

RECIPE IDEA GUIDE

DANNON®

YO CREAM™



**SOFT SERVE
FLAVOR MIXING
RECIPES**



Apple Pie Donuts

INGREDIENTS

- 6 cartons Nonfat Apple Pie
- 6 plain cake donuts

DIRECTIONS

1. Pour ½- carton of Apple Pie yogurt mix into a high shear blender.
2. Add 2 plain cake donuts
3. Blend until smooth and creamy.
4. Pour donut mix into a clean sanitized pail.
5. Repeat steps 1-4 until all the donuts are ground.
6. Add the remaining yogurt cartons to the pail.
7. Stir until combined
8. Cover and refrigerate overnight to allow flavors to develop.
9. Mix well before pouring into soft serve machine

Banana Bread

INGREDIENTS:

4 cartons Nonfat Pecan Praline
2 cartons Nonfat Island Banana

DIRECTIONS:

1. Mix the ingredients together in a clean sanitized food grade pail.
2. Cover and refrigerate overnight to allow flavors to develop.
3. Mix well before pouring into soft serve machine.

Blueberry Chocolate Truffle

INGREDIENTS:

3 cartons NSA Chocolate

1 carton NSA Blueberry

DIRECTIONS:

1. Mix the ingredients together in a clean sanitized food grade pail.
2. Cover and refrigerate overnight to allow flavors to develop.
3. Mix well before pouring into soft serve machine.

Caramel Apple Pie

INGREDIENTS:

- 4 cartons Low Fat Dulce de Leche
- 2 cartons Nonfat Apple Pie

DIRECTIONS:

1. Mix the ingredients together in a clean sanitized food grade pail.
2. Cover and refrigerate overnight to allow flavors to develop.
3. Mix well before pouring into soft serve machine.

Chocolate Covered Banana

INGREDIENTS:

- 3 cartons Nonfat Cable Car Chocolate
- 3 cartons Nonfat Island Banana

DIRECTIONS:

1. Mix the ingredients together in a clean sanitized food grade pail.
2. Cover and refrigerate overnight to allow flavors to develop.
3. Mix well before pouring into soft serve machine.

Cinnamon Bundt Cake

INGREDIENTS:

3 cartons Low Fat Cinnamon Honey

3 cartons Low Fat Cake Batter

DIRECTIONS:

1. Mix the ingredients together in a clean sanitized food grade pail.
2. Cover and refrigerate overnight to allow flavors to develop.
3. Mix well before pouring into soft serve machine.

Cinnamon Graham

INGREDIENTS:

3 cartons Low Fat Cinnamon Honey

3 cartons Nonfat Graham Cracker

DIRECTIONS:

1. Mix the ingredients together in a clean sanitized food grade pail.
2. Cover and refrigerate overnight to allow flavors to develop.
3. Mix well before pouring into soft serve machine.

Crème Brulée

INGREDIENTS:

3 cartons Low Fat Dulce de Leche
3 cartons Vanilla Custard

DIRECTIONS:

1. Mix the ingredients together in a clean sanitized food grade pail.
2. Cover and refrigerate overnight to allow flavors to develop.
3. Mix well before pouring into soft serve machine.

Forest Berry

INGREDIENTS:

- 2 cartons NSA Raspberry
- 2 cartons NSA Blueberry
- 2 cartons NSA Strawberry

DIRECTIONS:

1. Mix the ingredients together in a clean sanitized food grade pail.
2. Cover and refrigerate overnight to allow flavors to develop.
3. Mix well before pouring into soft serve machine.

Fuzzy Navel

INGREDIENTS:

3 cartons Nonfat Georgia Peach
3 cartons Orange Splash Sorbet

DIRECTIONS:

1. Mix the ingredients together in a clean sanitized food grade pail.
2. Cover and refrigerate overnight to allow flavors to develop.
3. Mix well before pouring into soft serve machine.

Lemon Bar

INGREDIENTS:

3 cartons Creamy Limoncello Gelato
2 cartons Low Fat Cake Batter

DIRECTIONS:

1. Mix the ingredients together in a clean sanitized food grade pail.
2. Cover and refrigerate overnight to allow flavors to develop.
3. Mix well before pouring into soft serve machine.

