What’s New: Yogurt The Next Generation

Yogurt is back with a vengeance! With this there are plenty of new idea’s and toppings to go with it. Contact Peck Food Service to find out how to get in on this craze!
Welcome

Begun by our father, Steven S. Peck in 1954, our history in the Food Service Industry has followed a very traditional path. A path very similar your own, start with a dream, work hard and treat people with honesty and respect. As he brought 6 of his children into his profession he taught us these values and many more.

While our Industry has changed a lot over the years, his dream and his values guide us to this day. Peck Food Service is not only our livelihood, it is our passion. We recognize that the relationship between distributor and customer is a partnership, we need each other to succeed. You have many choices in today’s business climate, but very few that offer you the personal touch a family distributor can. We pride ourselves on friendly and dependable service, product selection, knowledge and availability as well as competitive pricing. While many refer to us as the “Ice Cream Guys” as we specialize in the ice cream, soft serve, frozen yogurt and the fast food industry, we have continued to meet your needs with our expanding restaurant selection of canned, fresh and frozen lines of fruits, vegetables, meats, cheeses, dairy, bakery and more.

Thank you for taking a moment to review our catalog, your input and questions are always welcome. In closing, let us say, we are all part of a community, a friendly industry that brings family and friends together. Whether it’s dining out for a quick meal or an ice cream sundae for dessert, we put smiles on people’s faces, that’s what it’s all about, welcome to our family.

Scott Peck
Sales Manager
General Terms

Ice Cream

American ice cream has more milk and less cream than most French and Italian ice creams and (except for frozen custard) is usually made without eggs. Besides milk (fresh, condensed, or dry) and cream, commercial American ice cream contains sugar, plus flavorings, stabilizers, and plenty of air. (Most ice cream types should be at least 5 percent air or they’ll be rock hard: the U.S. government allows air to constitute of to 50 percent of ice cream’s total volume.)

Frozen Custard

Ice cream made with an egg-custard base (at least 1.4% egg yolks), which gives the dessert body and silkiness. Must contain a minimum of 10% milkfat and weigh not less than 4.5 pounds per gallon.

Sorbet

Also known in the United States as water ice, sorbet is made without any dairy products whatsoever, though egg whites are sometimes incorporated to give it body.

Smoothie

A blended and sometimes sweetened beverage made from fresh fruit (fruit smoothie) and in special cases can contain chocolate or peanut butter. In addition to fruit, many smoothies include crushed ice, frozen fruit, honey or contain syrup and ice ingredients.

Frozen Yogurt

A mostly commercial product, containing basically the same ingredients as ice cream but with yogurt added and a lower percentage of butterfat.

Sorbet

A sweet, cold beverage which is made from milk, ice cream or iced milk, and flavorings or sweeteners such as fruit syrup or chocolate sauce.

Slush

A Icy Freeze made with a Neutral Slush base (sweetened or unsweetened) and an added variety of flavors.

www.peckfoodservice.com
**General Terms**

**Cake Cone**
Is a dry, cone-shaped pastry, usually made of a wafer similar in texture to a waffle, which enables ice cream to be held in the hand and eaten without a bowl or spoon. This cone comes in many sizes to suit your needs.

**Waffle Cone**
Waffle cones are made with a high grade blend of cake and pastry flours, dark brown sugar brings which brings a sweeter taste (molasses occurs naturally in brown sugar but artificially adding molasses produces a burnt/bitter aftertaste) and shortening (The more shortening the cone has will reduce shelf life and causes cone to lose fresh taste/smell also shortening increases fragility).

**Waffle Bowl**
Made with the same formula as the Waffle Cone with a unique bowl design for easier serving for the customer.

**Also Available**

- **Cookie Cone**
- **Prezel Cone**
- **Sugar Cone**

**Hint**
You can order cone signs at: [http://www.joycone.com/content/ice-cream-cone-point-purchase-posters](http://www.joycone.com/content/ice-cream-cone-point-purchase-posters)

**Other Items to Bottom with**

Besides cones and dishes there are many other items you can put on the bottom of your Ice Cream or sundaes. Above you can see some of the many items we offer like Shortcake Shells, Brownies, Cake Bowls, Apple Dumpling, and Cake rolls. Some of these come in many varieties and can be used in different ways. Make sure to ask your sales representative for any questions you might have!
General Terms

Butterfat

The usual term for the fat content of milk or mix. Fourteen-percent butterfat means that one hundred pounds of mix or other dairy products contain fourteen pounds of milkfat by weight.

Dipping Loss

When dipping hard ice cream, some of the air is squeezed out. The resulting loss in volume is called dipping loss. It may be twenty-percent or more.

Simple Syrup

A solution of water and sugar used to dilute concentrated syrups and toppings.

Cone Dips

Cone Dips are popular as the coating for soft serve dipped cones and sundaes. They have also been used traditionally to coat other novelty standards such as chocolate dipped frozen bananas, and as an ice cream ingredient. Increasingly, cone coats are being used in more creative applications such as in Mix-In preparations, and even to coat frozen pastries in casual dining desserts.

Understanding Overrun

Ice cream is a product wherein the fluid volume factor differs from the actual weight because of the amount of air retained by the product that is normally called overrun.

- at 100% overrun - a gallon of ice cream weighs 4.60 pounds/gallon
- at 90% 11 4.85 pounds/gallon
- at 80% 11 5.10 pounds/gallon
- at 70% 11 5.41 pounds/gallon
- at 60% 11 5.71 pounds/gallon
- at 50% 11 6.10 pounds/gallon

Two fluid ounces of a #16 scoop at 100% or weighs 1.12 ounces

- at 90% 1.20 ounces
- at 80% 1.28 ounces
- at 70% 1.34 ounces
- at 60% 1.40 ounces
- at 50% 1.50 ounces

As seen by the above figures, although the size of scoop of fluid ounce volume remains constant, the weight factor increases with the loss of volume of air. Ice cream is purchased by volume and by weight.

Assume a gallon of ice cream cost $4.00 - this would mean that a $1/2 gallon container of bulk ice cream would cost $10.00. However, as seen by the weight factor if this 1/2 gallon container were at 100% overrun, it would weigh 4.6 pounds to the gallon and would have a 2/12 gallon container weighing 11.5 pounds or 185 ounces; by weight you would be paying $0.54 per ounce.

1. Overrun figured by weight:

weight of mix - weight of ice cream / weight of ice cream x 100

eg.

2. Overrun figured by volume:

volume of ice cream made - volume of mix used/volume of mix used X 100

eg.

Did You Know.............

The biggest ice-cream sundae ever made was 12 feet high! It took 4,667 gallons of ice cream and 7,000 pounds of toppings

The most popular flavour by far is Vanilla, followed by Chocolate, Strawberry and Neapolitan

Britain is Europe’s third biggest consumer of ice-cream at around 8 litres per person. This amount of indulging is dwarfed by the American average of 21 litres!

The ice-cream cone is one of the most environmentally friendly forms of packaging

More ice-cream is sold on Sunday than any other day of the week

The average number of licks to polish off a single scoop ice-cream cone is approximately 50
Weighing Out Hard & Soft Serve I.C.

To the left you can see Zeroll’s line of Teflon Ice Cream Scoops. Each scoop is color coated by size.

To figure out the costs of your Ice Cream you should choose the proper scoop to use. As you can see they give you an approximate amount of scoops per gallon of ice cream for each unit.

Below shows an Ice Cream scale for soft serve. There are adapters that can be added to hold the cone also. This will help guide you to make sure you are not putting too product per size of cone.

All These Items Can Be Purchased at Peck Food Service

Please Contact Your Sales Rep. at 1-800-732-7325

* Information from www.zeroll.com
Between 100 and 132 cones or cups sealed in a poly bag and packed in a box designed to fit most countertop dispensers.

**Dispenser Pack**

Between 100 and 132 cones or cups sealed in a poly bag and packed in a box designed to fit most countertop dispensers.

**Bulk Pack**

Cones or cups stacked in layers and enclosed in a poly bag. Self-supporting inner packing designed to permit dispensing right from the box.

**Sleeve Pack**

Between 20 and 25 cones or cups to a row. Each row is wrapped in machine sealed film. The machine sealed film provides a tamper evident pack, extends shelf life and that just baked fresh taste. This pack is designed for use with freezer top, side mount, tube dispensers, or our new countertop.

## Pack Size Breakdown

<table>
<thead>
<tr>
<th>Pack</th>
<th>Yield Per Can</th>
<th>Yield Per Case</th>
<th>1oz. Servings Per Case</th>
<th>1 1/2oz. Servings Per Case</th>
</tr>
</thead>
<tbody>
<tr>
<td>* 5 Tin R.T.U. Packed 6 Per Case</td>
<td>1 3/4qt. (51oz.)</td>
<td>2 2/3gal.</td>
<td>306</td>
<td>204</td>
</tr>
<tr>
<td>* 10 Tin R.T.U. Packed 6 Per Case</td>
<td>3/4gal (96oz.)</td>
<td>4 1/2gal.</td>
<td>576</td>
<td>384</td>
</tr>
<tr>
<td>* 10 Tin Dilute 1 to 1 Packed 6 Per Case</td>
<td>1 1/2gal. (192oz.)</td>
<td>9gals.</td>
<td>1152</td>
<td>768</td>
</tr>
<tr>
<td>1/2 Gallon Dilute 1/2 to 1 Packed 6 Per Case</td>
<td>3/4gal. (96oz.)</td>
<td>4 1/2gal.</td>
<td>576</td>
<td>384</td>
</tr>
<tr>
<td>1/2 Gallon Dilute 1 to 1 Packed 6 Per Case</td>
<td>1gal. (128oz.)</td>
<td>6gals.</td>
<td>768</td>
<td>512</td>
</tr>
<tr>
<td>1/2 Gallon Dilute 2 To 1 Packed 6 Per Case</td>
<td>1 1/2gal. (192oz.)</td>
<td>9gals.</td>
<td>1152</td>
<td>768</td>
</tr>
<tr>
<td>1 Gallon R.T.U. Packed 4 Per Case</td>
<td>1gal. (128oz.)</td>
<td>4gals.</td>
<td>512</td>
<td>341</td>
</tr>
<tr>
<td>1 Gallon Dilute 3 to 1 Packed 4 Per Case</td>
<td>4gals. (512oz.)</td>
<td>16gals.</td>
<td>2048</td>
<td>1365</td>
</tr>
<tr>
<td>1 Gallon Dilute 5 to 1 Packed 4 Per Case</td>
<td>6gals. (768oz.)</td>
<td>24gals.</td>
<td>3072</td>
<td>2048</td>
</tr>
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</table>

Secure your food costs by setting up your recipes and sticking with them. By doing this you keep item consistency for your customers and you will be able to bring your food costs under control by being able to set proper pricing. Below is a chart for breakdowns of pack sizes for syrups, shake bases, slushes and how many servings you will be able to get from each size and product. See item breakdown formulas in this guide.
**Fruit Toppings**

Should be diluted 1 to 1 with Simple Syrup. Unless toppings are ready to use.)

Stored at room temp. until opened. Once opened should be sealed and put in cooler at about 35 degrees.

Flavors - Walnut, Black Raspberry, Pineapple, Cherry, Carmel, Butterscotch, Blueberry, Strawberry, Black Raspberry.

