I'm not a robot

The Spruce You can enjoy homemade ice cream quickly and easily with an automatic ice cream maker. Or, for a touch of nostalgia, you can also use a traditional manual hand-crank maker. A very easy recipe for custard-based ice cream uses an egg mixture that is cooked to thicken it before transforming it into ice cream. Once you master this recipe, you'll be ready to try other flavors. Many ice cream machines come with a freezer bowl and a paddle that is operated by an electric motor. Models to look for include: Hamilton Beach Ice Cream Maker (Model 68880)KitchenAid Ice Cream Maker Attachment (KICA0WH)Cuisinart Electronic Ice Cream Maker (ICE-70) Whynter Ice Cream Maker (ICM-15SL)Breville BCI600XL Smart Scoop Ice Cream Maker (BC1600XL) The Spruce Before you begin, make sure that the freezer bowl on your ice cream maker is completely frozen. It's a good idea to put it in the freezer a full 24 hours before you plan to make the ice cream. Some people even store the freezer bowl in the freezer so that it's always ready to go when they're craving ice cream. Also, allow enough time for the custard to chill before you plan to make the ice cream—it can take several hours for a prepared custard base to chill completely. First, assemble the supplies: Mixing bowl Whisk Measuring cups Measuring spoons Liquid measuring cup Saucepan Colander Spoon Automatic ice cream maker Freezer-safe container Next, assemble the ingredients for this basic vanilla custard recipe: 1 cup heavy cream 3 cups half-and-half cream 8 eggs 1 cup white sugar 1/8 teaspoon salt 1 tablespoon vanilla extract (or other flavorings) The Spruce Break the eggs into a medium mixing bowl and whisk in the sugar and the salt. Continue whisking until the mixture is frothy and lemony yellow. The Spruce The beginning step of heating the custard and adding cream is called tempering. By adding the hot cream to the cooler eggs gradually, it prevents the eggs from getting scrambled. In a medium-sized saucepan, heat the heavy cream over medium heat until it just starts to simmer.Gradually add the heavy cream, a little at a time, to the eggs in the bowl, whisking constantly. Tip: put the mixing bowl on a dishtowel to hold it in place while you whisk. The Spruce Cooking the custard now begins in earnest. Make sure to stir continuously to avoid burning. When all the cream has been added, pour the cream-egg mixture back into the pan.Cook the mixture over low heat, stirring constantly, until it thickens enough to coat the back of a spoon. When you run your finger across the back of the spoon, the stripe should remain in place. It will take about 5 to 8 minutes of heating for the mixture to thicken to this degree. The Spruce Once it is cooked, the custard will need to be strained to prepare it for making into ice cream. Remove the mixture from the heat and strain it through a fine-mesh colander into a bowl to remove any scrambled egg bits. This part is optional if you're in a hurry and don't see a lot of little particles in your mixture, but it does make smoother ice cream.Cool the mixture slightly, then stir in the half-and-half cream and the vanilla.Cover with plastic wrap, and refrigerate until cold—several hours or overnight. The Spruce When you're ready to make your ice cream, remove the freezer bowl from the freezer and assemble your machine according to the manufacturer's instructions. Turn the machine on first, then pour in the ice cream base. If you're using an ice cream maker that uses ice and rock salt, such as the Hamilton Beach 4-Quart Ice Cream Maker, follow the manufacturer's instructions to layer ice and salt in the barrel. Then add your chilled custard to the canister, attach the dasher, and turn it on. (If you're using a manual hand-crank ice cream maker, begin cranking!) The Spruce As your ice cream maker churns the custard, you'll gradually see it thickening. The custard that's in contact with the sides of the bowl freezes, while the paddle continuously scrapes it back into the middle. Depending on your machine and how chilled the custard was initially, the ice cream should take 15 to 20 minutes to thicken up. Start checking it after 10 to 12 minutes. When it's finished, the ice cream should hold its shape when scooped with a spoon, but you can freeze it to whatever firmness you want. If you want to add ingredients such as nuts, fruit, or candy bits, add them after about 12 to 15 minutes, when the ice cream is starting to solidify but before it gets to your desired consistency. Your mix-in pieces should be no larger than the size of a chocolate chip. The Spruce When the ice cream is done, use a rubber spatula to immediately scoop it out of the freezer bowl—if you wait too long it'll freeze to the sides. Transfer the ice cream to a freezer-safe container and put it in the freezer, or serve yourself a scoop or two to enjoy immediately! By the way, many homemade ice creams get very hard when they're frozen for any length of time. This is because most recipes don't contain the ingredients added to commercial ice creams to prevent them from becoming rock-hard. If you are making your ice cream to serve at a later time, take it out of the freezer about 15 to 20 minutes before you plan to serve it so it will be scoopable. Kitchen equipment for making ice cream This article needs additional citations for verification. Please help improve this article by adding citations to reliable sources. Unsourced material may be challenged and removed.Find sources: "Ice cream maker" – news · newspapers · books · scholar · JSTOR (January 2013) (Learn how and when to remove this message) Boku Europa brand ice cream maker Looking into the preparation of strawberry ice cream A domestic ice cream maker (commonly referred to as an ice cream machine) is a machine used to make small quantities of ice cream for personal consumption. Ice cream makers may prepare the mixture by employing a hand-crank or by employing an electric motor. The resulting preparation is often chilled through either pre-cooling the machine or by employing a machine that freezes the mixture. An ice cream maker has to simultaneously freeze the mixture while churning it so as to aerate the mixture and keep the ice crystals small (less than 50 µm).[1] As a result, most ice creams are ready to consume immediately. However, those containing alcohol must often be chilled further to attain a firm consistency. Agnes Marshall's 1885 patented ice cream maker. Around 1832, Augustus Jackson achieved fame for creating multiple ice cream recipes and pioneering a superior ice cream preparation technique by adding salt to the ice.[2] In 1843, Nancy M. (Donaldson) Johnson of Philadelphia received the first U.S. patent for a small-scale hand-cranked ice cream freezer.[3] The ice cream freezer was a pewter cylinder.[4] Dubbed the "Queen of Ices", Victorian English culinary entrepreneur Agnes Marshall was granted a patent for an ice cream machine that could freeze a pint of ice cream in five minutes.