

Commercial Recipe:



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Soft Serve Mix,
Chocolate Instructions:

Machine:	Soft Serve Dry Mix:	Total Liquid Amount:	Recommended Liquids*:
Commercial Soft Serve Machine:	4.74 cups	1 gallon	Water, Milk, Heavy or Whipping Cream, Non-Dairy Milk Alternative (Coconut Milk, Almond Milk, etc)
Countertop/Home Soft Serve Machine:	1-1/2 cups	1-1/2 quarts	Water, Milk, Heavy or Whipping Cream
Freezer Bowl Ice Cream Machine:	1 cup	1 quart	Water, Milk, Heavy or Whipping Cream
Electric Bucket-Style Ice Cream Machine:	4 cups	4 quarts	Water, Milk, Heavy or Whipping Cream
Countertop Creamer Machine:	1/2 cups	16 ounces	Water, Milk, Heavy or Whipping Cream
Countertop Blender:	1/3 cup	4-6 ounces	For frozen beverages, add up to 2 cups ice/crushed ice

NOTE:

- 1. The above are general instructions only. Always follow the operating instructions of the machine you are using, as specific machines may require different/additional steps.
- 2. Soft Serve final volume will depend on amount of overrun (air). Recommended overrun 40-60%. Do not overmix.
- 3. *Recommended liquids can be used singly or combined to achieve desired texture.
When combining liquids, do not exceed total liquid volume.
- 4. For Bucket-based machines, fill bucket with cold liquids, then add dry mix. Stir with wire whisk or immersion blender until mix is fully dissolved, then pour into machine.