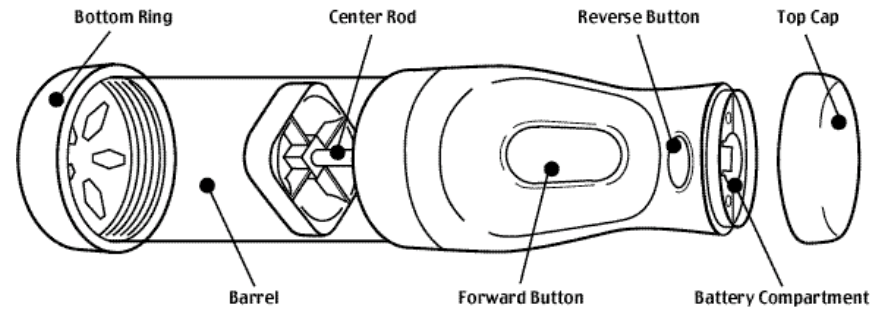




COOKIE MASTER™
Plus
 Cordless Cookie Press

**Appetizers,
 Crackers
 and More!**
 Recipes and Instructions

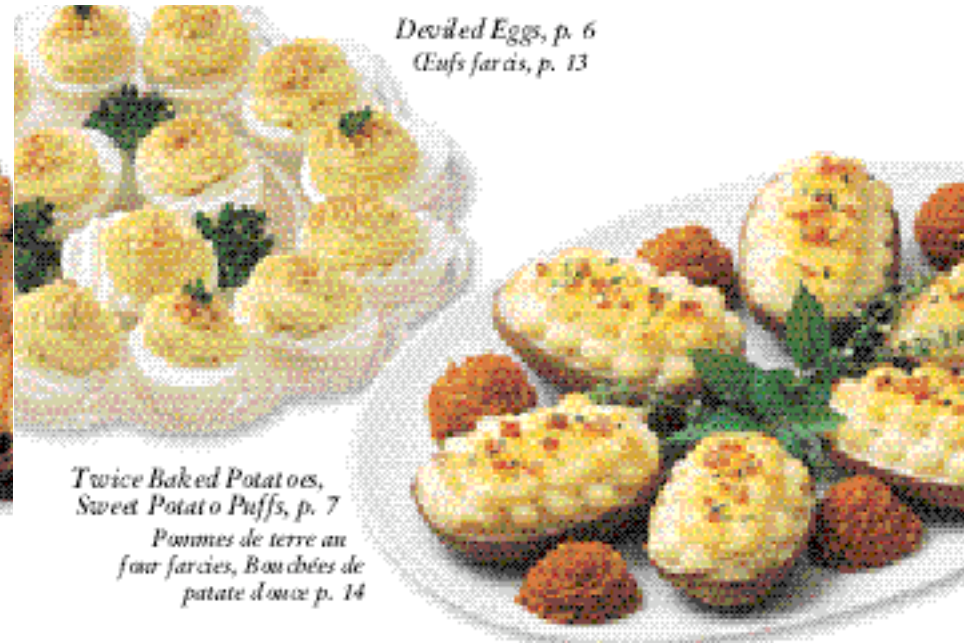
**Hors-d'œuvre,
 craquelins et plus!**
 Recettes et instructions



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IMPORTANT SAFETY PRECAUTIONS:

1. Read all instructions before use.
2. Never immerse motor unit in water or any other liquid, or place in dishwasher.
3. Remove all batteries before cleaning and storing.
4. Do not use Cookie Master™ Plus with damaged batteries, after the appliance has been damaged or has malfunctioned in any way.
5. Never disassemble or attempt to lubricate the motor.
6. Avoid contact with moving parts.
7. For household use only – do not use outdoors.
8. Do not use appliance for any purpose other than its intended use.
9. The use of any attachments or accessories not sold by the manufacturer can cause damage to the appliance.
10. Use of this appliance by or near children should be closely supervised.