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**Hard Ice Cream and Soft Serve Mix**

While in storage soft serve ice cream should be kept at 35 degrees and hard ice cream should be held at -10 degrees.

Soft service ice cream has dating of 7-10 days keep an eye on your rotation.

For service hard ice cream cabinet temperature should be raised to +10 degrees for easier scooping.

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**Butterscotch and Carmel Toppings**

Butterscotch and Carmel Fudge Toppings have their own distinct flavor and color.

They have exceptional consistency and a creamy flavor profile.

They can be served at room temperature or warmed to 90-130°F

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**Chocolate Syrups**

Choc. syrup is ready to use ( by Ladle or pump )

Can be diluted with water to get right consistency. (If too thick under refrigeration)

Should be refrigerated at 35 degrees after opening.

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**Peanut Butter and Walnut Topping**

Peanut Butter can be used right out of the can as a topping, variegate or background flavor.

Walnuts in Syrup are concentrated and should be cut one to one with Simple Syrup.

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**Marshmallow Topping**

Creamy white Marshmallow Toppings come in several convenient packages in RTU or Concentrated.

Marshmallow products are concentrated and can be cut with water or Simple Syrup to coat sundaes beautifully.

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Cones
Always store in a cool dry area.
When opened keep covered until needed.
End of year any unopened cases should be wrapped in plastic bag and stored as high as possible in cool dry area. Open cases will not last until the next season.

Hot Fudge
Before opening soak in hot water for 1 Hour.(If busy this saves time.
Served in warmer at 140 degrees.
Check water level in warmer, fudge must be steam heated or it will scorch.
Turn off over night.
Will get crust over top ( This protects from mold & bacteria) this will dissolve when reheated !
Can be diluted with 1 - 2oz. of water for right consistency.
Refrigeration is not necessary.
If serving hot butterscotch or carmel follow same directions.

Please note these are generalized instructions. Make sure to check the containers of products to insure proper directions for serving and storage of your products.

Contact us at 1-800-732-7325 for any questions

Dips

The Top Kote enrobing icing and Waffle Cone Dip are used for dipping Belgian waffle cones before adding ice cream.

Waffle Cone Dips should be heated to 140°F for a smooth coating.

Before opening soak in hot water for 1/2 Hour.
Served in warmer at 105 to 110 degrees.
Turn off overnight.
Cones should not be held in dip for more than a 2 count.
Dips will separate , stir often.
### Cones

<table>
<thead>
<tr>
<th>Soft Serve</th>
<th>Cones</th>
<th>Extras</th>
<th>Regular</th>
<th>Sundae's</th>
<th>Brownie</th>
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</thead>
<tbody>
<tr>
<td>Mix</td>
<td></td>
<td></td>
<td>Dish</td>
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<td>Dish</td>
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<tr>
<td>Cone</td>
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<td></td>
<td>Mix</td>
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<td>Mix</td>
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<td>Napkin</td>
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<td></td>
<td>Topping</td>
<td></td>
<td>Brownie</td>
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<td><strong>Total</strong></td>
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<td><strong>Total</strong></td>
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<td><strong>Total</strong></td>
</tr>
<tr>
<td>Sugar/Waffle Cone</td>
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### Hard Ice Cream

<table>
<thead>
<tr>
<th>Dish</th>
<th>Mix</th>
<th>Fudge</th>
<th>Carmel</th>
<th>Pecan's</th>
<th>Whip Cream</th>
<th>Cherry</th>
<th>Spoon</th>
<th>Napkin</th>
<th>Lid</th>
<th><strong>Total</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cost</strong></td>
<td><strong>Cost</strong></td>
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</table>

### Turtle

<table>
<thead>
<tr>
<th>Mix</th>
<th>Fudge</th>
<th>Carmel</th>
<th>Pecan's</th>
<th>Whip Cream</th>
<th>Cherry</th>
<th>Spoon</th>
<th>Napkin</th>
<th>Lid</th>
<th><strong>Total</strong></th>
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<tr>
<td><strong>Cost</strong></td>
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### Shortcake

<table>
<thead>
<tr>
<th>Shell</th>
<th>Strawberry</th>
<th>Whip Cream</th>
<th>Cherry</th>
<th>Spoon</th>
<th>Napkin</th>
<th>Lid</th>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>Cost</strong></td>
<td><strong>Cost</strong></td>
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*Use our guides as a reference to help cost out your menu items*
## Banana Split

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Dish</td>
<td></td>
</tr>
<tr>
<td>Mix</td>
<td></td>
</tr>
<tr>
<td>Chocolate</td>
<td></td>
</tr>
<tr>
<td>Strawberry</td>
<td></td>
</tr>
<tr>
<td>Pineapple</td>
<td></td>
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<tr>
<td>Whip Cream</td>
<td></td>
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<tr>
<td>Cherry</td>
<td></td>
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<tr>
<td>Spoon</td>
<td></td>
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<tr>
<td>Napkin</td>
<td></td>
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<tr>
<td>Lid</td>
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</tbody>
</table>

**Total**

### Flurry

<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>Cup</td>
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</tr>
<tr>
<td>Mix</td>
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</tr>
<tr>
<td>Candy</td>
<td></td>
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<tr>
<td>8” Spoon</td>
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<tr>
<td>Napkin</td>
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<tr>
<td>Lid</td>
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**Total**

### Shakes / Malts

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</thead>
<tbody>
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<tr>
<td>Lid</td>
<td></td>
</tr>
<tr>
<td>Mix</td>
<td></td>
</tr>
<tr>
<td>Flavor</td>
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</tr>
<tr>
<td>Milk</td>
<td></td>
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<tr>
<td>Straw</td>
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<td>Napkin</td>
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**Total**

### Smoothie

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Cup</td>
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<tr>
<td>Lid</td>
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<tr>
<td>Mix</td>
<td></td>
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<tr>
<td>Fruit</td>
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<tr>
<td>Neutral</td>
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**Total**

### Slush

<table>
<thead>
<tr>
<th>Item</th>
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</thead>
<tbody>
<tr>
<td>Cup</td>
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<tr>
<td>Lid</td>
<td></td>
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<tr>
<td>Mix</td>
<td></td>
</tr>
<tr>
<td>Flavor</td>
<td></td>
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<tr>
<td>Straw</td>
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<tr>
<td>Napkin</td>
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**Total**

### Pop & Floats

<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>Cup</td>
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</tr>
<tr>
<td>Lid</td>
<td></td>
</tr>
<tr>
<td>Mix</td>
<td></td>
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<tr>
<td>Pop</td>
<td></td>
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<tr>
<td>Straw</td>
<td></td>
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<tr>
<td>Napkin</td>
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**Total**

### Juicy Freeze

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Cup</td>
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<tr>
<td>Lid</td>
<td></td>
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<tr>
<td>Mix</td>
<td></td>
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<tr>
<td>Flavor</td>
<td></td>
</tr>
<tr>
<td>Straw</td>
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</tr>
<tr>
<td>Napkin</td>
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**Total**

### Novelties

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Container</td>
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<td>Lid</td>
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<tr>
<td>Mix</td>
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</tr>
<tr>
<td>Bag</td>
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</tr>
<tr>
<td>Napkin</td>
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</table>

**Total**

### Sandwitches

<table>
<thead>
<tr>
<th>Item</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cup (2) Waffer</td>
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</tr>
<tr>
<td>Mix</td>
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<tr>
<td>Bag</td>
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<tr>
<td>Napkin</td>
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</tbody>
</table>

**Total**

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*Page 10*
CLOSING THE STORE

Often the time immediately preceding dosing is not as busy as other periods of the store operations. Employees should begin the dose-up procedures during this slack period:

1. The sides of the ice cream tub should be scraped down to prevent waste and the surface from which the ice cream is to be dipped the following day should be smooth.

2. Container supplies should be checked and replaced, so that the store may be opened with a full stock.

3. Empty or near empty tubs of ice cream should be replaced with full containers.

4. The back bar should be fully cleaned. All dishes and utensils should be washed carefully. All service surfaces should be thoroughly washed. Freezers and refrigerator doors should be wiped clean. After dosing, the floor should be swept and carefully mopped or vacuumed depending upon its surface. The garbage should be taken out, the bathroom cleaned and everything left in such order that it can be immediately opened and ready for service the following day.

SANITATION IN STORE

Keep in mind that a clean store instills pride in employees and confidence among customers. Daily and weekly cleaning should include floors, walls and ceilings, all dispensing and refrigeration equipment, and all mixers and pumps.

Proper care and maintenance of the equipment will keep operating expenses down and avoid costly “down time” due to equipment failure. Add oil to any motors and check belts, wires and seals.

It’s also vital to thoroughly clean all counters, tables and chairs frequently. Customers may leave retailer than eat in a restaurant that appears unclean.

CLEANING SCHEDULES

Cleaning schedules make it easier to keep your store the clean, safe place it should be when serving ice cream and other foods to the public.

Here are some practical cleaning routines that will help you get the job done quickly and efficiently.

BEFORE OPENING

- Clean the ice cream cabinet — the top, the lids, underneath the lids and the hinges.
- Fill the dipper well with clean water. Place clean dippers in the well, ready for service.
- Place a sterilized dipper pad in position.
- Be sure glasses, dishes -and silverware are clean and in proper places.
- Check supply of ice cream, milk, ice and pressure of CO2.
- Clean cooler box and storage compartment and put in supplies.

DURING THE DAY

- Remove soiled dishes right after customer leaves.
- Wipe counter top often with clean damp cloth and keep clean and dry. 
- Wipe off straw holders, menu holders, napkin holders, drink mixers, etc., often. Don’t let them get dirty or sticky.
- Wipe off sandwich board after each use.
- Keep cafainet tops clean. “Wipe off all spoiled foods at once. Wipe syrup jar tops —keep free from sticky drops of syrup. Empty refuse container often and clean before replacing.
- Keep garbage can tightly covered.

AFTER CLOSING

- Wash and scald pumps and jars.
- Clean salad cabinet, sandwich board, grill, toaster, etc
- Clean and sterilize refuse chute.
- Clean counter.
- Clean juice extractor.
- Clean all ice cream dippers.
- Empty and clean dipper well.
- Wash and sterilize dipper well.
- Clean all coffee containers.
- Clean and polish all metal parts.
- Wash towels and leave to dry.
- Clean floors and floor racks.
- Wash sinks and drainboards.
- Throw out any spoiled food.

