# Oatrageous ${ }^{\text {TM }}$ Vegan Frozen Dessert Starting-Point Recipes 

Aztec Chocolate<br>Banana<br>Blueberry<br>Cherry<br>Chocolate<br>Cinnamon Bun<br>Cranberry<br>Grape<br>Grapefruit

Lemon<br>Lime<br>Marzipan<br>Mint Chocolate Chip<br>Orange<br>Pineapple<br>Red Raspberry<br>Salted Caramel<br>Strawberry

Because this mix has a pronounced oat flavor profile, we have found that it is more sensitive to varying flavor levels than are traditional dairy-based ice cream mixes. For this reason, we strongly recommend that you add flavors to this mix on a weight basis, versus on a volume basis, because weight-based measurements are more accurate. For some of these recipes, if you are off by just $5 \%$ in the flavor level, you are likely going to get much more pronounced oat flavor, and much less of the added flavor.

When you weigh your flavors/extracts/colors, we recommend that you not weight them into an empty container, because some of the product will likely remain in the container, and you won't get the full benefit of it. Instead, we recommend that you: put about a cup of your mix into a container; put the mix and the container on the scale and tare the weight; add the flavor/extract/color to the mix; stir the mix once all flavor/extract/color has been added; then pour the combination into the rest of your mix or into your machine.