Luau Love

INGREDIENTS:

- 3 cartons Nonfat Hawaiian Pineapple
- 3 cartons POG Sorbet

DIRECTIONS:

1. Mix the ingredients together in a clean sanitized food grade pail.
2. Cover and refrigerate overnight to allow flavors to develop.
3. Mix well before pouring into soft serve machine.

Latte of your Choice

INGREDIENTS:

3 cartons Nonfat Cappuccino

Plus one of the following flavors

3 cartons Nonfat Eggnog

3 cartons of Nonfat Pumkin

Etc.....

DIRECTIONS:

1. Mix the ingredients together in a clean sanitized food grade pail.
2. Cover and refrigerate overnight to allow flavors to develop.
3. Mix well before pouring into soft serve machine.

Peppermint Bark

INGREDIENTS

2 cartons Nonfat Alpine Vanilla

2 cartons Nonfat Peppermint Stick

2 cartons Nonfat White Chocolate Mousse

DIRECTIONS:

1. Mix the ingredients together in a clean sanitized food grade pail.
2. Cover and refrigerate overnight to allow flavors to develop.
3. Mix well before pouring into soft serve machine.

Pineapple Upside Down Cake

INGREDIENTS:

- 3 cartons Nonfat Hawaiian Pineapple
- 3 cartons Low Fat Cake Batter

DIRECTIONS:

1. Mix the ingredients together in a clean sanitized food grade pail.
2. Cover and refrigerate overnight to allow flavors to develop.
3. Mix well before pouring into soft serve machine.

Tart of your Choice

INGREDIENTS:

4 cartons Nonfat Original Tart

Plus one of the following flavors

2 cartons Mango Sunrise Sorbet

2 cartons Green Apple Sorbet

2 cartons Pomegranate Raspberry Sorbet

2 cartons Very Berry Sorbet

2 cartons Caramelized Pineapple

DIRECTIONS:

1. Mix the ingredients together in a clean sanitized food grade pail.
2. Cover and refrigerate overnight to allow flavors to develop.
3. Mix well before pouring into soft serve machine.

Triple Decker Bar

INGREDIENTS:

- 3 cartons Nonfat Cable Car Chocolate
- 1.5 cartons Low Fat Dulce de Leche
- 1 carton Premium Peanut Butter

DIRECTIONS:

1. Mix the ingredients together in a clean sanitized food grade pail.
2. Cover and refrigerate overnight to allow flavors to develop.
3. Mix well before pouring into soft serve machine.

Mud Pie

INGREDIENTS:

- 3 cartons Nonfat Cable Car Chocolate
- 1.5 cartons Nonfat Cappuccino
- 1 carton Premium Peanut Butter

DIRECTIONS:

1. Mix the ingredients together in a clean sanitized food grade pail.
2. Cover and refrigerate overnight to allow flavors to develop.
3. Mix well before pouring into soft serve machine.



SOFT SERVE MIX-IN RECIPES



Caramel Almond Delight

INGREDIENTS:

6 Cartons Low Fat Dulce de Leche
1.5 cups Almond Butter

DIRECTIONS:

1. Pour 1/2 carton of Dulce de Leche into a high shear blender.
2. Add Almond Butter to blender.
3. Blend until smooth and creamy.
4. Pour the Almond Butter mix into a clean sanitized food grade pail.
5. Add the remaining cartons of Dulce de Leche to the pail.
6. Stir until combined.
4. Cover and refrigerate overnight to allow flavors to develop.
5. Mix well before pouring into soft serve machine

Helpful Hint: Substitute Almond butter with Peanut Butter or Hazelnut Butter.

Chocolate Cake

INGREDIENTS

- 2 cartons Low Fat Cake Batter
- 4 cartons Nonfat Cable Car Chocolate
- 2 boxes of your favorite cake mix

DIRECTIONS:

1. Pour ½ carton of yogurt mix into a high shear blender.
2. Add 1 box of cake mix.
3. Blend until smooth and creamy
4. Pour cake mix into a clean sanitized pail
5. Repeat steps 1-4 until the cake mix is gone.
6. Add remaining yogurt cartons to the pail
7. Stir until combined
8. Cover and refrigerate overnight to allow flavors to develop.
10. Mix well before pouring into soft serve machine

Chocolate Custard

INGREDIENTS:

- 3 cartons Vanilla Custard
- 2 cartons Low Fat Dutch Chocolate
- 32 oz bottle dark chocolate syrup

DIRECTIONS:

1. Mix the ingredients together in a clean sanitized food grade pail.
2. Cover and refrigerate overnight to allow flavors to develop.
3. Mix well before pouring into soft serve machine.

