting during churning.

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into ice cream.
- 2. Prepare the Strawberries:** Mash or blend the strawberries until smooth to release their juice and create a bright fruit base.
- 3. Make the Strawberry Swirl:** In a small saucepan, combine the strawberry puree, sugar, and lemon juice. Heat for 2–3 minutes, stirring until it softens and forms a light syrup. Let it cool completely. Ask an adult to help with this step, as the mixture will be hot.
- 4. Prepare the Base:** In a small bowl, combine sugar, vanilla extract, and a pinch of salt. Stir until the sugar begins to dissolve. Add the heavy cream and milk, then mix until smooth, creamy, and slightly thick.
- 5. Cool the Base:** Cover and refrigerate until well chilled. It should feel very cold before churning.
- 6. Start Churning:** Pour the chilled base into the frozen cup and churn for 20–25 minutes until it becomes soft and creamy.
- 7. Add the Swirl:** During the last few minutes of churning, drizzle in the strawberry mixture to create ribbons, or fold it in after for a marbled look.
- 8. Serve or Freeze:** Spoon into silicone heart molds, smooth the tops, and freeze for about 2 hours until firm. Remove gently to form heart-shaped treats.
- 9. Add Toppings (Optional):** Decorate with heart-shaped sprinkles and colored sugar for a fun Valentine's finish.



Easter Bunny Fro-Yo

Yields: 2 servings **Prep Time:** 20 min **Freeze:** 20–25 min

This Easter Bunny Fro-Yo is creamy, lightly sweet, and made in two fun flavors—classic vanilla white and pastel beet pink. Kids will love scooping and decorating this colorful holiday treat.

Ingredients:

White Fro-Yo Base:

- ½ cup plain Greek Yogurt (120 ml)
- ¼ cup whole milk (60 ml)
- 2 tablespoons sugar
- ½ teaspoon pure vanilla extract
- Pinch of salt

Beet Fro-Yo Base:

- ½ cup plain Greek Yogurt (120 ml)
- 2 tablespoons sugar
- 2 tablespoons beet puree
- 1 teaspoon honey
- 1 teaspoon milk
- Pinch of salt

Topping:

- Colored sugar and M&M's candies

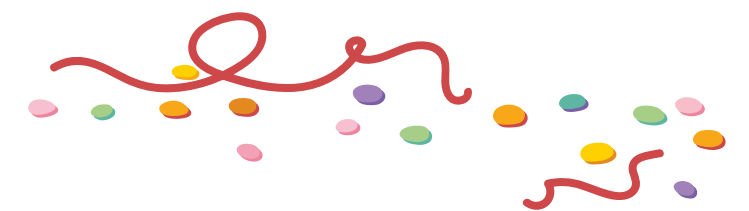


Chef's Tip:

For the smoothest texture, make sure the beet puree is fully blended with no chunks before mixing it into the base.

Instructions:

- 1. Freeze the Cup:** Place both empty freezing cups in the freezer for at least 24 hours before starting. This step chills the cups so they're ready to turn your bases into fro-yo.
- 2. Prepare the White Base:** In a small bowl, whisk together milk, sugar, vanilla extract, and salt until the sugar dissolves and the mixture looks smooth. Add Greek Yogurt and mix until creamy and fully combined.
- 3. Prepare the Beet Base:** First, prepare beet puree: cook a small beet until soft, then blend it until smooth. In a separate bowl, mix beet puree, sugar, honey, milk, and salt until combined. Add Greek Yogurt and stir until the base becomes smooth and evenly pink.
- 4. Cool the Bases:** Cover both bases and place them in the refrigerator until well chilled. They should feel very cold before churning.
- 5. Start Churning:** Pour each chilled base into its own frozen cup and churn according to your ice cream maker's instructions for 20–25 minutes until thick, smooth, and creamy fro-yo forms.
- 6. Serve or Freeze:** Scoop both fro-yos into bowls as separate flavors—white vanilla and pink beet. Freeze for about 1–2 hours if you prefer a firmer texture.
- 7. Add Toppings (Optional):** Sprinkle colored sugar and M&M's on top for a bright and festive Easter finish.



4th of July Berry Sorbet

Yields: 3 serving Prep Time: 20 min Freeze: 20–25 min

This 4th of July Berry Flag Sorbet is a fun, fruity frozen treat made with three colorful flavors—strawberry, vanilla, and blueberry. It's bright, refreshing, and perfect for kids celebrating summer.

