



## Ice Cream Makers Buying Guide Quick Reference Handout

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With an ice cream maker at home, you can make the frozen, delicious, sweet treats in your own kitchen all year 'round using the ingredients and flavours you prefer.

### **What are ice cream makers?**

An ice cream maker is a small kitchen appliance you can use to make not only ice cream, but other types of frozen desserts at home. They work through freezing and churning or mixing ingredients.

### **Types of ice cream makers**

#### **1. Compressor ice cream makers**

These use outside refrigeration to cool the bowl along with a churning paddle to freeze ingredients as they mix and are usually effortless with the option for an automatic mode.

#### **Pros with a compressor ice cream maker**

**Larger batches** – you can usually make multiple servings for big families and entertaining.

**Quick** – they can make lots of ice cream in under an hour.

**Easy to use** – with an automatic mode and built-in timers, it takes little effort to make a batch.

**Maintains temperature** – you'll always get the right temperature for spoon-friendly ice cream.

#### **Cons with a compressor ice cream maker**

**More expensive** – since they are larger with built-in refrigeration, they are the most expensive kind.

**Can be more difficult to clean** – handle with care and remove the bowl to hand wash.

**Must be cleaned quickly** – if you don't clean it right away, the mixture can harden and stick to the sides.

#### **2. Pre-freeze ice cream makers**

You will need to store the bowl in the freezer for at least a few hours to get it sufficiently frozen before making a batch. Then connect to the machine that does not have built-in refrigeration and start the process.

#### **Pros with pre-freeze ice cream makers**

**Good for chest freezer owners** – if you have the freezer space to store the bowl, you can keep it at the ready whenever you need it.

**Great for smaller families** – they usually make smaller batches and take up less space on the counter.

**Easier to clean** – wash the pieces in the sink easily and wipe down the machine.

#### **Cons with pre-freeze ice cream makers**

**Need to prepare ahead** – if you forget to freeze the bowl, you can't make ice cream on a whim.

**Requires space** – those with limited freezer space will find these ones more challenging.

**Only makes small batches** – tend to be smaller so it's not ideal for bigger families or



entertaining.

### **Other ways to make ice cream at home**

You technically don't need an ice cream maker to make ice cream at home.

**Stand mixer ice cream maker attachments** – brands like KitchenAid and Cuisinart have special ice cream making bowl attachments for their stand mixers you can use to make ice cream, though the bowls must be pre-frozen.

**High-powered blenders** – you won't get the same creamy texture but you can make healthier alternatives with more of a soft-serve texture, and things like milkshakes.

**Yonanas machine** – this unique machine uses frozen fruits and pushes them through a chute so they develop the texture of ice cream without added sugars, dairy, or any other ingredients.

### **What ingredients can you use in an ice cream maker?**

**Essential ingredients** – Heavy cream (or dairy-free alternative), milk (or cultured milk for frozen yogurt), sugar.

**Optional ingredients** - Vanilla extract (or other flavoured extract), Eggs (for a more custard-like ice cream), Flavouring (chocolate, fruits, nuts, vegetables, herbs), Sauces (chocolate, caramel), Cocoa powder, Fresh or frozen fruit, Toasted nuts, Spirits (reduce the sugar if you add brandy or rum since the alcohol will prevent the ice cream from freezing as firmly)

### **What else can you make in an ice cream maker?**

**Gelato** – richer and creamier in texture, using more milk than cream and no egg yolks.

**Frozen yogurt** – replace cream with cultured milk for a tangier taste.

**Sorbet** – fruit and sugar with an icier texture since there's no dairy.

**Sherbet** – creamy in consistency with the addition of egg whites or gelatin.

### **Can you use milk alternatives in an ice cream maker?**

Usually, yes, but you'll need something as thick as cream, like coconut milk or cashew milk, which have a higher fat content. You can also use another milk alternative, like almond milk or oat milk and add thickening agents like corn starch, vegan butter, tofu, or olive oil.

### **What to look for in an ice cream maker**

**Size** – consider how much space it takes on the counter, how often you plan to make ice cream, and how much ice cream you'll want to make at a time.

**Speed** – most take anywhere from 20-40 minutes, but factor in pre-freeze time with a pre-freeze model if you aren't going to keep the bowl in the freezer 24/7.

**Ease of use** – compressor models are simple and some have one-touch controls.

**Simple cleanup** – look for removable parts; dishwasher-safe parts is even better.

**Transparent cover** – it's important to be able to see the ice cream being made: that's part of the fun!

**Various settings** – some machines have different settings for different textures, from softer to harder.

**Durability, reliability, and performance** – it should be from a reputable brand and built to last with good reviews.

**Safety** – child locks and BPA-free materials are useful features to consider.

**Extra features** – look at extras like a keep cool function, digital displays that are easy to read, hardness settings, and even recipe books to get you started.