Chocolate Malt

INGREDIENTS:

- 4 cartons Nonfat Alpine Vanilla
- 2 cartons Nonfat Cable Car Chocolate
- 1-1.5 cups malt powder

DIRECTIONS:

1. Mix the ingredients together in a clean sanitized food grade pail.
2. Cover and refrigerate overnight to allow flavors to develop.
3. Mix well before pouring into soft serve machine.

Confetti Cupcake

INGREDIENTS

4 cartons Low Fat Cake Batter
2 cartons Low Fat White Vanilla
10 oz Favorite colored cereal

DIRECTIONS:

1. Pour $\frac{1}{2}$ carton of yogurt mix into a high shear blender.
2. Add several cookies.
3. Blend until smooth and creamy
4. Pour cookie mix into a clean sanitized pail
5. Repeat steps 1-4 until all the donuts are ground.
6. Add remaining yogurt cartons to the pail
7. Add cinnamon.
8. Stir until combined
9. Cover and refrigerate overnight to allow flavors to develop.
10. Mix well before pouring into soft serve machine

Fig Cookie

INGREDIENTS:

3 cartons Nonfat Pumpkin

3 cartons Nonfat Pecan Praline

14 wt. oz of dried mission figs

DIRECTIONS:

1. Pour ½ carton of Pumpkin into a high shear blender.
2. Add figs to blender.
3. Blend until smooth and creamy and figs are smaller than 1/8 inch
4. Pour the Fig mix into a clean sanitized pail.
5. Add the remaining cartons of yogurt to the pail.
6. Stir until combined.
7. Cover and refrigerate overnight to allow flavors to develop.
8. Mix well before pouring into soft serve machine

French Toast

INGREDIENTS

6 cartons Lowfat White Vanilla

6 plain cake donuts

1.5 tsp cinnamon

3 Tbsp maple flavor

DIRECTIONS:

1. Pour $\frac{1}{2}$ carton of yogurt mix into a high shear blender.
2. Add 2 plain cake donuts.
3. Blend until smooth and creamy
4. Pour donut mix into a clean sanitized pail
5. Repeat steps 1-4 until all the donuts are ground up.
6. Add remaining yogurt cartons to the pail
7. Add cinnamon and maple flavor
8. Stir until combined
9. Cover and refrigerate overnight to allow flavors to develop.
10. Mix well before pouring into soft serve machine

Green Tea

INGREDIENTS:

6 cartons Nonfat Plain or Tart

1.5 cups of your favorite Green Tea Powder

DIRECTIONS:

1. Mix the ingredients together in a clean sanitized food grade pail.
2. Cover and refrigerate overnight to allow flavors to develop.
3. Mix well before pouring into soft serve machine.

Helpful Hint: All of our fruit flavored products have a sweet profile. Add any fruit flavor to this recipe to create a sweet, fruit flavored green tea.

Oatmeal Cookie

INGREDIENTS:

6 cartons Nonfat Country Vanilla

43 oz crunchy oatmeal cookies

DIRECTIONS:

1. Pour $\frac{1}{2}$ carton of Country Vanilla into a high shear blender.
2. Add one third of the cookies to the blender.
3. Blend until the oatmeal pieces are smaller than $\frac{1}{8}$ inch.
4. Pour cookie mix into a clean sanitized pail.
5. Repeat steps 1 through 4 until all the cookies are ground.
6. Add the remaining cartons of yogurt to the pail
7. Stir until combined.
8. Cover and refrigerate overnight to allow flavors to develop.
9. Mix well before pouring into the soft serve machine.

Helpful hint: For a Chocolate Chip Oatmeal Cookie add a carton of your favorite Chocolate Yogurt.