Ingredients:

Strawberry Base:

- ½ cup strawberry puree (120 ml)
- 2 tablespoons sugar
- 3 tablespoons water
- Pinch of salt

Vanilla Base:

- ½ cup plain Greek Yogurt (120 ml)
- 2 tablespoons sugar
- ½ teaspoon pure vanilla extract
- 2 tablespoons milk
- Pinch of salt

Blueberry Base:

- ½ cup blueberry puree (120 ml)
- 2 tablespoons sugar
- 3 tablespoons water
- Pinch of salt

Topping:

- Star-shaped sprinkles or edible sugar stars

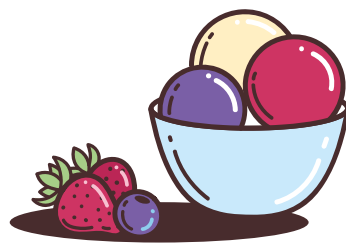


Chef's Tip:

Keep all three bases equally chilled before churning so each scoop turns out smooth and holds its shape nicely.

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your bases into sorbet.
- 2. Prepare the Strawberries:** Blend strawberries until smooth to create a strawberry puree.
- 3. Prepare the Blueberries:** Blend blueberries until smooth to create a blueberry puree.
- 4. Prepare the Strawberry Base:** Mix strawberry puree with sugar, water, and a pinch of salt until smooth and slightly sweet.
- 5. Prepare the Blueberry Base:** Mix blueberry puree with sugar, water, and a pinch of salt until smooth and evenly colored.
- 6. Prepare the Vanilla Base:** In a small bowl, mix sugar, vanilla extract, milk, and salt. Stir until the sugar dissolves. Add Greek Yogurt and mix until smooth and creamy.
- 7. Cool the Bases:** Cover all three bases and place them in the refrigerator until well chilled. They should feel very cold before churning.
- 8. Start Churning:** Churn each base separately according to your ice cream maker's instructions for 20–25 minutes until thick, smooth, and creamy.
- 9. Serve or Freeze:** Scoop each flavor into the serving cup as three separate scoops—strawberry, vanilla, and blueberry.
- 10. Add Toppings (Optional):** Sprinkle star-shaped sprinkles or edible sugar stars on top for a festive 4th of July finish.





Birthday Cake Fun

Yields: 1 servings **Prep Time:** 10 min **Freeze:** 20–25 min

This Birthday Cake Fun Ice Cream is creamy, sweet vanilla ice cream with colorful sprinkles. It tastes like a birthday party in every bite—perfect for kids.

Ingredients:

- ½ cup heavy cream (120 ml)
- ¼ cup sweetened condensed milk (60 ml)
- ½ teaspoon pure vanilla extract
- Pinch of salt

Topping:

- Colorful cylindrical sugar sprinkles

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into ice cream.
- 2. Prepare the Base:** In a small bowl, whisk together heavy cream, sweetened condensed milk, vanilla extract, and salt until smooth, creamy, and fully combined.
- 3. Cool the Base:** Cover the base and place it in the refrigerator until well chilled. It should feel very cold to the touch before churning.
- 4. Start Churning:** Pour the chilled base into the frozen cup and begin churning according to your ice cream maker's instructions. Let it churn for 20–25 minutes until it becomes thick, smooth, and creamy ice cream.
- 5. Serve or Freeze:** Enjoy your soft ice cream right away, or transfer it to a small container and freeze for about 2 hours for a firmer scoop.
- 6. Add Toppings (Optional):** Sprinkle colorful cylindrical sugar sprinkles on top for a fun birthday cake finish.



Chef's Tip:

For the best birthday cake flavor, use high-quality vanilla extract—it makes the ice cream taste richer and more bakery-like.



Winter Cocoa Delight

Yields: 1 servings **Prep Time:** 15 min **Freeze:** 20–25 min

This Winter Cocoa Delight soft-serve is rich, creamy chocolate with soft mini marshmallows. It tastes like hot cocoa in frozen form—perfect for kids.

Ingredients:

- ½ cup heavy cream 33–35% fat (120 ml)
- ¼ cup whole milk (60 ml)
- 2 tablespoons sugar
- 1 tablespoon unsweetened cocoa powder
- 1 egg yolk
- Pinch of salt

Topping:

- Extra mini marshmallows or chocolate shavings

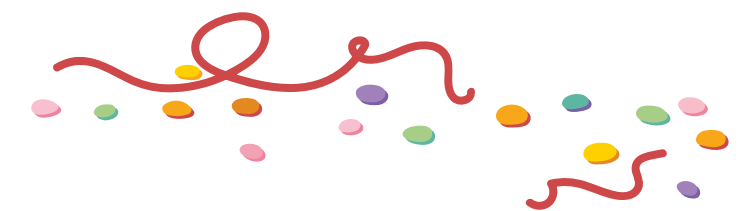


Chef's Tip:

Whisk the egg yolk and sugar until fully smooth before adding the warm chocolate base—this keeps the texture silky and prevents lumps.

