

## SERVICE INSTRUCTIONS

1. Do NOT attempt to repair or adjust any electrical or mechanical functions on this unit. Doing so will void the Warranty.
2. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are returning the unit more than 30 days after the date of purchase, please see the enclosed Warranty.
3. If you have any questions or comments regarding this unit's operation or believe any repair is necessary, please write to our Consumer Service Department or visit our website at [www.rivalproducts.com](http://www.rivalproducts.com).

## 1-YEAR LIMITED WARRANTY

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions, or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively "JCS") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or in any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

### What are the limits on JCS's Liability?

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

JCS disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise. JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party. Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

### How To Obtain Warranty Service

#### In the U.S.A.

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-557-4825 and a convenient service center address will be provided to you.

#### In Canada

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-557-4825 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions located at 20 B Hereford Street, Brampton, Ontario L6Y 0M1.

### PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.

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AT HOME ENTERTAINING RIVAL

## Icey Cream Machine

IC500



## Owner's Guide

# READ AND SAVE THESE INSTRUCTIONS

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

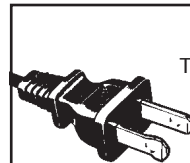
1. Read all instructions before using.
2. To protect against risk of electrical shock, fire and personal injury, do not immerse appliance, its cord, plug, or motor unit in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away during operation to reduce the risk of injury to persons and/or damage to the appliance. **DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE FREEZER CANISTER.** Sharp objects will scratch and damage the inside of the Freezer Ring and Freezer Bowl. A rubber spatula or wooden spoon may be used when the appliance is in the OFF position.
6. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or is dropped or damaged in any manner. See warranty to return for examination, repair, or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter.
10. Do not let cord contact hot surfaces, including the stove.
11. Do not expose the Freezer Canister to temperatures above 105°F / 41°C.
12. Do not place Freezer Canister in the dishwasher.

**NOTE:** The Rival® Icy Cream Machine must be on a level surface to function properly.

## SAVE THESE INSTRUCTIONS

This appliance is for **HOUSEHOLD USE ONLY.**

No user-serviceable parts inside. Do not attempt to service this product.



### POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician.

Do not attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

## INTRODUCTION

Make delicious frozen drinks, soft serve ice cream and slushes in minutes with the Rival® Icy Cream Machine. The 32 oz. freezer canister with dispensing spout lets you create frozen treats the whole family will enjoy. From ice cream and slushes for the kids to frozen drinks for the adults, the Rival® Icy Cream Machine makes it easy.

We combine both the freezing and serving steps into one convenient, easy-to-clean product. Simply pour your drink or ice cream mixture into the recipe chute and watch as a tasty frozen treat is created for your enjoyment. The dispensing lever and spout make it easy to serve directly from the Rival® Icy Cream Machine with virtually no mess.

The Rival® Icy Cream Machine allows you to create 32 oz. of frozen drinks or 1 quart of fresh, delicious soft serve ice cream.

### Questions or Comments?

800-557-4825 or visit us at [www.rivalproducts.com](http://www.rivalproducts.com)