Mocha Latte

INGREDIENTS:

3 cartons Nonfat Cappuccino

3 cartons Nonfat Classic Chocolate

1.5 teaspoon ground instant coffee (Turkish is best)

DIRECTIONS:

1. Mix the ingredients together in a clean sanitized food grade pail.
2. Cover and refrigerate overnight to allow flavors to develop.
3. Mix well before pouring into soft serve machine.

Pumpkin Cranberry Bread

INGREDIENTS:

- 4 cartons Nonfat Pumpkin
- 2 cartons Nonfat Pecan Praline
- 12 wt. oz package of fresh cranberries

DIRECTIONS:

1. Pour $\frac{1}{2}$ carton of Pumpkin into a high shear blender.
2. Add fresh cranberries to blender.
3. Blend until smooth and creamy and cranberries are smaller than $\frac{1}{8}$ inch.
4. Pour Cranberry mix into a clean sanitized pail.
5. Add the remaining cartons of yogurt to the pail.
6. Stir until combined.
7. Cover and refrigerate overnight to allow flavors to develop.
8. Mix well before pouring into soft serve machine

Crispy Rice Delight

INGREDIENTS:

6 cartons Nonfat Toasted Marshmallow
15 cups crispy rice cereal

DIRECTIONS:

1. Pour ½ carton of Toasted Marshmallow into a high shear blender.
2. Add 2.5 cups of cereal to blender.
3. Blend until smooth and creamy.
4. Pour the cereal mix into a clean sanitized pail.
5. Repeat steps 1-4 until all the cereal is used up.
5. Add the remaining cartons of yogurt to the pail.
6. Stir until combined.
7. Cover and refrigerate overnight to allow flavors to develop.
8. Mix well before pouring into soft serve machine

Salted Caramel

INGREDIENTS:

6 cartons Low Fat Dulce de Leche

2 1/4 tablespoon salt

DIRECTIONS:

1. Mix the ingredients together in a clean sanitized food grade pail.
2. Cover and refrigerate overnight to allow flavors to develop.
3. Mix well before pouring into soft serve machine.

Cookie Butter Bliss

INGREDIENTS:

6 cartons Low Fat Cinnamon Honey
2-3 jars (11 oz) Cookie Butter

DIRECTIONS:

1. Pour ½ carton of Cinnamon Honey into a high shear blender.
2. Add 1 jar of cookie butter to blender.
3. Blend until smooth and creamy.
4. Pour the Cookie Butter mix into a clean sanitized pail.
5. Repeat steps 1-4 until all the cookie butter is used up and desired flavor is achieved.
5. Add the remaining cartons of yogurt to the pail.
6. Stir until combined.
7. Cover and refrigerate overnight to allow flavors to develop.
8. Mix well before pouring into soft serve machine

Spicy Mexican Chocolate

INGREDIENTS:

3 cartons Low Fat Cinnamon Honey
3 cartons Low Fat Cable Car Chocolate
1-2 tablespoons Chili Powder

DIRECTIONS:

1. Mix the ingredients together in a clean sanitized food grade pail.
2. Cover and refrigerate overnight to allow flavors to develop.
3. Mix well before pouring into soft serve machine.