Step 1 – Before you begin:

- Before the first use, and after each use, remove and hand wash barrel, center rod (rotate rod clockwise to remove), bottom ring, disks and accent tips in warm, soapy water. Dry thoroughly.
- Wipe off motor housing with damp sponge or cloth. **WARNING: NEVER IMMERSE MOTOR HOUSING IN WATER!**
- Remove top cap and insert 4 AA alkaline batteries as indicated. Be sure to use fresh batteries before starting your baking sessions. Rechargeable batteries can also be used. Remove batteries when not in use.
- To replace top cap, line up mark on cap with arrow on the back of Cookie Master Plus, press down gently and twist cap to the left until it locks into place. Top cap must be replaced correctly for proper battery contact to occur.

Step 2 – Prepare press for filling:

- Insert end of center rod into opening in the motor housing and gently turn counter-clockwise until threads engage.
- Gently insert plunger into barrel and attach barrel to top housing.
- Depress top "reverse" button until center rod is retracted completely. You will know rod is retracted when you hear the clicking sound. Note: barrel must be in place for motorized reverse action.
- Remove bottom ring.

Step 3 – To Operate:

- Fill barrel with dough or filling. Use one of our delicious recipes or experiment with your own. For best results, the Cookie Master Plus is not recommended for use with refrigerated dough.
- Select desired disk or accent tip and place in groove in bottom ring. Be sure that the disk or accent tip is seated properly.
- Screw bottom ring onto barrel securely. You're ready to begin!
- For cookies & crackers, press large "forward" button to press dough through barrel. For medium size cookies and crackers, hold the "forward" button for 2 or 3 seconds, stop, and lift press. Holding "forward" button longer will give you larger cookies and crackers; holding "forward" button for less time will yield smaller. You will quickly develop your own rhythm for successful cookie making.
- For simple decorating details, choose an accent tip and hold "forward" button until desired effect is reached. Lift and repeat as needed.
- When barrel is empty, simply repeat steps 2 and 3.

Step 4 – Clean-up:

- When you are finished using your Cookie Master Plus, unscrew bottom ring, barrel and center rod; hand wash in warm, soapy water. Dry thoroughly. Also hand wash disks and tips.
- Wipe off motor housing with damp sponge or cloth. **WARNING: NEVER IMMERSE MOTOR HOUSING IN WATER!**
- Remove all batteries before storing.

Herbed Spritz Crackers

½ cup butter, softened
8 ounces Monterey Jack cheese, shredded*
1 ½ cups all-purpose flour
½ teaspoon salt
¼ teaspoon oregano or basil
¼ teaspoon garlic powder
Pepper to taste

Preheat oven to 350°F. In medium mixing bowl cream butter with cheese. Stir in flour, salt, oregano, garlic powder and pepper. Shape dough into small logs and place in Cookie Master™ Plus. Using desired disk, press shapes onto ungreased cookie sheet. Bake 10-15 minutes or until light golden brown. Cool 2 minutes on cookie sheet on cooling rack. Remove from sheet and continue to cool on rack. Serve hot or at room temperature.

Makes approximately 5 dozen crackers.

*Do not use pre-shredded cheese. White cheddar may be used instead of Jack.

Cheddar Cheese Spritz Crackers

1 lb. natural cheddar, not processed sharp cheddar, or aged Swiss; finely shredded*
½ cup butter, softened
2 teaspoons Worcestershire sauce
Dash of hot red pepper sauce
1 ½ cups all-purpose flour
½ teaspoon salt
1 teaspoon paprika

Preheat oven to 375°F. In a medium bowl, cream cheese, butter, Worcestershire sauce and hot red pepper sauce until smooth. In separate bowl, mix flour and seasonings together. Gradually add to cheese mixture. Mix until dough forms smooth ball. Shape dough into small logs and place in Cookie Master Plus. Using desired disk, press shapes onto ungreased cookie sheet. Bake 10-12 minutes or until lightly golden brown. Cool 2 minutes on cookie sheet on cooling rack. Remove from sheet and continue to cool on rack.

Makes about 8 dozen crackers.

*Do not use pre-shredded cheese.