[5][6] Ice cream makers may prepare the mixture by employing a hand-crank or by employing an electric motor. The resulting preparation is often chilled through either pre-cooling the machine or by employing a machine that freezes the mixture. An ice cream maker has to simultaneously freeze the mixture while churning it so as to aerate the mixture and keep the ice crystals small (less than 50 µm).[1] As a result, most ice creams are ready to consume immediately. However, those containing alcohol must often be chilled further to attain a firm consistency. Some machines—such as certain lower-priced countertop models—require the resulting mixture to be frozen for additional time after churning is complete. This section does not cite any sources. Please help improve this section by adding citations to reliable sources. Unsourced material may be challenged and removed. (January 2018) (Learn how and when to remove this message) Hand-cranked ice cream maker Nancy Johnson patented the first hand-cranked model in 1843.[7] William Young produced the machine as the "Johnson Patent Ice-Cream Freezer" in 1848.[8] Hand-cranked machines' ice and salt mixture must be replenished to make a batch of ice cream. Usually, rock salt is used. The salt causes the ice to melt and lowers the temperature in the process, due to freezing point depression. The temperature at which salt water freezes is lower than the temperature at which fresh water freezes. The saltwater does not freeze amid below-zero temperatures due to the salt content. The sub-freezing temperature helps slowly freeze the edible mixture, making the ice cream.[9] Some small manual units comprise a bowl with coolant-filled hollow walls. These have a volume of approximately one pint (500 ml). The paddle is often built into a plastic top. The mixture is poured into the frozen bowl and placed in a freezer. The paddles are hand-turned every ten minutes or so for a few hours until reaching the desired consistency and flavor. A diagram of an electric ice cream maker There are four types of electric ice cream machines. Each has an electric motor that drives the bowl or the paddle to stir the mixture. The major difference between the four is how the cooling is performed. Counter-top machines use a double-walled bowl with a solution between the walls (typically distilled water and urea) that freezes below 32 °F (0 °C). In a domestic freezer, this requires up to 24 hours before the machine is ready. Once frozen, the bowl is put into the machine, the mixture is added to the bowl, and the machine started. The paddles rotate, stirring the mixture as it gradually freezes through contact with the frozen bowl. After twenty to thirty minutes, the solution between the double walls thaws, and the ice cream freezes. This type of machine has the advantage of being relatively inexpensive; however, a pre-frozen bowl makes only one batch at a time. The bowl must be refrozen to make another batch. Multi-batches require extra bowls for the machine, which require extra freezer space. An ice cream maker that has to be placed inside the freezer. Small freezer-unit machines sit inside the freezer (or the freezer part of the refrigerator) and operate similar to a food processor in slow-motion. Every few seconds, the paddles stir the mixture to prevent formation of large ice crystals. When the ice cream sufficiently freezes, the paddles automatically stop rotating and lift. Since the mixture is cooled in the freezer, it takes longer to freeze than other ice cream makers, which work by placing the ice cream bowl in direct contact with the cooling element. A disadvantage is that the freezer door has to be closed over the flat cord, which is plugged into the nearest power outlet. However, some modern refrigerators have a built-in ice-cream maker as an accessory or a specialized electrical outlet for freezer-unit machines. It is not necessary to pre-freeze this type of ice cream maker. However, some people feel that this type of machine produces a lower-quality ice cream because of its slow-motion method. Also available are cordless, battery-operated ice-cream makers that may be placed directly in the freezer, although these tend to require expensive non-rechargeable potassium batteries[citation needed] as both rechargeable batteries and regular alkaline cells tend to perform poorly at low temperatures.[citation needed] A table top Gelato machine or Italian ice cream maker with its own built-in freezing system. More expensive, and usually larger, machines have a freezing mechanism built in and do not require a bowl to be pre-chilled. A few minutes after starting the cooling system, the mixture can be poured in and the paddle started. As with coolant-bowl machines, ice cream is ready in twenty to thirty minutes depending on the quantity and recipe. These machines can be used immediately with no preparation, and they make any number of batches of ice cream without a delay between batches. Some of these machines cannot be moved without waiting twelve hours before use since moving the unit upsets coolant in the freezing system. These machines are normally kept permanently in one position ready for use making them impractical in smaller kitchens. Electrically operated ice cream maker The fourth type of electric ice cream maker uses an outer tub filled with ice and salt for chilling using freezing point depression. An inner canister holds the ice cream mixture and churn and scraper assembly. A high-speed electric motor, geared at approximately 75 rpm, drives a mechanism that simultaneously rotates the canister, counter-rotates the scraper, and holds the churn paddles stationary. As the canister turns, the ice cream mixture freezes against the inner wall of the canister. The counter-rotating scraper constantly removes the frozen product from the canister wall and returns it to the mixture. The continuing turning motion of the canister against the stationary churn paddles causes the mixture to become increasingly thick. Enough time, ice and salt produces a smooth "hard packed" ice cream. ^ a b "Ice in ice cream: A friend and an enemy!". Dream Scoops. Retrieved 27 October 2017. ^ Johnson, George D. (2011). Profiles In Hue. Xlibris Corporation. p. 62. ISBN 9781456851200. ^ Chris Clarke (2012). The Science of Ice Cream. Royal Society of Chemistry. pp. 7–. ISBN 978-1-84973-127-0. ^ Mary Ellen Snodgrass (29 December 2004). Encyclopedia of Kitchen History. Routledge. pp. 504–. ISBN 978-1-135-45572-9. ^ "Agnes Marshall". www.penguin.co.uk. Retrieved 2020-02-24. ^ "Rachel Cooke: my ice-cream obsession". The Guardian. 16 October 2017. ^ Johnson, Nancy (9 Sep 1843). "Artificial Freezer Patent" (PDF). Google Patents. ^ Snodgrass, Mary Ellen (2004-12-29). Encyclopedia of Kitchen History. Routledge. ISBN 978-1-135-45572-9. ^ Alburger, Shaunta (24 Apr 2017). "The Effects of Salt on Ice Cubes". Sciencing.