



FROST ICE CREAM & FROZEN DRINK MAKER **RECIPE GUIDE**



NO FREEZER, NO WAITING, NO HASSLE.

Welcome to the GreenPan Frost Ice Cream and Frozen Drink Maker, the easiest way to bring frozen treats home! We have helpful tips, tricks, and quick recipes to help you get started creating your favorite slushie or frozen cocktail, homemade ice cream, or creamy milkshakes. **Enjoy!**



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SUGAR & ALCOHOL REQUIREMENTS

HARD ALCOHOL/ SPIRIT GUIDELINES

Creating a delicious frozen cocktail is easy with your Ice Cream/Frozen Drink maker!

Just follow these simple guidelines:

Option 1: Using a canned or bottled beverage (Beer, Wine, Seltzer etc.)

Your drink must be between 2.8% and 16% alcohol for the best results.

Lower alcohol (closer to 2.8%)? It will freeze faster and have a more icy texture.

Higher alcohol (closer to 16%)? It will freeze more slowly and have a slushier texture.

Too much alcohol? If it's over 16%, it won't freeze properly and will have a very thin texture.

Option 2: Mixing Hard Spirits Into Your Drink.

If adding a hard spirit (vodka, tequila, rum, etc.) to any liquids to create your own spiked slushie, follow the chart below to keep the balance right:

Total Recipe Size	Maximum Alcohol Amount
3 Cups (24 oz)	½ Cup (4 oz)
4½ Cups (36 oz)	¾ Cup (6 oz)
6 Cups (48 oz)	1 Cup (8 oz)

Important:

Adjusting Your Slushie's Texture

If your drink isn't freezing as expected:

- Too icy? Increasing the alcohol content slightly, adding more sugar or lowering the texture setting can all help.
- Too soft? Reducing the alcohol content slightly, reducing the sugar or increasing the texture setting, can all help.
- Still not right? Adjust the texture setting on your machine and tweak the alcohol/sugar balance until you get the perfect slushie.

SUGAR CONTENT

The entire recipe must contain at least 4% sugar. Refer to drink/liquid nutrition label to ensure sugar content meets the recommended minimums below:

Listed Serving Size	Minimum Total Sugar Amount
8 oz (240 ml)	8 g
12 oz (355 ml)	11 g
20 oz (591 ml)	18 g

If a drink does not meet minimum requirement of total sugar: Add 1–2 tablespoons of flavored syrup, juice, sugar, date sugar, coconut sugar, maple syrup, agave, simple syrup, or honey per serving. Combine additional sugar with the base prior to pouring into unit.

If there is not enough sugar in the recipe added to the machine the display will illuminate "EEE" and the Ice Cream/Frozen Drink Maker will Beep. To avoid this, always have a minimum of 4% sugar in the mixture. To clear this, you must either add more liquid or allow the mixture to thaw for 30 minutes before restarting.

PLEASE NOTE: Sugar can be added to the ingredients before EEE is displayed on screen.

HELPFUL TIPS

Minimum Input: 3 cups (24 oz/710 ml)

Maximum Input: 6 cups (48 oz/1.4 L)



DO NOT add hot ingredients, ice, or solid ingredients like fruit, ice cream, or frozen fruit.



The entire recipe must contain at least 4% sugar. If the sugar content is below 4%, you can add syrup or sugar.



Use the control dial to find your ideal texture.



For best and faster results, chill liquid(s) before adding to the unit.



For an extra icy drink, chill your glass before dispensing your creations.



For best results when using soda or carbonated beverages vigorously stir or shake the soda first to reduce the level of carbonation.

Tip: Whether fresh squeezed or store bought, for a better sorbet texture straining out any large pieces of pulp in the juice is key!

Note: ONLY add mix-ins after you have extruded into your own bowl or container.

DO NOT add mix-ins to the mixing bowl, it will clog and break the machine.

PREP-FREE DRINKS

1. Pick a Prep-Free bottled or canned beverage.

See options in below section for Slushies, Frozen cocktails and Frozen juices.

2-3 SERVINGS: Add 2 1/2 cups **4-6 SERVINGS:** Add 5 cups

2. Chill ingredients before adding.

Chilling your ingredients will result in less icy and smoother texture overall.

3. Select Spiked Slushie or Slushie Modes.

Adjust the temperature for your preferred texture.

