

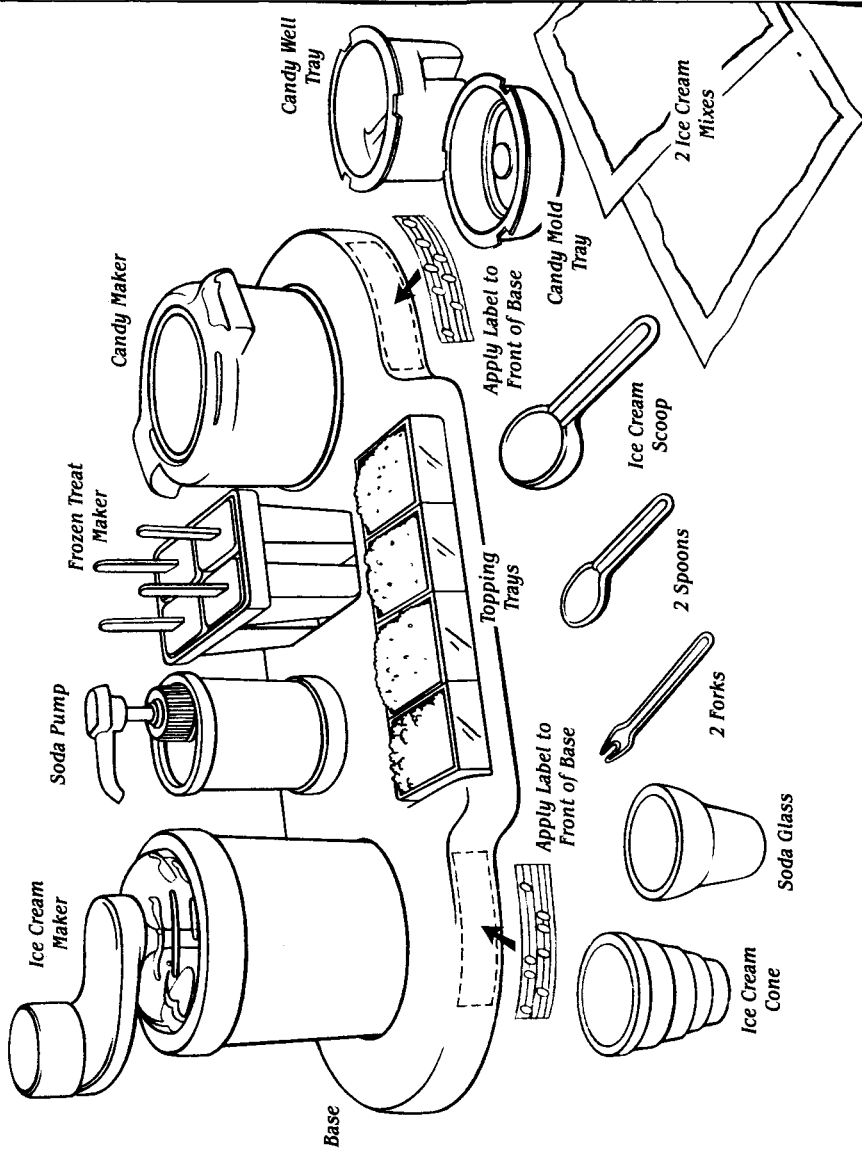
Super Treat Center

FROM THE MAKERS OF EAST-BANE OVEN

Recipe Book



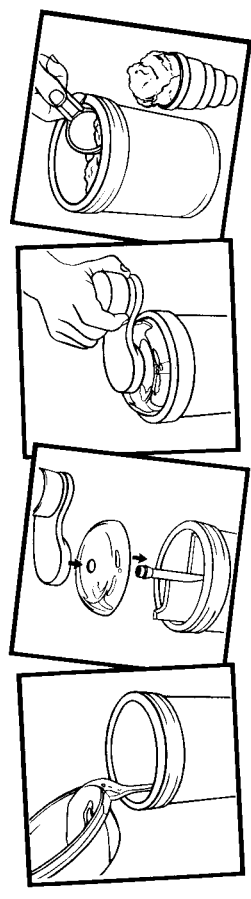
**HAND WASH EVERY PART BEFORE USING
(DO NOT PUT ANY PART INTO A DISHWASHER)**



Ice Cream Maker Recipes

FREEZING DIRECTIONS FOR MAKING ICE CREAM/ICE MILK/SHERBET/FROZEN YOGURT.