[permanent dead link] Hoffmann, Mable; Gar Hoffmann (2004). The Ice Cream and Frozen Yogurt Cookbook. Running Press. p. 11. ISBN 978-0-7624-1829-9. Retrieved from " 2Ice cream with a Cadbury Flake A 99 Flake, with a Cadbury Flake chocolate bar A 99 Flake, 99 or ninety-nine[1] is an ice cream cone with a Cadbury Flake inserted in the ice cream. The term can also refer to the half-sized Cadbury-produced Flake bar, itself specially made for such ice cream cones, and to a wrapped product marketed by Cadbury "for ice cream and culinary use". Created at the Cadbury's factory in Birmingham, England, the flake was originally designed to be a cuboid and to fit into a wafer.[2] By 1930, Cadbury's was selling half-length Flake "99s" specifically for serving in an ice cream cone.[3] A 99 Flake garnished with bubblegum-flavour syrup A 99 Flake is an ice cream cone, usually made with soft serve ice cream, into which a Flake bar has been inserted. The ice cream is usually vanilla flavoured. They are sold by ice cream vans and parlours. Variations include a 99 with two flakes – often referred to as a "double 99" or "bunny's ears" – and a 99 with strawberry or raspberry syrup on top, sometimes known as "monkey's blood".[3] Main article: Flake (chocolate bar) The Flake chocolate bar manufactured and marketed by Cadbury was first developed in the UK in 1920.[4] An employee of Cadbury's noted that when the excess chocolate from the moulds used to create other chocolate bars was drained off, it poured off in thin streams, cooling into distinctive ripples of chocolate with crumbling properties.[4] The early "99 Flake" took the form of an ice cream sandwich. It consisted of a Flake bar inserted between two servings of ice cream, then placed between two wafer biscuits. In 1930, Cadbury started producing a smaller version of the standard Flake bar especially for use with ice cream cones.[3] These were marketed under the name 99 Flake and sold loose in boxes rather than individually wrapped like the traditional Flake. The origins of the name are uncertain. One claim is that it was coined in Portobello, Scotland, where Stefano Arcari who had opened a shop in 1922 at 99 Portobello High Street – would break a large "Flake" in half and stick it in an ice cream. The name derived from the shop's address. A Cadbury representative took the naming idea to his company.[2][3] Another address-based claim for the "99" is made by the Dunkerleys in Gorton, Manchester, who operated a sweet shop at 99 Wellington Street.[5] Another naming possibility[2] is that it was named by immigrant Italian ice-cream sellers, many of whom were from the mountainous areas in Veneto, especially in the Bellunes Alps, Trentino, and Friuli. The name was in honour of the final wave of Italian First World War conscripts, born in 1899 and referred to as "i Ragazzi del 99" ("the Boys of '99"). In Italy they were held in such high esteem that some streets were named in their honour. The chocolate flake may have reminded the ice cream sellers of the long dark feather cocked at an angle in the conscripts' Alpini Regiment hats. The Cadbury website says that the reason behind the Flake being called a "99" has been "lost in the mists of time". However, the website also references an article from an old Cadbury works paper, which states that the name came from the guard of the Italian king, which consisted of 99 men and thus "anything really special or first class was known as 99."[6] ^ "ninety, adj. and n.". OED Online. June 2013. Oxford University Press. 2013-07-18. ^ a b c "My grandad created the '99' cone in Portobello". The Scotsman. 16 August 2015. Archived from the original on 16 August 2015. Retrieved 26 May 2023. ^ a b c d Oliver Thring (24 August 2010). "Consider the 99 Flake". The Guardian. Retrieved 15 November 2010. ^ a b "Corporate history of the product". Cadbury. Archived from the original on 2006-08-22. Retrieved 2011-04-17. ^ Kick the Bucket and Swing the Cat, p. PA474, at Google Books (based on the BBC television series Balderdash and Piffle), 2011 ^ Cadbury FAQ on names of products Archived 2009-03-14 at the Wayback Machine, Cadbury Media related to 99 Flake at Wikimedia Commons BBC News story about origin of the name Retrieved from " 3 The following pages link to 99 Flake External tools (link count transclusion count sorted list) · See help page for transcluding these entries Showing 50 items. View (previous 50 | next 50) (20 | 50 | 100 | 250 | 500)Neapolitan ice cream (links | edit) Ice cream (links | edit) Cadbury (links | edit) Milkshake (links | edit) Culture of the United Kingdom (links | edit) Ice milk (links | edit) Frozen yogurt (links | edit) Snow cream (links | edit) Ice cream cone (links | edit) Gelato (links | edit) Arctic roll (links | edit) Choc ice (links | edit) Frozen custard (links | edit) Granita (links | edit) Ice cream sandwich (links | edit) 99Flake (redirect page) (links | edit) List of ice cream brands (links | edit) Flake 99 (redirect page) (links | edit) Ice cream van (links | edit) Coffee cabinet (links | edit) Baked Alaska (links | edit) Kulfi (links | edit) Flake (chocolate bar) (links | edit) Sundae (links | edit) Rocky road (ice cream) (links | edit) Fried ice cream (links | edit) Spumoni (links | edit) Bananas Foster (links | edit) Dondurma (links | edit) Mint chocolate chip (links | edit) Ice cream maker (links | edit) Peach Melba (links | edit) Knickerbocker glory (links | edit) Ice cream float (links | edit) Italian ice (links | edit) Squround (links | edit) Butter Brickle (links | edit) Freeze-dried ice cream (links | edit) Ice cream parlor (links | edit) Creme de papaya (links | edit) Mix-in (links | edit) List of ice cream parlor chains (links | edit) Ice cream cake (links | edit) Green tea ice cream (links | edit) Cookies and cream (links | edit) Daniela Nardini (links | edit) Blue moon (ice cream) (links | edit) Soft serve (links | edit) Hokey pokey (ice cream) (links | edit) Biscuit Tortoni (links | edit) View (previous 50 | next 50) (20 | 50 | 100 | 250 | 500) Retrieved from " WhatLinksHere/99_Flake" Share — copy and redistribute the material in any medium or format for any purpose, even commercially. 