

*Oster*<sup>®</sup>



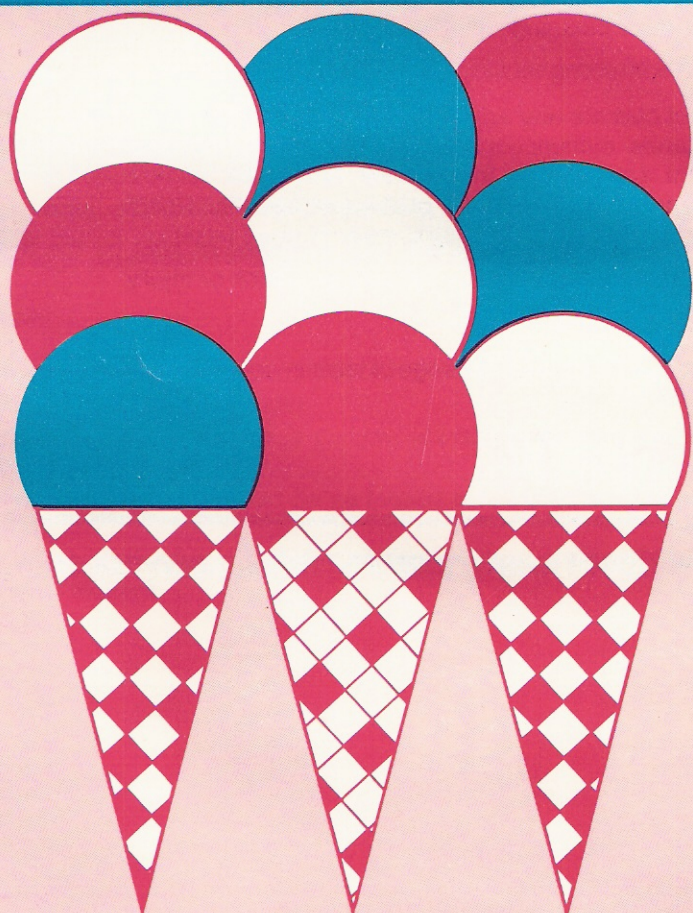
**QUICK-FREEZE<sup>™</sup>**



**ICE CREAM**



**MAKER**



**RECIPES AND INSTRUCTIONS**



## IMPORTANT SAFEGUARDS

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When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. To protect against risk of electrical shock do not put motor base in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.

## SAVE THESE INSTRUCTIONS

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★ THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY.





# INTRODUCTION

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Congratulations on owning an Oster "Quick-Freeze" Ice Cream Maker! This easy-to-use appliance makes all your favorite frozen creations in a snap!

From sinful ice creams to rich custards... creamy frozen yogurts to mouth-watering sherbets... gourmet sorbets to refreshing ices... you'll be the most famous "cook" on the block.

Try each one of the taste-tempting recipes in this cookbook... then let your imagination run wild! Chop up a candy bar or purée your favorite fruit in your Osterizer blender and mix it into a basic recipe. There's no end to the combinations you can create. Best of all, some of "your specialties" can be ready in minutes!

The Oster "Quick-Freeze" Ice Cream Maker... it makes your kitchen even more versatile.

This unit uses ordinary table salt and ice cubes. It is Not Necessary to use rock salt or crushed ice in this unit.

## BEFORE USING FOR THE FIRST TIME

After unpacking, disassemble unit before using for the first time. Wash all parts (except Ice Bucket and Motor Base) in warm, soapy water. Rinse and dry immediately. DO NOT IMMERSE ICE BUCKET OR MOTOR BASE.