Instructions:

- 1. Freeze the Cup:** Place your empty freezing cup in the freezer for at least 24 hours before starting. This step chills the cup so it's ready to turn your base into soft-serve.
- 2. Prepare the Cocoa Mix:** In a small bowl, mix sugar, cocoa powder, and salt until well combined and smooth.
- 3. Prepare the Base:** In a small saucepan, combine milk, heavy cream, and the cocoa mixture. Heat over low heat, stirring until the chocolate is fully dissolved and the mixture is smooth. Do not boil. In a separate bowl, whisk the egg yolk with sugar until smooth and slightly pale. Slowly pour in the warm chocolate mixture while stirring constantly. Ask an adult to help with this step, as the mixture will be hot. Return everything to low heat and gently cook, stirring continuously, until slightly thickened. Remove from heat and let it cool to room temperature.
- 4. Chill the Base:** Cover and refrigerate the mixture until fully chilled. It should be very cold before churning.
- 5. Start Churning:** Pour the chilled base into the frozen cup and churn according to your ice cream maker's instructions for 20–25 minutes until soft, creamy, and smooth.
- 6. Serve:** Spoon the soft-serve into a cone or bowl, creating a smooth swirl shape.
- 7. Add Toppings (Optional):** Sprinkle mini marshmallows or chocolate shavings on top for a cozy winter finish.



Measurement Conversion Chart

EQUIVALENTS (LIQUID)		
US Standart	US Standart (ounces)	Metric (approximate)
1 Teaspoons	0.5 fl oz	15 ml
¼ cups	2 fl oz	60 ml
½ cups	4 fl oz	120 ml
1 cups	8 fl oz	240 ml
1½ cups	12 fl oz	355 ml
2 cups or 1 Pints	16 fl oz	473 ml
4 cups or 1 Quarts	32 fl oz	946 ml
1 Gallons	128 fl oz	3.785 L

VOLUME EQUIVALENTS (DRY)	
US Standart	Metric (approximate)
¼ Teaspoons	1.25 ml
½ Teaspoons	2.5 ml
1 Teaspoons	5 ml
1 tablespoons	15 ml
¼ cups	60 ml
½ cups	120 ml
¾ cups	180 ml

WEIGHT EQUIVALENTS	
US Standart	Metric (approximate)
1 Ounce	28 g
5 Ounces	142 g
16 Ounces (1 Pound)	455 g
1,5 Pounds	680 g

TEMPERATURE EQUIVALENTS	
250 °F	120 °C
275 °F	135 °C
300 °F	150 °C

Bonus Content

Free Bonus for Young Bakers!

Thank you for purchasing Easy Bake Oven Cookbook for Kids: Fun and Easy Kid-Friendly Recipes Made Simple for Young Bakers — Sweet Treats, Mini Bakes & More!
To make baking even more exciting, we've prepared a special Free Bonus just for you and your family.

Bonus Content: Smoothie Recipe Booklet for Kids

A playful and colorful recipe booklet featuring fun, fruity smoothie recipes kids can make and enjoy together with the whole family. A great complement to your baking fun.