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For example, other rights such as publicity, privacy, or moral rights may limit how you use the material. Rival ice cream maker recipes – no matter what model you have at home, we’ve got a host of recipes for you to choose from! So get out that Rival ice cream machine and start churning! Homemade Rival Ice Cream You can search for electric ice cream maker recipes alphabetically or by the categories below: You can also find recipes by looking for them right in the Rival Ice Cream Maker Manual. Try your favorite or try something new! About our Homemade Ice Cream Our ice cream maker recipes are just perfect for your Rival Ice Cream Maker. Each electric ice cream maker recipe makes about 1-1.5 quarts – but of course you can adjust the ingredients to meet your desired batch size. We have various versions of most recipes – both custard and Philadelphia style recipes. The Custard version is made with eggs, while the Philadelphia style has no eggs (plus we’ve reduced sugar and fat content in these recipes too). This is done without changing the delicious homemade taste. The Philadelphia style is perfect for people who are willing to sacrifice a little bit of texture for an easier to make ice cream. Ice Cream Recipes – Limited Only By Imagination Family time and home parties are only some of the options for using Rival Ice Cream Recipes. Delicious homemade ice cream can be the center of attention at picnics, festivals, parades and more. The unique tantalizing idea of having homemade ice cream at parties and social events is always a huge hit. Besides the unparalleled flavors, the charm of a homemade ice cream made using your Rival Ice Cream Maker is hard to beat. You can follow recipes verbatim or you can experiment with flavors and textures. About Rival White Mountain Ice Cream Makers Rival White Mountain Ice Cream Makers are a classic. White Mountain Ice Cream Makers have been around for more than 100 years and are perfect for your favorite Ice Cream Maker Recipes. This ice cream maker is a throw back to days when you made ice cream with a bucket and a crank – but if cranking isn’t for you, an electric crank model is available. Which ever model you choose you can have your home made ice in 20 to 40 minutes depending on the ice cream maker recipes you choose. Rival churns out delicious ice cream – now all you have to do is choose the ice cream recipe you’re craving. How do you make ice cream in a Rival ice cream maker? You can find your Rival ice cream maker manual here, or simply read the summary below. After washing all the parts, including the freezer canister, put the canister in the freezer for at least 24 hours. Prepare a recipe. Attach the mixing paddle to the inside of the canister, attach the canister to the base, and then secure the cover. Plug the machine into an outlet and turn it on (make sure that the dispensing lever is fully upright before turning on the machine). Pour your mixture into the chute. Run your Rival ice cream maker for 20-30 minutes or until mixture has reached a good consistency. If you have any mix-ins (e.g., candy, nuts, etc.) add them during the last five minutes. Finally, while the unit is on, place an ice cream cone or cup under the spout and pull down the dispensing lever. Enjoy! Go back to Rival Ice Cream Maker Main Page Go to Serving-Ice-Cream.com Home Page from Rival Ice Cream Maker Recipes Pinterest Facebook Twitter More Making homemade ice cream, fruity sorbet, or frozen yogurt for your family can be lots of fun during the hot summer months. If you don't have your instruction manual, here are instructions on how to use your Rival Ice Cream Maker to make cold and creamy ice cream and other frozen desserts at home. These instructions are for the traditional style of ice cream maker. It uses rock salt and ice in an outer bucket and churns the ice cream in a chilled canister. While these models are electric (no more hand-cranking required), Rival has also made ice cream makers that use gel-filled canisters. Those models are more like a small appliance, automatically churning ice cream in the frozen canister without the need for salt and ice. Since the method is different for the gel models, it's recommended that you visit the manufacturer's website for operating instructions. You'll get the best results out of your ice cream maker if you plan ahead: Prepare your favorite ice cream, sorbet, or frozen yogurt recipe. Chill the mixture in the refrigerator for an hour or two.Cool the canister of the ice cream maker in the refrigerator while the mixture is chilling.Make sure you have plenty of crushed ice and rock salt ready. Any recipe can be made lower fat by changing the main ingredient—the milk or cream. Substitute 1 percent milk for whole milk, whole milk for half-and-half, and evaporated skim milk or half-and-half for cream. Make these adjustments according to your personal preference. Keep in mind that the more fat in the mixture, the smoother and creamier the texture. Lower-fat recipes result in a refreshing lighter dessert with a less creamy texture. When everything is properly chilled, it's time to make ice cream! Pour the chilled ice cream mixture into the cooled ice cream canister. Fill the ice cream canister 3/4 full. The mixture will expand during the churning process, so do not overfill it. Insert the dasher, making sure it is positioned correctly into the canister indentation. Place the cover on the ice cream canister. Place the filled canister in the bucket, making sure it is centered and engages with the bottom of the bucket. Place the motor driver over the ice cream canister cover so that the stem of the dasher engages with the hole in the bottom of the motor driver. Plug the ice cream maker into an outlet. While the unit is running, add 2 inches of crushed ice to the bottom of the bucket. Sprinkle about 1/4 cup rock salt over the crushed ice. Continue layering crushed ice and rock salt until the ice level reaches the top of the rotating ice cream canister. Wait about 20 to 40 minutes for the ice cream maker to stop churning. The ice cream will be soft at this stage. Remove the motor driver and then remove the canister. Carefully clean the lid of the canister to prevent salt or water from entering the canister. Lift out the dasher and scrape it clean with a spatula. Pack down the ice cream in the canister and replace the lid. Place the ice cream canister in the freezer for several hours until the ice cream hardens. Transfer the completed ice cream to smaller freezer containers or enjoy immediately. Add more crushed ice and rock salt as needed while the machine is churning. If you are away from a freezer, drain the salted water and add fresh crushed ice. Cover the unit with a kitchen towel to keep it cold. There is a drain hole on the side of the bucket that allows the salted water to drain out of the bucket. If it becomes blocked while the unit is running, clear the blockage. If the unit jams during operation, unplug it and twist the canister a few times. Plug the unit back in and continue making ice cream. Making homemade ice cream, fruity sorbet, or frozen yogurt for your family can be lots of fun during the hot summer months. If you don't have your instruction manual, here are instructions on how to use your Rival Ice Cream Maker to make cold and creamy ice cream and other frozen desserts at home. These instructions are for the traditional style of ice cream maker. It uses rock salt and ice in an outer bucket and churns the ice cream in a chilled canister. 