

Recipes



Ingredients	Single (1)	Bulk (8)
Ice Cream	½ cup	4 cups
SimplyThick® EasyMix™	1 (6g) Nectar Packet OR 1 stroke	1 (48g) Nectar Packet OR 8 strokes

Special Equipment Needed: Food Processor

Wash hands before beginning preparation. SANITIZE surfaces & equipment.

- 1 Soften ice cream for 15 minutes and scoop into food processing bowl.
- 2 Process ice cream and SimplyThick gel until mixed or particles in ice cream are thoroughly pulverized.
- 3 Pour/scoop into individual serving dishes or one container suitable for freezing. Remove from freezer when ready to serve.

Note: Ice cream with SimplyThick gel does not thin at room temperature. Pureeing ice cream blends SimplyThick well and a wide variety of ice cream flavors can be used, even chocolate chip! Final texture is soft and spoonable at room temperature. Enjoy a wider variety of flavors at less cost than purchased thickened desserts.

Critical Control Points (CCP):

• Freeze, and maintain freezer at 0°F or less.

If you have any questions pertaining to the SimplyThick products, please don't hesitate to contact us: 800.205.7115 / www.simplythick.com









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