WEEKLY

- Windows and glass doors.
- Back bar, shelves, mirror, woodwork.
- Give floors and floor racks a good scrubbing.
- Tables, booths and chairs.
- Polish silverware.
- Defrost and clean ice cream wells.
- Clean store rooms, and inspect food supplies.
- Clean cellar thoroughly.
- Clean the rear yard or rear entrance.
Use Your Broken Pieces Of Cake, Sugar, Waffle Cones & Burry Wafers for New Menu Item's

**NUTTY BUDDY - Artic Swirls**

Add 1- ounce of Broken Waffle or Sugar Cones and 1- ounce of Oringer # 40523 Waffle Cone Dip and ounce of chopped nuts to a medium Artic Swirl blend together for a NUTTY BUDDY ARTIC SWIRL

**NUTTER BUTTER - Sundae or Artic Swirls**

Add 1-1/2 ounces of Oringer # 421 Peanut Butter over a medium sundae drizzle 1-1/2 ounces of broken CAKE CONE pieces over the top of the sundae for a NUTTER BUTTER SUNDAE

Add 1-1/2 ounces of Oringer # 421 Peanut Butter and 1-ounce of broken CAKE CONES into a medium Artic Swirl blend together for a NUTTER BUTTER ARTIC SWIRL

Add 1 ounces of Oringer # 421 Peanut Butter and 1 ounce of Oringer # 509 Oringer RTU Marshmallow and 1 ounce of broken CAKE CONE pieces to a medium Artic Swirl blend together for a FLUFFER NUTTER ARTIC SWIRL

**ICE CREAM SANDWICH - Artic Swirl**

Add 1-ounces of Oringer # 40523 Waffle Cone Dip and 1-ounce of broken BURRY WAFERS into a medium Artic Swirl blend together for a ICE CREAM SANDWICH ARTIC SWIRL

**WAFFLE CHIPS**

Sell Baggies of Waffle Chips one broken up Waffle Cone in a bag for $0.50 - $0.75

**ADD A BAG OF WAFFLE CHIPS TO ANY SUNDAE**

The final result is a great tasting new item!

Information courtesy of Tom Zak
Ice Cream Soda

16oz. Ice Cream Soda
5oz. Soft serve vanilla or hard vanilla
1oz. Milk
2oz. Lyons Streamline Syrup
1oz. Carbonated Water
1oz. Whipped Cream

Put two ounces of Lyons Streamline Syrup in the bottom of a 16 oz. glass or to-go cup. Add soda water, stirring as you pour to within 3 inches of the top of the glass. Add 2 #16 scoops of finn ice cream slowly into the glass so that it is partially submerged. The soda water will start reacting with the ice cream to create a foamy head. Top with whipped cream.

Root Beer Float

16oz. Root Beer Float
5oz. Soft serve vanilla or hard vanilla
10oz. Root Beer
1 oz. Whipped cream

Add Root Beer to within 3 inches of the top of a 16 oz. glass or to-go cup. Slowly add 2 #16 scoops of firm vanilla ice cream. Top with whipped cream.

These traditional soda fountain preparations are similar.

An ice cream float is made with ice cream and a soda such as root beer, while an ice cream soda is made from flavored Syrups such as Lyons Streamline Syrups, carbonated water and ice cream. Following are basic recipes for these two items:
All sundaes should be garnished with whipped cream topping and a cherry.

**PEANUT BUTTER BROWNIE SUNDAE**
- 1 2x2 inch Brownie Square
- 6oz Vanilla ice cream
- 2oz Mallo Creme topping
- 2oz Hot Fudge Topping
- 2 oz Peanut Butter Topping

**OLD FASHIONED SURPRISE**
- 8oz Vanilla ice cream
- 1oz Maraschino Topping
- 1oz Pineapple Topping
- 1 oz Strawberry Topping

**TIN ROOF SUNDAE**
- 6oz Vanilla ice cream
- 2oz Hot Fudge Topping
- 1 oz Dry Peanuts

**ALL AMERICAN SUNDAE**
- 8oz Vanilla ice cream
- 1oz Mallo Creme Topping
- 1oz Strawberry Topping
- 1oz Blueberry Topping

**TURTLE PIE**
- 6oz Vanilla ice cream
- 1oz Caramel Topping
- 1oz Chocolate Topping

**BROWNIE SUNDAE**
- 1 2x2 inch Brownie Square
- 6oz Vanilla ice cream
- 2oz Mallo Creme topping
- 2oz Hot Fudge Topping

**APPLE WALNUT SWEETIE**
- 6oz Vanilla ice cream
- 1oz Spiced Apple Topping
- 1oz Maple Walnut Topping

**PEACHY TREAT**
- 6oz Vanilla ice cream
- 1oz Crushed Peach Topping
- 1oz Caramel Topping
**Nutty Bars**

Ingredients needed:

(recipe will make 1 nutty bar)

5 oz. Paper Cup
3 teaspoons of Spanish Nuts
2 - 3 oz. Ice Cream
1 oz. of Fudge
1 Popsicle Stick
1 oz. of Chocolate Dip
1 Glassine Bag

Using a 5 oz. paper cup put in 1 teaspoon of nuts at the bottom; Fill 1/2 of the cup with ice cream to cover nuts; Add another teaspoon of nuts and add a 1 oz. of fudge; Fill the balance of the cup to the rim with ice cream; Place popsicle stick in the center of the created Nutty Bar; Place in Freezer overnight or 4 hours in a blast freezer; Take frozen Nutty Bar and remove paper cup by dipping the cup in hot water; Dip Nutty Bar in chocolate cone dip, let dry, place in glassine bag and put in freezer;

Your Nutty Bar is now ready to sell!

**Ice Cream Sandwiches**

Ingredients needed:

(recipe will make 1 ice cream sandwich)

2 Burry Wafers*
2 oz. of Chocolate Sprinkles
3 oz. Ice Cream
1 Cookie Bag

Take 1 Burry Wafer and fill with 3 oz. of ice cream; Place the other burry wafer over the ice cream; Roll the ice cream in the sprinkles; Place in bag and freeze; Your Ice Cream Sandwich is now ready to sell!

*2 Chocolate Chip Cookies may be substituted for the Burry Wafers.

**Mini Waffle Bowl Pies**

Ingredients needed:

(recipe will make 1 mini waffle bowl pie)

1 Waffle Bowl
2 oz. of Fudge Topping
4-5 oz. Ice Cream
1 oz. of Frosting or Whip Cream
1 oz. of Candy Topping
1 oz. of other desired topping

Plastic Bowl and Cover Add 2 oz. of fudge to the bottom of waffle bowl; Fill with ice cream; Add a border around the waffle bowl using the frosting or whip cream; Drizzle with your most popular toppings and/or candies; Place in plastic bowl, cover and freeze;

Your Mini Waffle Bowl Pie is now ready to sell!
INGREDIENTS:
Vanilla Ice Cream
Burry Chocolate Crunch
Henry and Henry Cold Fudge
Chocolate Ice Cream
White Icing

DIRECTIONS:
1. Prechill 8” cake pan (15 to 30 minutes In freezer).
2. Using Chocolate ice cream, fill pan approximately half way then smooth to form flat layer (any flavor layer cake may replace ice cream at this stage).
3. Freeze until firm (10 to 20 minutes).
4. Spread Henry and Henry Cold Fudge over chocolate ice cream.
5. Add 4 to 6 oz. of Burry Chocolate Crunch mixture then pat down to form flat layer.
6. Fill top layer with Vanilla Ice Cream and smooth flat.
7. Freeze cake approximately 6 hours.
8. Decorate as desired.
TROPICAL BREEZE
9oz Vanilla ice cream
5oz Milk
5oz Banana Syrup
1oz Pineapple Topping

CHERRIES AND CREAM
9oz Vanilla ice cream
5oz Milk
5oz Cherry Syrup
5oz Vanilla Syrup

CHOCOLATE OREO
9oz Vanilla ice cream
5oz Milk
5oz Chocolate Syrup
1oz Crushed Oreo Topping

VERY BERRY
9oz Vanilla ice cream
5oz Milk
5oz Strawberry Syrup
1oz Mixed Berry Topping

CHOCOLATE DIPPED CHERRY
9oz Vanilla ice cream
5oz Milk
5oz Chocolate Syrup
1oz Cherry Syrup
1oz Strawberry Topping

PINAY COLADA
9oz Vanilla ice cream
5oz Milk
5oz Pineapple Syrup
1oz Shaved Coconut Topping

RASPBERRY VANILLA
9oz Vanilla ice cream
5oz Milk
5oz Black Raspberry Syrup
5oz Vanilla Syrup

CHOCOLATE BANANA
9oz Vanilla ice cream
5oz Milk
5oz Banana Syrup
5oz Chocolate Syrup

BANANA SPILT IN A SHAKE
9oz Vanilla ice cream
5oz Milk
5oz Banana Syrup
1oz Chocolate Syrup Topping
1oz Cherry Topping
1oz Strawberry Topping

CHOCOLATE OREO
9oz Vanilla ice cream
5oz Milk
5oz Chocolate Syrup
1oz Crushed Oreo Topping

TROPICAL BREEZE
9oz Vanilla ice cream
5oz Milk
5oz Banana Syrup
1oz Pineapple Topping

CHERRIES AND CREAM
9oz Vanilla ice cream
5oz Milk
5oz Cherry Syrup
5oz Vanilla Syrup

CHOCOLATE OREO
9oz Vanilla ice cream
5oz Milk
5oz Chocolate Syrup
1oz Crushed Oreo Topping

VERY BERRY
9oz Vanilla ice cream
5oz Milk
5oz Strawberry Syrup
1oz Mixed Berry Topping

CHOCOLATE BANANA
9oz Vanilla ice cream
5oz Milk
5oz Banana Syrup
5oz Chocolate Syrup

BANANA SPILT IN A SHAKE
9oz Vanilla ice cream
5oz Milk
5oz Banana Syrup
1oz Chocolate Syrup Topping
1oz Cherry Topping
1oz Strawberry Topping
Recipes include soft serve weight measurements. 9oz Vanilla ice cream 7.50Z hard ice cream & 5oz milk may be substituted.

**TROPICAL BERRY BLAST**
9oz Vanilla ice cream
4oz Milk
1oz Orange Juice
5oz Black Raspberry Syrup
5oz Banana Syrup
1oz Strawberry Topping

**MINT CHOCOLATE**
9oz Vanilla ice cream
5oz Milk
5oz Mint Syrup
5oz Chocolate Syrup
1oz Maple Walnut Topping

**VANILLA MALT**
9oz Vanilla ice cream
5oz Milk
5oz Vanilla Syrup
5oz Liquid Malt Syrup

**P-NUT BUTTER CHOCOLATE**
9oz Vanilla ice cream
5oz Milk
5oz Chocolate Syrup
1 oz Peanut Butter Topping

**BLACK AND TAN**
9oz Vanilla ice cream
5oz Milk
5oz Chocolate Syrup
2oz Caramel Topping

**STRAWBERRIES & CREAM**
9oz Vanilla ice cream
4oz Milk
1oz Orange Juice
.5oz Black Raspberry Syrup
.5oz Banana Syrup
1oz Strawberry Topping

**PROTEIN POWER**
9oz Vanilla ice cream
5oz Tiger or Soy Milk
5oz any Lyons Shake Syrup

**CHOCOLATE RASPBERRY**
9oz Vanilla ice cream
5oz Milk
5oz Chocolate Syrup
5oz Black Raspberry Syrup

**MINT CHOCOLATE**
9oz Vanilla ice cream
5oz Milk
5oz Mint Syrup
5oz Chocolate Syrup
1oz Maple Walnut Topping

**VANILLA MALT**
9oz Vanilla ice cream
5oz Milk
5oz Vanilla Syrup
5oz Liquid Malt Syrup

**P-NUT BUTTER CHOCOLATE**
9oz Vanilla ice cream
5oz Milk
5oz Chocolate Syrup
1 oz Peanut Butter Topping

**BLACK AND TAN**
9oz Vanilla ice cream
5oz Milk
5oz Chocolate Syrup
2oz Caramel Topping

**STRAWBERRIES & CREAM**
9oz Vanilla ice cream
4oz Milk
1oz Orange Juice
.5oz Black Raspberry Syrup
.5oz Banana Syrup
1oz Strawberry Topping

**PROTEIN POWER**
9oz Vanilla ice cream
5oz Tiger or Soy Milk
5oz any Lyons Shake Syrup

**CHOCOLATE RASPBERRY**
9oz Vanilla ice cream
5oz Milk
5oz Chocolate Syrup
5oz Black Raspberry Syrup

Information courtesy of: Lyons
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<th></th>
<th>Flavors</th>
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<tr>
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<tr>
<td>Heath Bar</td>
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<td>6 scoops</td>
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<td>1/2 oz.</td>
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<tr>
<td>Reese Pieces</td>
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<td>Reese Cup</td>
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<td>Snickers</td>
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<td>German Chocolate</td>
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<td></td>
<td>2 scoops</td>
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The Scoop Portions Are Based On Level 1 oz. Scoops!
With all the selections possible, plan your weekly calendar at the beginning of the year. Have weekly Ice Cream Flavors, Sundae’s, Milkshakes and Flurries to keep your customers coming back week after week and looking forward to the next weeks attractions.