BBQ Spritz Crackers

10 Tablespoons butter, softened
¼ cup barbecue sauce
1 egg yolk
1 ½ cups all-purpose flour
½ teaspoon salt
¼ teaspoon chili powder
¼ teaspoon cayenne pepper
¼ teaspoon garlic powder
¼ teaspoon onion powder

Preheat oven to 375°F. In mixer bowl cream butter, barbecue sauce and egg yolk until fluffy. Mix in flour, salt, chili powder, cayenne, garlic powder and onion powder. Mix until just combined. Shape dough into small logs and place in Cookie Master Plus. Using desired disk, press shapes onto ungreased cookie sheet. Bake 10-12 minutes or until a light golden brown. Cool 5 minutes on cookie sheet on rack. Remove from cookie sheet. Serve warm or at room temperature.

Makes about 2 dozen crackers.

Sundried Tomato Dip

10 sundried tomato halves, not in oil
½ cup chopped walnuts, toasted
⅓ cup sliced water chestnuts, rinsed and drained
¼ cup chopped fresh parsley
1 clove garlic, peeled
2 green onions
1 teaspoon red wine vinegar
½ teaspoon salt
½ teaspoon ground black pepper
1 ½ cups sour cream

Plump tomatoes in boiling water for 5 minutes, drain. Place tomatoes and remaining ingredients, except for sour cream, in food processor fitted with steel blade or blender. Process until smooth but not pureed. Add sour cream. With several on/off turns, process until sour cream is blended. Cover and refrigerate about 2 hours or until chilled.

Makes about 2 cups.

Spicy Pumpkin Spritz Crackers

10 Tablespoons butter, softened
¼ cup solid pack pumpkin
1 egg yolk
1 ½ cups all-purpose flour
1 teaspoon chili powder
½ teaspoon salt
¼ teaspoon garlic powder

Preheat oven to 375°F. In mixer bowl, cream butter, pumpkin and egg until creamy. Mix in flour, chili powder, salt and garlic powder. Mix until just combined. Shape dough into small logs and place in Cookie Master™ Plus. Using desired disk, press shapes onto ungreased cookie sheet. Bake 12-15 minutes or until a light golden brown. Cool 2 minutes on cookie sheet on rack. Remove from cookie sheet and continue to cool on rack.

Makes about 2 dozen crackers.

Deviled Eggs

6 eggs, hardboiled, peeled and cooled
⅓ cup mayonnaise
½-1 teaspoon Dijon mustard, or to taste
⅓ teaspoon garlic powder
⅛-¼ teaspoon seasoned salt
white pepper to taste
paprika for garnish

Cut eggs in half and remove yolks; set whites aside for filling.

Combine egg yolks, mayonnaise, mustard, garlic powder, seasoned salt and pepper in mixer bowl or food processor fitted with steel blade. Process until egg mixture is smooth and creamy. Fill Cookie Master Plus with egg mixture and use star tip to pipe about 2 tablespoons of mixture in center of egg whites. Sprinkle with paprika.

Makes 12 egg halves.

Twice Baked Potatoes

3 medium size baking potatoes, baked
1 Tablespoon milk
4 teaspoons butter or margarine, softened
¼ teaspoon seasoned salt
¼ teaspoon salt
⅛ teaspoon garlic powder
⅛ teaspoon white pepper

Toppings:

¼ cup shredded cheddar cheese
paprika
chopped chives
bacon bits

Preheat oven to 350°F. Spray cookie sheet with vegetable pan spray.

Cut potatoes in half. Trim bottom of potatoes to level. Place on prepared pan. Scoop out potato and place in mixer bowl with milk, butter, seasoned salt, salt, garlic powder and pepper. Beat at medium speed until creamy. Fill Cookie Master Plus with potato mixture and use star tip to fill potato skins. Top with cheddar cheese and paprika or chopped chives and bacon bits. Bake 15-20 minutes until heated through and cheese melts.

Makes 6 servings.