1. Put freezing unit in an upright position in center of freezer for 12 hours. Do not cover. Do not heat.
2. Combine recipe ingredients in a bowl. Stir with a spoon. For best results mixture should be chilled.
3. Pour this mixture into pre-frozen freezing unit. Do not let freezing unit set out for more than 10 minutes before use.
4. Assemble lid and place the lid on the Ice Cream Maker.
5. Stir the ice cream clockwise, 1 revolution, wait 1 minute to allow mixture to freeze. Repeat process until ice cream is thick and creamy.
6. Use scoop to serve.



USING ICE CREAM MIXES

Add 1 pack of mix to 8 oz. of water, stir until smooth. Pour into freezing unit and follow directions for making ice cream.

DELUXE ICE CREAM RECIPES

- | | | |
|--|--|--|
| Vanilla
1 cup half and half
or
1/2 cup milk and 1/2 cup cream
2 tablespoons confectoners' sugar
1/2 teaspoon vanilla extract | Chocolate
1 cup half and half
or
1/2 cup milk and 1/2 cup cream
1 tablespoon confectoners' sugar
2 tablespoons chocolate syrup | Strawberry
1 cup half and half
or
1/2 cup milk and 1/2 cup cream
1/2 cup strawberry preserves
1/2 teaspoon vanilla extract |
| Vanilla
1 cup milk
2 tablespoons confectoners' sugar
1/2 teaspoon extract | Chocolate
1 cup milk
1 tablespoon confectoners' sugar
2 tablespoons chocolate syrup | Strawberry
1 cup milk
1/2 cup strawberry preserves
1/2 teaspoon vanilla extract |

VARIATIONS FOR DELUXE ICE CREAM OR ICE MILK RECIPES

Add to **Vanilla Base**
Chocolate Chip—add 1/4 cup chocolate chips (or mini chocolate chips)

Ice Cream/Ice Milk Recipes (cont.)

Mint Chocolate Chip—substitute 1/2 teaspoon mint extract for vanilla extract and add 1/4 cup chocolate chips and 2 drops green food coloring (optional)
Cookies n' Cream—add 3 crumbled chocolate sandwich cookies
Cherry Almond—substitute 1/2 teaspoon almond extract for vanilla extract and add 1/4 cup chopped marachino cherries
Peppermint—add 8 crushed peppermint candies

Caramel Nut—substitute 2 tablespoons brown sugar for the confectioners' sugar and add 1/4 cup chopped nuts
Add to Chocolate Base Recipes

Double Chocolate Chip—add 1/4 cup chocolate chips (or mini chocolate chips)
Chocolate Peanut Butter Chip—add 1/4 cup peanut butter chips

Heavenly Hash—add 1 tablespoon chocolate chips, 1 tablespoon miniature marshmallows
Chocolate Peanut Butter—add 2 chocolate peanut butter cups, chopped
Add to Strawberry Base Recipes

Peach—substitute peach preserves for strawberry preserves
Raspberry—substitute raspberry preserves for strawberry preserves
Cherry—substitute cherry preserves for strawberry preserves

SHERBET RECIPES

Lemon (or Lime)
1/2 can (6 ounces) frozen lemonade (or limeade) concentrate
1 cup milk
1/5 cup confectioners' sugar

Orange
1/2 can (6 ounces) frozen orange juice concentrate
1 cup milk
1/4 cup confectioners' sugar

FROZEN YOGURT RECIPES

Place 1 carton (8 ounces) fruit flavored yogurt into the pre-frozen freezing unit and follow freezing directions.