## BEFORE FIRST AND EACH USE

1. Wash and dry all parts except BASE (see Cleaning and Maintenance).
2. Prepare the FREEZER CANISTER

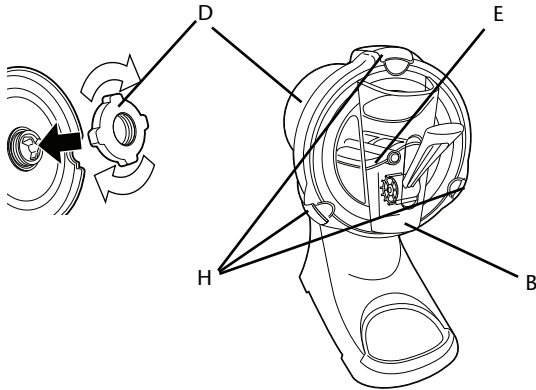
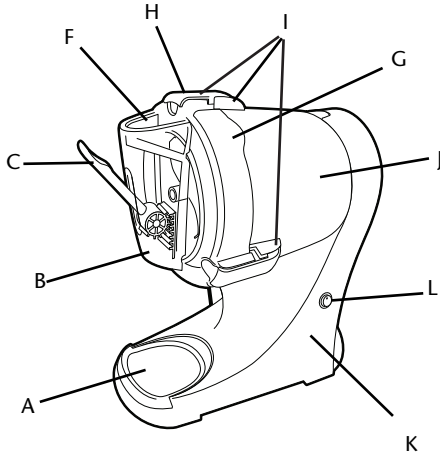
When making frozen drinks and ice cream, it is important to start with a fully frozen FREEZER CANISTER. Your Rival® Icy Cream Machine features a double insulated FREEZER CANISTER that requires thorough freezing. For best results, wrap the FREEZER CANISTER in a plastic bag and place upright in the back of your freezer, where the temperature is the coldest. Wrapping your FREEZER CANISTER in a plastic bag will guard against freezer burn.

- For optimal freezing results, we recommend a minimum freezing period of 24 hours.
- Storing the FREEZER CANISTER in the freezer will ensure you are ready to make frozen drinks and soft serve ice cream on short notice.

**NOTE:** Prepare the frozen drink or ice cream mixture before you remove the FREEZER CANISTER from the freezer. Use the freezer canister IMMEDIATELY after you remove it from the freezer, or it will begin to thaw, which will affect the frozen drink or ice cream making process.

## PARTS AND ASSEMBLY

- A. Drink Tray
- B. Dispensing Spout
- C. Dispensing Lever
- D. Assembly Ring
- E. Mixing Paddle
- F. Recipe Chute
- G. Cover
- H. Locking Clips (3)
- I. Canister Brackets (3)
- J. Freezer Canister
- K. Base
- L. On/Off Power Switch



## PARTS AND ASSEMBLY (CONT.)

### ASSEMBLY

1. Attach MIXING PADDLE to the inside of the FREEZER CANISTER, using the ASSEMBLY RING. (See Fig.1)
2. Place the ASSEMBLY RING on the bottom of the FREEZER CANISTER and rotate clockwise until the MIXING PADDLE is secure. (See Fig.2)
3. Mount the FREEZER CANISTER to the BASE until it clicks in place. (See Fig.3)

**NOTE:** Be sure to line up the groove on the FREEZER CANISTER with the corresponding groove on the BASE. (See Fig.4)

Fig.1

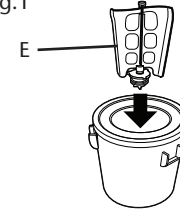


Fig.2

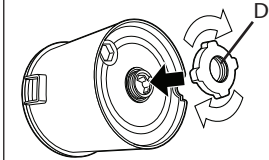


Fig.4

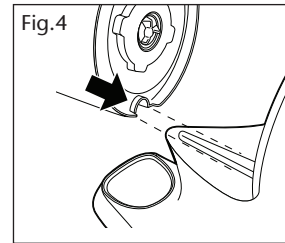
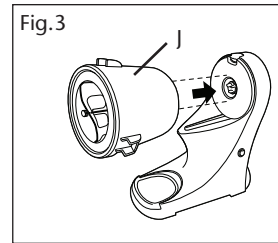


Fig.3



## PARTS AND ASSEMBLY (CONT.)

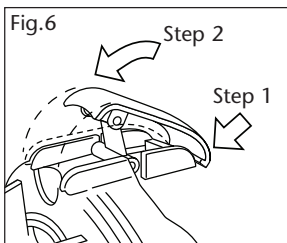
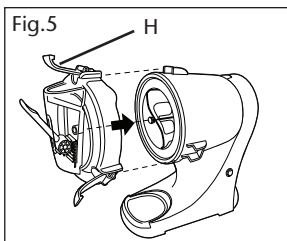
4. Place the COVER over the front opening of the FREEZER CANISTER while keeping the RECIPE CHUTE at the top center of the COVER.
5. Align each of the three LOCKING CLIPS with each corresponding BRACKET on the FREEZER CANISTER. (See Fig.5)
6. Secure each LOCKING CLIP to the corresponding BRACKET and snap into place.
 