Sweet Potato Puffs

1 (40 oz.) can sweet potatoes, drained
1 (6 oz.) can crushed pineapple, drained and pureed
⅓ cup granulated sugar
½ teaspoon vanilla
½ teaspoon ground cinnamon
½-¾ teaspoon salt
¼ teaspoon ground ginger
⅛ teaspoon ground white pepper

Preheat oven to 375°F. Lightly spray cookie sheet with vegetable pan spray or line sheet with parchment paper. In mixer bowl, combine sweet potatoes, pineapple and sugar; mix well until smooth. Add vanilla, cinnamon, salt, ginger, and pepper. Mix to combine. Fill Cookie Master Plus with sweet potato mixture and use star tip to press mixture onto prepared cookie sheet about 2 inches apart. Bake 15-20 minutes or until golden brown around the edges.

Makes 8-10 puffs.

*Gougères, p. 8
(Basil Cream Puffs)*

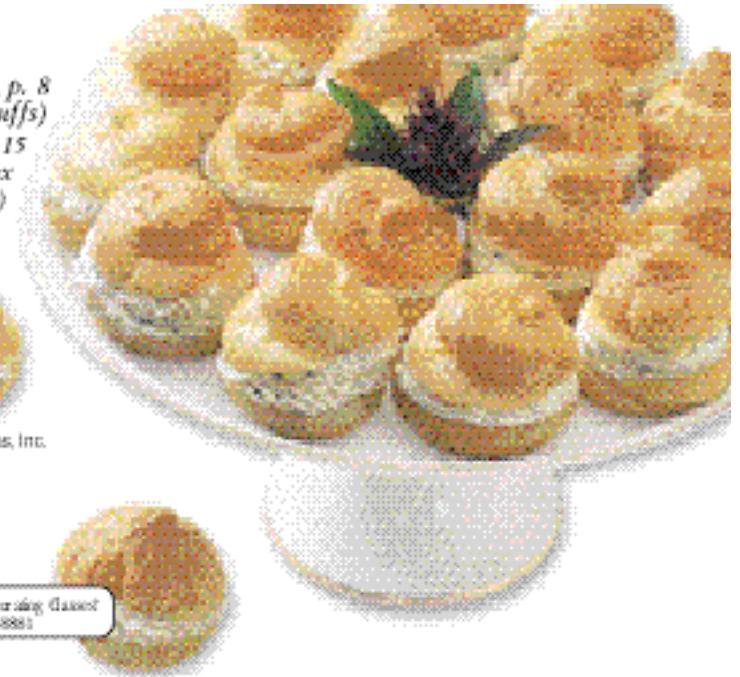
*Gougères, p. 15
(Choux savoureux
aux basilic)*

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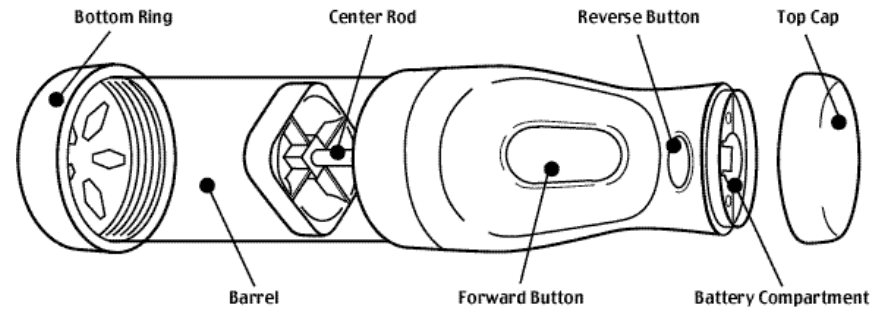




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 Cordless Cookie Press

**Cookies,
 Tarts, Fillings
 and More!**
 Recipes and Instructions

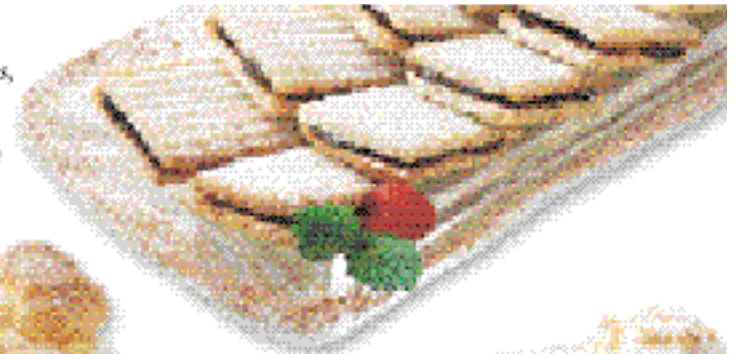
**Biscuits, tartelettes,
 garnitures et plus!**
 Recettes et instructions



