



Guide to Ice Cream & Yogurt

Plus:

- Hard Ice Cream Recipe's
- Guide to Costing Items
- Menu Idea's
- Vendor Links



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 peoples 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.

Frozen Yogurt

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



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.



Slush

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

Milkshake

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.



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 aslo 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>

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% || 4.85 pounds/gallon
- at 80% || 5.10 pounds/gallon
- at 70% || 5.41 pounds/gallon
- at 60% || 5.71 pounds/gallon
- at 50% || 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 1/2 gallon container weighing 11.5 pounds or 185 ounces; by weight you would be paying \$.54 per ounce.

1. Overrun figured by weight:

$\text{weight of mix} - \text{weight of ice cream} / \text{weight of ice cream} \times 100$

eg.

2. Overrun figured by volume:

$\text{volume of ice cream made} - \text{volume of mix used} / \text{volume of mix used} \times 100$

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.

Original Ice Cream Scoop model 1010-ZT
Model 1010-ZT



Item 1010-ZT - Size 10
20 portions per gallon of ice cream
Brown End Cap
Weight: 4oz / 113.39 g

Original Ice Cream Scoop model 1012-ZT
Model 1012-ZT



Item 1012-ZT - Size 12
24 portions per gallon of ice cream
Blue End Cap
Weight: 3oz / 85.04 g

Original Ice Cream Scoop model 1016-ZT
Model 1016-ZT



Item 1016-ZT - Size 16
32 portions per gallon of ice cream
Green End Cap
Weight: 2 oz / 70.87 g

Original Ice Cream Scoop model 1020-ZT
Model 1020-ZT



Item 1020-ZT - Size 20
40 portions per gallon of ice cream
Gold End Cap
Weight: 2oz / 56.69 g

Original Ice Cream Scoop model 1024-ZT
Model 1024-ZT



Item 1024-ZT - Size 24
48 portions per gallon of ice cream
Silver End Cap
Weight: 1 oz / 42.52 g

Original Ice Cream Scoop model 1030-ZT
Model 1030-ZT



Item 1030-ZT - Size 30
60 portions per gallon of ice cream
Red End Cap
Weight: 1oz / 28.34 g

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

ITEM	SIZE	COLOR	CODE	WEIGHT per portions*
1010	10	BROWN		4 oz 113.39 g
1012	12	BLUE		3 oz 85.04 g
1016	16	GREEN		2 1/2 oz 70.87 g
1020	20	GOLD		2 oz 56.69 g
1024	24	SILVER		1 1/2 oz 42.52 g
1030	30	RED		1 oz 28.34 g

*Approximate - Weight per portion depends on ice cream density

* Information from www.zeroll.com

ZEROLL

Cone Packs



Dispenser Pack

Between 100 and 132 cones or cups sealed in a poly bag and packed in a box designed to fit most counter-top 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.

Helpful Information

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.

Pack Size Breakdown

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



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.



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



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.



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.



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.



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.



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.

Costing Guides

Cones

Sundae's

Soft Serve

Regular

Brownie

	Cost
Mix	_____
Cone	_____
Napkin	_____
Extras	
Dip	_____
Krunch	_____
Sprinkles	_____
Total	_____
Sugar/Waffle Cone	_____

	Cost
Dish	_____
Mix	_____
Topping	_____
Whip Cream	_____
Cherry	_____
Spoon	_____
Napkin	_____
Lid	_____
Total	_____

	Cost
Dish	_____
Mix	_____
Brownie	_____
Fudge	_____
Whip Cream	_____
Cherry	_____
Spoon	_____
Napkin	_____
Lid	_____
Total	_____

Hard Ice Cream

Turtle

Shortcake

	Cost
Single	_____
Double	_____
Triple	_____
Cake Cone	_____
Waffle Cone	_____
Sugar Cone	_____
Napkin	_____
Total	_____

	Cost
Dish	_____
Mix	_____
Fudge	_____
Carmel	_____
Pecan's	_____
Whip Cream	_____
Cherry	_____
Spoon	_____
Napkin	_____
Lid	_____
Total	_____

