

Cookie Press

Battery Operated

**39
Piece Set**

Model #4650

IMPORTANT!

Please keep these instructions and your original box packaging.

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INSTRUCTIONS
FOR PROPER USE AND CARE

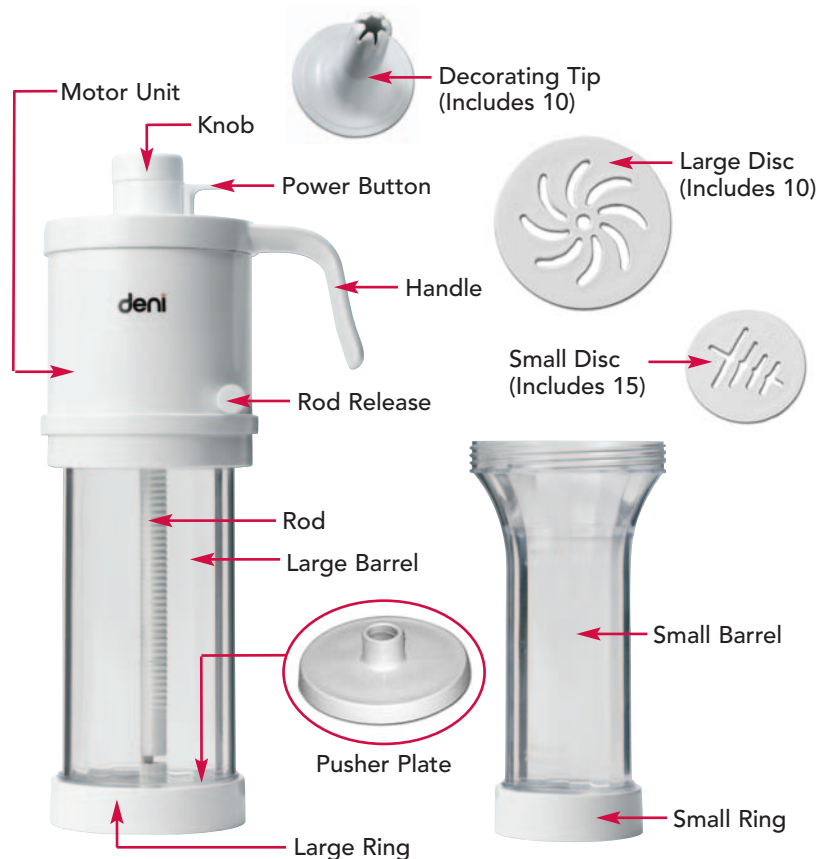
Cookie Press

IMPORTANT SAFEGUARDS

When using this electrical appliance, safety precautions should always be observed, including the following:

- Read all of the instructions.
- Close supervision is necessary when used near children.
- Use only as described in this manual with provided attachments.
- If the appliance is not working as it should, has been dropped, damaged, left outdoors, or dropped into water, return it to Keystone Manufacturing Company, Inc. for proper service, replacement or repair.
- To protect against risk of electrical shock, do not put the motor in water or any other liquid.
- Do not handle appliance with wet hands.
- This unit is recommended for household, indoor use only.

SAVE THESE INSTRUCTIONS

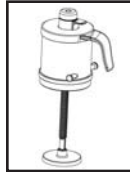


BEFORE USING YOUR COOKIE PRESS

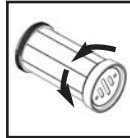
1. Remove all packing materials and wash the barrels, discs, and tips in warm soapy water. Rinse and dry thoroughly. Wipe the motor unit with a soft, damp cloth. DO NOT immerse the motor unit in water or any other liquid.
2. The cookie press requires 2 C batteries (not included). Open the battery door on the back of the unit motor and install batteries as indicated on the inside of the compartment.

ASSEMBLY AND OPERATION

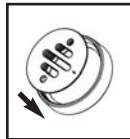
1. Attach pusher plate to rod by pressing firmly until the plate snaps into place.
Note: Always use the pusher plate that corresponds to the barrel you are using.