## MAINTENANCE

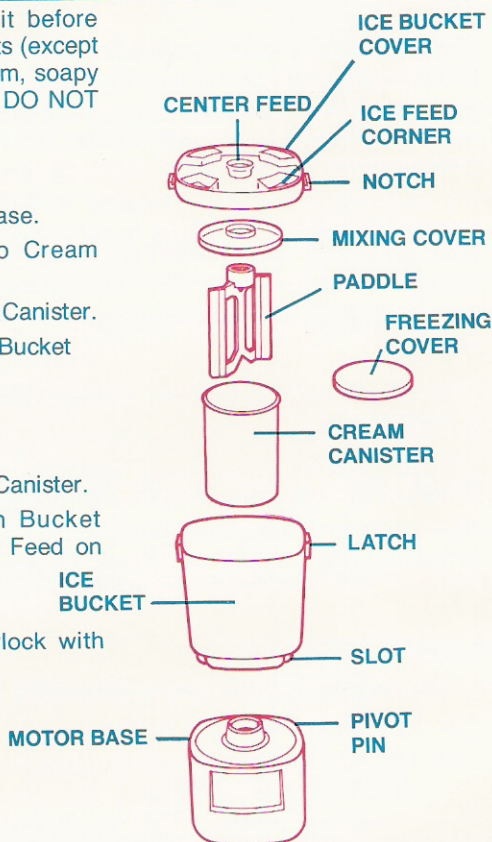
1. If the canister stalls or fails to rotate while processing:
  - A. Turn off unit and allow to cool.
  - B. After cooling, turn unit on. If Canister still fails to rotate, return unit to an authorized service facility.
2. Any servicing needed should be performed **only** by an authorized service facility.
3. Always specify the Oster model located on the bottom of the motor base when service is required.

# INSTRUCTIONS

After unpacking, disassemble unit before using for the first time. Wash all parts (except Ice Bucket and Motor Base) in warm, soapy water. Rinse and dry immediately. DO NOT IMMERSE ICE BUCKET.

## HOW TO ASSEMBLE

1. Position Ice Bucket on Motor Base.
2. Pour ice cream mixture into Cream Canister.
3. Place Freezing Cover on Cream Canister.
4. Position Cream Canister in Ice Bucket
5. Add ice and salt as directed.
6. Remove Freezing Cover.
7. Insert Paddle.
8. Place Mixing Cover on Cream Canister.
9. Place Ice Bucket Cover on Bucket engaging Paddle with Center Feed on both covers.
10. Swing Latches up and interlock with Notches on Cover.



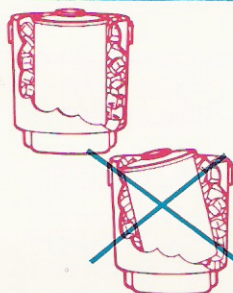
## TO PROCESS YOUR FAVORITE RECIPE

(You will need approximately: 2 cups (500mL) table salt and approximately 6 trays of cubes. It is NOT NECESSARY to use rock salt or crushed ice in this unit.)

1. Prepare recipe as directed.
2. Pour into Cream Canister. (To prevent overload and damage to the unit, do not prepare more than one batch of ice cream at a time.)
3. Put Freezing Cover in place.
4. Position Cream Canister in Ice Bucket.
5. Layer ice and salt solution as follows:



# INSTRUCTIONS



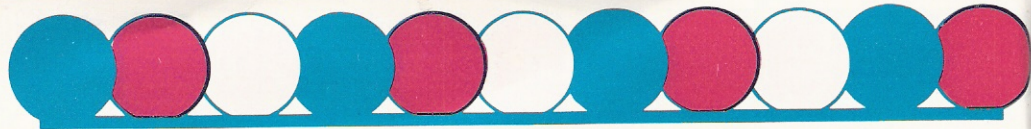
- A. Pour 1 cup (250mL) cold water into Ice Bucket.
  - B. Place a 1" (2.5cm) layer of ice cubes around Cream Canister in Ice Bucket. (Hint: Cream Canister should stand straight while layering.)
  - C. Sprinkle  $\frac{1}{3}$  cup (75mL) table salt or  $\frac{1}{4}$  cup (50mL) kosher (coarse) salt on ice.
  - D. Continue layering ice and salt to the top of the Ice Bucket.
  - E. Pour 1 cup (250mL) cold water over top ice layer.
6. Remove Freezing Cover.
  7. Insert Paddle and put Mixing Cover in place.
  8. Place Ice Bucket Cover on Ice Bucket. Latch.
  9. Turn unit on.
  10. As ice melts, add more ice cubes through Ice Feed Corners. For each 1 cup (250mL) of ice cubes added, add  $\frac{1}{4}$  cup (50mL) salt.
  11. Process until desired consistency is reached or until frozen mixture reaches Cream Canister Cover.\* REMINDER: DO NOT OVERPROCESS ICE CREAM. DAMAGE TO UNIT COULD OCCUR.
- Approximate Times**
- |                                |                                  |
|--------------------------------|----------------------------------|
| Ice Cream – 18-25 minutes      | Sherbet – 20-25 minutes          |
| Frozen Custard – 18-25 minutes | Ices and Sorbets – 12-20 minutes |
| Frozen Yogurt – 18-25 minutes  |                                  |
12. To use Center Feed:

(Use the Center Feed to add nuts and chocolate bits or to make swirled ice creams . . . there's no end to the uses of this feature.)