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Classic Spritz Cookies

- 1 ½ cups butter, softened
- 1 cup granulated sugar
- 1 egg
- 2 Tablespoons milk
- 1 teaspoon Wilton Pure Vanilla Extract
- ½ teaspoon Wilton Almond Flavoring
- 3 ½ cups all-purpose flour
- 1 teaspoon baking powder

Preheat oven to 375°F. Thoroughly cream butter and sugar. Add egg, milk, vanilla, and almond extract; beat well. Stir together flour and baking powder; gradually add to creamed mixture, mixing to make smooth dough. Do not chill. Shape dough into small logs and place in Cookie Master™ Plus. Using desired disk, press shapes onto ungreased cookie sheet. Sprinkle with colored or chocolate jimmies. Bake 10-12 minutes or until lightly browned around edges; remove cookies from sheet. Cool on rack.

Makes 7-8 dozen cookies.

Chocolate Spritz Cookies

- 1 ¼ cups butter, softened
- 1 cup granulated sugar
- ⅔ cup brown sugar
- 2 large eggs
- 1 teaspoon Wilton Vanilla Extract
- 2 ½ cups all-purpose flour
- ⅔ cup cocoa
- ½ teaspoon baking soda
- ½ teaspoon salt

Preheat oven to 375°F. In a large mixing bowl, cream butter, and sugars at medium high speed until light and fluffy. Add eggs, one at a time, beating well after each addition. Add vanilla. Sift together flour, cocoa, soda and salt. Add flour mixture gradually and beat well. Shape dough into small logs and place in Cookie Master Plus. Using desired disk, press shapes onto ungreased cookie sheet. Bake 10-12 minutes. Cool 2 minutes. Remove from sheet and cool completely.

Makes 5 dozen cookies.

Decorate by dipping into melted White Candy Melts® brand confectionery coating and dipping in chocolate sprinkles or by adding candied fruit.

Store in an airtight container at cool room temperature for several weeks or freeze for two months.

Potato Chip Spritz Cookies

- 1 cup butter, softened
- ½ cup granulated sugar
- 1 egg
- 1 ¾ cups all-purpose flour
- 1 teaspoon Wilton Pure Vanilla Extract
- 1 cup finely crushed potato chips

Preheat oven to 375°F. In mixer bowl, cream butter, sugar and egg until light and fluffy. Add flour and vanilla; mix well. Stir in potato chips. Shape dough into small logs and place in Cookie Master™ Plus. Using desired disk, press shapes onto ungreased cookie sheet. Bake 8-10 minutes or until edges are light golden brown. Cool 2 minutes on cookie sheet on rack. Remove from sheet and cool completely on rack.

Makes 4-6 dozen cookies.

Gingerbread Spritz Cookies

- ⅔ cup dark brown sugar
- 1 egg
- 1 cup butter, softened
- 3 cups all-purpose flour
- ½ teaspoon salt
- ½ teaspoon allspice
- ½ teaspoon cloves
- ½ teaspoon cinnamon
- ½ teaspoon ginger

Preheat oven to 375°F. In mixer bowl cream butter, sugar and egg until fluffy. Add flour and remaining ingredients. Mix until dough is smooth and just combined. Shape dough into small logs and place in Cookie Master Plus. Using desired disk, press shapes onto ungreased cookie sheet. Bake 8-10 minutes or until edges turn slightly brown.

Cool on cookie sheet on cooling rack 2 minutes. Remove from cookie sheet and cool completely on rack.

Makes 6-7 dozen cookies.