	Cost
Dish	_____
Mix	_____
Shell	_____
Strawberry	_____
Whip Cream	_____
Cherry	_____
Spoon	_____
Napkin	_____
Lid	_____
Total	_____

Use our guides as a reference to help cost out your menu items

Banana Split

	Cost
Dish	_____
Mix	_____
Chocolate	_____
Strawberry	_____
Pineapple	_____
Whip Cream	_____
Cherry	_____
Spoon	_____
Napkin	_____
Lid	_____
Total	_____

Flurry

	Cost
Cup	_____
Mix	_____
Candy	_____
8" Spoon	_____
Napkin	_____
Lid	_____
Total	_____

Shakes / Malts

	Cost
Cup	_____
Lid	_____
Mix	_____
Flavor	_____
Milk	_____
Straw	_____
Napkin	_____
Total	_____
Malt	_____

Costing Guides

Slush

	Cost
Cup	_____
Lid	_____
Neutral	_____
Flavor	_____
Straw	_____
Napkin	_____
Total	_____

Juicy Freeze

	Cost
Cup	_____
Lid	_____
Neutral	_____
Flavor	_____
Mix	_____
Straw	_____
Napkin	_____
Total	_____

Smoothie

	Cost
Cup	_____
Lid	_____
Neutral	_____
Fruit	_____
Mix	_____
Straw	_____
Napkin	_____
Total	_____

Pop & Floats

	Cost
Cup	_____
Lid	_____
Pop	_____
Straw	_____
Napkin	_____
Total	_____
Floats	_____
Mix	_____

Novelties

Quart/Pint

	Cost
Container	_____
Lid	_____
Mix	_____
Bag	_____
Napkin	_____
Total	_____

Sandwich

	Cost
(2) Waffer	_____
Mix	_____
Bag	_____
Napkin	_____
Total	_____

Opening and Closing of your store!

CLOSING THE STORE

Often the time immediately preceding closing is not as busy as other periods of the store operations. Employees should begin the close-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 closing, 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 rather 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

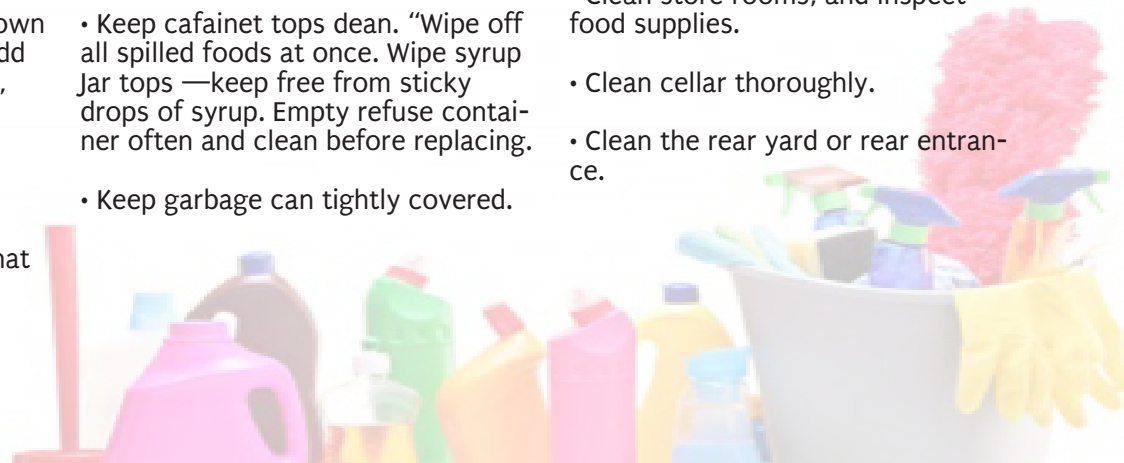
- Remove soiled dishes right after customer leaves.
- Wipe counter top often with clean damp cloth and keep clean and dry. Wipe off straw holders, menu holders, napkin holders, drink mixers, etc, often. Don't let them get dirty or sticky.
- Wipe off sandwich board after each use.
- Keep cabinet tops clean. "Wipe off all spilled 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 serviceware.
- 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.



Turn Your Trash Into Cash!

