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ICS100

## Ice Cream Sandwich Maker

Instructions and Recipes



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# SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

## Appliance Specifications:

120 Volts , 60 Hz, 600 Watts, UL Approved

## IMPORTANT PRECAUTIONS

1. NEVER immerse appliance or cord in water.
2. NEVER use near water.
3. NEVER use an abrasive sponge or cloth on the appliance.
4. NEVER leave appliance unattended while in use.
5. NEVER place anything other than what is intended to be cooked in the appliance.
6. Unplug appliance from outlet when not in use and when cleaning. To disconnect, turn
7. DO NOT place appliance in dishwasher.
8. Keep out of reach of children.
9. This appliance is NOT A TOY.
10. This appliance is not intended for use by young children or the cognitively challenged without supervision.
11. Young children should be supervised to ensure that they do not play with the appliance.

## IMPORTANT SAFEGUARDS

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

1. **Read all instructions before operating this appliance.**
2. DO NOT touch hot surfaces.
3. DO NOT use outdoors. FOR HOUSEHOLD USE ONLY.
4. To protect against risk of electrical shock, do not immerse cord, plugs or appliance in water or any other liquid.
5. DO NOT operate any appliance with a damaged cord or plug, after the appliance malfunctions, or if it is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, or to a repair shop for electrical or mechanical adjustment.
6. The appliance manufacturer does not recommend the use of accessory attachments other than what is supplied with the unit. They may cause injuries.
7. Close supervision is necessary when any appliance is used by or near children.
8. DO NOT place on or near a hot gas or electric burner, or in a heated oven.
9. DO NOT overload wall outlet, extension cords, or integral convenience receptacles, as this can result in a risk of fire or electric shock.
10. This appliance should not be used for purposes other than stated in the instructions accompanying this appliance.
11. DO NOT leave unit unattended while in use or when plugged into an outlet.
12. Unplug from outlet when not in use and before removing parts for cleaning. Allow to cool before putting on or taking

off parts and before cleaning the appliance.

13. A short power-supply cord or detachable power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not let cord hang over edge of table, countertop, or touch hot surfaces.
14. Always plug cord into wall outlet before operation. There is no on/off switch. To turn off, remove plug from wall outlet. Allow unit to cool completely before putting away.
15. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. Exception: An extension cord or longer detachable cord is not recommended for use with this appliance.
16. If a long detachable power-supply cord or extension cord is used: 1) The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance; 2) If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord; and 3) The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.
17. 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.
18. Extreme caution should be used when moving an appliance with hot food.
19. Do not attempt to service this appliance yourself, as opening or removing covers may expose you to dangerous voltage or other hazards. Refer all servicing to qualified service personnel.
20. Pastries will be very hot. Use a spoon to carefully scoop them out.
21. Extreme caution must be used when opening and closing the Lid on this unit. Use an oven mitt or potholder when opening and closing the Lid for safety.