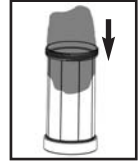
2. Unscrew bottom ring from desired barrel.



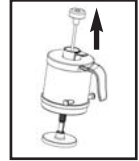
3. Insert desired cookie disc or decorating tip into the ring, with the groove facing down. Screw ring back onto barrel.
Note: Be sure you are using the cookie disc size that corresponds to the barrel you are using.



4. Insert dough into the barrel. Be sure the dough is between the "max" and "reload" fill levels.



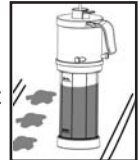
5. Retract the rod, by pressing the rod release and pulling up on the knob at the same time.



6. Screw motor unit and filled barrel together tightly.



7. Hold the unit upright and press flat against an UNGREASED baking sheet. Press and hold the power button for 2 seconds and then release. Lift and repeat for additional cookies. Note: Hold the button longer for a larger cookie and shorter for a smaller cookie.



Cookie Press

HOW TO CLEAN

1. Clean the cookie press after each use. Wash the barrels, discs, and tips in warm soapy water or on the top rack of your dishwasher. Rinse and dry thoroughly.
2. Wipe the motor unit with a soft, damp cloth. DO NOT immerse the motor unit in water or place in dishwasher.

HINTS AND TIPS

- For best results, do not use a non-stick baking sheet or parchment paper.
- Use an ungreased baking sheet and wash between uses.
- Use smooth cookie dough, fillings, icing's, and frosting.
- Large ingredients such as chocolate pieces, lemon, nuts, etc. must be chopped very fine to pass through the discs and tips.
- Pre-packaged cookie dough can be used. For best results, let the dough stand for about 30-45 minutes at room temperature before use.
- Dough and mixtures should be soft and pliable before using. Always use room temperature dough for proper operation of the cookie press.
- Be sure there is enough mixture in the barrel. Do not fill over the "max" line and do not operate the cookie press if the mixture is below the "reload" line.
- Discs and tips can be changed while the barrel is full, by unscrewing the ring at the bottom.
- Always use the pusher plate that corresponds with the barrel you are using.
- Use the decorating tips with the small barrel. Fill with icing or frosting to decorate cookies and cakes. Fill with smooth cheese mixes or other savory toppings to make delicious appetizer.

BASIC VANILLA SPRITZ COOKIES

Ingredients:

- 1 cup (2 sticks) unsalted butter, at room temperature
- $\frac{2}{3}$ cups granulated sugar
- 2 eggs
- 1 tsp. vanilla extract
- $\frac{1}{4}$ tsp. salt
- 3 cups all-purpose flour

Method:

1. Preheat oven to 375°F.
2. Combine softened butter and sugar in a large bowl. Using an electric mixer at a high speed, beat until light and fluffy. Adjust speed to medium, and beat in eggs, vanilla, and salt. Add in heaping spoonfuls of flour, beating well after each addition. Dough should be stiff.
3. Place dough into the desired cookie barrel and attach desired cookie disc.
4. Press the dough out onto ungreased cookie sheets, keeping about 1 inch between them.
5. Bake until golden brown, about 10 minutes. Put on wire rack to cool.
6. Cookies should be stored in an airtight container at room temperature.

Note: For chocolate spritz cookies, prepare basic recipe above, adding 2 squares of melted unsweetened baking chocolate to the batter with the eggs and vanilla.

ALMOND SPRITZ COOKIES

Ingredients:

- 1 cup (2 sticks) unsalted butter, at room temperature
- $\frac{2}{3}$ cups granulated sugar
- 2 eggs
- 1 tsp. vanilla extract
- $\frac{1}{4}$ tsp. salt
- 2 $\frac{1}{2}$ cups all-purpose flour
- $\frac{1}{2}$ cup almond flour
(Place $\frac{3}{4}$ cup of sliced almonds in a small food processor or blender and process until very fine. This will yield $\frac{1}{2}$ cup "flour".)