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

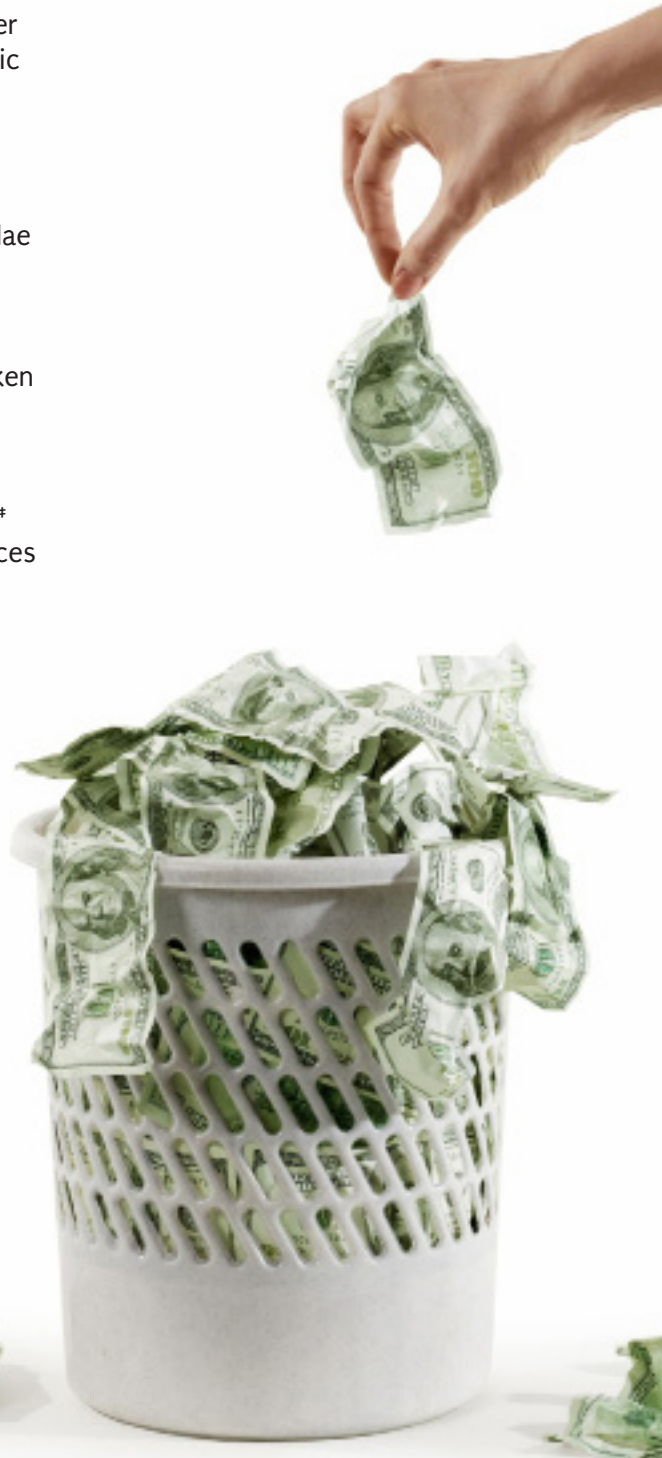
Add 1-ounces of Oringer # 40523 Waffle Cone Dip and 1-ounce of broken BURRY WAFERS into a medium Artic Swirl blend together for a ICE CREAM SANDWICH ARTIC SWIRL

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!





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 Symp such as Lyons Streamline Syups, carbonated water and ice cream. Following are basic recipes for these two items:

Ice Cream Soda

- 16oz. Ice Cream Soda
- 5oz. Soft serve vanilla or hard vanilla
- 1oz. Milk
- 2oz. Lyons Streamline Syrup
- 10oz. 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 firm 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.

Sundae's

All sundaes should be gamished with whipped cream topping and a cherry

PEANUT BUTTER BROWNIE SUNDAE

1 -2" x 2" 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

BROWNIE SUNDAE

1 2x2 inch Brownie Square
6oz Vanilla ice cream
2oz Mallo Creme topping
2oz Hot Fudge 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

APPLE WALNUT SWEETIE

6oz Vanilla ice cream
1oz Spiced Apple Topping
1oz Maple Walnut Topping



TURTLE PIE

6oz Vanilla ice cream
1oz Caramel Topping
1oz Chocolate Topping

PEACHY TREAT

6oz Vanilla ice cream
1oz Cmsned Peach Topping
1oz Caramel Topping

Novelties



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!