Sugar-Free Frozen Desserts

Vanilla Ice Cream or Ice Milk—substitute 3 packages of artificial sweetener for the confectioners' sugar
Strawberry Ice Cream or Ice Milk—substitute Sugar-Free preserves (100% fruit) for the strawberry preserves
Orange Sherbet—substitute 6 packages of artificial sweetener for the confectioners' sugar
Frozen Yogurt—substitute "Light" yogurt (sweetened with artificial sweetener) for the regular yogurt

Creative Ways To Use Ice Cream Sherbet and Frozen Yogurt

Ice Cream Sandwiches—Place 1 scoop of Ice Cream (made in your Ice Cream Maker) between 2 cookies (Vanilla Wafers, Chocolate Chip, Oatmeal Sugar, etc.) to form sandwich.
Ice Cream Shakes, Floats, Sodas and Smoothies—See Soda Pump Recipes.
Ice Cream Sundae—see Fondue Insert recipes (Dessert Sauces).
Ice Cream Cones—Use your ice cream scoop to fill your ice cream cone with ice cream, sherbet or frozen yogurt made in your Ice Cream Maker. Toppings may be added from your Topping Trays.
Frozen Treats—See Frozen Treat recipes.

Slushy Drinks

Directions:
Pour 2 cups of desired drink into the pre-frozen freezing unit. Stir clockwise approximately 4 revolutions per minute, until drink becomes slushy. Pour or scoop into your fountain glass.

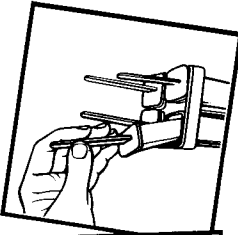
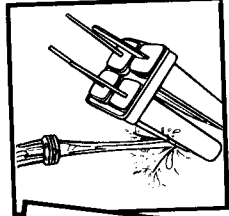
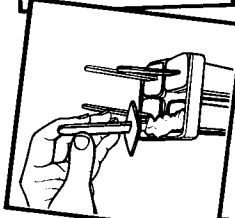
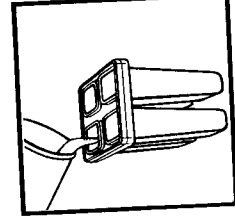
Suggested Beverages For Slushies

Carbonated Sodas (Cola, Cherry Cola, Root Beer, Orange, Lemon-Lime, etc.)
Fruit Juice (Orange, Apple, Grape, Pineapple, Cranberry, etc.)
Fruit Drinks (Punch, Lemonade, Limeade, Powdered Drink Mix)

Frozen Treat Recipes

DIRECTIONS:

1. Fill the 4 sections of the Frozen Treat mold with one or more of the suggested fillings.
2. Place the sticks on top of each section, with figures going into the liquid filling.
3. Place the entire Frozen Treat maker in the freezer and freeze until completely frozen.
4. When treats are frozen, run warm tap water over the bottoms of the molds.
5. Your treats should now be very easy to remove. Grasp the top and gently pull the treat out of the mold. If treat does not come out repeat step 4.



Suggested Frozen Treat Fillings

Orange Juice
Apple Juice
Grape Juice
Any Flavor Pudding
Any Flavor Yogurt
Canned Fruit Drinks
Powdered Drink Mix
Chocolate Milk

Deluxe Frozen Treats

1 envelope unsweetened powdered drink mix
1 cup sugar
4 cups water

Mix the above ingredients and use to fill molds.

Deluxe Sugar-Free Frozen Treats

1 envelope Sugar-Free powdered drink mix
4 cups water

Mix the above ingredients and use to fill molds. Sugar-Free treats may be a little harder to remove from molds.

Suggested Frozen Treat Combinations

Layer ice cream, sherbet or frozen yogurt (made in your Ice Cream Maker) with one of the Dessert Sauces (from your Fondue Maker). Place your fondue fork in the mold and swirl it around a few times to give it a marbled effect.

Ice Cream (made in your Ice Cream Maker)
Sherbet (made in your Ice Cream Maker)
Frozen Yogurt (made in your Ice Cream Maker)

Frozen Treat Recipes (cont.)

Vanilla Ice Cream and Chocolate Sauce
Chocolate Ice Cream and Butterscotch Sauce
Banana Ice Cream and Strawberry Sauce
Strawberry Ice Cream and Pineapple Sauce
Peppermint Ice Cream and Chocolate Sauce
Frozen Strawberry Yogurt and Strawberry Sauce
Orange Sherbet and Orange Marmalade Preserves

Layer ice cream or frozen yogurt (made in your Ice Cream Maker) with one of the toppings from your Topping Trays. Place your fondue fork in the popsicle and swirl it around to distribute the toppings throughout the popsicle.