4. Serve & Enjoy!

EASY SLUSHIES

- Soda (root beer, cola, ginger ale, orange, grape, cream, or other flavored soda)
- Sweetened Iced Tea
- Lemonade
- Sports Drinks
- Kombucha
- Limeade
- Fruit Punch
- Energy Drinks

FROZEN SPIRITS

Bottled or Canned:

- Sour Beers
- Wine (white or rosé)
- Hard Lemonade
- Hard Seltzers
- Hard Kombucha
- Hard Cider

- Hard Tea
- Premixed Margaritas

Pre-made Cocktails:

- Old Fashioned
- Cosmopolitan
- Rum Punch

JUICE SLUSHIES

- Fruit Punch
- Pineapple Juice
- Orange Juice
- Apple Juice/Apple Cider
- Bottled Pre-Made Smoothies
- Cherry Juice
- Cranberry Juice
- Grape Juice
- Mango Juice
- Tropical Juice
- Watermelon Juice

NOTE: Please refer to page 6 for Sugar & Alcohol requirements.

FROZEN COCKTAIL GUIDELINES

1. PICK A MIXER. (EXAMPLES BELOW)

2-3 SERVINGS	4-6 SERVINGS
Add 2 1/2 cups	Add 5 cups
<ul style="list-style-type: none"> • Mai Tai Mix • Hurricane Mix • Margarita Mix • Daiquiri Mix • Whiskey Sour Mix 	<ul style="list-style-type: none"> • Piña colada Mix • Bloody Mary Mix • Cosmo Mix • Other

2. ADD ALCOHOL.

2-3 SERVINGS	4-6 SERVINGS
Add 1/2 cup	Add 1 cup
<ul style="list-style-type: none"> • Vodka • Tequila • Mezcal • Gin 	<ul style="list-style-type: none"> • Rum • Whiskey • Bourbon • Brandy

3. SELECT SLUSHIE.

Adjust the temperature for your preferred texture.

4. SERVE & ENJOY!

TIP: Chill liquid before adding it in for best results.

NOTE: Refer to Alcohol Guidelines on page 6 for more info on correct alcohol amounts per recipe.

VANILLA ICE CREAM

Prep:	Total Time:	Serves:
10 Minutes	40-55 Minutes	4 to 6

This creamy and indulgent homemade vanilla ice cream is the perfect treat any time. With just a few simple ingredients, you can create a rich, smooth dessert in less than an hour.

INGREDIENTS

- 2 cups whole milk
- 3/4 cup heavy cream
- 1/2 cup granulated sugar
- 1 1/2 tablespoons vanilla extract
- 1 teaspoon kosher salt

INSTRUCTIONS

1. In a medium mixing bowl whisk together all the ingredients until evenly combined and the sugar begins to dissolve.
2. Pour the mixture into the GreenPan Frost mixing bowl and cover with the mixing bowl cover.
3. Select the Soft Ice Cream Mode and choose level 4. Churn until the Frost switches to Cool and beeps, or until your preferred texture is reached.
4. Serve immediately, or transfer to an airtight freezer safe container and place in the freezer to store.

TIPS & TRICKS

- For the best texture, we recommend using cold ingredients and extruding the finished ice cream as soon as it's done to avoid too much air getting mixed in as it churns.
- If you're a fan of chocolate, this recipe is easy to change - simply replace the 1/2 cup of granulated sugar with an equal amount of your favorite chocolate syrup in the recipe.

PEPPERMINT ICE CREAM

Prep:	Total Time:	Serves:
10 Minutes	40-55 Minutes	4 to 6

Cool, creamy, and packed with flavor, this homemade ice cream is a peppermint lover's dream. A perfect blend of sweet and refreshing, this Peppermint Ice Cream is smooth, satisfying, and effortlessly easy to make.

INGREDIENTS

- 2 cups whole milk
- 3/4 cup heavy cream
- 1/2 cup granulated sugar
- 1 teaspoon kosher salt
- 2 teaspoons peppermint extract, more to taste

INSTRUCTIONS

1. In a medium mixing bowl whisk together all the ingredients until evenly combined and the sugar begins to dissolve.
2. Pour the mixture into the GreenPan Frost mixing bowl and cover with the mixing bowl cover.
3. Select the Soft Ice Cream Mode and choose level 4. Churn until the Frost switches to Cool and beeps, or until your preferred texture is reached.
4. Serve immediately, or transfer to an airtight freezer safe container and place in the freezer to store.