- A. Place ingredients to be added in measuring cup with pouring spout.
- B. When frozen mixture comes within  $\frac{1}{2}$ " (1.25cm) of Cream Canister Cover or desired consistency is reached,\* pour dry ingredients through Center Feed. Churn until mixture reaches desired consistency. Do not add these ingredients too early. They will settle to the bottom of the mixture and slow freezing.
- C. For swirled ice creams, when frozen mixture comes within  $\frac{1}{2}$ " (1.2cm) of Cream Canister Cover (or desired consistency is reached\*), add room temperature liquid ingredients through Center Feed. DO NOT ADD HOT SYRUPS TO FROZEN MIXTURE. After liquid ingredients are added, allow Paddle to swirl ONCE so Canister turns one revolution only.

\* Note: Some recipes will not reach top of canister due to their density or to the size of the recipe.



# INSTRUCTIONS

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- D. Hint: Instead of chopping chocolate bits, melt them and allow to cool slightly. When ice cream is almost finished, pour melted mixture in a thin stream through Center Feed. Chocolate will harden immediately and form a "shaved chocolate" appearance.

13. Turn unit off.

## TO DISASSEMBLE UNIT

1. Unplug "Quick-Freeze" Ice Cream Maker.
2. Remove Ice Cream Bucket from Motor Base.
3. Unlatch Ice Bucket Cover. Remove.
4. Remove Cream Canister from Ice Bucket.
5. Wipe Mixing Cover to remove salt residue and remove. Set aside.
6. Lift out Paddle. Scrape clean with rubber spatula. Set aside.
7. Serve ice cream with your favorite toppings or harden as directed below.

## TO HARDEN ICE CREAM

In Your Freezer:

1. Pack ice cream down in Cream Canister. Seal with flexible plastic Freezing Cover. Wipe dry. (If you wish to make additional batches, you may transfer ice cream to a separate plastic container. Seal with a tight cover.)
2. Freeze several hours or until desired hardness is reached.

In Your "Quick-Freeze" Ice Cream Maker:

1. When ice cream has reached desired consistency, turn unit off. Do not open Ice Bucket.
2. Remove Ice Bucket from motor base. Add additional ice if necessary.
3. Cover top of Ice Bucket with newspapers or heavy cloth for insulation.
4. Allow mixture to harden 2-3 hours or until desired consistency is reached. (Ice cream will still be of a soft serve consistency.)

## CARE AND CLEANING

1. Wash Cream Canister, Paddle and both Mixing and Freezing covers in hot, soapy water. Rinse well and dry.
2. Clean Ice Bucket and Cover thoroughly with a clean, damp cloth to remove salt residue. Wipe clean and dry. (DO NOT IMMERSE ICE BUCKET.)
3. Wipe Motor Base with clean, damp cloth to remove salt residue. Dry. (DO NOT IMMERSE MOTOR BASE.)





# INSTRUCTIONS

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4. Do not reassemble unit for further processing or storage until all parts are completely dry.
5. Do not wash any parts in dishwasher.

## HELPFUL HINTS FOR FREEZING

Times needed for freezing as well as consistency of ice cream will vary according to ingredients in mixture, temperature of ingredients, size of ice, coarseness of salt and room temperature. Try these hints to make ice cream to your personal preference.

1. To freeze your favorite mixture more quickly, always use chilled ingredients.
2. After mixing ingredients together in Cream Canister, cover and place in refrigerator to keep chilled until you are ready to freeze the mixture.
3. If your ice cream was lumpy or hardened too quickly, next time reduce the table salt layers from  $\frac{1}{3}$  cup (75mL) to  $\frac{1}{4}$  cup (50mL).
4. If your ice cream was too soft or did not freeze quickly, next time increase the table salt layers from  $\frac{1}{3}$  cup (75mL) to  $\frac{1}{2}$  cup (125mL).
5. If you use your own mixture, be sure to adjust ingredients to NO MORE than 1  $\frac{1}{4}$  quarts (1.25L).
6. For very stiff ice cream, fill the canister no more than half full (1 quart or 1L). Process normally.
7. DO NOT OVERPROCESS ICE CREAM. If the Canister movement slows down or stops, the mixture is stiff. TURN OFF UNIT.
8. When using cooked mixtures, allow to chill before processing.
9. Do not add last-minute ingredients (chocolate bits, nuts, syrups) too early. They will settle to the bottom of the mixture and slow freezing.

