

CLEAR BARREL COOKIE PRESS -- Instructions & Recipes

BASIC INSTRUCTIONS

1. Press in metal locking device while pulling away white, top plastic knob all the way up to starting position.
2. Unscrew white bottom ring to insert dough into barrel.
3. Roll up the dough mixture to fit into barrel.
4. Insert selected cookie disc into white ring and screw back tightly onto barrel.
5. **Press trigger handle until dough is being pressed out of disc evenly.** Holding upright and steady, place cookie press against **ungreased baking sheet** and squeeze handle once. (One click per cookie.) Remove and repeat for additional cookies. NOTE: *Different disk shapes require slightly different pace.*
6. For use with decorating tips, follow steps #1-3. Insert the plastic adapter into the white ring and screw back tightly onto barrel. Insert stainless steel decorating tip into white plastic lock nut and attach tightly to screw. To eject icing, slowly press down top plastic knob while pressing in metal locking device.

TIPS:

- For best cleaning results, unscrew barrel from top white plastic grip (twist and pull).
- Do not put cookie disks into dishwasher – they will discolor.
- For best results, do not use non-stick cookie sheet or parchment paper.
- Use ungreased cookie sheet and wash cookie sheet in-between uses.
- Warning: Dishwasher may damage plunger. Only wash in top rack.

FREQUENTLY ASKED QUESTIONS:

- *Dough isn't sticking:*
 1. The cookie sheet must be **clean, cold and not non-stick coated.** Cookies will not stick to waxed paper or a greased cookie sheet. As cookies come out of the oven, wash the sheet and cool it down before reusing.
 2. Your dough **must be sticky enough** to stick onto the cookie sheet. Mixing the dough with your hands helps you get the right consistency. If dough feels too dry, sprinkle lightly with water.
 3. Food coloring may affect the consistency of your dough.
 4. Be sure to **place the cookie press (white ring holding the disk) down onto the cookie sheet.** Cookies **do not fall off** the press – they stick to the sheet. **Pull cookie press off in a straight, upward motion.**
 5. Do not chill dough prior to using in the cookie press. It will dry out your dough.
- *Cookies are not consistent:*
 1. The best recipes for consistently perfect cookies are the following recipes. Ready-made Pillsbury Sugar Cookie dough works, but more well-defined shapes are achieved with the homemade Vanilla Cookie recipe.
 2. Using other cookie recipes that are not for a cookie press may result in disappointment or damage the press.
 3. Try to **press the cookies in rapid succession;** stopping and starting will result in inconsistent cookies. **Each different disk may require a slightly different pace.**
 4. If the shapes are coming out of the press as “blobs”, you are probably clicking more than once. **Remember: one click per cookie.**
 5. If cookies have an uneven surface where they are released from the dough in the barrel, simply use a knife to pat top surface before baking.

- *Dough keeps coming out while I'm changing disks:*
 1. To change disks mid-barrel, be sure to **press the small metal release button** at the front of the trigger mechanism. This will prevent the dough from coming out while you change the disk. Simply unscrew the bottom white ring, remove the disk, and replace with next disk.

RECIPES:

VANILLA COOKIES (Spritz Cookies)

A touch of cardamom adds an unusual accent to what is essentially a vanilla cookie. Be sure to use only a large egg for this recipe, to achieve a dough consistency that will extrude properly with the desired disk.

1 cup (2 sticks) unsalted butter, at room temperature 1 cup granulated sugar	Preheat your oven to 375°F. Combine the butter and granulated sugar in a large bowl. Using an electric mixer set on medium speed, beat until light and fluffy.
1 egg 2 ½ tsp. vanilla extract ½ tsp. ground cardamom ½ tsp. salt 2 ½ cups all-purpose flour, sifted	Beat in the egg, vanilla extract, cardamom and salt. Using a spoon, stir in the flour until well mixed.
	Pack the dough into the cookie press. Fit with the desired disk design, press the dough out onto an ungreased baking sheet spacing the cookies 1-inch apart. Bake until lightly golden, about 10-12 minutes. Gently transfer the cookies to wire racks to cool. Sprinkle with vanilla sugar, if desired, or decorate with colored sugars. Store in an air-tight container at room temperature for up to 4 days. Makes about 4 dozen cookies.

CHOCOLATE COOKIES

<p>1 cup (2 sticks) unsalted butter, at room temperature</p> <p>1 cup granulated sugar</p>	<p>Preheat your oven to 375°F.</p> <p>Combine the butter and granulated sugar in a large bowl. Using an electric mixer set on medium speed, beat until light and fluffy.</p>
<p>1 egg</p> <p>2 Tbs. of milk (or water)</p> <p>2 ½ tsp. vanilla extract</p> <p>½ tsp. salt</p> <p>¼ cup of unsweetened cocoa powder</p> <p>2 ½ cups all-purpose flour, sifted</p>	<p>Beat in the egg, milk, vanilla extract, cardamom and salt. Using a spoon, stir in the flour and cocoa powder until well mixed.</p>
	<p>Pack the dough into the cookie press. Fit with the desired disk design, press the dough out onto an ungreased baking sheet spacing the cookies 1-inch apart.</p> <p>Bake until lightly golden, about 10-12 minutes. Gently transfer the cookies to wire racks to cool. Sprinkle with vanilla sugar, if desired, or decorate with colored sugars. Store in an air-tight container at room temperature for up to 4 days.</p> <p>Makes about 4 dozen cookies.</p>

CHOCOLATE-PEPPERMINT COOKIES

For an added touch, finely chop peppermint candies or candy canes in a food processor, mix them with an equal amount of confectioners' (icing) sugar and coat the warm cookies by tossing them in the mixture.