Cakes

INGREDIENTS:

Vanilla Ice Cream
Burry Chocolate Crunch
Henry and Henry Cold Fudge
Chocolate Ice Cream
White Icing

DID YOU KNOW?

Ice cream cake was originally made from biscuits and cream.

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.
9. Box and freeze. Ready for sale.



Milkshakes

TROPICAL BREEZE

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

CHOCOLATE DIPPED CHERRY

9oz Vanilla ice cream
5oz Milk
.5oz Chocolate Syrup
.5oz Cherry Syrup

BANANA SPLIT IN A SHAKE

9oz Vanilla ice cream
5oz Milk
.5oz Banana Syrup
1oz Chocolate Syrup Topping
1oz Cherry Topping
1oz Strawberry Topping

CHERRIES AND CREAM

9oz Vanilla ice cream
5oz Milk
.5oz Cherry Syrup
.5oz Vanilla Syrup

PINA COLADA

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

CHOCOLATE OREO

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

RASPBERRY VANILLA

9oz Vanilla ice cream
5oz Milk
.5oz Black Raspberry Syrup
.5oz Vanilla Syrup

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



Recipes include soft serve weight measurements. 9oz Vanilla ice cream 7.5oz 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

PEANUT BUTTER CHOCOLATE

9oz Vanilla ice cream
5oz Milk
.5oz Chocolate Syrup
1oz Peanut Butter Topping

PROTEIN POWER

9oz Vanilla ice cream
5oz Tiger or Soy Milk
.5oz any Lyons Shake Syrup

BLACK AND TAN

9oz Vanilla ice cream
5oz Milk
.5oz Chocolate Syrup
.5oz Vanilla Syrup
2oz Caramel Topping

STRAWBERRIES & CREAM

9oz Vanilla ice cream
5oz Milk
.5oz Strawberry Syrup
.5oz Vanilla Syrup

VANILLA MALT

9oz Vanilla ice cream
5oz Milk
.5oz Vanilla Syrup
.5oz Liquid Malt Syrup

CHOCOLATE RASPBERRY

9oz Vanilla ice cream
5oz Milk
.5oz Chocolate Syrup
.5oz Black Raspberry Syrup

Information courtesy of:

ALWAYS IN GREAT TASTE.

LYONS



Flurry, Swirls & Other Delite's

Butterfinger

Flavors	12oz.	16oz.
Butterfinger	3 scoops	4 scoops

Heath Bar

Flavors	12oz.	16oz.
Heath Pieces	1 scoop	2 scoops
Hot Fudge Topping	1 1/2oz.	2oz.

Oreo Cookie

Flavors	12oz.	16oz.
Oreo Cookies	4 scoops	6 scoops

M & M's

Flavors	12oz.	16oz.
M & M's	2 1/2 scoops	4 scoops
Chocolate Syrup	1/2oz.	1/2oz.

Reese Pieces

Flavors	12oz.	16oz.
Reese Pieces	2 1/2 scoops	4 scoops

Reese Cup

Flavors	12oz.	16oz.
Reese Cup	2 1/2 scoops	4 scoops

Snickers

Flavors	12oz.	16oz.
Snickers	2 1/2 scoops	4 scoops

Nestle Crunch

Flavors	12oz.	16oz.
Nestle Crunch	2 1/2 scoops	4 scoops

Turtlettes

Flavors	12oz.	16oz.
Chocolate Cone Coating	1/2oz.	1oz.
Butterscotch Topping	1oz.	1 1/2oz.
Pecan Pieces	1 scoop	2 scoops

Greman Chocolate

Flavors	12oz.	16oz.
Chocolate Syrup	1/2oz.	1oz.
Flaked Coconut	1 scoop	2 scoops
Pecan Pieces	1 scoop	2 scoops

Hawaiian

Flavors	12oz.	16oz.
Pineapple Topping	1 1/4oz.	2oz.
Flaked Coconut	1 scoop	2 scoops
Banana	1/2oz.	1oz.