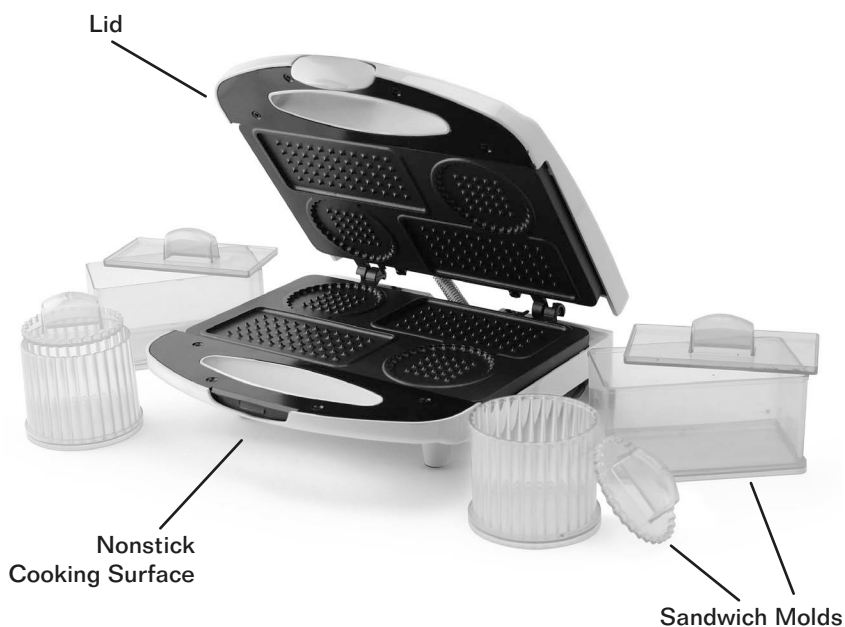
## **SAVE THESE INSTRUCTIONS!**

## **INTRODUCTION**

Thank you for purchasing the ICE CREAM SANDWICH MAKER from Nostalgia Electrics™. Now you can turn your kitchen into an old-fashioned ice cream parlor with unique and delicious ice cream sandwiches made from scratch! The quick-cooking grill makes perfectly shaped round and rectangular cookies. Translucent ice cream sandwich molds open on both ends and have large, easy-to-grip handles. Enjoy creating different flavors and varieties – you may even use your ICE CREAM SANDWICH MAKER grill to cook Italian pizzelles for more dessert options – It's fun for the whole family!

# PARTS & ASSEMBLY

## Assembly



## Cord Location

The cord wraps around the base of the ICE CREAM SANDWICH MAKER.  
Please see **Important Safeguards** section for instructions about the cord & plug.



## HOW TO OPERATE

1. Before first use, wipe down all surfaces with a damp cloth and dry.
2. The Nonstick Cooking Surface should be lightly coated with a small amount of vegetable oil. This can be applied with a paper towel or with a nonstick oil spray. The oil will help protect the nonstick quality of the cooking surface. This should be done periodically to maintain the nonstick quality.
3. Find a dry, suitable, level surface near an electrical outlet.
4. Preheat the appliance by closing the Lid and plugging into an electrical outlet.
5. When the power is on, the Red Power Light will come on. The Green Ready Light will stay off while the appliance is preheating.



6. While the appliance is preheating, you may prepare the ingredients for your cookies.
7. The appliance should preheat for a minimum of 3 minutes. The Green Ready Light will turn on when the appliance is ready to cook.
8. Raise the Lid using an oven mitt or potholder to prevent accidental burns.
9. Fill each of the cookie molds in the Nonstick Cooking Surface with mixture.
10. Close the Lid using a potholder or oven mitt. Make sure Lid is locked.
11. Steam may be released from appliance during cooking. For your safety, avoid contact with steam, as it is very hot and can cause burns.
12. The cooking time will range between 1-3 minutes, depending on the type of cookies being cooked and personal taste.
13. Once the cookies are done, raise the Lid with a potholder or oven mitt. Remove the cookies from the Nonstick Cooking Surface with a plastic fork or spatula. **DO NOT** use metal utensils, as they may scratch and damage the Nonstick Cooking Surface.
14. If cooking more than one batch of cookies in a session, after removal of the first batch, lower the Lid to maintain heat until ready to cook the next batch.
15. As soon as you are finished cooking, unplug appliance and allow to cool.
16. Once the appliance is cool, following directions in Cleaning and Maintenance section to clean your ICE CREAM SANDWICH MAKER.



**Making Sandwiches**

1. Fasten the bottom of Ice Cream Sandwich molds and place one cookie at the bottom of each mold, making sure that the shape of the cookie matches the shape of the mold.
2. Scoop your favorite flavor of ice cream and place on top of cookie in the mold.
3. Place the second cookie on top of the ice cream.
4. Carefully press down on cookie with top of the mold to make an even layer of ice cream in sandwich.
5. Allow sandwiches to set in freezer for at least 30-45 min.

## HELPFUL TIPS

**Smoking**

During first use, you may notice slight smoking or a slight odor; this is normal with most new appliances. The smoking and odor is caused by the residues burning off the Nonstick Cooking Surface and the Heating Element. Allow the appliance to preheat until smoke and odor no longer exists.

## CLEANING & MAINTENANCE

Please take care of your ICE CREAM SANDWICH MAKER by following these simple instructions and precautions. Cleaning is a snap.

- Disconnect from the electrical outlet by unplugging the appliance.
- Make sure the appliance is cool before cleaning.
- Clean the upper and lower Nonstick Cooking Surface with a damp, non-abrasive cloth and dry.
- Wipe the exterior with a damp, non-abrasive cloth and dry.
- When you have taken the ice cream sandwiches out of the sandwich molds, wash the molds in warm, soapy water and dry.

It is that simple!