Method:

1. Preheat oven to 375°F.
2. Combine softened butter and sugar in a large bowl. Using an electric mixer at a high speed, beat until light and fluffy. Adjust speed to medium, and beat in eggs, vanilla, and salt. Add in heaping spoonfuls of flour, beating well after each addition. Dough should be stiff.
3. Place dough into the desired cookie barrel and attach desired cookie disc.
4. Press the dough out onto ungreased cookie sheets, keeping about 1 inch between them.
5. Bake until golden brown, about 10 minutes. Put on wire rack to cool.
6. Cookies should be stored in an airtight container at room temperature.

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DOUBLE LEMON COOKIES

Ingredients:

- 1/2 cup (1 stick) unsalted butter, at room temperature
- 1 cup granulated sugar
- Zest of 2 lemons (chopped very fine)
- 1 egg
- 1/4 cup fresh squeezed lemon juice
- 1 1/2 tsp. baking powder
- 3 cups all-purpose flour
- 1/4 tsp. salt

Method:

1. Preheat oven to 375°F.
2. Combine softened butter, sugar, and lemon zest in a large bowl. Using an electric mixer at a high speed, beat until light and fluffy. Adjust speed to medium, and beat in egg and lemon juice. Combine flour and salt. Add in heaping spoonfuls of flour, beating well after each addition. Dough should be stiff.
3. Place dough into the desired cookie barrel and attach desired cookie disc.
4. Press the dough out onto ungreased cookie sheets, keeping about 1 inch between them.
5. Bake until golden brown, about 10 minutes. Put on wire rack to cool.
6. Cookies should be stored in an airtight container at room temperature.

ICING

Ingredients:

- 2 cups solid shortening, butter flavored or regular
- 2 cups confectioners sugar
- 6-8 tbsp. milk
- 1 tbsp. vanilla extract
- Food coloring, if desired

Method:

1. Place shortening in a large mixing bowl and beat with an electric mixer until very creamy. Add confectioners sugar a cupful at a time, beating on a medium speed. Add milk until icing is light and fluffy. Beat in vanilla extract. If desired, icing can be divided up into portions and each can be tinted a different color.
3. Place icing into the regular size cookie barrel and attach desired decorating tip.
4. Pipe icing onto cakes, cupcakes, or cookies.

Note: For chocolate icing, prepare basic recipe above, adding 3-4 tbsp. cocoa powder to confectioner's sugar.

DEVILED EGGS

Ingredients:

12 large eggs, hard cooked
6 tbsp. mayonnaise
1 tbsp. Dijon mustard
2 tbsp. white balsamic vinegar
1/8 tsp. finely minced dill or parsley
Dash of salt

Method:

1. Slice eggs in half lengthwise.
2. Carefully remove yolks and place in food processor. Combine remaining ingredients and add to egg yolks. Process until very smooth.
3. Arrange egg whites on serving dish.
4. Place yolk mixture in the regular size cookie barrel and attach desired decorating tip.
5. Fill eggs with mixture. Garnish and chill until serving time.

ZESTY HERBED CHEESE SPREAD

Ingredients:

2 packages (8 oz.) cream cheese, softened
1 clove garlic, finely minced
1/2 tsp. Worcestershire sauce
1/2 tsp. dried minced chives
1/4 tsp. coarse ground black pepper
1/4 tsp. dried parsley flakes
2 tsp. (more if desired) Franks Hot Sauce

Method:

1. Combine all ingredients into a mixer or food processor and process until mixture is very smooth.
2. Place cheese spread into regular size cookie barrel and attach desired decorating tip.
3. Use to fill cherry tomato halves, to garnish vegetable slices, stuff celery sticks, and to prepare decorative hors d'oeuvres. Mixture can also be used to fill miniature cream puffs or mini tart shells.

Hint: For a lighter recipe, substitute low fat cream cheese for regular cream cheese.