Peanut Butter Spritz Cookies

- ½ cup solid vegetable shortening
- ½ cup creamy peanut butter
- ½ cup granulated sugar
- ½ cup packed brown sugar
- 1 egg
- ½ teaspoon Wilton Vanilla Extract
- 1 ½ cups all-purpose flour

Preheat oven to 375°F. In a large mixing bowl cream together shortening and peanut butter. Gradually add sugars, blending well. Add egg, beating until smooth. Add vanilla. Stir in flour. Shape dough into small logs and place in Cookie Master Plus. Using desired disk, press shapes onto ungreased cookie sheet. Bake 6-8 minutes or until lightly browned around the edges. Remove cookies from sheet and cool on rack.

Makes 3-4 dozen cookies.

Lemon Poppy Seed Spritz Cookies

- 1 cup butter, softened
- 1 (3 oz.) package cream cheese, room temperature
- 1 cup granulated sugar
- 1 egg yolk
- 1 teaspoon Wilton Pure Vanilla Extract
- ¾ teaspoon Wilton Lemon Flavoring
- 1 ½ teaspoons grated lemon peel
- 1 teaspoon poppy seeds
- 2 ¾ cups all-purpose flour
- ¼ teaspoon salt

Preheat oven to 350°F. Cream butter and cheese together in mixer bowl. Add sugar and mix well until light and fluffy. Add egg yolk, vanilla, lemon flavoring, lemon peel and poppy seeds. Mix well. Gradually add flour and salt to creamed mixture. Shape dough into small logs and place in Cookie Master Plus. Using desired disk, press shapes onto ungreased cookie sheet. Bake 12-15 minutes or until light golden brown. Cool on cookie sheet on cooling rack 2 minutes. Remove from cookie sheet and cool completely on rack.

Makes 4 dozen cookies.

Pineapple Coconut Spritz Cookies

- 1 cup butter, softened
- 1 cup granulated sugar
- 1 large egg
- ¾ cup shredded coconut, finely chopped
- 1 teaspoon Wilton Pure Vanilla Extract
- ½ teaspoon pineapple extract
- 1 teaspoon baking powder
- 3 cups all-purpose flour

Preheat oven to 375°F. In a large bowl, cream butter and sugar with electric mixer. Beat in egg, coconut, vanilla and pineapple extract. Mix flour and baking powder; gradually add to creamed mixture. Mix just until combined.

Shape dough into small logs and place in Cookie Master Plus. Using desired disk, press shapes onto ungreased cookie sheet. Bake 10-12 minutes or until edges are lightly browned. Cool 2 minutes on cookie sheets on rack. Remove from cookie sheet and cool completely on rack.

Makes about 6-7 dozen cookies.

Fresh Orange Spritz Cookies

- 1 cup butter, softened
- 1 cup granulated sugar
- 1 egg yolk
- 2 Tablespoons orange juice
- 2 ¼ cups all-purpose flour
- 1 Tablespoon finely chopped orange rind
- ¼ cup finely chopped pecans (optional)

Preheat oven to 350°F. In mixer bowl, cream butter and sugar. Beat in egg and orange juice. Mix in flour, orange rind and optional pecans. Mix just until combined. Dough should be soft but not sticky. Shape dough into small logs and place in Cookie Master Plus. Using desired disk, press shapes onto ungreased cookie sheet. Bake 10-12 minutes or until edges are lightly browned. Cool 2 minutes on cookie sheet on rack. Remove from cookie sheet and cool completely on rack.

Makes about 5 dozen cookies.

Cinnamon Apple Butter Spritz Cookies

½ cup apple butter
½ cup butter, softened
1 cup sugar
1 egg yolk
1 teaspoon Wilton Pure Vanilla Extract
¾ teaspoon cinnamon
2 ½ cups all-purpose flour

Preheat oven 350°F. In mixer bowl, cream apple butter, butter and sugar together until light and fluffy. Add egg yolk, vanilla, cinnamon and mix. Add flour and mix just until blended. Shape dough into small logs and place in Cookie Master™ Plus. Using desired disk, press shapes onto ungreased cookie sheet. Bake 10-12 minutes or until light golden brown. Cool 2 minutes on cookie sheet on cooling rack. Remove from cookie sheet and continue to cool on rack.