# RECIPES

With the ICE CREAM SANDWICH MAKER you can create delicious ice cream sandwiches. You can even use the cookie grill to create treats such as Italian pizelles.

Simply fill the individual sections on the Nonstick Cooking Surface, close and lock Lid and let cook for about 1-3 minutes. Soon you will have freshly baked cookies ready to make ice cream sandwiches!

Try dipping the cookies in chocolate or frosting. Roll the edges of finished sandwiches in sprinkles, cookie pieces or chocolate chips.

Be creative and ENJOY your ICE CREAM SANDWICH MAKER!

## CLASSIC CHOCOLATE ICE CREAM SANDWICH

- $\frac{1}{2}$  Cup Granulated Sugar
  - 3 Eggs, Beaten
  - $\frac{1}{2}$  Cup Cold Water
  - $\frac{1}{2}$  Cup Butter (1 stick), Melted and Cooled
  - $\frac{1}{2}$  Teaspoon Vanilla
  - $\frac{3}{4}$  Cup Sifted All-Purpose Unbleached Flour
  - $\frac{1}{3}$  Cup Dutch Process Cocoa Powder ( $\frac{1}{4}$  Cup May Be Used Instead For a Less Bitter Chocolate Flavor)
- Preheat the ICE CREAM SANDWICH MAKER as directed.
- Use a hand mixer to beat the sugar and eggs together until mixture lightens.
- Add cold water, melted butter and vanilla to mixture.
- In a separate bowl, whisk together the flour and cocoa powder until mixture is smooth and well blended.
- Add dry ingredients to the wet mixture.
- Carefully pour batter onto Nonstick Cooking Surface.
- Close ICE CREAM SANDWICH MAKER.
- Bake for about 1-3 minutes.
- Remove cookies from Nonstick Cooking Surface and set aside.
- Fasten the bottom of Ice Cream Sandwich molds and place one cookie at the bottom of each mold, making sure that the shape of the cookie matches the shape of the mold.
- Scoop your favorite flavor of ice cream and place on top of cookie in the mold.
- Place the second cookie on top of the ice cream.
- Carefully press down on cookie with top of the mold to make an even layer of ice cream in sandwich.
- Allow sandwiches to set in freezer for at least 30-45 min.

## ROLL-OUT CHOCOLATE COOKIES

- 2 Cups All-Purpose, Unbleached Flour
  - 1 Cup Unsweetened Cocoa Powder
  - 1 Tsp. Baking Powder
  - ¼ Tsp. Baking Soda
  - ½ Tsp. Salt
  - 1 Cup Unsalted Butter, at Room Temperature
  - 1 Cup Packed Brown Sugar
  - 1 Cup Granulated Sugar
  - 3 Large Eggs
  - 2½ Tsp. Vanilla Extract
- Preheat the ICE CREAM SANDWICH MAKER as directed.
- In a large bowl, beat the butter using an electric mixer on medium speed until creamy.
- Gradually add in sugars and beat until light, about 5 minutes.
- Beat in the eggs and vanilla until well combined.
- Beat in half of the flour mixture, then stir in the remaining flour mixture until well blended.
- Place dough on a surface dusted with flour.
- Roll dough out and use cookie molds to cut cookie shapes.
- Carefully place the circular and rectangular pieces of dough onto the Nonstick Cooking Surface.
- Close the Lid and cook for about 2-3 minutes.
- Open Lid with a pot holder or oven mitt.
- Remove each cookie with plastic fork or spatula. Place on plate and allow to cool.
- Fasten the bottom of Ice Cream Sandwich molds and place one cookie at the bottom of each mold.
- Scoop your favorite flavor of ice cream and place on top of cookie in the mold.
- Place the second cookie on top of the ice cream.
- Carefully press down on cookie with top of the mold to make an even layer of ice cream in sandwich.
- Allow sandwiches to set in freezer for at least 30-45 min.