## TIPS FOR TASTY DESSERTS

1. Always use pure vanilla and other extracts. Imitations lose flavor when frozen.
2. When cooking eggs for a mixture, cook on low heat, stirring constantly. Do not allow mixture to overheat and curdle. Freezing a curdled mixture will make ice cream very lumpy.
3. Instead of chopping chocolate chips, melt them and allow to cool slightly. When ice cream is almost finished, pour melted mixture in a thin stream through Center Feed. Chocolate will harden immediately and form a "shaved chocolate" appearance in ice cream.
4. Chopped fruit and nuts mix in more easily than whole pieces.
5. Food colorings should be added sparingly. Always add prior to freezing. Mix thoroughly.
6. Alcohol inhibits freezing, do not use. Use flavorings or extracts.



# ICE CREAM

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## Easy Vanilla Ice Cream

2 cups (500mL) whipping cream  
2 cups (500mL) half and half

1 cup (250mL) sugar  
1 tablespoon (15mL) vanilla extract

Combine all ingredients in Cream Canister. Stir until sugar is dissolved. Freeze as directed.

*Yield: Approx. 1½ quarts (1.5L)*

### Variations:

**Chocolate Chip:** Add ⅔ cup (150mL) miniature or chopped chocolate chips immediately after freezing.\*

**Cookies with Cream:** Add 10 crushed chocolate sandwich cookies to ice cream immediately after freezing.\*

**Tin Roof Delight:** Combine ½ cup (125mL) Chocolate Fudge Sauce and ¾ cup (200mL) chopped Spanish peanuts. Swirl into ice cream immediately after freezing.\*

**Fudge Revel:** Swirl ½ cup (125mL) Chocolate Fudge Sauce in ice cream immediately after freezing.\*

**Caramel Revel:** Swirl ½ cup (125mL) Caramel Sauce in ice cream immediately after freezing.\*

**Cherry Chip:** Add 1 cup (250mL) chopped maraschino cherries to ice cream immediately after freezing.\*

**Peppermint Stick:** Add ⅔ cup (150mL) crushed peppermint candies to ice cream immediately after freezing.\*

\*See instructions "To Use Center Feed" on page 4.

## Cinnamon Ice Cream

2 cups (500mL) whipping cream  
2 cups (500mL) half and half  
1 cup (250mL) sugar

1 tablespoon (15mL) ground  
cinnamon  
1½ teaspoons (7mL) vanilla extract

Combine all ingredients in Cream Canister. Stir until sugar dissolves. Freeze as directed.





# ICE CREAM

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## Easy Chocolate Ice Cream

2 cups (500mL) half and half  
1½ cups (375mL) sugar  
½ cup (125mL) cocoa powder

1 teaspoon (5mL) vanilla extract  
2 cups (500mL) whipping cream

Combine half and half, sugar, cocoa powder and vanilla in Osterizer blender container. Cover and process at a LOW speed until smooth. Pour mixture into Cream Canister. Stir in whipping cream. Freeze as directed.

*Yield: Approx. 1½ quarts (1.5L)*

### Variations:

**Toasted Almond Fudge:** Add ¾ cup (200mL) toasted slivered almonds to ice cream immediately after freezing.\*

**Marshmallow Revel:** Swirl 1 cup (250mL) marshmallow creme in ice cream immediately after freezing.\*

**Mandarin Orange Surprise:** Reduce half and half to 1 cup (250mL). Add ¾ cup (200mL) orange juice to recipe before freezing. Freeze as directed.

**Rocky Road Delight:** Swirl ½ cup (125mL) each of miniature marshmallows and peanuts into ice cream immediately after freezing.\*

**Chocolate Chocolate Chip:** Swirl ½ cup (125mL) miniature or chopped chocolate chips into ice cream immediately after freezing.\*

**Mocha:** Add 1½ tsps. (7mL) instant coffee powder to recipe before freezing. Freeze as directed.

**Mocha Chip:** Swirl ½ cup (125mL) miniature or chopped chocolate chips to Mocha Ice Cream (above) immediately after freezing.\*

\* See instructions "To Use Center Feed" on page 4.