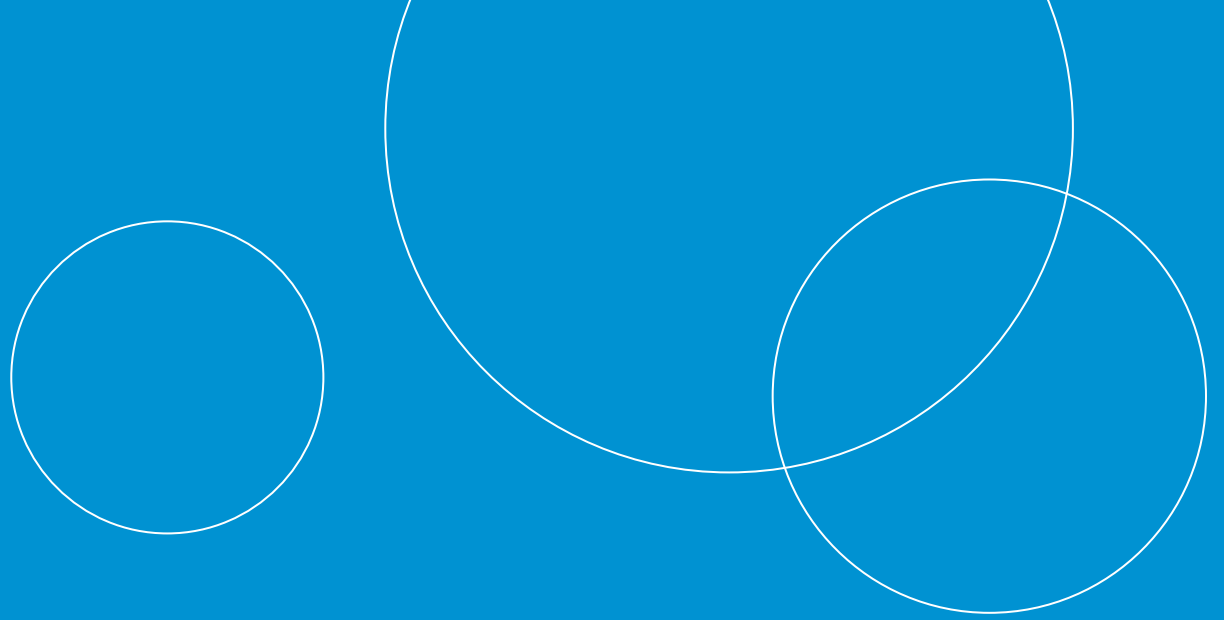
Sugar Doodles

INGREDIENTS

6 cartons Low Fat White Vanilla
27 wt oz Your Favorite Sugar Cookies
2 Tablespoons cinnamon

DIRECTIONS:

1. Pour ½ carton of yogurt mix into a high shear blender.
2. Add several cookies.
3. Blend until smooth and creamy
4. Pour cookie mix into a clean sanitized pail
5. Repeat steps 1-4 until all the donuts are ground up.
6. Add remaining yogurt cartons to the pail
7. Add cinnamon.
8. Stir until combined
9. Cover and refrigerate overnight to allow flavors to develop.
10. Mix well before pouring into soft serve machine



MIDDLE HANDLE RECIPES



German Chocolate Cake

INGREDIENTS:

HOPPER

1

3 cartons Low Fat Sweet Coconut
3 cartons Nonfat Cable Car Chocolate

HOPPER

2

3 cartons Low Fat Cake Batter
3 cartons Nonfat Pecan Praline

DIRECTIONS:

1. Mix Sweet Coconut and Cable Car into a sanitized food grade pail.
2. Mix Cake Batter and Pecan Praline into another sanitized food grade pail.
3. Cover and refrigerate overnight to allow flavors to develop.
4. Mix well before pouring each pail into a separate hopper.
5. Pull middle handle for German Chocolate Cake.

Candied Nut Cinnamon Bundt Cake

INGREDIENTS:

HOPPER

1

3 cartons Low Fat Cinnamon Honey *(coming soon!)*
3 cartons Low Fat Cake Batter

HOPPER

2

3 cartons Low Fat Dulce de Leche
3 cartons Nonfat Pecan Praline

DIRECTIONS:

1. Mix Cinnamon Honey and Cake Batter into a sanitized food grade pail.
2. Mix Dulce and Pecan Praline into another sanitized food grade pail.
3. Cover and refrigerate overnight to allow flavors to develop.
4. Mix well before pouring each pail into a separate hopper.
5. Pull middle handle for Candied Nut Cinnamon Bundt Cake.

Vanilla Banana Pudding

INGREDIENTS:

HOPPER

1

1 carton Low Fat Cinnamon Honey *(coming soon!)*
5 cartons Low Fat White Vanilla
1.5-2 boxes (11 oz each) vanilla wafer-type cookies

HOPPER

2

6 cartons Low Fat White Vanilla
3 boxes (5.1 oz each) banana cream instant pudding mix

DIRECTIONS:

1. Pour $\frac{1}{2}$ carton of White Vanilla yogurt mix into a high shear blender.
2. Add $\frac{1}{4}$ of the box of cookies.
3. Blend until smooth and creamy
4. Pour cookie mix into a clean sanitized pail
5. Repeat steps 1-4 until all the cookies are ground.
6. Add remaining cartons of Cinnamon Honey to the pail
7. Pour White Vanilla into a separate pail.
8. Using a wire whisk, blend in the Banana Cream pudding mix.
9. Cover and refrigerate both pails overnight to allow flavors to develop.
10. Mix well before pouring each pail into a separate hopper.
11. Pull middle handle for Vanilla Banana Pudding

S'mores

INGREDIENTS:

HOPPER

1

3 carton Nonfat Graham Cracker
3 carton Low Fat Toasted Marshmallow

HOPPER

2

6 cartons Nonfat Cable Car Chocolate

DIRECTIONS:

1. Mix Graham Cracker and Toasted Marshmallow in a sanitized food grade pail.
2. Cover and refrigerate overnight to allow flavors to develop.
3. Mix well before pouring into a hopper.
4. Pour Cable Car Chocolate into other hopper
5. Pull middle handle for S'mores.



YOGURT SMOOTHIE RECIPES

You Name It Shake

14 OZ SERVING

INGREDIENTS:

1 ½ cups dispensed Nonfat Country Vanilla
¼ cup of Country Vanilla for proper blending
1 cups of your favorite frozen fruit

DIRECTIONS:

Blend on high in high speed blender.
Pour into a cup and top with whipped cream and strawberry

Creamy Raspberry Lime Mojito Freeze

12 OZ SERVING

INGREDIENTS:

1 1/4 cups dispensed Raspberry Lime Mojito Sorbet

1/4 cup dispensed vanilla or very raspberry yogurt.

1/2 cup favorite unsweetened naturally flavored sparkling water (raspberry or lime)

1/4 cup raspberries

Blend on high in high speed blender

Pour into a cup and top with fresh raspberries and a sprig of mint

Strawberry Lemonade Freeze

14 OZ SERVING

INGREDIENTS:

1 1/2 cups dispensed Nonfat Very Strawberry

3/4 cup ice

1/2 cup favorite lemonade or sparkling lemonade

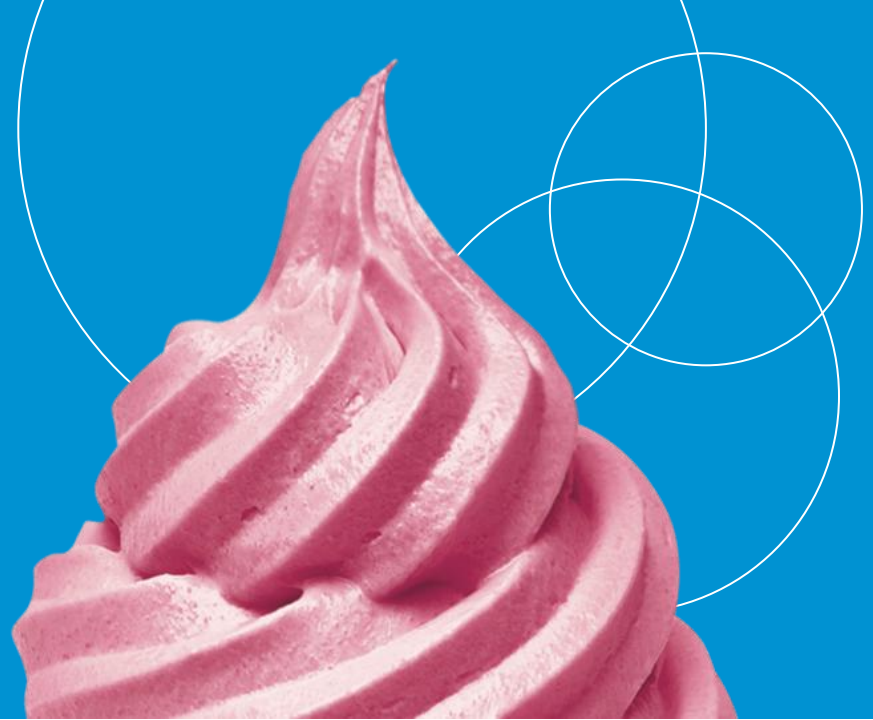
1/2 cup chopped strawberries

DIRECTIONS:

Blend on high in high speed blender.

Pour into a cup and top with whipped cream and strawberry

thank you



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