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There is a drain hole on the side of the bucket that allows the salted water to drain out of the bucket. If it becomes blocked while the unit is running, clear the blockage. If the unit jams during operation, unplug it and twist the canister a few times. Plug the unit back in and continue making ice cream. Ice cream is a sweet dessert that’s perfect for a hot summer day. It’s also a great snack to have during the fall and winter months when you’re going to be going to a lot of parties and functions. Ice cream is typically made with milk, eggs, and sugar. Sometimes ice cream is flavoured with herbs and spices like chocolate chips and nuts. While ice cream isn’t typically considered a healthy dessert, it is often high in calories. Creating homemade desserts has never been easier. This Rival ice cream maker makes it easy to make fresh, tasty ice cream at home. Its 4-quart electric freezer produces ice cream in 25 to 40 minutes. It cleans easily and closes automatically at the end of the cycle. It can be used with rock salt or regular salt. Today I will share with you 3 rival ice cream maker recipes which are extremely delicious and easy to make. So let’s get started! Vanilla ice cream is a popular dessert in many countries. In fact, it’s one of the most widely sold cookies in the world. Vanilla ice cream is a dark, creamy, and delicious flavour with a very distinct taste that is very hard to beat. Vanilla ice cream is a popular dessert in many countries. In fact, it’s one of the most widely sold cookies in the world. Vanilla ice cream is a dark, creamy, and delicious flavour with a very distinctive taste that is very hard to beat. Heavy cream (whipped), 1 ½ – 2 cupsMilk, 1 cupVanilla extract, 1 teaspoonSalt, ½ teaspoon or to taste2-3 eggsSugar, ½ cupsIce rocksChocolate chips Nuts Step 1 Get a large saucepan and warm the milk over medium heat. Pour in the heavy cream and salt, stirring constantly. Step 2 Stir in the vanilla extract to the milk and cream mixture and then add the sugar. Ice cream will have a vanilla-flavoured texture. Be careful not to burn it while stirring. Step 3 Once the mixture is smooth and thick, add the eggs and stir until the texture is smooth, fluffy, and creamy. Remove the pan from the heat and cool the mixture. Step 4 In a large bowl, combine the prepared mixture with the milk and place it in the refrigerator to chill for 12-14 hours. Additionally, cool the rival ice cream freezers by placing the grinding bowl in the freezer. Step 5 In the chilled grinding bowl, place out the frozen cream mixture. Once the bowl is placed correctly, turn on the ice cream maker and continue adding ice rocks and salt to maintain a freezing temperature. Step 6 Make ice cream balls after the mixture becomes creamy and smooth. Put the ice cream into a bowl and use a scoop spoon to scoop out balls. Finally, add chocolate chips and nuts to the ice cream scoops and your rival vanilla ice cream recipe is ready to enjoy. A rival homemade ice cream recipe like this is highly demanding. Easy to make and flavoured with mouth-watering vanilla, this was even more attractive. Now let’s try our special rival ice cream recipe. 3 large eggs Chilled milk, 3 cups Heavy cream (whipped), 2 cupsVanilla extract, 1 2 teaspoonSugar, 2 cupsSalt, ½ teaspoonRival ice cream mixes, 1 package Step 1 Add eggs and sugar to a mixing bowl and blend with a mixer until the mixture is foamy. Adding salt and whipping cream while mixing will get you a smooth cream. Step 2 Stir in the vanilla extract and let it sit for a few minutes. Refrigerate for 5 to 4 hours. Pour in the ice cream mix then blend well. Step 3 Pour the cream fillings into an ice cream maker and add the milk. Blend until foamy. Using the canister, scoop out a small amount of ice cream. Your Special rival ice cream is now ready. If you love strawberries, then you’re going to love strawberry ice cream. When it comes to ice cream, strawberry is a natural choice. It’s the only ice cream that is completely free of preservatives, fats, and sugars. This ice cream is also great for people with lactose intolerance. In this recipe, you will learn how to make strawberry ice cream using a rival ice cream maker. Whole Milk, 2 cups Half and Half, 2 cupsWhipping Cream, 4 cupsSugar, 1 ¾ cups Salt, 1/2 teaspoon Imitation Vanilla Extract, 1 tablespoonIce, 16 lbsIce cream salt, 1 boxPureed Strawberries, 4 cups Step 1 Start by heating the heavy bottom saucepan. We recommend using a 6- to 8-quart pan. Combine the milk products and reduce the burner to a low setting. Step 2 This is the point where we will scale the milk. If milk reaches 180 degrees, it is scalded. To keep an eye on the temperature, I use a quick read thermometer. Small bubbles will form on the edges along with steam. Stir the mixture frequently as well. Once the mixture reaches the desired temperature, remove it. Getting too hot will result in a bubble that erupts into a mess and the mixture will be destroyed. Step 3 You will now need to add in your sugar, salt, and vanilla flavouring. Combine well and stir until the sugar dissolves. Fill your ice cream canister with the mixture. Put in the fridge or freezer with the mixer paddle and lid. The mixture needs time to cool before it can be churned. Be sure not to let it freeze. It only needs to get cold. Step 4 Put the strawberries in a bowl and place them in the refrigerator until they are chilled. Remove your chilled strawberry mixture from the refrigerator or freezer and add it to your chilled mixture. Step 5 Put your canister in the ice cream maker. Layer ice and salt around the canister. Alternating ice and salt will keep the ice cream bucket just below its hole. Attach the motor to the ice cream bucket. Step 6 The bucket gets wrapped in a towel before I start. It helps catch sweat and insulates the bucket as well. Don’t cover up the motor or the fan on top of it. Step 7 The motor will stop as soon as you finish your ice cream. The time may vary. It is also a good idea to keep an eye on the melting ice and salt mix. The water can be poured off through the hole in the side of the bucket and salt and ice can be added until the bucket is full. Step 8 Taking the canister from the rival ice cream maker after the motor stops is easy. Remove the paddle from the mixer at the hospital. Put the canister back in the freezer for a few hours to let the ice cream harden. Cuisine: American Cuisine type: Dessert Servings: 6 Servings Preparation time: 8 Hours Cooking time: 2 Hours Total time: 10 Hours Also Read: 3 Dash Ice Cream Maker Recipes Get the most out of your Rival ice cream maker with our recipes, tips, and tricks. From classic vanilla to rocky road, create unique flavors with our expert guide. Unique Rival Ice Cream Maker Features When it comes to making delicious ice cream at home, having the right tools can make all the difference. That’s why Rival Ice