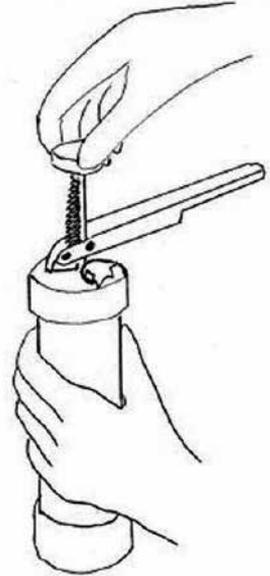


#2108

Manual
Cookie
Press

Before Use

- Before using your cookie press for the first time, wash the press in warm soapy water.
- Select a disk and insert it into the bottom nut of your cookies press with the concave side facing the outside of the press. Twist this onto one end of the barrel. Take part of your cookie dough and form it into a roll, slightly smaller than your press. Put it into the tube.
- Take the handle assembly and turn the thickness regulator to either 1 (small cookies) or 2 (large cookies). Turn the piston knob so that the slotted side faces up and pull it all the way out. You will be able to screw this onto the other end of the barrel. Twist the piston knob so that the slotted side faces down and you will be able to pump the handle to move the dough.
- Place the bottom nut of the cookies press on an ungreased cool cookie sheet and press down on the lever. One click per cookie.

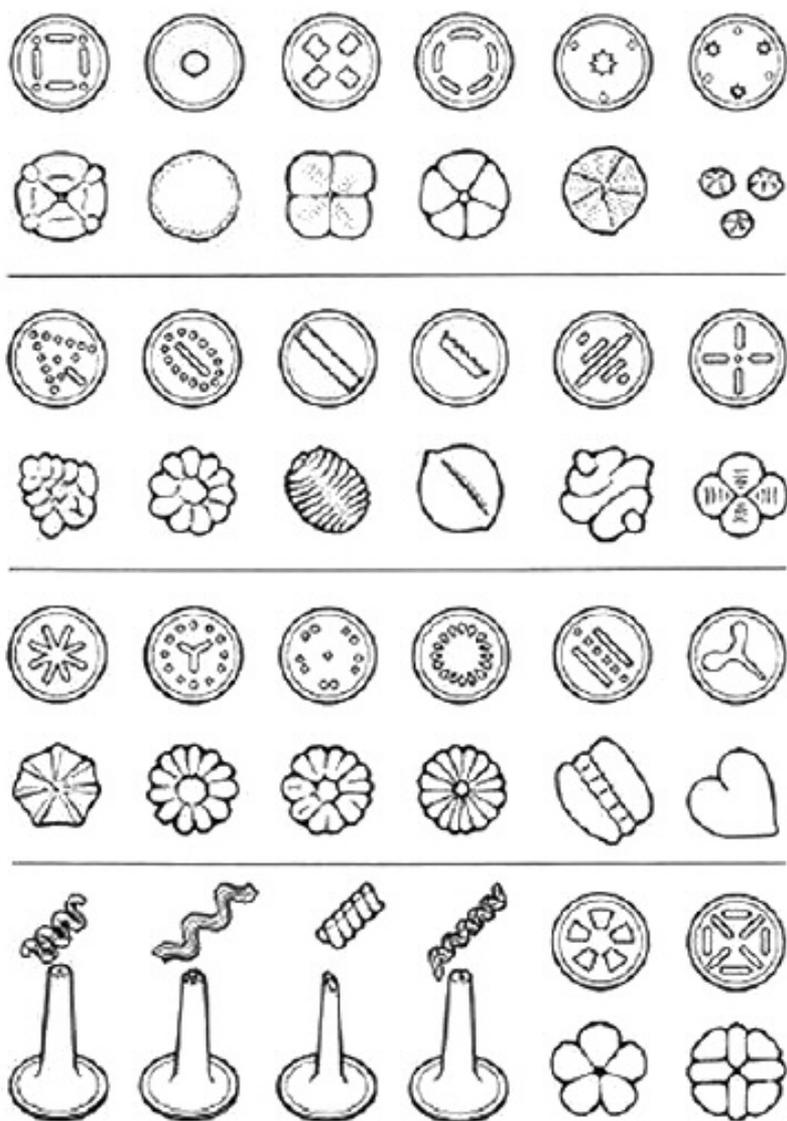


Tips for Use

When you start using a cookie gun, there are a few things that will help:

1. Doughs for pressed cookies are high in shortening. Dough must be pliable. If very warm, chill a short time. If too cold, it crumbles. If the baking sheet is too warm, fat in the dough will melt and the cookies will pull away from the sheet when the press is lifted. Cut parchment paper to fit your cookie sheet. That way, you will be able to press one sheet of cookies without wasting time or waiting for your cookie sheet to cool.
2. Recipes will tell you to divide the dough into fourths. Let the rest of the dough sit in the bowl with a damp towel over the bowl. You don't want it to dry out, but the batches aren't large, so work will move quickly.
3. The cookies press can also be used in a manner similar to a pastry bag. You can use it to pipe decorative frostings, dough for cream puffs, fillings for stuffed shells, filling for éclairs or even for filling deviled eggs.