Market these along with your advertising and coupons to help increase sales. You will find by doing this your customers will also come up with idea’s for you to incorporate in the years to come.

Keep up with all the new items for the coming year by attending the Peck Food Service annual Food Show which is usually at the end of January. If you are a current customer you should receive a flyer sometime in December with the dates. If you are a new customer please contact our office at 1-800-732-7325 to inquire about dates and times.
Recipe's

For use with 2 1/2 gallons of ice cream mix. These formulas are for use with a 50% to 100% overrun. Please, keep in mind that the lower the overrun the stronger the flavor. The higher the overrun the milder the flavor. Knowing this, you can adjust quantities of flavorings accordingly to your taste.

Oringer #721 French Custard Egg Base:
A) A must with 10% Butterfat mix-8 oz
B) Recommended with 12% Butterfat mix-6 oz
C) Optional with 14% Butterfat mix-4 oz

All of the following formulas will require adding all ingredients at the beginning of the batch run unless otherwise noted. Anything which is listed as “Post-Draw” is to be hand-fed as you are drawing the ice cream from the freezer. This will keep cherries, nuts, etc. whole and much more appealing. Also, date your tubs of finished ice cream for the proper rotation of stock.

Add Peck Citric/Fruit Acid approximately 10 minutes into the batch cycle (Before the freezing begins) when required.

AFTER DINNER MINT
*See Peppermint Formula *
2 lbs (32 oz)-Pecan Deluxe Chocolate-Coated Peppermint Pieces

ALMOND JOY
Oringer #721 French Custard Egg Base
1 qt (32 oz)-Chopped Almond Joy Candy
1 oz-Oringer # 880 Vanilla Flavor

ALMOND TROPICAL FRUIT
Oringer #721 French Custard Egg Base
3/4 qt (24 oz)-Oringer #609 Coconut Fruit Base
1/2 cup-Oringer Chiquita Banana Puree
1/2 cup-Dole #765 Unsweetened Pineapple
1 lb (16 oz)-Hillson Chopped Almonds (Frozen) (Post-Draw)
1/2 oz-Oringer #305 Almond Flavor
1 oz-Oringer #880 Vanilla Flavor
1/2 oz-Peck Citric/Fruit Acid

AMARETTO
Oringer #721 French Custard Egg Base
1 oz-National #370 Amaretto Flavor
2 lbs (32 oz)-Hillson Dry Pecans (Frozen) (Post-Draw)
1 oz-Oringer #305 Almond Flavor
1 oz-Oringer #880 Vanilla Flavor
1/4 oz-National #410 Caramel Color

AMARETTO COFFEE TRUFFLE
*See Amaretto Formula *
2 lbs (32 oz)-Pecan Deluxe Coffee Truffles

APPLE
Oringer #721 French Custard Egg Base
1 1/2 qt (48 oz)-Oringer #600 Apple Fruit Base
1 oz-Oringer #880 Vanilla Flavor
1/2 oz-Peck Citric/Fruit Acid

APPLE COBBLER
*See Apple Formula *
2 lbs (32 oz)-Pecan Deluxe Cinnamon Cake Crunch Pieces (Post-Draw)

APPLE ON A STICK
Oringer #721 French Custard Egg Base
1 1/2 qt (48 oz)-Oringer #600 Apple Fruit Base
1 1/2 qt (48 oz)-Oringer #812 Caramel Streak (Post-Draw)
1 oz-Oringer #880 Vanilla Flavor

APPLE PIE
Oringer #721 French Custard Egg Base
1 1/2 qt (48 oz)-Oringer #600 Apple Fruit Base
2 lbs (32 oz)-Pecan Deluxe Flat Pie Chips (Post-Draw)
1 oz-Oringer #880 Vanilla Flavor

BANANA
Oringer #721 French Custard Egg Base
1/2 qt (32 oz)-Oringer Chiquita Banana Puree
1 oz-Oringer #880 Vanilla Flavor

BANANA CHOCOLATE CHIP
Oringer #721 French Custard Egg Base
1 1/2 qt (48 oz)-Oringer Chiquita Banana Puree
1 oz-Oringer #880 Vanilla Flavor
1 lb (16 oz)-Forbes Pure Chocolate Flakes

BANANA CREAM PIE
Oringer #721 French Custard Egg Base
1/2 oz-Oringer #880 Vanilla Flavor
1 1/2 qt (48 oz)-Lyons Marshmallow Topping (Post-Draw)
2 lbs (32 oz)-Pecan Deluxe Flat Pie Chips (Post-Draw)
1/2 oz-Peck Citric/Fruit Acid

BANANA FUDGE
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
3/4 qt (24 oz)-Oringer Chiquita Banana Puree
3/4 qt (24 oz)-Oringer #806 Chocolate Streak (Post-Draw)
BANANA NUT
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 qt (32 oz)-Oringer Chiquita Banana Puree
1 lb (16 oz)-Hillson Dry Pecans (Frozen) (Post-Draw)
1 lb (16 oz)-Hillson Dry Walnuts (Frozen) (Post-Draw)

BANANA PEANUT BUTTER
Oringer #721 French Custard Egg Base
1/2 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer #603 Banana Puree
1 1/2 qts (48 oz)-Reese's Pourable Peanut Butter Topping (Post-Draw)
*Add 1/2 oz Pek Citric/Fruit Acid and fresh bananas if desired (optional)

BANANAS FOSTER
*See Brown Betty Formula +
1 1/2 qts (48 oz)-Oringer #603 Banana Puree
1 oz-Oringer #6275 Rum Extract Flavor
*Cut the Apple Base in the Brown Betty formula to 1 qt (32 oz).

BANANA SPLIT
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
3/4 qt (24 oz)-Oringer Chiquita Banana Puree
3/4 qt (24 oz)-Dole #765 Unsweetened Pineapple
3/4 qt (24 oz)-Oringer #483 Solid Pak Strawberry Base (Post-Draw)
3/4 qt (24 oz)-Oringer #806 Chocolate Streak (Post-Draw)
1/2 oz-Pek Citric/Fruit Acid

BANANA STRAWBERRY
Oringer #721 French Custard Egg Base
3/4 qt (24 oz)-Oringer Chiquita Banana Puree
3/4 qt (24 oz)-Oringer Chiquita Banana Puree
1 oz-Oringer #880 Vanilla Flavor
1/2 oz-Pek Citric/Fruit Acid

BELGIAN WAFFLE
*See Strawberry Formula +
2 lbs (32 oz)-Pecan Deluxe Waffle Pieces (Post-Draw)
1 1/2 pts (24 oz)-Oringer #509 Marshmallow (Post-Draw)

BLACK CHERRY
Oringer #721 French Custard Egg Base
1 1/2 qts (48 oz)-Oringer #894 Black Cherry Halves (Post-Draw)
1 oz-Oringer #880 Vanilla Flavor (Optional)
1 oz-Limpert Black Cherry NFC
1/2 oz-Pek Citric Acid
*Add the cherry syrup for more flavor.

BLACK CHERRY RUM
*See Black Cherry Formula +
1 oz-Oringer #963 Rum Flavor

BLACK FOREST
1 qt (32 oz)-Oringer #703 Double Rich Chocolate Base
1 qt (32 oz)-Oringer #894 Black Cherry Halves (Post-Draw)
1 oz-Oringer #301 Black Cherry WONF
1 lb (16 oz)-Hillson Chopped Almonds (Frozen) (Post-Draw)

BLACK RASPBERRY
Oringer #721 French Custard Egg Base
1 1/2 pts (24 oz)-Oringer #605 Black Raspberry Puree
1 oz-Oringer #880 Vanilla Flavor
1 oz-Pek Citric/Fruit Acid

BLACK RASPBERRY CHEESECAKE
*See Cheesecake Formula +
1 1/2 qts (48 oz)-Oringer #807 Black Raspberry Streak
1/2 oz-Pek Citric/Fruit Acid

BLACK RASPBERRY RIPPLE
*See Vanilla Formula +
1 1/2 qts (48 oz)-Oringer #807 Black Raspberry Streak (Post-Draw)
1/2 oz-Pek Citric/Fruit Acid

BLACK RASPBERRY SWIRL
*See Banana Formula +
1 1/2 qts (48 oz)-Oringer #807 Black Raspberry Streak (Post-Draw)

BLACK SWEET CHERRY
Oringer #721 French Custard Egg Base
1 1/2 qts (48 oz)-Oringer #894 Black Cherry Halves (Post-Draw)
1 oz-Oringer #880 Vanilla Flavor
*Add the cherry syrup for more flavor.
*Also known as Bing Cherry or Black Bing Cherry.

BLACK WALNUT
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer #735 Maple Walnut Base
1 oz-Oringer Black Walnut Flavor

BLONDIE
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (32 oz)-Oringer #608 White Chocolate Base
1 1/2 qts (48 oz)-Oringer #806 Chocolate Streak (Post-Draw)
2 lbs (32 oz)-Forbes Pure Chocolate Flakes (Post-Draw)

BLUEBERRY
Oringer #721 French Custard Egg Base
1/4 oz-Oringer #880 Vanilla Flavor
2 qts (64 oz)-Oringer #606 Blueberry Fruit Base
1 oz-Pek Citric/Fruit Acid

BLUEBERRY CHEESECAKE
*See Cheesecake Formula +
1 1/2 qts (48 oz)-Oringer #802 Blueberry Streak (Post-Draw)
1/2 oz-Pek Citric/Fruit Acid
Recipe's

BLUEBERRY PIE
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
2 lbs (32 oz)-Pecan Deluxe Flat Pie Chips (Post-Draw)
1 1/2 qts (48 oz)-Oringer #606 Blueberry Fruit Base

BLUEBERRY SWIRL
*See Vanilla Formula *
1 1/2 qts (48 oz)-Oringer #802 Blueberry Streak (Post-Draw)

BLUE MOON
Oringer #721 French Custard Egg Base
1 1/2 qts (48 oz)-Dover Blue Moon Base
*Adding fresh, diced Cantaloupe is an excellent idea.