TIPS & TRICKS

- Try lemon, orange or almond extract instead of peppermint to create your own flavors.

APPLE GINGER SORBET

Prep:	Total Time:	Serves:
10 Minutes	40-55 Minutes	6 to 8

A refreshing and slightly spicy treat, this Apple Ginger Sorbet combines the crisp sweetness of apple cider with the warmth of fresh ginger. Perfect for a light dessert or a palate cleanser, it's a delightful balance of flavors in a cool, sorbet form.

INGREDIENTS

- 3 cups apple cider or fresh pressed apple juice
- 1 1/4 cups granulated sugar
- 1 cup water
- 2 tablespoons lemon juice, freshly squeezed preferred
- 1 tablespoons ground ginger

INSTRUCTIONS

1. In a medium mixing bowl, stir all the ingredients until evenly combined and the sugar begins to dissolve.
2. Pour the mixture into the GreenPan Frost mixing bowl and cover with the mixing bowl cover.
3. Select the Sorbet Mode and choose level 4. Churn until the Frost switches to Cool and beeps, or until your preferred texture is reached.
4. Serve immediately, or transfer to an airtight freezer safe container and place in the freezer to store.

TIPS & TRICKS

- The sorbet will have a much smoother texture if the base mixture is chilled before going in the Frost, so we recommend using apple cider straight from the fridge!

ORANGE SORBET

Prep:	Total Time:	Serves:
10 Minutes	40-55 Minutes	6 to 8

Bright and citrusy, this Orange Sorbet is a zesty, refreshing dessert that brings the perfect balance of sweetness and tartness. Made with fresh-squeezed orange juice and a hint of lemon, it's an easy way to enjoy a cool, tangy treat any time.

INGREDIENTS

- 3 cups fresh squeezed orange juice, strained if squeezed at home
- 1 1/2 cups granulated sugar
- 1 cup water
- 1/4 cup lemon juice, freshly squeezed preferred

INSTRUCTIONS

1. In a medium mixing bowl, stir all the ingredients until evenly combined and the sugar begins to dissolve.
2. Pour the mixture into the GreenPan Frost mixing bowl and cover with the mixing bowl cover.
3. Select the Sorbet Mode and choose level 4. Churn until the Frost switches to Cool and beeps, or until your preferred texture is reached.
4. Serve immediately, or transfer to an airtight freezer safe container and place in the freezer to store.

TIPS & TRICKS

- Whether fresh squeezed or store bought, for a better sorbet texture straining out any large pieces of pulp in the orange juice is key!

CHOCOLATE MILKSHAKE

Prep:	Total Time:	Serves:
10 Minutes	35-50 Minutes	4 to 6

This Chocolate Milkshake is a creamy, indulgent classic churned to the perfect texture. Simple to make and delightfully rich, it's an easy dessert everyone will love.

INGREDIENTS

- 2 2/3 cups milk
- 1 cup heavy cream
- 1/2 cup chocolate syrup
- 3 tablespoons simply syrup or light agave
- 1 teaspoon vanilla extract

INSTRUCTIONS

1. In a medium mixing bowl whisk together all the ingredients until evenly combined.
2. Pour the mixture into the GreenPan Frost mixing bowl and cover with the mixing bowl cover.
3. Select the Milkshake Mode and choose level 3. Churn until the Frost switches to Cool and beeps, or until your preferred texture is reached.
4. Serve immediately in a chilled glass.

TIPS & TRICKS

- This recipe works great with strawberry syrup or caramel syrup too!

COFFEE MILKSHAKE

Prep:	Total Time:	Serves:
5 Minutes	35-50 Minutes	4 to 6

This Coffee Milkshake is a creamy and refreshing blend of cold brew, milk, and cream for the perfect balance of richness and bold coffee flavor. Quick to make and satisfyingly smooth, it's an ideal treat for coffee lovers.

INGREDIENTS

- 2 cups cold brew coffee
- 2 cups heavy cream
- 1/2 cup whole milk
- 1/2 cup simple syrup or light agave
- 1 teaspoon vanilla extract, optional

INSTRUCTIONS

1. In a medium mixing bowl whisk together all the ingredients until evenly combined.
2. Pour the mixture into the GreenPan Frost mixing bowl and cover with the mixing bowl cover.
3. Select the Milkshake Mode and choose level 3. Churn until the Frost switches to Cool and beeps, or until your preferred texture is reached.
4. Serve immediately in a chilled glass.