Cookie Disc Pattern Chart



CLASSIC ALMOND SPRITZ

*1 cup shortening
3/4 cup sugar
1 egg
2 1/4 cups sifted flour
1/8 teaspoon salt
1/4 teaspoon baking powder
1 teaspoon almond extract
food coloring*

Cream shortening, adding sugar in gradually.

Add unbeaten egg, sifted dry ingredients, flavoring and a few drops of food coloring. Mix well.

Fill cookie press. Form cookies on ungreased cookie sheets using the tree plate.

Decorate with tiny multi-colored sprinkles.

Bake at 400°F for 6-8 minutes. Cool just slightly and remove from cookie sheet to cooling rack. (If you wait too long, they will break when you try to move them.)

CANNOLI ALL'ARANCIA (Orange Pipes)

*10 tbsp. softened butter
1 1/4 cups confectioner's sugar, sifted
4 tbsp. grated orange peel
1 tbsp. vanilla sugar
1 1/2 tbsp. orange liqueur or unsweetened orange juice concentrate
2 1/4 cups flour
3 egg whites, beaten stiff*

Cream the butter until it's light and fluffy, slowly add the sugar, orange peel, vanilla, sugar and liqueur. When they are all thoroughly mixed together, sift in the flour, and finally fold in the egg whites.

Using your star tip, pipe the batter onto a lightly greased baking sheets to form small disks or ovals about 2 1/2 inches long. Leave about 2 inches between the shapes so that they do not stick together while baking.

Bake them in a 475°F oven for a few minutes. As soon as they start to color at the edges, take the sheets out. Lift each cookie off the sheet in turn with a spatula and press it around the handle of a wooden spoon to shape it into a tube and cool the cookies on a wire rack

AMERICAN SPRITZ

1 Cup butter or margarine
1/2 Cup sugar
1 Large egg
1/2 Teaspoon salt
1 Teaspoon vanilla or almond extract
2 1/4 Cup flour

Preheat oven to 400°F. Cream the butter and sugar, then add the egg, salt and flavoring. Carefully add your flour. Choose your disk and press onto an ungreased cookie sheet. Bake 6 to 9 minutes or until set, but not brown.

CHOCOLATE SPRITZ

1 Cup butter or margarine
1/2 Cup sugar
1 Large egg
1/2 Teaspoon salt
1 Teaspoon vanilla or almond extract
2 1/4 Cup flour
2 squares unsweetened chocolate

Melt 2 squares of unsweetened chocolate and blend into the above mixture.

You can tint the Spritz dough or use different flavorings (rum or citrus). You can also decorate with colored sugars before putting the cookie sheets into the oven or after the cookies are cool, using a glaze.

CREAM PUFFS
(use following custard recipe for filling)

1 Cup water or milk
1/2 Teaspoon salt
2-3 Teaspoons sugar (optional)
1 Stick butter
1 Cup butter
1 Cup all-purpose flour
4 Large eggs, room temperature

Preheat the oven to 425°F. Bring water or milk, salt and sugar to a boil in a medium saucepan. Add and melt the butter. When the liquid has almost returned to a boil, take the pan off the heat and add the flour all at once.

Turn the heat to low and put the pan back on the stove. Stir the batter until it holds together in one mass, the batter is smooth and you can pull it away from the sides of the pan with a spoon. This should be within a minute or two.

Stop stirring and remove the pan from the heat to cool for 5 or 10 minutes. This is important because you don't want to cook the eggs that you will put in the batter. Add the eggs one at a time, beating well after each egg until they are fully mixed in and the dough is smooth and no longer slippery.

Use your large hole tip and dot balls onto an ungreased parchment sheet. Bake for about 10 minutes then turn the temperature down to 375°F and continue baking for 15 to 25 minutes, depending on size, until they are golden. Now take each ball and make a tiny slit with a sharp knife near the bottom of the puss and put them back in the oven with the door ajar for about 5 minutes so the steam can escape without softening the shells. Then put them on a wire rack to cool completely before you fill them.

LANGUES-DE-CHAT (CAT'S TOUNGES)

2 sticks softened butter
2 cups confectioner's sugar
10 egg whites
4 cups sifted flour

Cream the butter, and the sugar together and beat the mixture well. Add the vanilla and little by little add the egg whites, then fold in the flour. Using your round tip, pipe strips of dough about 3 inches long onto a lightly greased baking sheet, leaving about 2 inches between the strips. Bake in a preheated oven at 425°F for seven to eight minutes, or until the edges of the cookies are delicately browned. remove from the cookie sheet and place a rack to crisp.

CUSTARD

2 Cups heavy cream
2 Tablespoons sugar
1/4th Teaspoon vanilla

Whip the cream, sugar and vanilla until stiff. Load your press with the pointed tip and pipe the cream into the puff from the bottom, between two cookies. Place top cookie on custard, and drizzle with melted chocolate and chill until ready to serve.

One Year Limited Warranty

This product is warranted against defects in materials and manufacturing for one year from the date of original purchase. If the product proves to be defective during this period, it will be repaired or replaced free of charge.

This warranty does not apply to damage resulting from misuse, accidents or alterations to the product or to damage incurred in transit.

All returns must be carefully packed and made transportation prepaid with a description of the claimed defect.

CucinaPro™
www.cucinapro.com

customerservice@scsdirectinc.com