BOYSENBERRY
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 oz-Oringer #605 Black Raspberry Puree
1/2 qts (48 oz)-Fresh/Frozen Boysenberries
8 oz-Peck Simple Syrup
1 oz-Peck Citric/Fruit Acid
*Fuse Boysenberries with Simple Syrup and add them about 5-6 minutes into the batch run.
*Use 3 oz-National #341 Boysenberry flavor in place of Simple Syrup and Boysenberries if desired.

BROWNIE FUDGE
*See Chocolate Formula *
2 lbs (32 oz)-Pecan Deluxe Brownie Pieces
1 lb (16 oz)-Pecan Deluxe Chocolate Chunks
1 qt (32 oz)-Oringer #806 Chocolate Streak (Post-Draw)

BUBBLEGUM
1 oz-Oringer #880 Vanilla Flavor
2 oz-Oringer #933 Bubblegum Flavor
2 lbs (32 oz)-National #755 Bubble Gum Tabs

BUTTER CRUNCH
Oringer #721 French Custard Egg Base
1 1/4 pt (20 oz)-Oringer #715 Butter-scotch Base
2 lbs (32 oz)-Pecan Deluxe Butter Brittle Pieces
1 oz-Oringer #880 Vanilla Flavor

BUTTER PECAN
Oringer #721 French Custard Egg Base
1 1/4 oz-Oringer #880 Vanilla Flavor
1 pt (16 oz)-Oringer Butter Pecan Base
2 1/2 lbs (40 oz)-Hillson Butter Pecans (Frozen) (Post-Draw)
Pinch of Table Salt (Suggested to accentuate the Pecan flavor)

BUTTER RUM TOFFEE
Oringer #721 French Custard Egg Base
2 oz-Oringer #966 Rum Butter Toffee Flavor
2 lbs (32 oz)-Pulverized Heath Candy Bar Pieces (Post-Draw)

BUTTERSCHOTCH PARFAIT
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer #803 Butter-scotch Streak (Post-Draw)
*Add Frozen Spanish Peanuts (Post-Draw) if desired.

BUTTERSCHOTCH RIPPLE
Oringer #721 French Custard Egg Base
1/2 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer #803 Butter-scotch Streak (Post-Draw)

CAFE CHILL
*See Coffee Formula *
1 1/2 lbs (24 oz)-Pecan Deluxe Mocha or Coffee Truffles
1/2 lbs (24 oz)-Pecan Deluxe Cappuccino Chips or Cappuccino Crunch Pieces

CAPPUCCINO
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
3 oz-National #8827 Cappuccino Flavor

CAPPuccino Biscotti
*See Cappuccino Formula *
2 lbs (32 oz)-Pecan Deluxe Chocolate Biscotti Pieces (Post-Draw)
2 lbs (32 oz)-Forbes Pure Chocolate Flakes
1 qt (32 oz)-Oringer #509 Marshmallow (Post-Draw)
Cappuccino Crunch
*See Cappuccino Formula +
1 1/2 qts (48 oz)-Oringer #806 Chocolate Streak (Post-Draw)
2 lbs (32 oz)-Pecan Deluxe Cappuccino Crunch Pieces

Cappuccino Swirl
*See Cappuccino Biscotti Formula +
*Leave out the Chocolate Biscotti Pieces.
*Use 1 1/2 qts (48 oz) - #509 Marshmallow instead of 1 oz.

Caramel
Oringer #721 French Custard Egg Base
1 qt (32 oz)-Oringer #718 Caramel Base
1 oz-Oringer #880 Vanilla Flavor

Caramel Apple
*See Apple on a Stick Formula*

Caramel Cashew
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Hillson Dry Cashews (Frozen) (Post-Draw)
1 1/2 qts (48 oz)-Oringer #812 Caramel Streak (Post-Draw)

Caramel Crunch
Oringer #721 French Custard Egg Base
1 1/2 oz-Oringer #880 Vanilla Flavor
1 qt (32 oz)-Oringer #718 Caramel Base
2 lbs (32 oz)-Pecan Deluxe Caramel Crisp Rice Pieces
1 1/2 qts (48 oz)-Oringer #812 Caramel Streak (Post-Draw)

Caramel Malted Milk
Oringer #721 French Custard Egg Base
1 1/2 lbs (24 oz)-Kosto Malt Powder
1/2 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer #812 Caramel Streak (Post-Draw)

Caramel Nut
Oringer #721 French Custard Egg Base
1 1/2 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer #812 Caramel Streak (Post-Draw)
2 lbs (32 oz)-Pecan Deluxe Chocolate-Covered Peanuts (Post-Draw)

Caramel Ripple
*See Vanilla Formula +
1 1/2 qts (48 oz)-Oringer #812 Caramel Streak (Post-Draw)

Caramel Turtle Fudge
Oringer #721 French Custard Egg Base
1 qt (32 oz)-Oringer #718 Caramel Base
1 1/2 lbs (24 oz)-Hillson Dry Pecans (Frozen) (Post-Draw)
1 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer Chocolate Streak Variegate (Post-Draw)

Cheesecake
*See Cheesecake Formula +
1 1/2 qts (48 oz)-Lyons Wild Cherry Topping (Post-Draw)

Chunky Cherry Cheesecake
*See Chunky Cheesecake +
1 1/2 qts (48 oz)-Lyons Wild Cherry Topping (Post-Draw)

Cherry Cobblerr
*See Cherry Vanilla Formula +
2 oz-National #305 Wild Cherry Flavor
2 lbs (32 oz)-Pecan Deluxe Cinnamon Cake Crunch Pieces (Post-Draw)

Cherry Nut
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 qt (32 oz)-Oringer #853 Red Cherry Halves (Post-Draw)
1 lb (16 oz)-Hillson Nuts (Frozen) (Post-Draw)
*The nuts can be the nut of your choice or a mixed blend.

Cherry Pie
*See Cherry Vanilla Formula +
2 lbs (32 oz)-Pecan Deluxe Flat Pie Chips

Cherry Vanilla (Whitehouse)
Oringer #721 French Custard Egg Base
1 1/4 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer #853 Red Cherry Halves-w/juice (Post-Draw)
(use NO Juice for Whitehouse)

Chocolate
Oringer #721 French Custard Egg Base
1 1/2 qts (48 oz)-Oringer #703 Double Rich Chocolate Base
or 2 lbs (32 oz)-Forbes #2.87 Chocolate Powder
1 1/2 oz-Oringer #880 Vanilla Flavor
Recipe's

CHOCOLATE AMBUSH

*See Chocolate Formula +
1 cup (8 oz)-Pecan Deluxe Chocolate-Coated Peanuts (Post-Draw)
1 cup (8 oz)-Pecan Deluxe Chocolate Chunks (Post-Draw)
1 cup (8 oz)-Pecan Deluxe Chocolate Crisp Rice Pieces (Post-Draw)
1 cup (8 oz)-Mini Whopper Candy Pieces (Post-Draw)

CHOCOLATE BUTTER FUDGE
1 1/2 qts (48 oz)-Oringer Chocolate Butter Fudge

CHOCOLATE CAKE
Oringer #721 French Custard Egg Base
3 lbs (48 oz)-Forbes #287 Chocolate Powder
1 1/2 oz-Oringer #880 Vanilla Flavor
1 1/2 lbs (24 oz)-Pecan Deluxe Brownie Pieces

CHOCOLATE CARAMEL FUDGE
*See Chocolate Formula +
1 1/2 qts (48 oz)-Oringer Chocolate Caramel Streak (Post-Draw)
2 lbs (32 oz)-Pecan Deluxe Brownie Pieces

CHOCOLATE CHEESECAKE
*See Cheesecake Formula +
1 1/2 qts (48 oz)-Oringer Chocolate Streak (Post-Draw)

CHOCOLATE CHIP
Oringer #721 French Custard Egg Base
2 1/4 oz-Oringer #880 Vanilla Flavor
2 lbs-Forbes Pure Chocolate Flakes

CHOCOLATE CHIP MINT
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
3/4 oz-Oringer #957 Green Peppermint Flavor
1 lb (16oz)-Forbes Pure Chocolate Flakes

CHOCOLATE CHOCOLATE CHIP
Oringer #721 French Custard Egg Base
1 1/4 oz-Oringer #880 Vanilla Flavor
1 to 2 lbs-Forbes Pure Chocolate Flakes
2 lbs (32 oz)-Forbes #287 Chocolate Powder or
1 1/2 qts (48 oz)-Oringer #703 Double Rich Chocolate Base

CHOCOLATE COCONUT CARAMEL
*See Coconut Formula +
1 qt (32 oz)-Oringer #812 Caramel Streak (Post-Draw)
1 qt (32 oz)-Oringer #806 Chocolate Streak (Post-Draw)

CHOCOLATE COOKIE DOUGH
*See Cookie Dough Formula +
1 1/2 lbs (24 oz)-Forbes #287 Chocolate Powder

CHOCOLATE COOKIES 'N' CREAM
*See Cookies 'n' Cream Formula +
1 1/2 qts (48 oz)-Forbes #287 Chocolate Powder

CHOCOLATE COVERED BANANA
Oringer #721 French Custard Egg Base
1 1/2 pts (24 oz)-Oringer Chiquita Banana Puree
1 oz-Oringer #880 Vanilla Flavor
1 1/2 lbs (24 oz)-Forbes #287 Chocolate Powder

CHOCOLATE COVERED BANANA
*See Chocolate Covered Cherry Formula +
1 oz-Oringer #853 Red Cherry Halves (Post-Draw)
* Make sure the cherries are drained.

CHOCOLATE COVERED STRAWBERRY
*See Chocolate Covered Cherry Formula +
* Replace #853 Cherries with frozen Strawberries and 1/2 oz Peck Citric/Fruit Acid.

CHOCOLATE FUDGE
Oringer #721 French Custard Egg Base
1 1/2 qts (48 oz)-Oringer #806 Chocolate Streak (Post-Draw)

CHOCOLATE FUDGE BROWNIE
Oringer #721 French Custard Egg Base
1 1/2 qts (48 oz)-Oringer #707 Premium Fudge Base
1 oz-Oringer #880 Vanilla Flavor
2-3 lbs-Oringer Deluxe Brownie Pieces

CHOCOLATE ILLUSION
*See Chocolate Mousse +
1 1/2 lbs (24 oz)-Pecan Deluxe Chocolate-Coated Almonds
1 1/2 lbs (24 oz)-Pecan Deluxe Chocolate Truffle Pieces
1 1/2 lbs (24 oz)-Forbes Pure Chocolate Flakes

CHOC MARSHMALLOW PARFAIT
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 1/2 lbs (24 oz)-Forbes #287 Chocolate Powder
1 qt (32 oz)-Oringer #909 Marshmallow (Post-Draw)
*Add Frozen Spanish Peanuts (Post-Draw) if desired.

CHOCOLATE MIST
Oringer #721 French Custard Egg Base
1 1/2 qts (48 oz)-Oringer #880 Vanilla Flavor
1 1/2 lbs (24 oz)-Forbes #287 Chocolate Powder
1 qt (32 oz)-Oringer #935 Red Cherry Halves
1 qt (32 oz)-Oringer #909 Marshmallow (Post-Draw)

CHOCOLATE MOUSSE
Oringer #721 French Custard Egg Base
1 1/2 qts (48 oz)-Oringer #707 Premium Fudge Base
1 oz-Oringer #880 Vanilla Flavor
Recipe's

CHOCOLATE OREO
*See Oreo Cookie Formula +
1 1/2 lbs (24 oz)-Forbes #287 Chocolate Powder

CHOCOLATE PARFAIT
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 1/2 qt (48 oz)-Oringer #806 Chocolate Streak (Post-Draw)
*Add Frozen Spanish Peanuts (Post-Draw) if desired

CHOCOLATE PEANUT BUTTER
1 1/2 qt (48 oz)-Oringer Chocolate Butter Fudge Base
1 pt-Henry & Henry Allset Peanut Butter
4 oz-Peck Simple Syrup
*Mix Simple Syrup and Peanut Butter before adding to batch run.

