

## CREAMY DELIGHTS

**CREAM FLAVORS** are made by adding Evaporated Milk or Vanilla Ice Milk mix to regular or RTU (ready-to-use) flavors. Milk will complement certain flavors while not being suited for others. Citrus flavors with high acid content are not recommended with milk as the acid may cause the milk to curdle.

It is recommended that a quality brand name milk such as Pet® or Carnation® brand be used to make cream flavors. Generic or store brands may be of lesser quality and have a tendency to curdle easily, especially in flavors with a high citric acid content.

Vanilla Ice Milk Mix is the product that is used in soft-serve ice cream machines to make ice cream. The product can be purchased from a local dairy in half-gallon or gallon containers and it must be kept refrigerated. Vanilla Ice Milk Mix makes for a better tasting cream flavor than does evaporated milk as it produces a creamier tasting flavor without the strong overtones of evaporated milk. The cost is also considerably less, at about one-third the price of evaporated milk.

Popular flavors commonly made into Cream flavors are:

ALMOND	CHOCOLATE	HORCHATA	PRALINE
AMARETTO	COCONUT	ICE CREAM	ORCHID CREAM VANILLA®
BANANA	COFFEE	NECTAR	SPEARMINT
BLUEBERRY	DREAMSICLE	PEACH	STRAWBERRY
BUTTERCREAM™	HAWAIIAN	PINA COLADA	WEDDING CAKE

To make Cream Flavors, add 5 to 6 ounces of evaporated milk to a 1/5th or 1-quart size serving bottle, fill with mixed flavor and shake well. Cream flavors must be kept refrigerated.

To make 1 Gallon of a Cream Flavor, add 4 ounces of the desired SnoWizard® flavoring concentrate (this recipe is also for the SnoWizard Chocolate concentrate) to a 1-gallon jug, then 24 ounces of Vanilla Ice Milk Mix or evaporated milk, and fill with simple syrup. Shake well and refrigerate. Certain cream flavors may separate if the bottle or jug is left to rest for a while. To re-mix, shake the container vigorously before pouring. Businesses that do not have refrigeration and cannot keep pre-mixed cream flavors on hand can still serve cream flavors by keeping a serving bottle filled with milk, and pouring the milk over the finished snoball. The bottle can be kept cool by placing it in on ice or storing it in an ice chest during the day.

### THE GRAND WIZARD'S CHOCOLATE CREAM SYRUP

*(Ronnie Sciortino, President and Flavorist of SnoWizard, Inc.)*

**To make one gallon:**

- 4 cups of Chocolate Syrup (Ronnie prefers Nestlé's® brand chocolate)
  - 1 ounce of SnoWizard® Buttercream Vanilla Concentrate (You can also substitute our regular Vanilla concentrate or use Pure Vanilla Extract.)
  - 24 ounces of Vanilla Ice Milk Mix
- Fill the remainder of the gallon with Simple Syrup.