<p>¾ cup unsalted butter, at room temperature</p> <p>¾ cup granulated sugar</p>	<p>Preheat your oven to 375°F.</p> <p>Combine the butter and sugar in a large bowl. Using an electric mixer set on high speed, beat until light.</p>
<p>1 egg</p> <p>1 ½ tsp. vanilla extract (essence)</p> <p>1 ½ tsp. peppermint extract (essence)</p> <p>1/8 tsp. salt</p>	<p>Add the egg, vanilla, peppermint and salt and beat until light and fluffy.</p>
<p>¼ cup unsweetened cocoa (preferably Dutch process)</p>	<p>Reduce the speed to low, add the cocoa and mix in. Then add the flour and mix until well blended.</p>

1 ½ cups all-purpose flour	
	<p>Pack the dough into the cookie press. Fit with the desired disk design, press the dough out onto an ungreased baking sheet spacing the cookies 1-inch apart.</p> <p>Bake until firm to the touch, about 10 minutes. Transfer the cookies to wire racks to cool. Store in an air-tight container at room temperature for up to 5 days.</p> <p>Makes about 4 dozen cookies.</p>

GINGER SPICE COOKIES

With your cookie press, it's easy to turn out attractively-shaped cookies in minutes. Formed into holiday patterns and decorated with colored crystal sugars or confectioners' sugar icing, They're just the thing for a special occasion.

2 ½ cups all-purpose flour, sifted	<p>Preheat your oven to 350°F.</p> <p>Sift together the flour, ginger, cinnamon, cloves and salt into a bowl; set aside.</p>
1 ½ tsp. ground ginger	
1 tsp. ground cinnamon	
¼ tsp. cloves	
¼ tsp. salt	
1 cup (2 sticks) unsalted butter, at room temperature	<p>Combine the butter, brown sugar, orange zest, and egg in a large bowl. Using an electric mixer set on medium speed, beat until light and fluffy. Reduce the speed to low, add the flour mixture and mix until well-blended.</p>
¾ cup firmly packed brown sugar	
1 Tbs. grated orange zest	
1 egg	
	<p>Pack the dough into a cookie press. Fit with the desired disk design. Press the dough out onto an ungreased baking sheet, spacing the cookies 1-inch apart.</p> <p>Bake until just firm to the touch, about 12-15 minutes. Transfer the cookies to wire racks to cool. Store in an airtight container at room temperature for up to 5 days.</p> <p>Makes about 4 dozen cookies.</p>

BASIC COOKIES

Your own recipe – basic preparation steps

	<p>Preheat your oven to 375°F.</p> <p>Combine the butter or margarine and the sugar in a large bowl. Using an electric mixer set on high speed, beat until light and fluffy. Then add other ingredients.</p> <p>Using a spoon, stir in the sifted flour until well mixed. Allow dough to cool for one hour in fridge. Use your Professional Cookie Press according to instructions.</p> <p>Bake until golden brown, about 8-10 minutes. Remove to wire rack and let cool.</p>
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QUICK & CONVENIENT COOKIES

	<p>Use a Pillsbury or Toll House Sugar Cookie dough. Roll to fit barrel. Follow instructions. Bake at 350° for 8-10 minutes. For Peanut Butter lovers, use the Pillsbury Peanut Butter Cookie Dough.</p>
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CHEESE STRAWS

<p>8 oz. sharp cheddar cheese, grated</p> <p>12 Tbs. (1 ½ sticks) margarine, softened</p> <p>1 egg</p> <p>½ tsp. Tabasco sauce</p>	<p>Preheat your oven to 400°F.</p> <p>Blend cheese, margarine, egg, and Tabasco sauce; set aside.</p>
<p>1 ¾ cups flour, sifted</p> <p>½ tsp. paprika</p> <p>1 tsp. salt</p> <p>¼ tsp. cayenne pepper</p>	<p>Sift flour, paprika, salt, and cayenne pepper together. Sift flour mixture gradually over cheese mixture; either use food processor fitted with a metal blade, or work like pastry – kneading until soft and well blended.</p>
	<p>Pack the dough into cookie press according to the instructions.</p> <p>Use small star-shaped cookie disk. Holding cookie press at an angle, press the trigger twice, dragging the press away to make a 3-inch long straw or press continuously to make one long straw and cut later into smaller pieces. Space the straws 1 inch apart.</p> <p>Bake 10-13 minutes or until golden brown. Remove immediately to cooking rack. Cool completely before storing.</p> <p>Makes about 5 dozen straws.</p>