CHOCOLATE PEANUT BUTTER CHIP
*See Chocolate Peanut Butter Formula +
2 lbs (32 oz)-Forbes Pure Chocolate Flakes (Post-Draw)

CHOCOLATE PEANUT BUTTER CUP
*See Chocolate Peanut Butter Formula +
2 lbs (32 oz)-Reese’s Pulverized Peanut Butter Cups (Post-Draw)

CHOCOLATE PECAN
1 qt (32 oz)-Oringer Chocolate Butter Fudge Base
1 pt (16 oz)-Oringer Butter Pecan Base
2 lbs (32 oz)-Hillson Dry Pecan Halves (Frozen) (Post-Draw)
1/2 oz-Oringer #880 Vanilla Flavor

CHOCOLATE RASPBERRY TRUFFLE
*See Chocolate Formula +
1 1/2 qt (48 oz)-Oringer #807 Black Raspberry Streak (Post-Draw)
2 lbs (32 oz)-Pecan Deluxe Chocolate or Raspberry Truffle Pieces (Post-Draw)

CHOCOLATE SWIRL
*See Vanilla Formula +
1 1/2 qt (48 oz)-Oringer #806 Chocolate Streak (Post-Draw)

CHUNKY CHEESECAKE
*See Cheesecake Formula +
2 lbs (32 oz)-Pecan Deluxe Cheesecake Pieces (Post-Draw)

CHUNKY CHOCOLATE CHEESECAKE
*See Chunky Cheesecake Formula +
2 lbs (32 oz)-Pecan Deluxe Chocolate Waffle Cone Pieces
2 lbs (32 oz)-Pecan Deluxe Chocolate Chunks

CINNAMON
1/2 oz-Oringer #976 Cinnamon Flavor
1 qt (32 oz)-Pecan Deluxe Brown Sugar Cinnamon Ribbon (Post-Draw)

CINNAMON BUN
*See Cinnamon Formula +
1 1/2 qt (48 oz)-Pecan Deluxe Brown Sugar Cinnamon Ribbon (Post-Draw)
2 lbs (32 oz)-Pecan Deluxe Cinnamon Roll Pieces (Post-Draw)

CINNAMON STICK
*See Cinnamon Formula +
2 lbs (32 oz)-Cinnamon Candy (Post-Draw)

COCONUT
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 pt (16 oz)-Oringer #609 Coconut Fruit Base
1 lb (16 oz)-Forbes Pure Chocolate Flakes
1 oz-Peck Citric/Fruit Acid

COCONUT CHOCOLATE CHIP
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 pt (16 oz)-Oringer #609 Coconut Fruit Base
1 lb (16 oz)-Forbes Pure Chocolate Flakes

COCONUT CREAM PIE
*See Coconut Formula +
1 1/2 qt (48 oz)-Lyons Marshmallow Topping (Post-Draw)
2 lbs (32 oz)-Pecan Deluxe Flat Pie Chips (Post-Draw)

COCONUT FUDGE
*See Coconut Formula +
1 1/2 lbs (24 oz)-Pecan Deluxe Chocolate Truffle Pieces
1 1/2 lbs (24 oz)-Pecan Deluxe Chocolate-Coated Almonds
1 1/2 lbs (24 oz)-Forbes Pure Chocolate Flakes
1 1/2 qt (48 oz)-Oringer #806 Chocolate Streak (Post-Draw)

COCONUTTY
1/2 oz-Oringer #880 Vanilla Flavor
1 pt (16 oz)-Oringer #609 Coconut Fruit Base
2 lbs (32 oz)-Hillson Chopped Toasted Almonds (Frozen) (Post-Draw)

COFFEE
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
4 oz-Oringer #901 Coffee Flavor
1/4 oz-National #410 Caramel Color

COFFEE, COOKIES AND CREAM
*See Coffee Formula +
2 lbs (32 oz)-Pulverized Oreo Cookies (#946 Medium Grind) (Post-Draw)
Recipe's

COFFEE HEATH
*See Coffee Formula +
2 lbs (32 oz)-Pulverized Heath Candy

COOKIE DOUGH
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
10 oz-Oringer #40007 Cookie Dough Base
1 pt (16 oz)-Forbes Pure Chocolate Flakes
2 lbs (32 oz)-Pecan Deluxe Cookie Dough Pieces (Frozen)

COOKIES 'N' CREAM
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
4 lbs (64 oz)-Pulverized Oreo Cookies

COTTON CANDY
Oringer #721 French Custard Egg Base
1 oz-Oringer #961 Cotton Candy Flavor

COTTON CANDY EXPLOSION
*See Cotton Candy Formula +
2 lbs (32 oz)-Pecan Deluxe Grape Popping Candy Pieces (Post-Draw)

CREME DE MENTHE
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
3 oz-National #310 Creme De Menthe (Green) Flavor
*If a white Creme De Menthe is desired use National #358 Creme De Menthe (White).

DARK CHOCOLATE
Oringer #721 French Custard Egg Base
1 1/2 lbs (24 oz)-Pecan Deluxe Chocolate-Coated Almonds - (Post Draw)
1 1/2 lbs (24 oz)-Pecan Deluxe Chocolate Truffle Pieces - (Post Draw)
1 1/2 lbs (24 oz)-Forbes Pure Chocolate Flakes - (Post Draw)

DEATH BY CHOCOLATE
*See Dark Chocolate Formula +
1 1/2 lbs (24 oz)-Pecan Deluxe Chocolate-Coated Almonds - (Post Draw)
1 1/2 lbs (24 oz)-Pecan Deluxe Chocolate Truffle Pieces - (Post Draw)
1 1/2 lbs (24 oz)-Forbes Pure Chocolate Flakes - (Post Draw)

DOUBLE CHOCOLATE CHUNK
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 1/2 lbs (24 oz)-Forbes Double Dark Chocolate Powder
2 lbs (32 oz)-Pecan Deluxe Chocolate Chunks (Post-Draw)

DOUBLE CHOCOLATE FUDGE
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 3/4 lbs (28 oz)-Forbes Double Dark Chocolate Powder
1 qt (32 oz)-Oringer #824 Milk Fudge Variegate (Post-Draw)

DULCE DE LECHE
1 1/2 qts (48 oz)-Oringer #40202 Dulce De Leche Base
1 qt Oringer #812 Caramel Streak - (Post Draw)

ENGLISH TOFFEE
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
2 lbs (32 oz)-Pulverized Heath Bar Candy Pieces (Post-Draw)
2 oz-Oringer #984 English Toffee Flavor
1 1/2 qts (48 oz)-Oringer #803 Butterscotch Streak (Post-Draw)

EGG NOG
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer #720 Egg Nog Base
1 oz-Oringer #963 Rum Flavor (Optional)

EXTRA TERRESTRIAL (E.T.)
Oringer #721 French Custard Egg Base
1 1/2 oz-Oringer #880 Vanilla Flavor
2 lbs (32 oz)-Reese's Pieces Candy (Whole or Pulverized)

FRENCH VANILLA
Oringer French Custard Egg Base
4 oz-Oringer #882 French Vanilla Flavor

FRENCH SILK
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer #706 Silk Chocolate Base

FROSTED CHOCOLATE MALT
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer #40234 Chocolate Malt Base Or 1 lb Kosto Malt powder and 2 lbs Forbes Chocolate Powder

GEORGIA PEACH COBBLER
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 oz-National #317 Georgia Peach Flavor
1 1/2 qts (48 oz)-Oringer #616 Peach Chunks
2 lbs (32 oz)-Pulverized Vanilla Wafer Cookies

GINGER
1 1/2 qts (48 oz)-Oringer #613 Ginger Fruit Base
1 oz-Oringer #947 Ginger Flavor
*Also known as Gingerbread.

GINGER SNAP
*See Ginger Formula +
1 oz-Oringer #880 Vanilla Flavor
2 lbs (32 oz)-Ginger Snap Cookies
GONE BANANAS
Oringer #721 French Custard Egg Base
1/2 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer #806 Chocolate Streak (Post-Draw)
1 lb (16 oz)-Hillson Chopped Toasted Almonds (Frozen) (Post-Draw)
1 lb (16 oz)-Hillson Blanched Peanuts (Frozen) (Post-Draw)

LEMON CHIFFON
Oringer #721 French Custard Egg Base
2 oz-Oringer #950 Lemon Custard Flavor
2 lbs (32 oz)-Pecan Deluxe Flat Pie Chips (Post-Draw)
1/2 oz-Oringer #880 Vanilla Flavor

LEMON CUSTARD
Oringer #721 French Custard Egg Base
1/2 oz-Oringer #880 Vanilla Flavor
Oringer #950 Lemon Custard Flavor

MACADAMIA MACAROON
Oringer #721 French Custard Egg Base
1 1/2 qts (48 oz)-Oringer #809 Coconut Fruit Base
1 oz-Oringer #880 Vanilla Flavor
1 lb (16 oz)-Hillson Dry Macadamia Nuts (Frozen) (Post-Draw)

KAHLUA AND CREAM
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 oz-National #354 Kahlua Flavor
3 oz-Oringer #901 Coffee Flavor

MINT CHIP
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
2 1/2 oz-Oringer #953 Maple Flavor

MINT CHOCOLATE CHIP
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
2 lbs (32 oz)-Forbes Pure Chocolate Flakes
1/2 oz-Oringer #880 Vanilla Flavor

KEY LIME PIE
4 oz-Oringer #315 Lime Extract
1 oz-Oringer #915 Pineapple Flavor
2 lbs (32 oz)-Pecan Deluxe Flat Pie Chips (Post-Draw)
1 oz-Peck Citric/Fruit Acid

MAPLE
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
2 1/2 oz-Oringer #953 Maple Flavor

MAPLE WALNUT
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer #735 Maple Walnut Base

LEMON CHIFFON
Oringer #721 French Custard Egg Base
2 oz-Oringer #950 Lemon Custard Flavor
2 lbs (32 oz)-Pecan Deluxe Flat Pie Chips (Post-Draw)
1/2 oz-Oringer #880 Vanilla Flavor

LEMON CUSTARD
Oringer #721 French Custard Egg Base
1/2 oz-Oringer #880 Vanilla Flavor
Oringer #950 Lemon Custard Flavor

MACADAMIA MACAROON
Oringer #721 French Custard Egg Base
1 1/2 qts (48 oz)-Oringer #809 Coconut Fruit Base
1 oz-Oringer #880 Vanilla Flavor
1 lb (16 oz)-Hillson Dry Macadamia Nuts (Frozen) (Post-Draw)

KAHLUA AND CREAM
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 oz-National #354 Kahlua Flavor
3 oz-Oringer #901 Coffee Flavor

MINT CHIP
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
2 1/2 oz-Oringer #953 Maple Flavor

MINT CHOCOLATE CHIP
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
2 lbs (32 oz)-Forbes Pure Chocolate Flakes
1/2 oz-Oringer #880 Vanilla Flavor

KEY LIME PIE
4 oz-Oringer #315 Lime Extract
1 oz-Oringer #915 Pineapple Flavor
2 lbs (32 oz)-Pecan Deluxe Flat Pie Chips (Post-Draw)
1 oz-Peck Citric/Fruit Acid

MAPLE
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
2 1/2 oz-Oringer #953 Maple Flavor

MAPLE WALNUT
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer #735 Maple Walnut Base
MINT CHOC-CHOCOLATE CHIP
Oringer #721 French Custard Egg Base 1/2 oz-Oringer #880 Vanilla Flavor 1 oz-Oringer #977NC White Peppermint Flavor 2 lbs (32 oz)-Forbes Pure Chocolate Flakes 1 1/2 lbs (24 oz)-Forbes #287 Chocolate Powder

MISSISSIPPI MUD PIE
*See Coffee Formula + 2 oz-Oringer #902 Mocha Flavor 1 qt (32 oz)-Oringer #806 Chocolate Streak 1 1/2 lbs (24 oz)-Pulverized Oreo Cookies (Post-Draw)

M&M CANDY
Oringer #721 French Custard Egg Base 1 oz-Oringer #880 Vanilla Flavor 2 lbs (32 oz)-Plain M&M Candy *Add half of the candy at the beginning of the batch run and the other half shortly before the finished batch is ready to draw.