**STEP 1:** Place the end of the LOCKING CLIP over the farthest end of the BRACKET.

**STEP 2:** Pull the LOCKING CLIP forward until it locks into place. (See Fig.6)

**NOTE:** If preferred, the cover may be attached to the CANISTER (step 4-6) prior to attaching to BASE (step 3)

**NOTE:** Do not add liquid until product is fully assembled and the power switch has been turned on.



## OPERATING INSTRUCTIONS

### NOTE:

- Wash and dry all parts, except BASE (See Cleaning and Maintenance).
  - Rival® Icey Cream Machine must be on a level surface to function properly.
1. Place the FREEZER CANISTER in the freezer for at least 24 hours.
    - Wash and dry canister thoroughly prior to freezing.
    - Do not add ingredients until product is fully assembled and power switch is on.
  2. Prepare one of the included recipes (See RECIPES), or use your own. Chilling the mixture beforehand is recommended.

### CAUTION:

- Do not use the Rival® Icey Cream Machine to freeze liquids without any sugar (such as water or sugar-free beverages) as this may damage the appliance. Water will freeze very quickly to the interior of the FREEZER CANISTER and could damage the unit.
  - Pour any alcohol desired into the unit during the last 3-5 minutes of freezing or dispense the drink first and add alcohol afterwards.
3. Take the frozen FREEZER CANISTER out of the freezer. Attach the MIXING PADDLE to the inside of the CANISTER, attach the CANISTER to the BASE, and secure the COVER (see assembly instructions).

### I. Frozen Drinks

1. Plug the Rival® Icey Cream Machine into an electrical outlet and start the motor by turning the power switch to the ON position.
  - Make sure the DISPENSING LEVER is in a fully upright position before turning the machine on or pouring in any liquid.
  - Do not add liquid until the power switch has been turned on.
2. Carefully pour drink mixture into the RECIPE CHUTE. The liquid will flow into the FREEZER CANISTER and you will begin to see it rotating and freezing inside.

## OPERATING INSTRUCTIONS (CONT.)

**NOTE:** The minimum amount required for proper operation is 16 oz. and the maximum capacity of the machine is 1 quart (4 cups or 32 oz.) of liquid. Do not fill the canister to more than 1" (2.5cm) below the recipe chute opening. Do not overfill, as leakage may occur.

3. Allow the unit to run for approximately 10 minutes, or until the desired consistency is reached (freezing times may vary depending on ingredients used).
4. Once the frozen drink is ready to serve, place your cup onto the DRINK TRAY and pull down the DISPENSING LEVER.
  - The DISPENSING LEVER will dispense the frozen drink into the cup until you return the DISPENSING LEVER to an upright position.
  - Keep the unit on until all contents are dispensed.

## II. Soft Serve Ice Cream

1. Plug the Rival® Icey Cream Machine into an electrical outlet and start the motor by turning the power switch to the ON position.
  - Make sure the DISPENSING LEVER is in a fully upright position before turning the machine on or pouring in any liquid.
  - Do not add ingredients until the power switch has been turned on.
2. Carefully pour the RECIPE mixture into the RECIPE CHUTE. The mixture will flow into the FREEZER CANISTER and you will begin to see it rotating and freezing inside.

**NOTE:** Unit must be operating before you add ice cream mixture, as ice cream will begin to freeze and prevent movement of the Mixing Paddle.

## OPERATING INSTRUCTIONS (CONT.)

3. Run the Ice Cream Maker for 20 – 30 minutes or until the mixture reaches the desired consistency.
  - DO NOT turn the appliance off during use, as the mixture may freeze and prevent movement of the MIXING PADDLE.
  - To add ingredients or alcohol during the freezing process, gently add through the RECIPE CHUTE during the last 5 minutes of operation. Make sure all mix-ins such as candy, nuts or cookies are finely chopped.
4. To dispense the ice cream, keep the unit on, place the ice cream cone or cup under the SPOUT, and pull down the DISPENSING LEVER.
  - Use an airtight container for long-term freezing or storage.

**NOTE:** FREEZER CANISTER must be placed back in the freezer for 24 hours before second use.

## CLEANING AND MAINTENANCE

Before cleaning, always turn off and unplug the Rival® Icey Cream Machine from the outlet.