Chocolate Covered Cherries

Flavors	12oz.	16oz.
Chocolate Cone Coating	1/2oz.	1oz.
Cherry Topping	1/2oz.	1oz.

Tropical

Flavors	12oz.	16oz.
Pecan Pieces	1 scoop	2 scoops
Flaked Coconut	1 scoop	2 scoops
Banana	1oz.	1 1/2oz.

Chocolate Chip Cookie Dough

Flavors	12oz.	16oz.
Cookie Dough Pieces	6 pieces	8 pieces
Chocolate Syrup	1/2oz.	1oz.

Macaroon

Flavors	12oz.	16oz.
Flaked Coconut	1 scoop	2 scoop
Almond Slivers	1 scoop	2 scoop
Vanilla Syrup	1/2oz.	1oz.

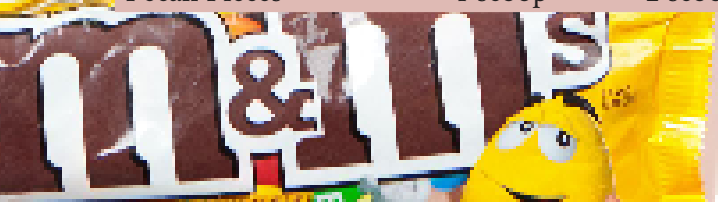
Banana Split

Flavors	12oz.	16oz.
Chocolate Syrup	1/4oz.	1/2oz.
Strawberry Topping	1/4oz.	1/2oz.
Pineapple Topping	1/4oz.	1/2oz.
Banana	1/2oz.	1oz.

Banana Pudding

Flavors	12oz.	16oz.
Vanilla Wafer	2 scoops	4 scoops
Banana	1oz.	1 1/4oz.

The Scoop Portions Are Based On Level 1 oz. Scoops!



Keep Them Coming Back

With all the selections possible, plan your weekly calander 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 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 qts (48 oz)-Oringer #600 Apple Fruit Base
1 oz-Oringer #880 Vanilla Flavor
1/2 oz-Peck Citric/Fruit Acid

APPLE COISBLER

*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 qts (48 oz)-Oringer #600 Apple Fruit Base
1 1/2 qts (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 qts (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 1/2 qts (48 oz)-Oringer Chiquita Banana Puree
1 oz-Oringer #880 Vanilla Flavor

BANANA CHOCOLATE CHIP

Oringer #721 French Custard Egg Base
1 1/2 qts (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 qts (48 oz)-Oringer #603 Banana Puree
1 1/2 qts (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)

Recipe's

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 Peck 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 (Post-Draw)
3/4 qt (24 oz)-Oringer #806 Chocolate Streak (Post-Draw)
1/2 oz-Peck 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 #483 Solid Pak Strawberry (Post-Draw)
1 oz-Oringer #880 Vanilla Flavor
1/2 oz-Peck 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 #854 Black Cherry Halves (Post-Draw)
1/2 oz-Oringer #880 Vanilla Flavor (Optional)
1 oz-Limpert Black Cherry NFC
1/2 oz-Peck 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 #854 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-Peck Citric/Fruit Acid

BLACK RASPBERRY CHEESECAKE

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

BLACK RASPBERRY SWIRL

*See Vanilla 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 #854 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
1/2 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 #568 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 1/4 oz-Oringer #880 Vanilla Flavor
2 qts (64 oz)-Oringer #606 Blueberry Fruit Base
1 oz-Peck Citric/Fruit Acid

BLUEBERRY CHEESECAKE

*See Cheesecake Formula +
1 1/2 qts (48 oz)-Oringer #802 Blueberry Streak (Post-Draw)

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 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.