Examples

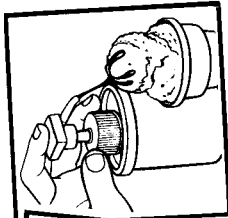
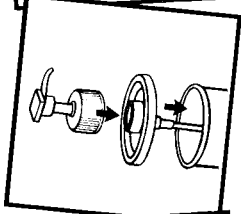
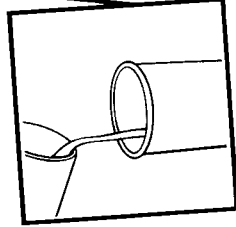
Vanilla Ice Cream and Colored Sprinkles
Chocolate Ice Cream and Chocolate Jimmies
Strawberry Ice Cream and Granola
Banana Ice Cream and Chopped Nuts

Chocolate Ice Cream and Crushed Macaroons
Vanilla Ice Cream and M & M's
Frozen Fruit Yogurt and Granola

Soda Pump Recipes

DIRECTIONS:

1. Fill the Soda Pump can with any of the suggested drinks.
2. Assemble the lid and the pump and place it on top of the filled can.
3. Press on the top of the pump to serve.



SUGGESTED DRINKS (OR BEVERAGES)

Any Carbonated Sodas (Cola, Orange, Grape, Root Beer, etc.)
Fruit Punch or Drink
Any Fruit Juice

White or Chocolate Milk
"Sugar-Free" Beverages
Lemonade or Limeade

CREATIVE SODA IDEAS

Milk Shakes

Place 1 scoop of ice cream, sherbet or frozen yogurt (made in your Ice Cream Maker) in your soda glass. Fill Soda Pump with white or chocolate milk and pump onto ice cream. Stir mixture.

Examples

Vanilla Ice Cream and Chocolate Milk
Chocolate Ice Cream and White Milk
Vanilla Ice Cream and White Milk
Strawberry Ice Cream and White Milk

Sodas and Floats

Place 1 scoop of ice cream or sherbet (made in your Ice Cream Maker) in your soda glass. Fill Soda Pump with desired drink and pump onto ice cream.

Example

Brown Cow—Vanilla Ice Cream and Root Beer
Black Cow—Chocolate Ice Cream and Root Beer
Cola Float—Vanilla Ice Cream and Cola
Strawberry Float—Strawberry Ice Cream and Gingerale
Orange Soda—Orange Sherbet and Orange Soda

Fruit Smoothies

Place 1 scoop of ice cream, sherbet or frozen yogurt (made in your Ice Cream Maker) in your soda glass. Fill with desired fruit juice or punch.

Examples

Vanilla Ice Cream and Fruit Punch
Vanilla Ice Cream and Orange Juice
Vanilla Ice Cream and Grape Juice
Strawberry Ice Cream and Orange Juice
Lemon Sherbet and Pineapple Juice
Orange Sherbet and Orange Juice
Orange Sherbet and Cranberry Juice
Frozen Orange Yogurt and Orange Juice
Frozen Strawberry Yogurt and Fruit Punch

TOPPING TRAY REFILL SUGGESTIONS FOR SUPER TREAT CENTER

(after you have used up the supplied toppings)

Sprinkles
Colored Sugars
Chocolate Jimmies
Chopped Nuts or Peanuts
Chips (Chocolate, Mint Chocolate, Butterscotch, or Peanut Butter)
Crushed Cookies (Vanilla Wafers, Graham Crackers, Macaroons, Oatmeal, Chocolate Chip, etc.)
Crushed Toffee Bars or Chocolate Bars
Chocolate Candies (M & M's)
Coconut
Raisins
Crisp Rice Cereal
Fresh or Canned Chopped Fruit
(Strawberries, Marachino Cherries, Peaches, Blueberries, etc.)

CREATIVE WAYS TO USE TOPPINGS

Ice Cream Sundaes
Frozen Treats
Cakes
Candies

Candy/Fondue Maker Recipes

MOLD INSERT

Directions:

1. Fill the Fondue Pot with hot **tap water** to the top of the 4 ribs inside the pot. **DO NOT USE WATER EXCEEDING 150°F.**
2. Place the Mold Insert into the pot, as directed.

They will have to be piled on top of each other but will melt down into the space, stirring helps chips to melt.

Heart Mold	— 7 chips
Rabbit Mold	— 11 chips
Balloon Mold	— 10 chips
Teddy Bear Mold	— 11 chips

4. After the chips have melted (about 15 minutes), spread the melted chocolate, with your fondue fork, into all the corners of the mold so the entire shape is filled with chocolate.