After each use, take apart the FREEZER CANISTER, ASSEMBLY RING, MIXING PADDLE, and COVER and clean using warm water and mild detergent. Dry thoroughly.

- Never place the FREEZER CANISTER in freezer if it is still wet.
- Do not use sharp utensils, scouring pads or abrasive cleaners when cleaning the FREEZER CANISTER.
- Clean the outside of the BASE (motor assembly) with a damp cloth.

### CAUTION:

- Never immerse the BASE (motor assembly) in water or other liquid.
- DO NOT place the FREEZER CANISTER in dishwasher!
- DO NOT place the MIXING PADDLE, or any parts other than the FREEZER CANISTER, in the freezer.

## QUICK TIPS

### I. Frozen Drink Tips

- We recommend chilling most drink mixtures in the refrigerator or freezer before pouring into the Rival® Icey Cream Machine to speed up the freezing process.
- Carbonated drinks (such as cola, root beer, cream soda, etc.) can be used to make frozen drinks.

**NOTE:** Carbonated diet drinks are not recommended, as they will not freeze. See point 2 of operating instructions.

- Smoothies can easily be made in the Rival® Icey Cream Machine. Smoothie recipes are typically thick and less freezing time may be required to achieve the desired consistency.

## QUICK TIPS (CONT.)

- If creating alcoholic frozen drinks, add the alcohol at the end of the freezing process (about 3-5 minutes before dispensing), as alcohol does not freeze and will alter results if added to initial mixture.
- Gradually incorporate the alcohol into the frozen mixture by pouring slowly into recipe chute and allowing the paddle to mix the liquid into the frozen mixture at intervals.
- Additional freezing time may be required when alcohol is poured directly into the frozen drink maker. Run the unit until peaks form or the desired consistency is reached.
- To provide more options, prepare the drink mixture without alcohol and let your guests add alcohol as desired to their frozen drink after it is dispensed from the frozen drink maker.
- Drink mixtures with higher sugar content will reach desired consistency more quickly than mixtures with lower sugar content or that include milk.
- When using fresh fruit in your drink mixture, puree all ingredients first for optimal results. Also, as natural fruit sugars lessen in taste when frozen, you may want to add more sweeteners to the mixture.
- Do not store frozen drinks in the freezer or refrigerator; consume immediately or discard.

### II. Soft Serve Ice Cream Tips

- To make hard ice cream, transfer ice cream to an airtight container and store in freezer for 2 to 4 hours.
- Do not use conventional hard ice cream recipes, as they may damage the unit. Make sure all mix-ins such as nuts, chocolate chips, etc. are finely chopped.

**QUICK TIPS (CONT.)**

**II. Soft Serve Ice Cream Tips (cont.)**

- Most soft serve ice cream recipes combine cream, milk and sugar. The type of cream you use will affect the flavor and texture. The higher percentage of fat, the richer the ice cream and the softer the texture.
- For example, heavy cream has at least 36% fat, followed by whipping cream (30%), light cream (18%) and half & half (10%). You may use any combination, but make sure the liquid measurement remains the same.
- For example, you can make lighter ice creams by using more half & half than cream, or by eliminating cream altogether.
- When pouring mixture into the Freezer Canister, be sure to stop at least 1" (2.5 cm) below the recipe chute opening, as mixture will increase in volume during the freezing process. Do not add more than 3 cups of liquid mixture.
- Artificial sweeteners can be used as a substitute for sugar. Heat affects the sweetness of artificial sweeteners. Only add artificial sweeteners to mixtures that are cold or have cooled completely. When a recipe calls for heating liquid to dilute sugar, omit the heating process and stir in the sweetener until it dissolves.
- Mixture should be liquid when preparation starts. Do not use stiff mixtures (i.e. whipped cream, partially frozen mixture).
- To prevent freezer burn, do not store prepared ice cream in the Freezer Canister for more than 30 minutes uncovered .

