

Home Baking Recipe:

Soft Serve Yogurt Mix, Vanilla Instructions:



Please Scan QR code for more information.

| Machine: | Soft Serve Dry Mix: | Total Liquid Amount: | Recommended Liquids*: |
|--|---------------------|----------------------|---|
| Commercial Soft Serve Machine: | 1/4 cup | 1 cup | 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: | 1/4 cup | 1 cup | 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.