5. Remove the Mold Insert from the Fondue Pot.

6. Place in refrigerator (about 15-20 minutes) until chocolate has hardened.

7. Remove the Mold Insert from the refrigerator, turn upside down and tap gently on the counter until the chocolate shaped drops out of mold.

Variation:

Substitute peanut butter chips, butterscotch chips, or mint chocolate chips for the chocolate chips.

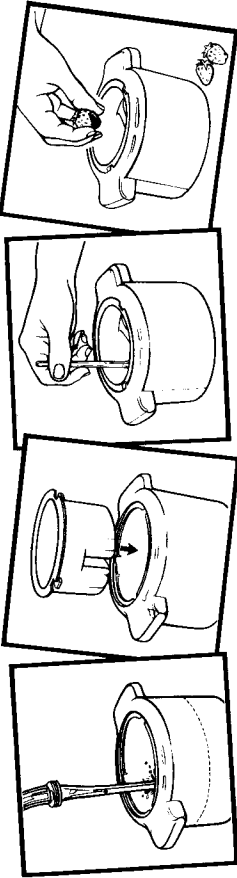
FONDUE INSERT

Directions:

1. Fill the Fondue Pot with hot **tap water** to the top of the ribs inside the pot. **DO NOT USE WATER EXCEEDING 150°F.**
2. Place the Fondue Insert into the pot, as directed.

3. Each of the recipes for the Fondue Pot are designed for use in one half of the pot. You can make two different recipes at a time by using both sections of the pot, or make two batches of the same recipe using both sections of the pot.

4. Follow the directions for each specific recipe.



CANDY CLUSTERS OR CHOCOLATE CLUSTERS

Directions:

1. Place the chocolate chips in one of the sections of the Fondue Insert over hot water.
2. Let chips melt for about 20 minutes.
3. Stir with small spoon until all the chips are melted and mixture is smooth.
4. Add the remaining ingredients and stir again.
5. Place foil or wax paper on a plate.
6. Take a spoonful out of pot at a time and drop this mixture onto the foil or wax paper.
7. Place plate in refrigerator for about 10 minutes for clusters to harden.
8. Remove clusters from plate and ENJOY.

Makes about 6 Clusters.

Chocolate Peanut Butter Clusters

- 3 tablespoons chocolate chips
- 1 teaspoon peanut butter
- 1 tablespoon chopped peanuts

Chocolate Marshmallow Nut Clusters

- 3 tablespoons chocolate chips
- 1 tablespoon miniature marshmallows (about 8)
- 1 teaspoon chopped nuts

Mix and Match Clusters

- 3 tablespoons chips (chocolate, mint chocolate, butterscotch, or peanut butter)
- 1 tablespoon of your choice (chopped nuts, raisins, crisp rice cereal, granola coconut, or chopped marachino cherries)

DIPPED CHOCOLATE CREAMS

Directions:

1. Melt 1/4 cup chocolate chips in each side of Fondue Pot (for dipping Chocolates). This will take about 20 to 25 minutes.
2. While chocolate is melting, prepare one of the recipes for the centers.

3. In a deep bowl, combine all the ingredients listed in the recipe. This candy mixture will be stiff and take a little time to mix thoroughly.

4. Using about 1 teaspoon of the candy mixture, form a ball by rolling in the palm of your hand. Continue this process until you have used up all the candy mixture. Place balls on plate.

5. Place foil or wax paper on large plate.

6. When chocolate is melted in both sections of Fondue Pot, you are ready to dip the candy balls in the chocolate.

7. Drop 1 ball in the chocolate at a time. Make sure it is covered with chocolate. Remove the ball with your fondue fork. Place it on the plate covered with foil or wax paper.

8. Refrigerate for about 10 minutes until chocolate hardens.

Makes about 14-16 Dipped Chocolates.