MOCHA (COFFEE FUDGE)
Oringer #721 French Custard Egg Base 1 oz-Oringer #880 Vanilla Flavor 1 1/2 qts (48 oz)-Oringer #703 Double Rich Chocolate Base 3 oz-Oringer #901 Coffee Flavor

MONKEY BUSINESS
*See Banana Formula + 1 1/2 lbs (24 oz)-Pecan Deluxe Chocolate Chunks 1 1/2 lbs (24 oz)-Pecan Deluxe Brownie Pieces 1 1/2 lbs (24 oz)-Pecan Deluxe Chocolate-Coated Peanuts

MOUSSE CHOCOLATE
*See Coconut Formula + 1 1/2 qts (48 oz)-Oringer #824 Milk Fudge Variegate (Post-Draw)

MUD PIE
Oringer #721 French Custard Egg Base 1 oz-Oringer #880 Vanilla Flavor 1 lb (16 oz)-Forbes #287 Chocolate Powder 1 lb (16 oz)-Pulverized Oreo Cookies (Post-Draw) 1 lb (16 oz)-Forbes Pure Chocolate Flakes 2 oz-Oringer #901 Coffee Flavor

MUDSLIDE
Oringer #721 French Custard Egg Base 1/2 oz-Oringer #880 Vanilla Flavor 1 1/2 lbs (24 oz)-Forbes #287 Chocolate Powder 1 qt (32 oz)-Van Leer Galaxy Chocolate 1 lb (16 oz)-Pecan Deluxe Brownie Pieces (Post-Draw) 1 lb (16 oz)-Hillson Dry Pecan Halves (Frozen) (Post-Draw)

NESTLE CRUNCH
Oringer #721 French Custard Egg Base 1 1/2 oz-Oringer #880 Vanilla Flavor 1 1/2 qts (48 oz)-Oringer #806 Chocolate Streak (Post-Draw) 2 lbs (32 oz)-Pulverized Nestle Crunch Pieces (Post-Draw)

NEW ENGLAND PUDDING
Oringer #721 French Custard Egg Base 1 oz-Oringer #880 Vanilla Flavor 1 1/2 qts (48 oz)-Oringer #611 Frozen Pudding Fruit 4 oz-Oringer #6275 Pure Rum Extract Flavor (Optional)
*Also known as Holiday Pudding.

ORANGE COCONUT
Oringer #721 French Custard Egg Base 1 pt (16 oz)-Oringer #609 Coconut Fruit Base 1 oz-Oringer #913 Orange Dream Flavor 1 oz-Oringer #880 Vanilla Flavor 1 oz-Peck Citric/Fruit Acid

ORANGE PINEAPPLE
Oringer #721 French Custard Egg Base 1 1/2 qts (48 oz)-Oringer #617 Orange Pineapple Base 1 oz-Oringer #880 Vanilla Flavor 1 oz-Peck Citric/Fruit Acid

OREO BROWNIE
*See Oreo Cookie Formula + 2 lbs (32 oz)-Pecan Deluxe Brownie Pieces

OREO COOKIE
Oringer #721 French Custard Egg Base 1 oz-Oringer #880 Vanilla Flavor 2 lbs (32 oz)-Pulverized Oreo Cookie (#946 Medium Grind) *Add half of the Oreo Cookies at the beginning of the batch run and the other half Post-Draw.

OREO MINT
*See Oreo Cookie Formula + 2 oz-Oringer #954 Peppermint (Green)

PEACHES 'N' CREAM
Oringer #721 French Custard Egg Base 1 1/2 pts (24 oz)-Oringer #616 Peaches 'n' Cream Chunks 1 oz-Oringer #880 Vanilla Flavor 1 oz-Peck Citric/Fruit Acid *Also known as Georgia Peach or Peachy Keen.

PEACH BRANDY
Oringer #721 French Custard Egg Base 1 oz-Oringer #880 Vanilla Flavor 1 1/2 qts (48 oz)-Jubilee Brandy Peach Topping 1 oz-National #375 Brandy Peach Flavor

PEACH COBBLER
*See Peaches 'n' Cream Formula + 2 lbs (32 oz)-Pecan Deluxe Cinnamon Cake Crunch Pieces (Post-Draw)
PEACH MELBA
Oringer #721 French Custard Egg Base
1 qt (32 oz)-Oringer #809 Peach Chunks
1 oz-Oringer #880 Vanilla Flavor

PEACHY PRALINE
*See Peaches ‘n’ Cream Formula +
1 qt (32 oz)-Pecan Deluxe Praline Almond Pieces

PEANUT BUTTER
Oringer #721 French Custard Egg Base
1/2 oz-Oringer #880 Vanilla Flavor
3 lbs (48 oz)-Henry & Henry Allset Peanut Butter
1/2 pt (12 oz)-Peck Simple Syrup
*Mix the Peanut Butter and the Simple Syrup together and add near the end of the batch run.

PEANUT BUTTER & JELLY
Oringer #721 French Custard Egg Base
1 lb (16 oz)-Henry & Henry Allset Peanut Butter
4 oz-Peck Simple Syrup
1/2 oz-National #410 Caramel Color
1 oz-Oringer #880 Vanilla Flavor
1 qt (32 oz)-Oringer #809 Red Raspberry Streak (Post-Draw)
*Mix the Peanut Butter and the Simple Syrup together and add near the end of the batch run.

PEANUT BUTTER CUP
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 oz-Oringer #880 Peanut Butter Flavor
2 lbs (32 oz)-Pulverized Reese Peanut Butter Cups (Post-Draw)

PEANUT BUTTER COOKIE DOUGH
1/2 qt (48 oz)-Henry & Henry Allset Peanut Butter
1/2 oz-Oringer #880 Vanilla Flavor
2 lbs (32 oz)-Pecan Deluxe Peanut Butter Cookie Dough Pieces (Post-Draw)

PEANUT BUTTER CRUNCH
Oringer #721 French Custard Egg Base
2 oz-Oringer #984 English Toffee Flavor
1 1/2 qt (48 oz)-Henry & Henry Allset Peanut Butter (Post-Draw)
2 lbs (32 oz)-Pulverized Heath Candy Bar Pieces
*Also known as Peanut Butter Toffee and Candy Bar Crunch.

PEANUT BUTTER FUDGE
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
2 lbs (32 oz)-Henry & Henry Allset Peanut Butter
4 oz-Peck Simple Syrup
1 oz-Oringer #986 Peanut Butter Flavor
1 1/2 qt (48 oz)-Oringer #806 Chocolate Streak (Post-Draw)
*Mix the Peanut Butter and the Simple Syrup together and add near the end of the batch run.

PEANUT BUTTER PARFAIT
Oringer #721 French Custard Egg Base
1 1/2 qt (48 oz)-Oringer #421 Peanut Butter Streak (Post-Draw)

PEANUT BUTTER SWIRL
*See Vanilla Formula +
1 1/2 qt (48 oz)-Oringer #421 Peanut Butter Streak (Post-Draw)

PEANUT BUTTER & JELLY
Oringer #721 French Custard Egg Base
1 lb (16 oz)-Henry & Henry Allset Peanut Butter
4 oz-Peck Simple Syrup
1/2 oz-National #410 Caramel Color
1 oz-Oringer #880 Vanilla Flavor
1 qt (32 oz)-Oringer #809 Red Raspberry Streak (Post-Draw)
*Mix the Peanut Butter and the Simple Syrup together and add near the end of the batch run.

PEANUT BUTTER CUP
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 oz-Oringer #986 Peanut Butter Flavor
2 lbs (32 oz)-Pulverized Reese Peanut Butter Cups (Post-Draw)

PEANUT BUTTER COOKIE DOUGH
1/2 qt (48 oz)-Henry & Henry Allset Peanut Butter
1/2 oz-Oringer #880 Vanilla Flavor
2 lbs (32 oz)-Pecan Deluxe Peanut Butter Cookie Dough Pieces (Post-Draw)

PECAN PIE
*See Maple Formula +
1 oz-Oringer #880 Vanilla Flavor
1 1/2 lbs (24 oz)-Hillson Dry Pecan Pie Pieces (Frozen) (Post-Draw)
1 1/2 lbs (24 oz)-Pecan Deluxe Pecan Pie Pieces (Post-Draw)
1 1/2 qt (48 oz)-Oringer #812 Caramel Streak (Post-Draw)

PECAN TORTE
*See Chocolate Butter Fudge Formula
1 1/2 lbs (24 oz)-Pecan Deluxe Pecan Pie Pieces (Post-Draw)
1 1/2 lbs (24 oz)-Hillson Dry Praline Pecan Pieces (Frozen) (Post-Draw)
1 qt (32 oz)-Oringer #812 Caramel Streak (Post-Draw)
1 qt (32 oz)-Oringer #806 Chocolate Streak (Post-Draw)

PEPPERMINT
2 1/2 oz-Oringer #957NC White Peppermint Flavor

PEPPERMINT STICK
2 oz-Oringer #957NC White Peppermint Flavor
2 lbs (32 oz)-Oringer #774 or #775 Peppermint Pieces
*Use Candy Cane Pieces in place of Peppermint Pieces for Candy Cane Ice Cream.