Cream Makers stand out from the competition, offering a range of innovative features that take your ice cream game to the next level. But what exactly sets Rival apart from other ice cream makers on the market? Slow-Churn Technology Imagine being able to churn rich, creamy ice cream at a pace that’s perfectly suited to the type of mix-in you’re using. With Rival’s slow-churn technology, you can do just that. By slowing down the churning process, you can ensure that your mix-ins are evenly distributed throughout the ice cream, creating a texture that’s both smooth and chunky at the same time. It’s the perfect solution for those who like a little excitement in their ice cream! Compact Design for Easy Storage Let’s face it: kitchen countertops can quickly become cluttered, making it difficult to find space for yet another appliance. That’s why Rival Ice Cream Makers have been designed with compactness in mind. With their sleek, modern design, these machines can be easily stowed away in a cabinet or on a high shelf, freeing up valuable counter space for other essentials. And when you do need to use it, the compact design makes it easy to maneuver and store. Advanced Air-Cooling System We’ve all been there: patiently waiting for our ice cream to churn, only to find that it’s still a soggy, slushy mess. The culprit behind this disappointment is often inadequate cooling. That’s why Rival Ice Cream Makers feature an advanced air-cooling system, designed to keep your ice cream at the perfect temperature throughout the churning process. The result? Creamy, smooth ice cream that’s ready to devour in no time! Popular Rival Ice Cream Maker Recipes Are you ready to unlock the full potential of your Rival ice cream maker? With its powerful slow-churn technology, you can create a wide range of delicious and unique flavors that will impress family and friends alike. In this section, we’ll explore three popular recipes that are sure to become new favorites. Classic Vanilla Bean Ice Cream Ah, classic vanilla – the ultimate comfort food. This creamy, sweet, and utterly divine flavor is a staple for a reason. With your Rival ice cream maker, you can create a velvety-smooth vanilla bean ice cream that’s simply irresistible. Simply combine 2 cups of heavy cream, 1 cup of whole milk, 1/2 cup of granulated sugar, and 1 tsp of vanilla extract in your mixing bowl. Churn according to your machine’s instructions, and voilà! You’ll be scooping out creamy, dreamy servings in no time. Strawberry Cheesecake Ice Cream Who says you can’t have your cake and eat it, too? This strawberry cheesecake ice cream is the perfect blend of sweet and savory, with a hint of tanginess that will leave you wanting more. Combine 2 cups of heavy cream, 1 cup of whole milk, 1/2 cup of granulated sugar, 1/4 cup of strawberry puree, and 1 tsp of vanilla extract in your mixing bowl. Add in 1/2 cup of crushed graham cracker crumbs and 1/2 cup of diced strawberries during the last 2 minutes of churning for an extra-special treat. Rocky Road Ice Cream with Nuts and Marshmallows Get ready to indulge in the ultimate Rocky Road experience! This decadent flavor combines the richness of chocolate, the crunch of nuts, and the fluffy sweetness of marshmallows in one unforgettable package. Mix 2 cups of heavy cream, 1 cup of whole milk, 1/2 cup of granulated sugar, 1/4 cup of unsweetened cocoa powder, and 1 tsp of vanilla extract in your mixing bowl. Add in 1 cup of chopped walnuts, 1 cup of mini marshmallows, and 1 cup of chocolate chips during the last 2 minutes of churning for a thrilling adventure in every bite. Tips for Using Your Rival Ice Cream Maker Getting the most out of your Rival ice cream maker requires a combination of preparation, patience, and practice. With these tips, you’ll be well on your way to churning out creamy, delicious ice cream like a pro. Choosing the Right Mixing Bowl Imagine trying to mix a thick, sticky dough in a bowl that’s too small – it’s a recipe for disaster! The same principle applies when making ice cream. You’ll need a mixing bowl that’s large enough to handle the volume of your ingredients. A stainless steel or glass bowl is ideal, as they can withstand the cold temperatures and won’t react with your ingredients. A bowl with a non-slip base is also a plus, as it will prevent it from slipping and sliding around while you’re mixing. Pre-Chilling the Ice Cream Maker Pre-chilling your Rival ice cream maker is a crucial step that’s often overlooked. Think of it like preparing a camera for a photo shoot – you need to set the stage before you can capture the perfect shot. Failing to pre-chill your maker can result in ice cream that’s more like a slushy than a creamy treat. Simply place the bowl and beater in the freezer for at least 2 hours or overnight before churning. This ensures that your mixture will freeze evenly and quickly, resulting in a smooth, consistent texture. Adding Mix-Ins for Added Flavor The fun part – adding mix-ins! This is where you can get creative and turn your ice cream into a unique masterpiece. But don’t just throw in any old ingredients; consider the flavors and textures you’re combining. Will the mix-ins complement or clash with each other? For example, if you’re making a strawberry ice cream, you might want to add some crushed cookies or nuts to provide a satisfying crunch. Just remember to fold in your mix-ins during the last 2 minutes of churning to prevent them from getting stuck in the ice cream maker. Rival Ice Cream Maker vs. Other Brands When it comes to choosing an ice cream maker, the market is flooded with options. But how does the Rival Ice Cream Maker stack up against its competitors? In this section, we’ll delve into the comparisons between Rival and other popular brands, as well as explore the unique selling points that set Rival apart. Comparison to KitchenAid Ice Cream Makers KitchenAid is a well-known brand in the world of kitchen appliances, and their ice cream makers are no exception. But how does Rival’s offering compare? For starters, Rival’s ice cream maker is more affordable than KitchenAid’s, making it a more accessible option for those on a budget. Additionally, Rival’s compact design makes it easier to store and maneuver, whereas KitchenAid’s larger size can be a drawback for those with limited kitchen space. On the flip side, KitchenAid’s ice cream maker comes with a built-in freezer bowl, eliminating the need for pre-chilling. It ultimately comes down to your specific needs and priorities. Difference from Gelato Makers Gelato makers are a distinct breed from ice cream makers, and Rival’s product is no exception. One key difference is the churning speed: gelato makers typically churn at a slower pace to introduce less air into the mix, resulting in a denser, creamier texture. Rival’s ice cream maker, on the other hand, is designed to incorporate air and create a lighter, fluffier