Home Baking Recipe:

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Vegan Soft Serve Mix, Lime Instructions:

Machine:	Soft Serve Dry Mix:	Total Liquid Amount:	Recommended Liquids*:
Commercial Soft Serve Machine:	4.4 cups	6.75 cups	Cold Water
Countertop/Home Soft Serve Machine:	1-1/8 cups	3-1/2 cups	Cold Water, Low Fat Milk, Non-Dairy Milk Alternative
Freezer Bowl Ice Cream Machine:	7/8 cup	2-3/4 cups	Cold Water, Low Fat Milk, Non-Dairy Milk Alternative
Electric Bucket-Style Ice Cream Machine:	1/2 cup	1-1/2 cups	Cold Water, Low Fat Milk, Non-Dairy Milk Alternative
Countertop Creamer Machine:	1/2 cup	1-1/2 cups	Cold Water, Low Fat Milk, Non-Dairy Milk Alternative
Countertop Blender:	1/3 cup	4-8 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.