## Strawberry Ice Cream

2 cups (500mL) fresh or frozen  
strawberries  
2 cups (500mL) whipping cream  
1 cup (250mL) half and half

1 cup (250mL) sugar  
2 teaspoons (10mL) vanilla extract  
1 drop red food coloring

Place strawberries in Osterizer blender container. Cover and process at a LOW speed until chopped. Pour into Cream Canister. Add remaining ingredients. Stir until sugar is dissolved. Freeze as directed.

*Yield: Approx. 1½ quarts (1.5L)*



# ICE CREAM

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## Coffee Ice Cream

2 cups (500mL) whipping cream  
2 cups (500mL) half and half  
1 cup (250mL) sugar

1½ tablespoons (22mL) instant  
coffee powder  
1½ teaspoons (7mL) vanilla extract

Combine all ingredients in Cream Canister. Stir until sugar and instant coffee powder are dissolved. Freeze as directed.

*Yield: Approx. 1½ quarts (1.5L)*

## Variation:

**Coffee Chip Ice Cream:** Add ½ cup (125mL) miniature or chopped chocolate chips to ice cream when frozen.\*

## Butter Pecan Ice Cream

2 cups (500mL) half and half  
1 cup (250mL) brown sugar  
2 tablespoons (30mL) butter  
2 cups (500mL) whipping cream

1 teaspoon (5mL) vanilla extract  
½ cup (125mL) toasted  
pecans, chopped

Combine half and half, sugar and butter in medium saucepan. Cook, stirring constantly, over low heat until bubbles form around the edges of the pan. Chill. Place mixture in Cream Canister. Stir in whipping cream and vanilla. Freeze as directed. Add pecans immediately after freezing.\*

*Yield: Approx. 1½ quarts (1.5L)*

## Peanut Butter Chocolate Chip Ice Cream

2 cups (500mL) half and half  
1½ cups (375mL) sugar  
½ cup (125mL) chunk style  
peanut butter

1 teaspoon (5mL) vanilla extract  
2 cups (500mL) whipping cream  
½ cup (125mL) miniature or  
chopped chocolate chips

Combine half and half, sugar, peanut butter and vanilla in Osterizer blender container. Cover and process at a MEDIUM speed until blended. Pour mixture into Cream Canister. Stir in whipping cream. Freeze as directed. Add chocolate chips immediately after freezing.\*

*Yield: Approx. 1½ quarts (1.5L)*

\* See instructions "To Use Center Feed" on page 4.





# ICE CREAM

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## Butter Brickle Ice Cream

2 cups (500mL) half and half  
1 cup (250mL) brown sugar  
2 tablespoons (30mL) butter  
2 cups (500mL) whipping cream

1 teaspoon (5mL) vanilla extract  
 $\frac{1}{2}$  cup (125mL) butter brickle  
candy pieces

Combine half and half, sugar and butter in medium saucepan. Cook, stirring constantly, over low heat until bubbles form around the edges of the pan. Chill. Place mixture in Cream Canister. Stir in whipping cream and vanilla. Freeze as directed. Add butter brickle candy pieces immediately after freezing.\*

*Yield: Approx. 1½ quarts (1.5L)*

## Mint Chocolate Chip Ice Cream

2 cups (500mL) whipping cream  
2 cups (500mL) half and half  
1 cup (250mL) sugar  
1½ teaspoons (7mL) mint extract

1½ teaspoons (7mL) vanilla extract  
1 drop green food coloring  
 $\frac{2}{3}$  cup (150mL) miniature or  
chopped chocolate chips

Combine all ingredients except chocolate chips in Cream Canister. Stir until sugar is dissolved. Freeze as directed. Add chocolate chips immediately after freezing.\*

*Yield: Approx. 1½ quarts (1.5L)*

## Lemon Chip Ice Cream

2 cups (500mL) whipping cream  
2 cups (500mL) half and half  
1½ cups (375mL) sugar  
 $\frac{1}{3}$  cup (75mL) lemon juice  
1½ teaspoons (7mL) vanilla extract

$\frac{1}{2}$  teaspoon (2mL) grated  
lemon peel  
 $\frac{3}{4}$  cup (200mL) lemon drop  
candy, crushed

Combine all ingredients except lemon candy in Cream Canister. Stir until sugar is dissolved. Freeze as directed. Add lemon candy immediately after freezing.\*

*Yield: Approx. 1½ quarts (1.5L)*

\* See instructions "To Use Center Feed" on page 4.



