



barrel by turn the ring-shaped handle ¼ turn left or right and then pulling upward. (See Figure 1) Unscrew the lower ring and insert the desired disc. (Be sure the smooth side of the disc is turned downward.)

Form the dough into a roll and from the bottom or unscrew the filled with dough. Screw the bottom ring with disc back on the cookie press.



## HOW TO USE THE COOKIE PRESS



Turn the ring-shaped handle 1/4 turn left or right.

The cookie press is now ready

insert it into the cookie press top and insert from the top. The cookie press should be

> Place the filled cookie press on the cookie sheet and lift the lever up until a click is heard and then press the lever down until another click is heard. ift the cookie press from the

# Pull the plunger up out of the Press the plunger down until it rests on the dough. (Figure 2)

To make macaroons, insert disc #7 into the bottom ring. Place the filled cookie press on the cookie sheet and press the lever down until it clicks.

(Figure 4) 1 stroke = small macaroon 2 stroke = large macaroon

3. IMPORTANT: Use ungreased

**FANCY COOKIES** to the left.

### MACAROONS



For filling doughnuts, the adapter disc #6 should be placed into the bottom ring The filling nozzle is then screwed to the adapter disc.

the bottom ring with the adapter disc and the filler nozzle on to the cookie press. Insert the nozzle into the doughnut and press the lever down until it clicks.

1 press of the handle = 1 filling

To make decorative designs, to make cookies as in the Hold the filled cookie press at an angle as shown in the picture Form the dough into strips by pushing down on the handle. Cut off the desired length of dough and lay it on the cookie sheet in a design of your choice.



with uncolored or a different-

colored dough, (dough in the

center will run out before the

press is filled completely).

Remove the plug from the

dough in the barrel if the cookie

outside of the disc and proceed

#15 or #16. Fill the cookie press and screw

as cookie press is filled. Fill the cookie press 1/3 to 1/2 full

#6 into the bottom ring. (Do not use the lever).



either of the two-color discs, Mix food coloring with a small boiling water, (Figure 8). amount of the cookie dough, and press the colored dough into the center well on the disc. disc into the water, using the Insert the disc into the ring and screw on to the cookie press. Attach the plug to the outside through with continuous, uniform pressure. of the disc, to prevent colored dough from being squeezed out

## **IMPORTANT**



Hold the filled press as shown in the above picture over a pot of

For decorating there are 4 decorating nozzles and 1 writing nozzle which can be screwed onto the adapter disc #6. Turn the ring-shaped handle 1/4 turn to the left or right. Press the plunger down using the ring-shaped handle

onto which the doughnut fille

ing nozzles are screwed.



Release the contents of the cookie press through the pasta ring-shaped handle on the plunger to push the dough

## DECORATING

## Note: Cookie discs 1-15 and 8-14 are packaged inside the lid of

Cream butter and gradually add 1 cup shortening

sugars and beat until light.

Add egg and grated orange

the creamed mixture.

cookie sheet.

Yield: 72 cookies

Temperature: 350°F

Time: 10 - 15 minutes

Add orange juice and mix well.

Sift flour, salt and baking soda

Fill the cookie press and form

the cookies on an ungreased

together and gradually add to

## the Cookie Press box.

Do not grease cookie sheet.

ORANGE COOKIES

½ cup granulated sugar

1 tablespoon orange juice

¼ teaspoon baking soda

1 teaspoon grated orange rind

½ cup brown sugar

2½ cups sifted flour

dash of salt

1 cup butter

HELPFUL HINTS

Add flour gradually — Check consistency of dough before adding all the flour.

If dough is too dry - add 1 egg yolk.

If dough becomes too soft - chill for an hour.

### l cup shortening

CARAMEL COOKIES

3/4 cup dark brown sugar

3/4 cup sugar granulated

CHOCOLATE COOKIES

1 cup granulated sugar

2 teaspoons vanilla

dash of salt

2 cups sifted flour

5 tablespoons cocoa

1 teaspoon baking powder

2 teaspoons vanilla 3½ cups sifted flour 1 teaspoon salt

½ teaspoon baking soda

## Cream shortening and gradually

add both sugars.

Add eggs and vanilla. Sift flour, salt and baking soda,

and mix gradually with the creamed mixture. Fill the cookie press and form

cookie sheet. Yield: 70 cookies

add sugar.

mixture.

cookie sheet.

Yield: 60 cookies

Temperature: 400°F

Time: 10 - 15 minutes

and flour together.

Temperature: 350°F Time: 10 - 15 minutes

## PEANUT BUTTER COOKIES

½ cup shortening ½ cup granulated sugar

½ cup brown sugar

⅓ cup peanut butter 11/4 cups sifted flour ½ teaspoon baking soda 1 tablespoon hot water

COOKIES DELUXE

2 eggs, separated

2 cups sifted flour

½ teaspoon salt

1 cup butter or margarine

the cookies on an ungreased

Cream shortening and gradually

Add unbeaten egg and vanilla.

Fill the cookie press and form

the cookies on an ungreased

Sift cocoa, baking powder, salt

Mix gradually with the creamed chopped nuts

Cream shortening and gradually add both sugars and beat until

> Add egg, then peanut butter and hot water. Sift flour and baking soda

together, and gradually add dry ingredients to the creamed mixture. Fill the cookie press and form

the cookies on an ungreased cookie sheet. Yield: 60 cookies

Temperature: 400°F Time: 10 - 15 minutes

Cream butter and gradually add

Sift flour and salt together and

sugar, beat until light.

Add egg yolks and mix.

add to creamed mixture.

cookie sheet.

Yield: 48 cookies

Temperature: 350°F

Time: 10 - 15 minutes

Stir until dough forms a bal

Refrigerate dough for 1 hour

Fill the cookie press and form

the cookies on an ungreased

Brush egg whites on cookies

and sprinkle with chopped nuts.

(till edges are slightly browned)

## DECORATING











**INSTRUCTION MANUAL** 

EASY ACTION

& FOOD DECORATOR