TIPS & TRICKS

- Regular coffee can be used instead of cold brew, just make sure it's fully chilled before using!
- If you'd like to make a spiked chocolate milkshake, add your favorite coffee liquor using the Hard Alcohol/Spirit Guidelines from Page 6.

CLASSIC FROZEN CUSTARD

Prep:	Total Time:	Serves:
35 Minutes	60-80 Minutes	4 to 6

This Classic Frozen Custard delivers a rich, creamy texture and subtle vanilla flavor, making it a timeless dessert favorite. Perfectly smooth and luxurious, it's the ultimate base for toppings or a stand-alone treat.

INGREDIENTS

- 2 cups heavy cream
- 1 cup whole milk
- 2/3 cup granulated sugar, divided
- 1/2 teaspoon kosher salt
- 6 large egg yolks
- 1 teaspoon vanilla extract

INSTRUCTIONS

1. In a medium saucepan, gently heat the heavy cream, milk, half the sugar and salt over medium heat for 4 to 6 minutes, stirring regularly, or until it comes to a light simmer and the sugar fully dissolves. Immediately remove from the heat.
2. In a medium heat proof mixing bowl, whisk the remaining half the sugar with the egg yolks and vanilla until fully combined. While whisking very quickly, slowly drizzle half of the warm cream mixture into the egg yolks and sugar. It's very important to incorporate the warm cream mixture slowly so that you don't cook the egg yolks. Pour the yolk mixture back into the saucepan with the remaining warm cream mixture and whisk to combine.
3. Place the saucepan back on the stovetop over medium low heat. Gently cook the custard base, stirring regularly and taking care to scrape the sides and bottom, until the mixture is thick enough to coat the back of a spoon or it reaches 165°F when tested with a thermometer. Strain the custard base into a clean bowl through a fine mesh strainer and cool in the refrigerator to at least room temperature.
4. Pour the cooled custard base into the GreenPan Frost mixing bowl and cover with the mixing bowl cover. Select the Soft Ice Cream Mode and choose level 5. Chill until the Frost switches to Cool and beeps, or until your preferred texture is reached.
5. Serve immediately, or transfer to an airtight freezer safe container and place in the freezer to store.

TIPS & TRICKS

- The custard base should cool to room temperature in 20 to 25 minutes, but the cooler the better for the final texture of the frozen custard – so give it more time if needed!

CARAMEL FROZEN CUSTARD

Prep:	Total Time:	Serves:
35 Minutes	60-80 Minutes	4 to 6

This Caramel Frozen Custard combines rich cream, velvety caramel, and the perfect hint of vanilla for an indulgent, silky dessert.

INGREDIENTS

- 2 cups heavy cream
- 1 cup whole milk
- 1/2 teaspoon kosher salt
- 1/3 cup granulated sugar
- 6 large egg yolks
- 1 teaspoon vanilla extract
- 1/3 cup caramel sauce, store bought or homemade

INSTRUCTIONS

1. In a medium saucepan, gently heat the heavy cream, milk, and salt over medium heat for 4 to 6 minutes, stirring regularly, or until it comes to a light simmer. Immediately remove from the heat.
2. In a medium heat proof mixing bowl, whisk the sugar with the egg yolks and vanilla until fully combined. While whisking very quickly, slowly drizzle half of the warm cream mixture into the egg yolks and sugar. It's very important to incorporate the warm cream mixture slowly so that you don't cook the egg yolks. Pour the yolk mixture back into the saucepan with the remaining warm cream mixture and whisk to combine.
3. Place the saucepan back on the stovetop over medium low heat. Gently cook the custard base, stirring regularly and taking care to scrape the sides and bottom, until the mixture is thick enough to coat the back of a spoon or it reaches 165°F when tested with a thermometer. Strain the custard base into a clean bowl through a fine mesh strainer, then whisk in the caramel sauce until combined and cool in the refrigerator to at least room temperature.
4. Pour the cooled custard base into the GreenPan Frost mixing bowl and cover with the mixing bowl cover. Select the Soft Ice Cream Mode and choose level 5. Chill until the Frost switches to Cool and beeps, or until your preferred texture is reached.
5. Serve immediately, or transfer to an airtight freezer safe container and place in the freezer to store.

TIPS & TRICKS

- This recipe also works great by using chocolate or strawberry syrup instead of caramel sauce! The texture can be a bit thinner though, so you may need to select level 6 or 7 when churning.