texture. Another difference lies in the temperature control: gelato makers often have a warmer temperature setting to accommodate the sugar content of gelato, whereas Rival’s ice cream maker is optimized for colder temperatures. These distinctions are crucial to consider when deciding between an ice cream maker and a gelato maker. Unique Selling Points of Rival Ice Cream Makers So what sets Rival’s ice cream maker apart from the rest? For one, its advanced air-cooling system ensures consistent churning and faster freezing, resulting in a smoother, creamier ice cream. Additionally, Rival’s compact design and slow-churn technology make it an ideal choice for home cooks who want to create high-quality ice cream without taking up too much space. Finally, Rival’s ice cream maker is notoriously easy to use, even for beginners, making it an excellent option for those new to the world of homemade ice cream. Creative Mix-Ins for Rival Ice Cream Makers When it comes to taking your Rival ice cream maker to the next level, creative mix-ins can make all the difference. Imagine being able to create unique and delicious flavor combinations that will impress friends and family alike. The possibilities are endless, and in this section, we’ll explore some exciting mix-in ideas to get you started. Fresh or Dried Fruits for Added Flavor Fresh fruits like strawberries, blueberries, or raspberries can add natural sweetness and a burst of flavor to your ice cream. Alternatively, dried fruits like cranberries, apricots, or cherries can provide a chewy texture and concentrated flavor. The key is to balance the sweetness of the fruits with the richness of the cream. For example, try pairing sweet strawberries with a hint of balsamic vinegar or combining tart cranberries with a drizzle of honey. Nuts, Candy Pieces, or Cookie Dough Chunks If you’re looking for added texture and crunch, nuts, candy pieces, or cookie dough chunks can be a great addition to your ice cream. Imagine the crunch of chopped peanuts or walnuts, the sweetness of M&M’s, or the gooeyness of cookie dough chunks. These mix-ins can add a playful touch to your ice cream and make it more engaging to eat. Spices, Herbs, or Zest for Unique Flavor Combinations Why not take your ice cream to the next level with some unexpected flavors? Spices like cinnamon, nutmeg, or cardamom can add warmth and depth to your ice cream. Herbs like basil, mint, or lemongrass can create refreshing and cooling flavors. Zest from citrus fruits like oranges, lemons, or limes can provide a bright and uplifting note to your ice cream. The possibilities are endless, and the key is to experiment and find the right balance of flavors. For example, try pairing cinnamon with apple pie-inspired flavors or combining lemongrass with coconut and lime for a tropical twist. This post may contain affiliate links. I may receive a small commission at no extra cost to you. All opinions remain my own. An ice cream maker’s a beloved kitchen tool, bringing joy for many years. It’s a straightforward machine that can churn out delicious ice cream, sorbet, or frozen yogurt with just a few easy steps. But if you’ve got a rival ice cream maker in your home, you need these recipes to keep your family happy and your taste buds tingling. This recipe is for those who have a rival ice cream maker. It is simple to follow and results in delicious ice cream that rivals any store-bought brand. The best part? It only requires four ingredients! Rival Ice Cream Maker is an electric kitchen appliance used to make ice cream. It usually consists of a freezer bowl and an electric motor that turns a paddle or stirrer to mix the ice cream ingredients as they freeze. The Rival Ice Cream Maker can be used to make various flavors of ice cream, sorbet, frozen yogurt, and gelato. There are different types of Rival Ice Cream Maker available in the market, such as: Manual Rival Ice Cream Makers: These ice cream makers need to be manually operated and usually come with a freezer bowl that needs to be pre-frozen for about 24 hours before making the ice cream. Automatic Rival Ice Cream Makers: These ice cream makers are automatic and come with a built-in freezer. They are easy to use as they automatically mix and freeze the ice cream ingredients. Rival Ice Cream Maker is a popular kitchen appliance among ice cream lovers, allowing them to make their favorite frozen treat at home. It is also a perfect appliance for entertaining guests as it can be used to make various ice cream flavors. Using a Rival ice cream maker is very simple. Just add the ingredients to the frozen bowl, turn on the machine, and let it do its job. The paddle will mix the ingredients as they freeze, and you’ll have delicious ice cream. Many delicious recipes can be made with a Rival Ice Cream Maker. Some of our favorites include: 2 cups heavy cream 1 cup whole milk 1 cup granulated sugar 2 teaspoon vanilla extract 1. Add all ingredients to the frozen bowl of your Rival Ice Cream Maker. 2. Turn on the machine and let it mix the ingredients until they are combined, and the ice cream is smooth. 3. Serve immediately or store in the freezer for later. 1 cup of heavy cream 1 cup of whole milk 1 cup of granulated sugar 1 teaspoon of vanilla extract 6 egg yolks 1 pint of your favorite ice cream flavor (I used chocolate) 1. Combine the heavy cream, whole milk, granulated sugar, and vanilla extract in a medium saucepan over medium heat. 2. Cook the mixture until it comes to a simmer, stirring frequently. 3. In a separate bowl, whisk the egg yolks together. 4. Slowly pour the hot cream mixture into the egg yolks, whisking constantly. 5. Pour the mixture into the saucepan and cook over low heat until it thickens and coats the back of a spoon. 6. Remove the pan from the heat and add your favorite ice cream flavor. 7. Stir until combined and pour into your ice cream maker. 8. Follow the manufacturer’s instructions for making ice cream. 2 cups heavy cream 1 cup whole milk 3/4 cup granulated sugar, divided 1 teaspoon vanilla extract 1/2 pint strawberries, hulled and halved (about 1 cup) 1. Whisk together heavy cream, whole milk, 1/2 cup granulated sugar, and vanilla extract in a medium bowl. 2. Pour the mixture into the frozen bowl of your ice cream maker, and add strawberries. 3. Churn according to the manufacturer’s instructions until thick and creamy. 