BROWN BETTY

*See French Vanilla Formula +
1 1/2 qts-Oringer #600 Apple Fruit
Base
2 lbs (32 oz)-Pecan Deluxe Flat Pie
Chips
1 qt (32 oz)-Oringer #812 Caramel
Streak (Post-Draw)

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 pts (20 oz)-Oringer #715
Butterscotch 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)

BUTTERSCOTCH

Oringer #721 French Custard Egg Base
1 pt (16 oz)-Oringer #715 Butterscotch
Base
1 oz-Oringer #880 Vanilla Flavor

BUTTERSCOTCH PARFAIT

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

BUTTERSCOTCH PECAN

Oringer #721 French Custard Egg Base
1/2 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer #803
Butterscotch Streak (Post-Draw)
2 lbs (32 oz)-Hillson Dry Pecan Halves
(Frozen) (Post-Draw)

BUTTERSCOTCH RIPPLE

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

CAFE CHILL

*See Coffee Formula +
1 1/2 lbs (24 oz)-Pecan Deluxe Mocha
or Coffee Truffles
1 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)

Recipe's

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
1/2 oz-Oringer #880 Vanilla Flavor
1 qt (32 oz)-Oringer #718 Caramel
Base
2 lbs (32 oz)-Pecan Deluxe Chocolate
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-
Coated 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 Carmel 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

Oringer #721 French Custard Egg Base
1/2 oz-Oringer #880 Vanilla Flavor
1 qt (32 oz)-Oringer #725 Cheesecake
Base
1/2 oz-Peck Citric/Fruit Acid

CHERRY ALMOND TRUFFLE

*See Cherry Vanilla Formula +
2 lbs (32 oz)-Pecan Deluxe Chocolate
Truffle Pieces
1 lb (16 oz)-Hillson Dry Almond
Pieces (Frozen) (Post-Draw)

CHERRY APPLE

Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 qt (32 oz)-Oringer #600 Apple Fruit
Base
1 qt (32 oz)-Lyons Wild Cherry
Topping (Post-Draw)
1/2 oz-Peck Citric/Fruit Acid

CHERRY 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 COBBLER

*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 #287
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 #812 Caramel Streak (Post-Draw)
2 lbs (32 oz)-Pecan Deluxe Brownie Pieces

CHOCOLATE CHEESECAKE

*See Cheesecake Formula +
1 1/2 qts (48 oz)-Oringer #806 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 lbs (24 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 CHERRY

Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 1/2 lbs (24 oz)-Forbes Pure Chocolate Flakes
1 1/2 qts (48 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 of 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
2-3lbs -Pecan 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 Choc, 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 #509 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 #703 Double Rich Chocolate Base
1 qt (32 oz)-Oringer #853 Red Cherry Halves
1 qt (32 oz)-Oringer #509 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 qts (48 oz.)-Oringer #806
Chocolate Streak (Post-Draw)
*Add Frozen Spanish Peanuts (Post-Draw) if desired.

CHOCOLATE PEANUT BUTTER

1 1/2 qts (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 qts (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 qts (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 +
1 1/2 qts (48 oz.)-Oringer #806
Chocolate Streak (Post-Draw)

CHUNKY CHOCOLATE WAFFLE

*See French Vanilla Formula +
2 lbs (32 oz.)-Pecan Deluxe Chocolate
Waffle Cone Pieces
2 lbs (32 oz.)-Pecan Deluxe Chocolate
Chunks

CINNAMON

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

CINNAMON BUN

*See Vanilla Formula +
1 1/2 qts (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 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
1 oz-Peck Citric/Fruit Acid

COCONUT CREAM PIE

*See Coconut Formula +
1 1/2 qts (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 qts (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
1oz-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 qts (48 oz)-Oringer #703 Double Rich Chocolate Base
or 2 lbs (32 oz)-Forbes Double Dark Chocolate Powder
1 1/2 oz-Oringer #880 Vanilla Flavor

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 lb (24 oz)-Forbes Pure Chocolate Flakes - (Post Draw)

DOUBLE CHOCOLATE CHUNK

Oringer #721 French Custard Egg Base
1/2 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 Variagate (Post-Draw)

DULCE DE LECHE

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

ENGLISH TOFFEE

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

Recipe's

GONE BANANAS

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)-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)

GRAPENUT

Oringer #721 French Custard Egg Base
4 oz-Oringer #718 Caramel Base
2 oz-Oringer #880 Vanilla Flavor
2 boxes (24 oz)-Grapenuts