VANILLA FROZEN YOGURT

Prep:	Total Time:	Serves:
10 Minutes	40-55 Minutes	4 to 6

An absolute classic, this Vanilla Frozen Yogurt is easy to make and sure to be a favorite in your house for special meals and every day treats alike!

INGREDIENTS

- 2 cups plain yogurt (not Greek style)
- 1 cup heavy cream
- 1/2 cup light agave or simple syrup
- 1 1/2 tablespoons vanilla extract
- 1/2 teaspoon kosher salt

INSTRUCTIONS

1. In a medium mixing bowl whisk together all the ingredients until evenly combined.
2. Pour the mixture into the GreenPan Frost mixing bowl and cover with the mixing bowl cover.
3. Select the Soft Ice Cream Mode and choose level 3. Churn until the Frost switches to Cool and beeps, or until your preferred texture is reached.
4. Serve immediately, or transfer to an airtight freezer safe container and place in the freezer to store.

TIPS & TRICKS

- Different yogurts can have different percentages of fat, so while almost any can be used, we recommend keeping an eye on it as it churns so you can adjust as needed for your preferred texture!
- To enjoy a chocolate or strawberry frozen yogurt, simply replace the 1/2 cup of agave/ simple syrup with an equal amount of your favorite chocolate or strawberry syrup.

HONEY FROZEN YOGURT

Prep:	Total Time:	Serves:
10 Minutes	40-55 Minutes	4 to 6

This Honey Frozen Yogurt is a creamy, subtly sweet dessert made with rich honey and a hint of vanilla. Perfectly smooth and simple, it's an elegant treat for any time or occasion.

INGREDIENTS

- 2 cups plain yogurt (not Greek style)
- 1 cup heavy cream
- 1/2 cup honey
- 2 teaspoons vanilla extract
- 1/2 teaspoon kosher salt

INSTRUCTIONS

1. In a medium mixing bowl whisk together all the ingredients until evenly combined.
2. Pour the mixture into the GreenPan Frost mixing bowl and cover with the mixing bowl cover.
3. Select the Soft Ice Cream Mode and choose level 3. Churn until the Frost switches to Cool and beeps, or until your preferred texture is reached.
4. Serve immediately, or transfer to an airtight freezer safe container and place in the freezer to store.

TIPS & TRICKS

- For the best results it's important to make sure the honey is fully incorporated before going in the machine, so make sure to give it a really good whisk!

ROSE & CARDAMOM FROZEN YOGURT

Prep:	Total Time:	Serves:
10 Minutes	40-55 Minutes	4 to 6

This Rose and Cardamom Frozen Yogurt combines the creamy richness of yogurt and heavy cream with delicate rosewater and warm cardamom flavors. Topped with toasted pistachios, it's an elegant, floral dessert perfect for any occasion.

INGREDIENTS

- 2 cups plain yogurt (not Greek style)
- 1 cup heavy cream
- 1/2 cup simple syrup or light agave
- 1 tablespoon rosewater, more to taste
- 1/2 teaspoon ground cardamom
- 1/2 teaspoon kosher salt

INSTRUCTIONS

1. In a medium mixing bowl whisk together all the ingredients until evenly combined.
2. Pour the mixture into the GreenPan Frost mixing bowl and cover with the mixing bowl cover.
3. Select the Soft Ice Cream Mode and choose level 3. Churn until the Frost switches to Cool and beeps, or until your preferred texture is reached.
4. Serve immediately, or transfer to an airtight freezer safe container and place in the freezer to store.

TIPS & TRICKS

- If rosewater isn't your favorite, we love this recipe orange blossom water too!

CRANBERRY ORANGE SLUSHIE

Prep:	Total Time:	Serves:
5 Minutes	35-50 Minutes	4 to 6

A vibrant and tangy blend of cranberry and orange juices, this slushie is a burst of refreshing flavor in every sip. Perfectly icy and cooling, it's an easy way to enjoy a fruit-filled treat on a warm day or as a fun, frosty beverage anytime.

INGREDIENTS

- 2 1/2 cups orange juice
- 2 cups cranberry juice
- 1/4 cup granulated sugar

INSTRUCTIONS

1. In a medium mixing bowl stir to combine both juices and the sugar until the sugar begins to dissolve.
2. Pour the mixture into the GreenPan Frost mixing bowl and cover with the mixing bowl cover.
3. Select the Slushie Mode and choose level 4. Churn until the Frost switches to Cool and beeps, or until your preferred texture is reached.
4. Serve in a chilled glass.