# FROZEN CUSTARD

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## Frozen Chocolate Custard

1 cup (250mL) half and half  
1 cup (250mL) sugar  
½ cup (125mL) cocoa powder

4 egg yolks  
2 cups (500mL) whipping cream  
1 teaspoon (5mL) vanilla extract

Place first four ingredients in Osterizer blender container. Cover and process at a LOW speed until smooth. Pour into a medium saucepan. Cook over low heat, stirring constantly, until bubbles form around edge of mixture. Chill. Pour into Cream Canister. Stir in whipping cream and vanilla. Freeze as directed.

*Yield: Approx. 1 quart (1L)*

## Bittersweet Chocolate Custard

1 cup (250mL) half and half  
¾ cup (200mL) sugar  
½ cup (125mL) cocoa powder

4 egg yolks  
2 cups (500mL) whipping cream  
1 teaspoon (5mL) vanilla extract

Place first four ingredients in Osterizer blender container. Cover and process at a LOW speed until smooth. Pour into a medium saucepan. Cook over low heat, stirring constantly, until bubbles form around edge of mixture. Chill. Pour into Cream Canister. Add whipping cream and vanilla. Freeze as directed.

*Yield: Approx. 1 quart (1L)*

## Frozen Vanilla Custard

1 cup (250mL) half and half  
¾ cup (200mL) sugar  
4 egg yolks, beaten

2 cups (500mL) whipping cream  
1 tablespoon (15mL) vanilla extract

Combine half and half, sugar and egg yolks in medium saucepan. Cook, stirring constantly, over low heat until bubbles form around edge of mixture. Chill. Pour into Cream Canister. Stir in whipping cream and vanilla. Freeze as directed.





# SHERBET & FROZEN YOGURT

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## Lime Sherbet

3 cups (750mL) milk  
1 cup (250mL) sugar

$\frac{3}{4}$  cup (200mL) lime juice  
1 drop green food coloring

Combine ingredients in Cream Canister. Stir until sugar is dissolved. Freeze as directed.

*Yield: Approx. 1½ quarts (1.5L)*

## Tangy Orange Sherbet

3 cups (750mL) milk  
2 cups (500mL) orange juice

1 cup (250mL) sugar

Combine ingredients in Cream Canister. Stir until sugar has dissolved. Freeze as directed.

*Yield: Approx. 1½ quarts (1.5L)*

## Peach Frozen Yogurt

1 cup (250mL) sliced peaches,  
fresh, frozen or canned

1 cup (250mL) sugar  
1 quart (1L) unflavored yogurt

Place peaches and sugar in Osterizer blender container. Cover and process at a HIGH speed until smooth. Pour into Cream Canister. Add yogurt. Stir until mixed. Freeze as directed.

*Yield: Approx. 1½ quarts (1.5L)*

## Raspberry Frozen Yogurt

1 cup (250mL) raspberries,  
fresh or frozen

1 cup (250mL) sugar  
1 quart (1L) unflavored yogurt

Place raspberries and sugar in Osterizer blender container. Cover and process at a HIGH speed until smooth. Pour into Cream Canister. Stir in yogurt. Freeze as directed.

*Yield: Approx. 1½ quarts (1.5L)*

## Blueberry Frozen Yogurt

1 cup (250mL) blueberries,  
fresh or frozen

1 cup (250mL) sugar  
1 quart (1L) plain yogurt

Place blueberries and sugar in Osterizer blender container. Cover and process at a MEDIUM speed until smooth. Pour into Cream Canister. Stir in yogurt. Freeze as directed.

*Yield: Approx. 1½ quarts (1.5L)*



# SORBET & ICES

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## Raspberry Sorbet

**$\frac{2}{3}$  cup (150mL) water**  
 **$\frac{1}{2}$  cup (125mL) sugar**  
**2 teaspoons (10mL) grated  
lemon peel**

**1 quart (1L) raspberries,  
fresh or frozen**  
**2 tablespoons (30mL) orange juice**  
**2 tablespoons (30mL) lemon juice**

Combine water, sugar and lemon peel in small saucepan. Bring to a boil on medium heat, stirring constantly. Remove from heat and allow to cool. Place raspberries, orange juice and lemon juice into Osterizer blender container. Cover and process at a MEDIUM speed until smooth. Pour both mixtures into Cream Canister through a fine strainer or cheesecloth to remove lemon peel and berry seeds. Stir well. Freeze as directed.