## VANILLA ICE CREAM SANDWICHES

- 2 ¼ Cups All-Purpose Flour
  - 1 Tsp. Baking Powder
  - ½ Tsp. Baking Soda
  - ½ Tsp. Salt
  - 1 Cup of Butter, Softened
  - ¾ Cup Granulated Sugar
  - ¾ Cup Packed Light Brown Sugar
  - 1 Tsp. Pure Vanilla Extract
  - 1 Large Egg
- Preheat the ICE CREAM SANDWICH MAKER as directed.
- In a medium bowl, sift the flour, baking powder, baking soda and salt. Set aside.
- Place butter, white sugar and brown sugar in a large bowl and cream using an electric mixer on high speed.
- Add egg and vanilla and mix on medium speed.
- Add the dry mixture and combine on low speed.
- Carefully spoon soft dough into cookie molds of Nonstick Cooking Surface.
- Close the Lid and cook for about 1 minute.
- Open Lid with a pot holder or oven mitt.
- Remove each cookie with plastic fork or spatula.
- Fasten the bottom of Ice Cream Sandwich molds and place one cookie at the bottom of each mold.
- Scoop your favorite flavor of ice cream and place on top of cookie in the mold.
- Place the second cookie on top of the ice cream.
- Carefully press down on cookie with top of the mold to make an even layer of ice cream in sandwich.
- Allow sandwiches to set in freezer for at least 30-45 min.

**ITALIAN PIZZELLES**

- 1  $\frac{3}{4}$  to 2 Cups All-Purpose Flour
  - $\frac{2}{3}$  Cups Sugar
  - 1 Tsp. Baking Powder
  - Pinch of Salt
  - 3 Eggs
  - 1 Tsp. Pure Vanilla Extract
  - $\frac{1}{2}$  Cup Butter or Margarine, at Room Temperature
- Preheat the ICE CREAM SANDWICH MAKER as directed.
- In a large bowl, beat butter or margarine until smooth.
- Gradually add sugar and beat well.
- Add eggs and vanilla and beat. Set aside.
- Sift flour, baking powder and salt into wet mixture.
- Carefully spoon soft dough into cookie molds of Nonstick Cooking Surface.
- Close the Lid and cook for about 1 minute.
- Open Lid with a pot holder or oven mitt.
- Remove each pizzelle with plastic fork or spatula. Place on plate and serve.

**CHOCOLATE PIZZELLES**

- 1  $\frac{3}{4}$  to 2 Cups All-Purpose Flour
  - $\frac{2}{3}$  Cups Sugar
  - 1 Tsp. Baking Powder
  - Pinch of Salt
  - 3 Eggs
  - 1 Tsp. Pure Vanilla Extract
  - $\frac{1}{3}$  Cup Cocoa
  - $\frac{1}{2}$  Cup Butter or Margarine, at Room Temperature
- Preheat the ICE CREAM SANDWICH MAKER as directed.
- In a large bowl, beat butter or margarine until smooth.
- Gradually add sugar and beat well.
- Add eggs and vanilla and beat. Set aside.
- Sift flour, baking powder, cocoa, and salt into wet mixture.
- Carefully spoon soft dough into cookie molds of Nonstick Cooking Surface.
- Close the Lid and cook for about 1 minute.
- Open Lid with a pot holder or oven mitt.
- Remove each pizzelle with plastic fork or spatula. Place on plate and serve.

# RETURNS & WARRANTY

SHOULD YOUR UNIT NOT WORK OR IS DAMAGED WHEN YOU FIRST TAKE IT OUT OF THE BOX, PLEASE RETURN IT TO THE PLACE OF PURCHASE IMMEDIATELY.

## ICE CREAM SANDWICH MAKER / ICS100

Should you have any questions, please contact us via email or at the customer service number listed below between the hours of 8:00 AM and 5:00 PM, Monday through Friday, Central Standard Time.

### **Distributed by:**

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### **Customer Service Inquiry**

To submit a Customer Service inquiry, go to [www.nostalgielectrics.com](http://www.nostalgielectrics.com) and fill out the Customer Service Inquiry form and click the Submit button.

A representative will contact you as soon as possible.

This appliance is designed and built to provide many years of satisfactory performance under normal household use. The distributor pledges to the original owner that should there be any defects in material or workmanship during the first 90 days of purchase, we will repair or replace the unit at our option. Our pledge does not apply to damages caused by shipping, mishandling or unit being dropped. A product deemed defective either from manufacturing or being mishandled is up to the distributor's discretion. In order to obtain service under this warranty, please contact Nostalgia Products Group, LLC at the telephone number listed above or by filling out the Customer Service Inquiry Form located at [www.nostalgielectrics.com](http://www.nostalgielectrics.com). This warranty does not apply to re-manufactured merchandise.

Please read these instructions carefully. Failure to comply with these instructions, damages caused by improper replacement parts, abuse or misuse will void this pledge to you and is being made in place of all other expressed warranties.