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BAKED STUFFED POTATOES

Ingredients:

6 medium baking potatoes, washed and dried
1/2 stick (1/4 cup) butter
1/2 cup light cream or half and half
1 cup cheddar cheese, finely shredded
1 tsp. hot pepper flakes
Salt and pepper

Method:

1. Prick potato skins and bake in an oven or microwave until fork tender.
2. With sharp knife, carefully slice off top quarter of each hot potato. Scoop out each potato to form a shell. Places shells in an oven-proof shallow dish.
3. Combine the potatoes (including the potato cut from the tops), butter and milk into a large mixing bowl.
4. Whip potatoes at high speed, until smooth and fluffy.
5. Fold in cheddar cheese and pepper flakes. Taste and season with additional salt and pepper.
6. Place mixture into the regular size cookie barrel and attach desired decorating tip.
7. Fill shells, rotating back and forth, to fill shell and give it a rippled pattern.
8. Bake at 425°F for 10-12 minutes until tops are golden brown.

CHEESE STRAWS

Ingredients:

8 oz. sharp cheddar cheese, very finely shredded
1/4 lb. parmesan cheese, very finely grated
1 cup butter, softened
3 1/4 cups all-purpose flour
1 tbsp. salt
1/2- 1 tsp. cayenne pepper
1 cup milk
Black sesame seeds as needed

Method:

1. Preheat oven to 375°F.
2. Lightly grease 2 or 3 baking sheets.
3. Allow cheeses to come to room temperature.
4. In a large mixing bowl beat cheeses and butter together until very smooth and fluffy. Gradually mix in flour, salt and cayenne pepper to taste. Batter will be very stiff. Add milk a little at a time, until dough is quite soft.
5. Place mixture into regular size cookie barrel and attach desired decorating tip, to make long thin cheese sticks. Cookie discs will make attractive cheese biscuits. Immediately sprinkle with sesame seeds.
6. Bake 10 minutes until straws begin to brown at the edges. Put on wire rack to cool.
7. Store in airtight container for up to one week, or freeze for three months.

MINI ICE CREAM SANDWICHES

Method:

1. Prepare basic vanilla spritz cookies as per directions.
2. Place cookies in freezer for at least two hours.
3. Slightly soften ice cream flavor of choice.
4. Place one or two spoonfuls of ice cream on the bottom side of one cookie and gently press down onto the ice cream to form a sandwich.
5. Working quickly, smooth the edges with a spatula and return to the freezer and freeze solid.

To Decorate:

1. Melt one cup of semi-sweet chocolate chips.
2. Dip frozen sandwiches about 1/2 way into the chocolate.
3. Shake off excess chocolate.
4. Sprinkle with finely chopped almonds if desired.
5. Place on parchment lined tray and return to the freezer until ready to serve.

CUSTOMER SERVICE

If you have any questions or problems regarding the operation of your Deni Cookie Press, call our customer service department toll free:

Monday through Friday
8:30 a.m. to 5:00 p.m.
(Eastern Standard Time)
1-800-DENI-822
or email us at
custserv@deni.com

Visit our website at
www.deni.com

Deni by Keystone Manufacturing Company, Inc.®

ONE-YEAR LIMITED WARRANTY

Your Deni Cookie Press is warranted for one year from date of purchase or receipt against all defects in material and workmanship. Should your appliance prove defective within one year from date of purchase or receipt, return the unit, freight prepaid, along with an explanation of the claim. If purchased in the U.S.A. or other country, please send to: Keystone Manufacturing Company, Inc., 33 Norris Street, Buffalo, NY 14207. If purchased in Canada, please send to: Keystone Manufacturing Company, Inc., 151 Cushman Road, St. Catharines, Ontario L2M 6T4. (Please package your appliance carefully in its original box and packing material to avoid damage in transit. Keystone is not responsible for any damage caused to the appliance in return shipment.) Under this warranty, Keystone Manufacturing Company, Inc. undertakes to repair or replace any parts found to be defective.

This warranty is only valid if the appliance is used solely for household purposes in accordance with the instructions. This warranty is invalid if the unit is connected to an unsuitable electrical supply, or dismantled or interfered with in any way or damaged through misuse.

We ask that you kindly fill in the details on your warranty card and return it within one week from date of purchase or receipt.

This warranty gives you specific legal rights. You may also have other rights which vary from state to state or province to province.