PINA COLADA
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 pt (16 oz)-Oringer #609 Coconut Fruit Base
1 pt (16 oz)-Dole #765 Unsweetened Pineapple
4 oz-Oringer #6275 Pure Rum Extract
1 oz-Peck Citric/Fruit Acid

PISTACHIO
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 1/2 lbs (24 oz)-Hillson Dry Pistachio Nut Salad
1 lb (16 oz)-Hillson Dry Chopped Almonds (Frozen) (Post-Draw)
1 oz-Oringer #960 Pistachio Flavor
PRALINES AND CREAM
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 1/2 lbs (24 oz)-Hillson Praline Pecan Pieces (Frozen) (Post-Draw)
2 oz-National #364 Plantation Praline Flavor or
1 pt (16 oz)-Oringer Praline Syrup Base

Praline Pecan
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
2 oz-Oringer #985 Praline Flavor
2 lbs (32 oz)-Hillson Praline Pecans (Post-Draw)
1 1/2 qts (48 oz)-Oringer #812 Caramel Streak (Post-Draw)

PUMPKIN
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer #622 Pumpkin Base
1/4 oz-National #410 Caramel Color

PUMPKIN PIE
*See Pumpkin Formula *
2 lbs (32 oz)-Pecan Deluxe Flat Pie Chips (Post-Draw)

PURPLE COW
1 oz-National #313 Purple Cow Flavor
1 1/4 pts (20 oz)-Oringer #605 Black Raspberry Puree
1 1/2 qts (48 oz)-Oringer #568 White Chocolate Sauce (Post-Draw)

RASPBERRY CHOCOLATE CAKE
*See Red Raspberry Formula *
2 lbs (32 oz)-Pecan Deluxe Brownie Pieces
1 1/2 qts (48 oz)-Oringer #809 Red Raspberry Streak (Post-Draw)

RASPBERRY COBBLER
*See Red Raspberry Formula *
2 lbs (32 oz)-Pecan Deluxe Cinnamon Cake Crunch Pieces (Post-Draw)

RASPBERRY MOUSSECAKE
*See Raspberry Mousse Cake *
2 lbs-Pecan Deluxe Brownie Pieces (Post-Draw)

RASPBERRY MOUSSE
*See Chocolate Mousse Formula *
1 1/2 qts (48 oz)-Oringer #809 Red Raspberry Streak (Post-Draw)
1/2 oz-Peck Citric/Fruit Acid

RASPBERRY CHEESECAKE
*See Cheesecake Formula *
1 1/2 qts (48 oz)-Oringer #809 Red Raspberry Streak (Post-Draw)
1/2 oz-Peck Citric/Fruit Acid

RASPBERRY RUMBLE
*See Red Raspberry Formula *
1 qt (32 oz)-Oringer #809 Red Raspberry Streak (Post-Draw)
1 qt (32 oz)-Oringer #806 Chocolate Streak (Post-Draw)

RASPBERRY RUM NUT
*See Black Raspberry Formula *
4 oz-Oringer #6275 Pure Rum Extract
2 lbs (32 oz)-Hillson Dry Walnuts (Frozen) (Post-Draw)

RASPBERRY TRUFFLE
*See Dark Chocolate Formula *
2 lbs (32 oz)-Pecan Deluxe Chocolate Truffle Pieces
1 1/2 qts (48 oz)-Oringer #809 Red Raspberry Streak (Post-Draw)
1/2 oz-Peck Citric/Fruit Acid

RED RASPBERRY CHOCOLATE CHIP
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 1/4 pts (20 oz)-Oringer #623 Red Raspberry Puree
2 lbs (32 oz)-Forbes Pure Chocolate Flakes
1 oz-Peck Citric/Fruit Acid

RED RASPBERRY MOUSSECAKE
*See Raspberry Mousse Cake *
2 lbs-Pecan Deluxe Brownie Pieces (Post-Draw)

RED RASPBERRY RIPPLE
*See Vanilla Formula *
1 1/2 qts (32 oz)-Oringer #809 Red Raspberry Streak (Post-Draw)
1/2 oz-Peck Citric/Fruit Acid

REVERSE CHOCOLATE SWIRL
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer #703 Double Rich Chocolate Base
1 1/2 qts (48 oz)-Oringer #568 White Chocolate Sauce (Post-Draw)
ROCKY ROAD
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 1/2 lbs (24 oz)-Forbes #287 Chocolate Powder
1 lb (16 oz)-Hillson Dry Chopped Almonds (Frozen) (Post-Draw)
1 qt (32 oz)-Oringer #509 Marshmallow (Post-Draw)
*Use other nuts in place of the chopped almonds if desired.
*Use 1 lb (16 oz)-Mini Marshmallows in place of #509 Marshmallow if desired.

ROOT BEER
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1/2 oz-National #410 Caramel Color
2 oz-National #349 Root Beer Flavor

RUM BUTTER TOFFY
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
2 oz-Oringer #966 Rum Butter Toffy Flavor
2 lbs (32 oz)-Pecan Deluxe Butter Toffee Pieces

RUM RAISIN
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer #624 Rum Raisin Fruit Base

SMORES
*See Chocolate Formula *
1 1/2 lbs (24 oz)-Forbes Pure Chocolate Flakes
1 1/2 lbs (24 oz)-Pecan Deluxe Flat Pie Chips (Post-Draw)
1 1/2 pts (24 oz)-Oringer #509 Marshmallow (Post-Draw)

SNICKER RIPPLE
Oringer #721 French Custard Egg Base
2 oz-Oringer #880 Vanilla Flavor
1 oz-National #994 Texas Peanut Butter Flavor
2 lbs (32 oz)-Forbes Pure Chocolate

Flakes
2 lbs (32 oz)-Hillson Dry Peanuts (Frozen) (Post-Draw)
1 1/2 qts (48 oz)-Oringer #812 Caramel Streak (Post-Draw)

SNICKERS
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 1/2 lbs (48 oz)-Pulverized Snickers Bar Candy

SPIZED APPLE
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 oz-Oringer #976 Cinnamon Flavor
1 1/2 qts (48 oz)-Oringer #600 Apple Fruit Base

SPUMONI
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
2 oz-Oringer #967 Spumoni Flavor

STRAWBERRY
1 qt (32 oz)-Oringer #627 Strawberry Field Pack
2 oz-Oringer #964 Jamaica Rum Extract
1 oz-Oringer #315 Lime Extract
1 oz-Peck Citric/Fruit Acid

STRAWBERRY DAIQUIRI
1 qt (32 oz)-Oringer #627 Strawberry Field Pack
2 oz-Oringer #964 Jamaica Rum Extract
1 oz-Oringer #315 Lime Extract
1 oz-Peck Citric/Fruit Acid

STRAWBERRY SHORTCAKE
1 qt (32 oz)-Oringer #627 Strawberry Field Pack
1 qt (32 oz)-Oringer #483 Strawberry Solid Pack (Post-Draw)
2 lbs (32 oz)-Pulverized Vanilla Wafer Cookies
*Add half of the Vanilla Wafer Cookies as the batch run is being drawn from freezer.

STRAWBERRY SWIRL
*See Vanilla Formula *
1 1/2 qts (48 oz)-Oringer #810 Strawberry Streak (Post-Draw)

SWEET DREAMS
*See Cappuccino Formula *
1 lb (16 oz)-Forbes Pure Chocolate Flakes
1 qt (32 oz)-Pecan Deluxe Brown Sugar Cinnamon Ribbon (Post-Draw)

SWISS CHOCOLATE
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer #701 Van Daik Chocolate Base
**Recipe's**

**SWISS CHOCOLATE ALMOND**
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 qt (32 oz)-Oringer #701 Van Daak Chocolate Base
1 oz-National #309 Buttered Almond Flavor
2 lbs (32 oz)-Hillson Dry Chopped Almonds (Frozen) (Post-Draw)

**SWISS MALT**
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 qt (32 oz)-Oringer #701 Van Daak Chocolate Base
3 oz-Oringer #901 Double Strength Coffee Flavor
1 lb (32 oz)-Kosto Malt Powder

**TEABERRY**
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
2 oz-Oringer #40029 Teaberry Flavor
*Add 1 qt (32 oz)-Oringer #852 Crushed Cherries for eye and taste appeal.

**TIN ROOF**
Oringer #721 French Custard Egg Base
2 1/2 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer #806 Chocolate Streak
2 lbs (32 oz)-Hillson Dry Spanish Peanuts (Frozen) (Post-Draw)

**TOOTSIE ROLL**
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer #806 Chocolate Streak
2 lbs (32 oz)-Forbes Pure Chocolate Flakes

**TRIPLE CHOCOLATE**
1 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer #706 Silk Chocolate Base
1 1/2 qts (48 oz)-Oringer #508 White Chocolate Sauce (Post-Draw)
2 lbs (32 oz)-Forbes Pure Chocolate Flakes (Post-Draw)

**TROPICAL DELIGHT**
1/2 oz-Oringer #880 Vanilla Flavor
1 1/2 pts (24 oz)-Oringer #609 Coconut Fruit Base
1 1/2 pts (24 oz)-Dole #705 Unsweetened Pineapple
2 lbs (32 oz)-Hillson Chopped Toasted Almonds (Post-Draw)
*Also known as Coconut Pineapple or Pineapple Coconut.

**TURTLE**
Oringer #721 French Custard Egg Base
2 1/2 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer #812 Caramel Streak (Post-Draw)
2 lbs (32 oz)-Forbes Pure Chocolate Flakes
2 lbs (32 oz)-Hillson Dry Pecan Pieces (Frozen) (Post-Draw)

**TUTTI FRUTTI**
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
3 oz-National #322 Tutti Fruitti Flavor
1 pt (16 oz)-Dole #765 Unsweetened Pineapple
1 oz-Peck Citric/Fruit Acid
*Other Fruits can be added if desired.

**WHITE ALMOND FUDGE**
Oringer #721 French Custard Egg Base
1/2 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer #508 White Chocolate Base
1 1/2 qts (48 oz)-Oringer #806 Chocolate Streak (Post-Draw)
2 lbs (32 oz)-Hillson Chopped Toasted Almonds (Frozen) (Post-Draw)

**WHITE CHOCOLATE MOUSSE**
Oringer #721 French Custard Egg Base
1 1/2 qts (48 oz)-Oringer #508 White Chocolate Sauce
1 oz-Oringer #880 Vanilla Flavor

**WHITEHOUSE CHERRY**
*See Cherry Vanilla Formula *
*Must strain cherries from cherry juice! Whitehouse Cherry should be white in color with visible cherry halves.

**WHITE RASPBERRY TRUFFLE**
Oringer #721 French Custard Egg Base
1 1/2 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer #807 Black Raspberry Streak (Post-Draw)
2 lbs (32 oz)-Pecan Deluxe Chocolate or Raspberry Truffle Pieces (Post-Draw)

**WILDCHERRY CRUMBLE**
Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer #815 Wildberry Streak (Post-Draw)
2 lbs (32 oz)-Hillson Dry Pecan Halves (Frozen) (Post-Draw)
*Add #806 Chocolate Streak (Post-Draw) for more appeal. (Optional)

**WILDBERRY CRUMBLE**
Oringer #721 French Custard Egg Base
2 1/2 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer #815 Wildberry Streak (Post-Draw)
2 lbs (32 oz)-Pecan Deluxe Graham Crunch Pieces (Post-Draw)

**VANILLA**
3 oz-Oringer #880 Vanilla Flavor or 4 oz - Pure 2 fold Vanilla

**VANILLA BEAN**
*See Vanilla Formula 4 oz-Vanilla Bean Powder

**VANILLA CARAMEL MALT**
Oringer #721 French Custard Egg Base
1 1/2 lbs (24 oz)-Kosto Malt Powder
1 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer #812 Caramel Streak (Post-Draw)
Recipe's

Please look at and support our marketing vendors who helped make this guide. Also for any questions please contact us at 1-800-732-7325

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