TIPS & TRICKS

- For best results, use an orange juice without pulp. Or if freshly squeezing your own, strain out any large bits of pulp.

LEMONADE ICED TEA SLUSHIE

Prep:	Total Time:	Serves:
5 Minutes	35-50 Minutes	4 to 6

Refreshingly tangy and perfectly chilled, this Lemonade Iced Tea Slushie combines the best of both worlds in a cool, slushy form. With just two simple ingredients, it's the ultimate summer treat to keep you refreshed on hot days.

INGREDIENTS

- 3 cups lemonade (not sugar free)
- 2 cups sweetened ice tea

INSTRUCTIONS

1. In a medium mixing bowl stir to combine the lemonade and iced tea.
2. Pour the mixture into the GreenPan Frost mixing bowl and cover with the mixing bowl cover.
3. Select the Slushie Mode and choose level 4. Churn until the Frost switches to Cool and beeps, or until your preferred texture is reached.
4. Serve in a chilled glass.

TIPS & TRICKS

- Having a sweetened ice tea and a lemonade with real sugar is key to this slushie freeze.
- For more fun flavors try strawberry or raspberry lemonades.

SODA SLUSHIE

Prep:	Total Time:	Serves:
5 Minutes	35-50 Minutes	3 to 5

Turn your favorite soda into a refreshing slushie with in minutes. Just pour, churn, and sip your way to instant cool!

INGREDIENTS

- 1 liter soda of your choice (not diet or sugar free), chilled

EXAMPLES

- Cola
- Orange
- Lemon-Lime
- Cream
- Root Beer
- Ginger Ale
- Grape
- Other Flavored Soda

INSTRUCTIONS

1. Pour the soda into the GreenPan Frost mixing bowl and cover with the mixing bowl cover.
2. Select the Slushie Mode and choose level 4. Churn until the Frost switches to Cool and beeps, or until your preferred texture is reached.
3. Serve in a chilled glass.

TIPS & TRICKS

- It's important to use sodas with sugar, as diet sodas or ones with artificial sweeteners won't freeze properly.

FROZEN MOJITO

Prep:	Total Time:	Serves:
25 Minutes	55-70 Minutes	4 to 6

This Frozen Mojito blends the zesty tang of fresh lime juice, the cool aroma of mint, and a touch of white rum into a refreshing slushie drink. Garnished with fresh mint leaves and lime, it's the perfect chilled drink to enjoy on warm, sunny days.

INGREDIENTS

For the mint simple syrup:

- 1/4 cup fresh mint leaves
- 1 cup water
- 1 cup granulated sugar

For the frozen mojito:

- 2 cups water
- 1 1/2 cups lime juice, freshly squeezed preferred
- 1 cup mint simple syrup (from recipe above)
- 3/4 cup white rum fresh mint leaves, for garnish lime wedges or slices, for garnish

INSTRUCTIONS

1. Lightly bruise the mint leaves by squeezing them firmly in your hand. Heat the mint leaves, water and sugar in a small saucepan on the stovetop over medium heat. Cook, stirring occasionally, until the sugar is fully dissolved. Remove from the heat and allow to cool to room temperature, about 15 minutes. Remove the mint leaves and discard. (For extra mint flavor, feel free to use more mint, and allow it to sit longer to cool before discarding the leaves).
2. In a medium mixing bowl or large pitcher, stir the mint simple syrup with the water, lime juice, and rum until evenly combined then pour into the GreenPan Frost mixing bowl and cover with the mixing bowl cover.
3. Select the Spiked Slushie Mode and choose level 4. Churn until the Frost switches to Cool and beeps, or until your preferred texture is reached.
4. Serve in a chilled glass, garnished with a few fresh mint leaves and a lime wedge or slice.

TIPS & TRICKS

- To make this spiked slushie even faster, use store bought simple syrup instead of the homemade mint, and stir 2 to 3 finely chopped mint leaves into the glass right before enjoying.

FROZEN ROSÉ

Prep:	Total Time:	Serves:
10 Minutes	35-50 Minutes	4 to 6

This Frozen Rosé is a refreshing and elegant treat, combining the crisp flavors of brut rosé with a touch of lemon and sweetness. Perfectly slushy and garnished with a lemon twist, it's a sophisticated way to cool down and celebrate any occasion.