HAWAIIAN SUNSET

Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 qt (32 oz)-Dole #765 Unsweetened
Pineapple
2 lbs (32 oz)-Pulverized Vanilla
Wafers

HEAVENLY HASH

Oringer French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer #703 Double
Rich Chocolate Base
2 lbs (32 oz)-Forbes Pure Chocolate
Flakes
2 lbs (32 oz)-Hillson Chopped
Almonds (Frozen) (Post-Draw)
1 lb (16 oz)-Mini Marshmallows

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

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

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 MACAROOON

Oringer #721 French Custard Egg Base
1 1/2 qts (48 oz)-Oringer #609
Coconut Fruit Base
1 oz-Oringer #880 Vanilla Flavor
2 lbs (32 oz)-Hillson Dry Macadamia
Nuts (Frozen) (Post-Draw)

MANGO

Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
3 qts (96 oz)-Fresh Mango Fruit
(Chopped)
4 oz-Peck Simple Syrup
1 oz-National #331 Mango Flavor
*Fuse the Mango and Simple Syrup
overnight before use.

MAPLE

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

MAPLE PECAN

Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
2 oz-Oringer #953 Maple Flavor
2 lbs (32 oz)-Hillson Dry Pecan Pieces
(Frozen) (Post-Draw)

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

MARMALADE

Oringer #721 French Custard Egg Base
1 qt (32 oz)-Oringer #617 Peach Puree
1 1/2 qts (48 oz)-Oringer #807 Black
Raspberry Streak (Post-Draw)
1 oz-Peck Citric/Fruit Acid

MIDNIGHT TOFFEE

*See Chocolate Formula +
1 pt (16 oz)-Oringer #509
Marshmallow (Post-Draw)
1 pt (16 oz)-Oringer #812 Caramel
Streak (Post-Draw)
1 1/2 lbs (24 oz)-Pecan Deluxe White
Chocolate Toffee Pieces (Post-Draw)

MILKY WAY-OUT

1 1/2 qts (48 oz)-Oringer Chocolate
Butter Fudge Base
1/2 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer #812
Caramel Streak (Post-Draw)
2 lbs (32 oz)-Hillson Whole Blanched
Peanuts (Post-Draw)

MINT

Oringer #721 French Custard Egg Base
2 oz-Oringer #957 Green Peppermint
Flavor
1/2 oz-Oringer #880 Vanilla Flavor

MINT CHIP

Oringer #721 French Custard Egg Base
2 oz-Oringer #957NC White Peppermint
Flavor
2 lbs (32 oz)-Forbes Pure Chocolate
Flakes
1/2 oz-Oringer #880 Vanilla Flavor

MINT CHOCOLATE CHIP

Oringer #721 French Custard Egg Base
1 oz-Oringer #957 Green Peppermint
Flavor
2 lbs (32 oz)-Forbes Pure Chocolate
Flakes
1/2 oz-Oringer #880 Vanilla Flavor

Recipe's

MINT CHOC.-CHOCOLATE CHIP

Oringer #721 French Custard Egg Base
1/2 oz-Oringer #880 Vanilla Flavor
1 oz-Oringer #957NC 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 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

MUD 'N' SNOW

*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 #615 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 Peach 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)

Recipe's

PEACH MELBA

Oringer #721 French Custard Egg Base
1 qt (32 oz)-Oringer #616 Peach
Chunks
1 1/2 qts (48 oz)-Oringer #809 Red
Raspberry Streak (Post-Draw)
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
3/4 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 #986 Peanut Butter
Flavor
2 lbs (32 oz)-Pulverized Reese Peanut
Butter Cups (Post-Draw)

PEANUT BUTTER COOKIE DOUGH

1 1/2 qts (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 qts (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 qts (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 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)- Henry & Henry
Allset Peanut Butter (Post-Draw)