Peanut Butter Balls

- 1/4 cup confectioners' sugar
- 2 tablespoons peanut butter
- 1 tablespoon butter (or margarine), softened

Chocolate Buttercreams

- 1/2 cup confectioners' sugar
- 1 tablespoon cocoa
- 2 tablespoons butter (or margarine), softened

Coconut Creams

- 2 tablespoons confectioners' sugar
- 1/2 cup coconut
- 2 tablespoons butter (or margarine), softened
- 1/4 teaspoon almond extract

CHOCOLATE COVERED FRUIT AND SNACKS

Directions:

1. Melt 1/4 cup chocolate chips in each section of Fondue Insert, approximately 20 to 25 minutes.
2. When chocolate is melted, stir with fondue fork until smooth.
3. Place foil or wax paper on a plate.
4. Take desired fruit or snack and dip in melted chocolate in Fondue Insert. Only 1/2 of the snack should be covered with chocolate. Let the excess chocolate drip back into the Fondue Insert.
5. Put chocolate-covered snack on plate.
6. Harden in refrigerator about 10 to 15 minutes.
7. It is now ready to eat.

SUGGESTED FRUITS AND SNACKS FOR DIPPING

Whole Strawberries
Whole Dried Apricots
Marachino Cherries with Stems
Miniature Pretzels

Mandarin Oranges
Marshmallows
Vanilla Wafer Cookies
Whole Walnuts or Pecans

FONDUE

Directions:

1. Place the chips (chocolate, mint chocolate, butterscotch, or peanut butter), cheese product or salsa in one of the sections of the Fondue Insert over the hot water. Both sections may be filled with the same flavor or different flavors.
2. Let the chips or cheese melt (and the salsa become warm) for about 20 to 25 minutes.
3. Stir with fondue fork until mixture is smooth.
4. Choose 1 or more of the Suggested "Dippers" to dip into the fondue mixture.
5. Eat immediately and go back for more. Be careful it's not too hot for you.

Sweet Fondue

(choose 1)
1/4 cup chocolate chips
1/4 cup mint chocolate chips
1/4 cup butterscotch chips
1/4 cup peanut butter chips

Cheese or Salsa Fondue

(choose 1)
3 tablespoons pasteurized process cheese spread in a jar
3 tablespoons cold pack cheese spread
3 tablespoons nacho cheese sauce
3 tablespoons salsa or taco sauce

Suggested "Dippers"

Pretzel Sticks
Vanilla Wafer Cookies
Graham Crackers
Marshmallows
Apple or Pear Wedges
Strawberries
Dried Apricots
Whole Pecans or Walnuts
Pound Cake Squares

Suggested "Dippers"

Crackers
Pretzel Sticks
Bite-Size cereal
Apple or Pear Wedges
Nacho or Tortilla Chips
Potato Chips
Olives
Celery and Carrot Sticks
Cubed Ham or Luncheon Meat
Cooked, Sliced Hot Dogs

DESSERT SAUCES

Directions:

1. Place one of the suggested sauces in one section of the Fondue Insert. You might want to try a different sauce in each side.
2. Let sauce become warm, about 15 to 20 minutes.
3. Spoon warm over your favorite Ice Cream (made in your Ice Cream Maker) or plain cake (Pound Cake or Angel Food Cake).
4. How is a good time to use your sprinkles from your Topping Trays on top of your warm sauce.

Suggested Sauces

Chocolate Sauce
Hot Fudge Sauce
Butterscotch Sauce
Caramel Sauce
Pineapple Sauce
Strawberry Sauce
Cherry Sauce
Any Fruit Preserves

FUDGE

Directions:

1. Melt the chips and the marshmallow creme in one section of the Fondue Insert over hot water, for about 20 to 25 minutes.
2. Stir the mixture with your small spoon until smooth.
3. Stir in the remaining ingredients.
4. Spray 1 of the plastic Topping Trays with Non-Stick Cooking Spray or butter it lightly.
5. Remove fudge mixture from fondue section with your spoon and place in the prepared plastic Topping Tray.
6. Smooth fudge mixture into an even layer into all the corners with the back of your spoon.
7. Refrigerate 15 to 20 minutes until slightly firm.
8. Cut into 6 squares.

Chocolate

1 teaspoon marshmallow creme
3 tablespoons chocolate chips
1 tablespoon chopped nuts
(optional)

Peanut Butter

1 teaspoon marshmallow creme
3 tablespoons peanut butter chips
1 tablespoon chopped peanuts
(optional)

Rocky Road

1 teaspoon marshmallow creme
3 tablespoons chocolate chips
1 tablespoon miniature marshmallows
1 teaspoon chopped nuts