INGREDIENTS

- 1 (750ml) bottle brut rosé wine, chilled
- 1 1/4 cups water
- 1/3 cup simple syrup
- 3 ounces lemon juice, freshly squeezed preferred

INSTRUCTIONS

1. In a medium mixing bowl stir or whisk together all the ingredients until evenly combined.
2. Pour the mixture into the GreenPan Frost mixing bowl and cover with the mixing bowl cover.
3. Select the Spiked Slushie Mode and choose level 4. Churn until the Frost switches to Cool and beeps, or until your preferred texture is reached.
4. Serve in a chilled glass.

TIPS & TRICKS

- Chilling the wine is important for the best final result, but for an even smoother texture pop the cork early and allow the rosé to go slightly flat and lose carbonation.

FROZEN WHISKEY SOUR

Prep:	Total Time:	Serves:
10 Minutes	35-50 Minutes	4 to 6

Cool, smooth, and perfectly tangy, this Frozen Whiskey Sour is the perfect mix of a bold kick of bourbon and bright citrus in a refreshingly frosty take on a classic cocktail.

INGREDIENTS

- 2 cups water
- 1 1/4 cups lemon juice, freshly squeezed preferred
- 1 cup simple syrup
- 3/4 cup bourbon
- 1 teaspoon angostura bitters

INSTRUCTIONS

1. In a medium mixing bowl or large pitcher, stir together all the ingredients until evenly combined.
2. Pour the mixture into the GreenPan Frost mixing bowl and cover with the mixing bowl cover.
3. Select the Spiked Slushie Mode and choose level 4. Churn until the Frost switches to Cool and beeps, or until your preferred texture is reached.
4. Serve in a chilled glass.

TIPS & TRICKS

- The ratio of alcohol is important when making spiked slushies. Make sure to check out the section of the guide on alcohol content if you want to play mixologist at home!

FROZEN PALOMA MOCKTAIL

Prep:	Total Time:	Serves:
10 Minutes	35-50 Minutes	4 to 6

This Frozen Paloma Mocktail combines the tangy brightness of pink grapefruit and lime juices with a touch of honey for natural sweetness. Blended into a perfectly slushy texture, it's a refreshing, non-alcoholic take on the classic cocktail, complete with a lime garnish.

INGREDIENTS

- 2 cups freshly squeezed pink grapefruit juice (from 3 to 4 grapefruits)
- 2 cups water
- 1/3 cup lime juice, freshly squeezed preferred
- 1/4 cup honey or light agave syrup – lime wedges or slices, for garnish

INSTRUCTIONS

1. In a medium mixing bowl stir or whisk together all the ingredients until evenly combined.
2. Pour the mixture into the GreenPan Frost mixing bowl and cover with the mixing bowl cover.
3. Select the Slushie Mode and choose level 4. Churn until the Frost switches to Cool and beeps, or until your preferred texture is reached.
4. Serve in a chilled glass, garnished with a lime wedge or slice.

TIPS & TRICKS

- While the honey and agave give the mocktail a great depth of flavor, if you want to highlight the citrus more, substitute simple syrup instead!

FROZEN PIÑA COLADA MOCKTAIL

Prep:	Total Time:	Serves:
10 Minutes	40-55 Minutes	4 to 6

This Frozen Piña Colada Mocktail combines creamy coconut milk, sweet pineapple juice, and a splash of lime for a tropical, refreshing treat. Blended to slushy perfection, it's a non-alcoholic delight perfect for warm days, served with a fresh pineapple garnish.

INGREDIENTS

- 1 (13.5 ounce) can full fat coconut milk, well shaken
- 1 1/2 cups pineapple juice
- 1 cup water
- 1/3 cup lime juice, freshly squeezed preferred
- 3 tablespoons light agave syrup – fresh pineapple spears or wedges, for garnish

INSTRUCTIONS

1. In a medium mixing bowl, whisk the coconut milk until fully smooth with no lumps remaining. Stir or whisk together all the remaining ingredients with the coconut milk until evenly combined.
2. Pour the mixture into the GreenPan Frost mixing bowl and cover with the mixing bowl cover.
3. Select the Slushie Mode and choose level 4. Churn until the Frost switches to Cool and beeps, or until your preferred texture is reached.
4. Serve in a chilled glass, garnished with a pineapple spear or wedge.

TIPS & TRICKS

- This recipe can easily be made into a version with alcohol by simply mixing in an ounce or two of rum per glass before serving!