4. Serve immediately, or store in a freezer-safe container for later. Look no further if you’re looking for a delicious and easy strawberry ice cream recipe! This recipe uses a Rival ice cream maker to churn the cream and strawberries into a smooth and creamy treat. You can enjoy it right away or store it in the freezer for later. Either way, it’s sure to be a hit with family and friends! Once your ice cream is made, it’s essential to store it properly, so it doesn’t melt and become a sticky mess. We recommend transferring the ice cream to an airtight container and storing it in the freezer for up to 2 months. When you’re ready to enjoy it, just let it thaw for a few minutes, so it’s soft enough to scoop. If you are using a Rival ice cream maker, it is essential to follow the instructions that come with the machine. It is also essential to store the ice cream properly to keep it from melting and becoming a sticky mess. We recommend transferring the ice cream to an airtight container and storing it in the freezer for up to 2 months. When you’re ready to enjoy the ice cream, just let it thaw for a few minutes, so it’s soft enough to scoop. Rock salt is a common ingredient in ice cream makers. It is added to the ice cream mixture to lower the freezing point, which helps the ice cream to freeze faster and results in a smoother texture. Some home ice cream recipes call for adding rock salt to the ice in the machine, but this is unnecessary. The salt will dissolve into the mixture as it freezes and will not impact the final product’s flavor. Adding rock salt to the ice cream mixture is the most effective way to ensure it freezes properly. Rival Ice Cream Maker is an electric kitchen appliance used to make ice cream. 2 cups heavy cream1 cup whole milk1 cup granulated sugar2 teaspoon vanilla extract Add all ingredients to the frozen bowl of your Rival Ice Cream Maker.Turn on the machine and let it mix the ingredients until they are combined, and the ice cream is smooth.Serve immediately or store in the freezer for later. Calories: 1279kcalCarbohydrates: 113gProtein: 11gFat: 90gSaturated Fat: 57gPolyunsaturated Fat: 4gMonounsaturated Fat: 23gCholesterol: 284mgSodium: 112mgPotassium: 417mgSugar: 113gVitamin A: 3696IUVitamin C: 1mgCalcium: 309mgIron: 0.3mg Rival ice cream maker is a popular kitchen appliance that allows you to make delicious homemade ice cream, frozen yogurt, and sorbet right in the comfort of your own home. It’s a great way to enjoy your favorite frozen treats without having to go to the store or spend a lot of money on expensive store-bought options. Using a Rival ice cream maker is simple and fun, and it’s a great way to get creative in the kitchen. In this article, we’ll discuss how to use a Rival ice cream maker to create your own frozen masterpieces. Do you like this article? Getting Started Before you start using your Rival ice cream maker, it’s important to read the instruction manual that comes with it. This will give you a clear idea of how the machine works and any specific instructions for your particular model. Once you’re familiar with the machine, you can start gathering your ingredients and preparing your ice cream mixture. Mixing the Ingredients To make ice cream using a Rival ice cream maker, you’ll need to mix your ingredients together to create a smooth, creamy mixture. This typically involves combining heavy cream, milk, sugar, and other flavorings in a large mixing bowl. Once your mixture is well-combined, you can pour it into the ice cream maker and start the freezing process. Freezing the Mixture Once the ice cream maker is set up and the mixture is poured in, the machine will begin to freeze the mixture. This process can take anywhere from 20 to 40 minutes, depending on the recipe and the specific ice cream maker you’re using. It’s important to pay attention to the consistency of the mixture as it freezes, as this will help you determine when the ice cream is ready. Serving and Storing Once the ice cream has reached the desired consistency, you can remove it from the machine and serve it immediately. If you’d prefer a firmer texture, you can transfer the ice cream to a container and place it in the freezer for a few hours. This will give you a delicious, homemade frozen treat that you can enjoy at any time. Frequently Asked Questions How do I clean my Rival ice cream maker? Cleaning your Rival ice cream maker is simple. After using the machine, make sure to unplug it and allow it to cool down. Once it’s cooled, you can disassemble the parts and wash them with warm, soapy water. Be sure to dry each piece thoroughly before reassembling the machine. Can I make dairy-free ice cream in a Rival ice cream maker? Yes, you can absolutely make dairy-free ice cream in a Rival ice cream maker. There are plenty of recipes available that use alternative milks and creams, as well as other non-dairy ingredients, to create delicious frozen treats. Can I use my Rival ice cream maker to make other frozen desserts? While Rival ice cream makers are designed for making ice cream, they can also be used to make other frozen desserts like sorbet and frozen yogurt. Simply use a different recipe that’s tailored to your desired dessert, and follow the instructions for your machine accordingly. How do I know when my ice cream is ready? You can tell when your ice cream is ready by checking its consistency. It should be smooth, creamy, and have a firm texture. Keep an eye on it as it freezes, and stop the machine once it reaches the desired consistency. Can I add mix-ins to my ice cream while it’s freezing? Yes, you can absolutely add mix-ins to your ice cream as it’s freezing. Just be sure to do so towards the end of the freezing process, so the mix-ins are evenly distributed throughout the ice cream. Can I make sugar-free ice cream in a Rival ice cream maker? Yes, you can make sugar-free ice cream in a Rival ice cream maker. There are plenty of recipes available that use alternative sweeteners to create delicious, low-sugar frozen treats. How long does it take to freeze the ice cream? The freezing time for the ice cream can vary depending on the recipe and the specific ice cream maker you’re using. It can take anywhere from 20 to 40 minutes to freeze the ice cream to the desired consistency. How do I prevent my ice cream from getting too icy? To prevent your ice cream from getting too icy, it’s important to use the right balance of ingredients and to follow the recipe instructions carefully. Adding a small amount of alcohol or corn syrup to the mixture can also help to keep the ice cream smooth and creamy. Can I make multiple batches of ice cream in a Rival ice cream maker? Yes, you can absolutely make multiple batches of ice cream in a Rival ice cream maker. Simply clean the machine between batches, and you can continue making delicious frozen treats to enjoy. What is the warranty on a Rival ice cream maker? The warranty on a Rival ice cream maker will vary depending on the specific model you purchase. Be sure to check the warranty information that comes with your machine for details on coverage and duration. Can children use a Rival ice cream maker? Children can definitely use a Rival ice cream maker with supervision from an adult. It’s a great way to involve kids in the kitchen and teach them about the joy of making homemade treats. Watch this awesome video to spice up your cooking! Your friends have asked us these questions - Check out the answers!