**TROUBLESHOOTING**

<b>PROBLEM</b>	<b>SOLUTION</b>
<b>Mixture does not freeze</b>	<p>The Freezer Canister was not cold enough; start over by cleaning, drying and placing back into freezer.</p> <p>The mixture was too warm; place mixture in the refrigerator or freezer.</p> <p>The mixture did not have enough sugar; do not use diet beverages or liquids without any sugar (such as water) in the unit.</p> <p>The proportion of ingredients was incorrect; make a new mixture and follow the recipe carefully.</p> <p>Alcohol was added to the mixture too early. Start process over with a new mixture and wait until the last 3-5 minutes of freezing before adding alcohol or until after dispensing.</p>
<b>Paddle gets jammed</b>	<p>Mixture was added before the power was turned on, or too much mixture was added. Start over by cleaning the canister (may need to re-freeze) &amp; making a new mixture.</p> <p>Too much mixture was added; start over by cleaning the canister (may need to refreeze) &amp; making a new mixture. Check that the unit is assembled correctly.</p> <p>Ingredients such as candy, nuts or cookies were added too soon or were not chopped enough; start over, make sure ingredients are finely chopped and added during the last 5 minutes of operation.</p>
<b>Motor does not work</b>	<p>Unit is not plugged in; make sure unit is plugged in and start the motor before adding mixture.</p> <p>Power switch is not turned on; turn power switch to ON and then pour in mixture.</p>
<b>Icey Cream Machine stops suddenly during operation.</b>	<p>The motor may have overheated; turn power switch to OFF and wait at least 30 minutes before turning the unit on again.</p>
<b>Frozen drinks or ice cream are difficult to dispense.</b>	<p>The power was not on. Keep the power on until all of the frozen drink has been dispensed.</p> <p>The consistency of the frozen drink is too thick to dispense. Pour about 2 tablespoons of the liquid recipe (or water) into the recipe chute. If needed, add more liquid until the frozen drink dispenses. <b>NOTE:</b> Keep the power on while dispensing.</p>



## FROZEN DRINK RECIPES

### NOTE:

- Each recipe yields 1 quart (4 cups or 32 oz.); which is the maximum capacity of the Rival® Iced Cream Machine. All recipes may be halved for flexible serving options.
- Combine and chill all ingredients, except alcohol (chill separately), before pouring into recipe chute.
  - Alcohol does not freeze and should be added during the last 3-5 minutes of freezing or after the frozen drink is dispensed.
  - Gradually incorporate the alcohol into the frozen mixture by pouring slowly into recipe chute and allowing the paddle to mix the liquid into the frozen mixture at intervals.
  - Additional freezing time may be required when alcohol is poured directly into the frozen drink maker. Run the unit until peaks form or the desired consistency is reached.
  - For recipes containing fruit, first puree the fruit or place the fruit and remaining recipe ingredients in a blender and blend until smooth.
  - For thick recipes such as smoothies, less freezing time may be required. **NOTE:** If the frozen drink is thick and difficult to dispense from the unit, pour additional liquid into recipe chute to thin the mixture and aid in dispensing.

## FROZEN DRINK RECIPES (CONT.)

### RECIPES WITHOUT ALCOHOL:

#### CHOCOLATE CHERRY SLUSH

- 1½ cups cherry cola
- 1½ cups orange juice
- ½ cup chocolate sauce
- ½ cup brewed coffee

#### BLUE BLIZZARD COOLER

- 3 cups blue sports drink
- 1 cup grape juice

#### FROZEN LEMONADE

- 4 cups sweetened, chilled lemonade
- or-
- Homemade version:
- 1⅓ cups water
- 1⅓ cups sugar
- 1⅓ cups fresh squeezed lemon juice

#### SUNNY CITRUS COOLER

- 1¼ cups limeade
- 1½ cups lemonade
- 1¼ cups grapefruit juice

#### ORANGE CREAMSICLE

- 2 cups orange juice
- 2 cups milk
- ½ cup sugar
- 1 teaspoon vanilla extract

**FROZEN DRINK RECIPES (CONT.)**

**RECIPES WITH ALCOHOL:**

**FROZEN STRAWBERRY DAQUIRI**

- 1 cup light rum
- 1/2 cup strawberry liqueur
- 1 cup lime juice
- 1/2 cup sugar
- 1 cup frozen (defrosted) or fresh pureed strawberries