Format: PDF

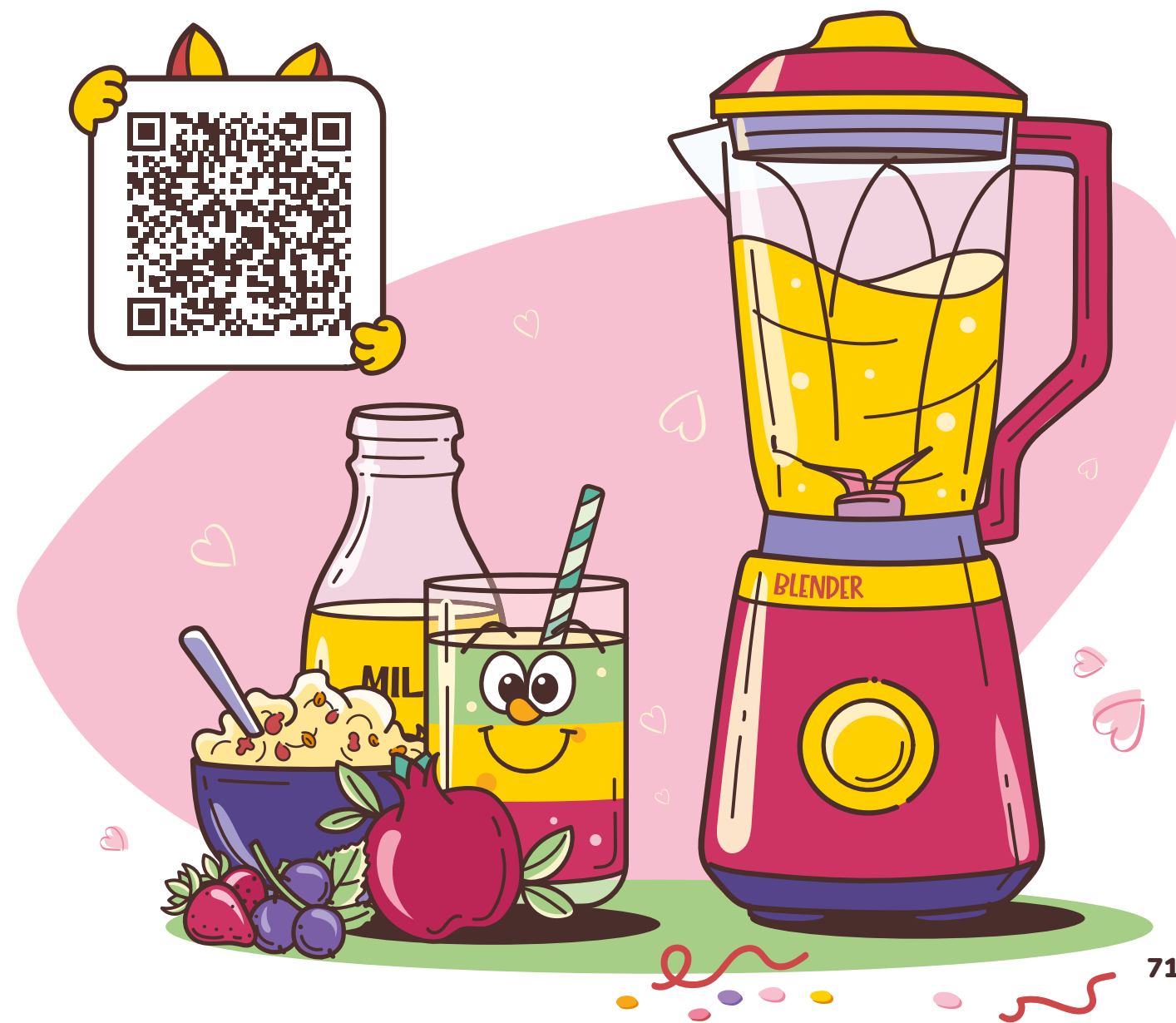
How to Download Your Bonus

All bonuses are included in one easy-to-use file.

Simply scan the QR code below or enter the provided code to get instant access to your downloadable bonus.

Happy baking and enjoy every mini masterpiece!

[QR code here]



Index

A

almonds 24

apple 44

B

banana 16

beet puree 65

blueberries 23, 26, 43, 45, 66

C

caramel 18, 36, 63

cherry 53, 55

chocolate chips 7, 13, 48, 62

cocoa powder 13, 24, 32, 46, 69

cocoa sprinkles 13

coconut 22, 24

cookies 6, 12, 15, 18, 19, 23, 43, 45, 63

crackers 16

crunchy sprinkles 16, 22

crushed cookies 15, 18, 43, 45

E

egg white 52

egg yolk 38, 39, 69

F

fruit crumbs 14

G

Gingerbread 61, 63

Greek Yogurt 42, 43, 44, 45, 46, 48, 49, 65, 66

H

heavy cream 12, 13, 14, 15, 16, 18, 19, 32, 33, 34, 35, 36, 38, 39, 42, 63, 64, 68, 69

honey 19, 45, 46, 48, 49, 56, 62, 65

K

kiwi 35, 49

L

lemon 44, 45, 49, 52, 53, 55, 56, 58, 64

lemon juice 44, 45, 49, 52, 53, 55, 56, 58, 64

M

mango 29

marshmallows 69

mint leaf 23, 28, 29, 49, 52, 53, 54, 55, 56, 58, 59

N

nuts 39

O

oats 46

orange 23, 52, 59

P

peach 28

peanut butter 19, 48

pineapple 25, 54

pistachios 38

pumpkin 62

R

raspberries 26, 45

S

sesame seeds 12

sprinkles 13

strawberries 14, 26, 35, 58, 64, 66

sugar sprinkles 33, 35, 68

V

vanilla extract 12, 13, 14, 15, 16, 18, 19, 22, 29, 32, 33, 36, 42, 43, 45, 46, 48, 49, 63, 64, 65, 66, 68

W

watermelon 56

whole milk 12, 13, 14, 16, 18, 19, 32, 33, 34, 36, 38, 39, 44, 45, 63, 64, 65, 69

Z

zest 23, 25, 53, 55, 58, 59