*Yield: Approx. 2 cups (500mL)*

## Blackberry Sorbet

**$\frac{2}{3}$  cup (150mL) water**  
 **$\frac{1}{2}$  cup (125mL) sugar**  
**2 teaspoons (10mL) grated  
lemon peel**

**1 quart (1L) blackberries,  
fresh or frozen**  
**2 tablespoons (30mL) orange juice**  
**2 tablespoons (30mL) lemon juice**

Combine sugar, water and lemon peel in small saucepan. Bring to a boil on medium heat, stirring constantly. Remove from heat and allow to cool. Place blackberries, orange juice and lemon juice into Osterizer blender container. Cover and process at a MEDIUM speed until smooth. Pour both mixtures into Cream Canister through a fine strainer or cheesecloth to remove lemon peel and berry seeds. Stir well. Freeze as directed.

*Yield: Approx. 2 cups (500mL)*

## Cranberry Sorbet

**3 cups (750mL) low calorie  
cranberry juice cocktail**

**$\frac{3}{4}$ -1 cup (200-250mL) sugar  
(optional)**

Combine cranberry juice cocktail and sugar in Cream Canister. Stir until sugar is dissolved. Assemble Oster Ice Cream Maker. Freeze as directed.

*Yield: Approx. 1 $\frac{1}{4}$  quarts (1.25L)*

## Strawberry Ice

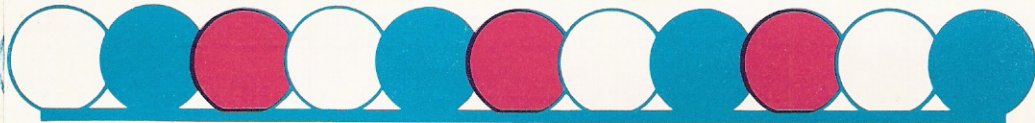
**2 cups (500mL) cold water**  
**2 cups (500mL) strawberries,  
fresh or frozen**

**1 cup (250mL) sugar**  
**1 tablespoon (15mL) lemon juice**  
**1 cup (250mL) cold water**

Combine 2 cups (500mL) water, strawberries, sugar and lemon juice in Osterizer blender container. Cover and process at a HIGH speed until smooth. Pour into Cream Canister. Stir in remaining 1 cup (250mL) water. Freeze as directed.

**13** *Yield: Approx. 1 $\frac{1}{2}$  quarts (1.5L)*





# SAUCES

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## Caramel Sauce

1 cup (250mL) brown sugar  
½ cup (125mL) butter

½ cup (125mL) milk  
¾ cup (200mL) pecans, coarsely  
chopped

Melt sugar and butter in small saucepan over low heat. Add milk. Cook over low heat, stirring occasionally, for 3 minutes. Stir in pecans. Cool. Serve warmed to room temperature.

*Yield: 1½ cups (375mL)*

## Pineapple Sauce

1 can (20 ounces or 567g) crushed  
pineapple with juice  
¼ cup (50mL) cinnamon candies

1 tablespoon (15mL) cornstarch  
¼ cup (50mL) orange liqueur or  
orange juice

Place all ingredients into medium saucepan and heat on high heat. Stirring constantly, cook until thickened.

*Yield: 2½ cups (625mL)*

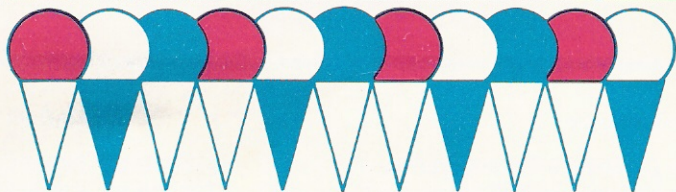
## Easy Fudge Sauce

⅓ cup (75mL) hot milk or cream  
2 semi-sweet chocolate squares  
(1 ounce or 28g each),  
broken in half

½ teaspoon (2mL) vanilla  
14 large marshmallows OR  
1¾ cups (435mL) miniature  
marshmallows

Put milk, vanilla and chocolate into Osterizer blender container. Cover and process at HIGH until smooth. With motor running, remove feeder cap and drop marshmallows through. Continue to process until smooth.

*Yield: 1 cup (250mL)*



**ALL RECIPES CREATED AND APPROVED  
IN THE TEST KITCHENS OF OSTER**



**KITCHEN  
TESTED  
RECIPES**

***Oster***

*Division of Sunbeam Corporation  
Milwaukee, Wisconsin 53217*

An Allegheny International Company