PEANUT BUTTER SWIRL

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

PECAN PIE

*See Maple Formula +
1 oz-Oringer #880 Vanilla Flavor
1 1/2 lbs (24 oz)-Hillson Dry Pecan
Pieces (Frozen) (Post-Draw)
1 1/2 lbs (24 oz)-Pecan Deluxe Pecan
Pie Pieces (Post-Draw)
1 1/2 qts (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 qt (32 oz)-Oringer #620 Pistachio
Nut Salad
1 lb (16 oz)-Hillson Dry Chopped
Almonds (Frozen) (Post-Draw)
1 oz-Oringer #960 Pistachio Flavor

Recipe's

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 PECAN

*See Pumpkin Formula +
2 lbs (32 oz)-Hillson Dry Pecan Halves (Frozen) (Post-Draw)

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 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 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 CHOCOLATE 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

RASPBERRY COBBLER

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

RASPBERRY TRUFFLE

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

RASPBERRY CHUNKY CHEESECAKE

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

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 MOUSSECAKE

*See Raspberry Mousse Formula +
2 lbs-Pecan Deluxe Brownie Pieces (Post-Draw)

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)

1 1/2 lbs (24 oz)-Pulverized Heath Bar Candy (Post-Draw)
1 oz-Peck Citric/Fruit Acid

RASPBERRY RUM NUT

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

RAZZLEBERRY

*See Blueberry Formula +
1 1/2 qts (48 oz)-Lyons Blackberry Topping (Post-Draw)
1 1/2 qts (48 oz)-Oringer #809 Red Raspberry Streak (Post-Draw)

RED RASPBERRY

Oringer #721 French Custard Egg Base
1 1/2 pts (24 oz)-Oringer #623 Red Raspberry Puree
1 oz-Oringer #880 Vanilla Flavor
1 oz-Peck Citric/Fruit Acid

RED RASPBERRY 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 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)

Recipe's

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

S'MORES

*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)

SNICK-A-RIPPLE

Oringer #721 French Custard Egg Base
2 oz-Oringer #880 Vanilla Flavor
1 oz-National #996 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

SPICED 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 #483 Solid Pak
Strawberry
1 qt (32 oz)-Oringer Strawberry Puree
1/2 oz-Oringer #880 Vanilla Flavor
1 oz-Peck Citric/Fruit Acid

STRAWBERRY BANANA

*Same as Banana Strawberry
Formula.

STRAWBERRY CHEESECAKE

*See Cheesecake Formula +
1 1/2 qts (48 oz)-Oringer #810
Strawberry Streak (Post-Draw)
1/2 oz-Peck Citric Fruit Acid

STRAWBERRY CHUNKY CHEESECAKE

*See Chunky Cheesecake Formula +
1 qt (48 oz)-Oringer #483 Solid Pak
Strawberry (Post-Draw)
1/2 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 PARFAIT

Oringer #721 French Custard Egg Base
1 oz-Oringer #880 Vanilla Flavor
1 1/2 qts (48 oz)-Oringer #810
Strawberry Streak (Post-Draw)
*Add Frozen Spanish Peanuts (Post-
Draw) if desired.

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
Daak 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 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 #824 Milk
Fudge Variegate
1 lb (16 oz)-Chopped Tootsie Rolls

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 #568 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 #765
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 Frutti Flavor
1 qt (32 oz)-Oringer #852 Crushed
Cherries (Post-Draw)
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 #568 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 #568 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)

WHITE TURTLE

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)-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
4oz - 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

VANILLA SWISS ALMOND

*See Vanilla Formula +
2 lbs (32 oz) - Pecan Deluxe Chocolate-Covered Almonds

VERY BERRY

Oringer #721 French Custard Egg Base
1 oz - Oringer #880 Vanilla Flavor
1 1/4 pts (20 oz) - Oringer #605 Black Raspberry Puree
1 1/2 qts (48 oz) - Oringer #809 Red Raspberry Streak (Post-Draw)

WILDBERRY

1 pt (16 oz) - Oringer #290 Strawberry Puree
1 pt (16 oz) - Oringer #605 Black Raspberry Puree
1 pt (16 oz) - Oringer #623 Red Raspberry Puree
1/2 oz - Peck Citric/Fruit Acid

HEATH BAR CRUNCH

2oz - Oringer #880 Vanilla
2oz - National Toffee Flavor
1 lbs - Pulv. Heath Bar
1 qt. - Oringer Carmel Streak (Post Draw)

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