**NOTE:** Add rum during last 3-5 minutes of freezing or after frozen drink is dispensed.

**FROZEN PINA COLADA**

- 1 cup coconut milk
- 2 cups pineapple, pureed
- 1/2 cup water
- 1/2 cup light rum

**NOTE:** Add rum during last 3-5 minutes of freezing or after frozen drink is dispensed.

**FROZEN STRAWBERRY MARGARITA**

- 2 1/2 cups margarita mix
- 1 cup frozen (defrosted) or fresh pureed strawberries
- 1/2 cup tequila

**NOTE:** Add tequila during last 3-5 minutes of freezing or after frozen drink is dispensed.

**FROZEN MARGARITA**

- 3 1/4 cups limeaid
- 1/2 cup tequila
- 1/4 cup triple sec

**FROZEN DRINK RECIPES (CONT.)**

**RECIPES WITH ALCOHOL:**

**FROZEN SPARKLING STRAWBERRY MIMOSA**

- 1 cup frozen (defrosted) or fresh strawberries, pureed
- 1 cup orange juice
- 2 cups champagne

**NOTE:** Add alcohol during last 3-5 minutes of freezing or after frozen drink is dispensed.

**FROZEN MUDSLIDE**

- 2 cups milk
- 1 cup half and half
- 1/4 cup chocolate sauce
- 1/4 cup vanilla vodka
- 1/2 cup coffee liqueur

**NOTE:** Add alcohol during last 3-5 minutes of freezing or after frozen drink is dispensed.

## SOFT SERVE ICE CREAM

### DELICIOUS HOMEMADE ICE CREAM

For great tasting homemade ice cream, use Rival™ Quick and Easy Soft Serve Ice Cream Mix to create your favorite recipes. It's fast, easy, and tastes great!

### EASY VANILLA SOFT SERVE

1<sup>3</sup>/<sub>4</sub> cups whole milk                      1/2 cup sugar  
1/4 cup heavy cream                      2 tsp vanilla

Combine all ingredients, turn on the Rival® Icey Cream Machine and pour into recipe chute. Dispense mixture after about 25 minutes or until mixture has thickened.

### CHOCOLATE SOFT SERVE

1<sup>3</sup>/<sub>4</sub> cups whole milk                      1/2 cup sugar  
1/4 cup heavy cream                      1/4 cup chocolate sauce

Combine all ingredients, turn on the Rival® Icey Cream Machine and pour into recipe chute. Dispense mixture after about 25 minutes or until mixture has thickened.

### STRAWBERRY SOFT SERVE

1<sup>3</sup>/<sub>4</sub> cups whole milk                      1/2 cup sugar  
1/4 cup heavy cream                      8 large strawberries, hulled

Combine all ingredients and pour into blender or food processor. Puree, mix and strain out the seeds and pulp. Turn on the Rival® Icey Cream Machine and pour into recipe chute. Dispense mixture after about 25 minutes or until mixture has thickened.

## SOFT SERVE ICE CREAM

### MINT SOFT SERVE

1<sup>3</sup>/<sub>4</sub> cups whole milk                      1/2 teaspoon mint extract  
1/4 cup heavy cream                      3-5 drops green food coloring  
1/2 cup sugar

Combine all ingredients, turn on the Rival® Icey Cream Machine and pour into recipe chute. Dispense mixture after about 25 minutes or until mixture has thickened.

### COFFEE SOFT SERVE

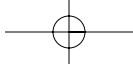
1<sup>3</sup>/<sub>4</sub> cups whole milk                      1/2 cup sugar  
1/4 cup heavy cream                      2 tablespoons instant espresso granules

Combine all ingredients, turn on the Rival® Icey Cream Machine and pour into recipe chute. Dispense mixture after about 25 minutes or until mixture has thickened.

### HARD SHELL CHOCOLATE DIP

6 ounces semi-chocolate chips  
1/4 cup butter  
1/4 cup canola oil

Place all ingredients in a saucepan set over low heat. Stir gently to incorporate. Spoon onto cones filled with soft serve ice cream.



**NOTES**

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