Makes 3-4 dozen cookies.

Cream Cheese Spritz Cookies

1 cup butter, softened
1 (3 oz.) package cream cheese, softened
1 cup granulated sugar
1 egg yolk
1 teaspoon Wilton Pure Vanilla Extract
2 ½ cups all-purpose flour
½ teaspoon salt

Preheat oven to 350°F. Cream butter and cheese together. Add sugar and mix well until light and fluffy. Add egg yolk, and vanilla. Gradually add flour and salt to creamed mixture. Shape dough into small logs and place in Cookie Master Plus. Using ribbon disk press 8 inch lengths onto ungreased cookie sheet. Cut each into 4 (2 inch) pieces. Bake 12-15 minutes or until edges are light golden brown. Cool 2 minutes on cookie sheet on cooling rack. Remove from cookie sheet. Cool completely on cooling rack before filling.

Makes about 24 sandwiches.

Sandwich Cookies w/Chocolate Caramel Filling

Chocolate Caramel Filling
2 cups semi-sweet chocolate chips
¾ cup evaporated milk (not condensed)
½ cup caramel sauce

Place chocolate chips, evaporated milk and caramel sauce in medium saucepan. Heat over medium heat, stirring constantly until chocolate is completely melted. Cool and refrigerate until firm, several hours or overnight.

Fill Cookie Master Plus with chocolate filling and with round tip squeeze a small amount of filling onto bottom half of cookie (smooth side up). Top with other half (ridge side up). If desired chill before serving. Sprinkle with confectioners' sugar.

Yield: 2 cups

Cream Puffs With Pastry Cream

Cream Puff Paste
1 cup water
6 Tablespoons butter
¼ teaspoon salt
1 cup sifted all-purpose flour
4 eggs

Preheat oven to 400°F. Lightly spray cookie sheet with vegetable pan spray or line with parchment paper. Place water, butter and salt in medium saucepan and bring to a boil. Lower the heat, add the flour all at once. Continue to cook, stirring constantly until the mixture leaves the sides of the pan and forms a ball. Remove from heat; add eggs one at a time, making sure each egg is well blended before adding the next. Fill Cookie Master Plus with puff paste and attach star tip. For round cream puffs: hold Cookie Master Plus straight and squeeze dough onto prepared cookie sheet. Allow at least 2 inches in between for spreading. Bake 20-25 minutes or until puffed and golden brown. Turn off oven and leave puffs in closed oven for 10 minutes. Fill as close to serving time as possible to prevent puffs from getting soggy.

Makes about 10-12 large or 2 dozen mini's.

Fruit Tarts

1 recipe pastry crust
(or 1-9 inch refrigerated pastry crust)
1 ½ cups all-purpose flour
½ teaspoon salt
¼ cup cold butter
¼ cup solid vegetable shortening
3-4 Tablespoons cold water

Preheat oven to 375°F. Lightly spray 9-inch tart pan with vegetable pan spray. Combine flour and salt in bowl or food processor fitted with metal blade. Cut butter and shortening into flour with pastry blender or on/off pulses of food processor until mixture resembles coarse crumbs. Add water, a few Tablespoons at a time, until dough holds together. Form into a flat disk and refrigerate at least 30 minutes. Roll on lightly floured surface 1/8 inch thick and 2 inches larger than pan. Press into bottom and sides of pan. Roll across top with rolling pin to trim. Prick crust with fork. Bake 10-12 minutes or until light golden brown and crisp. Cool.

For mini tarts: Place refrigerated pastry crust on 12-cup mini muffin pan, gently press dough into each cavity, trimming edges. Press knuckle into dough or use a dough tamper to shape in pan. Bake 8-10 minutes or until light golden brown. Follow directions on page 12 for filling.

Makes 12 mini tarts or one 9 in. tart.

Pastry Cream Filling

1 ⅓ cups milk
1 vanilla bean, split (optional)
⅓ cup granulated sugar
2 Tablespoons all-purpose flour
2 Tablespoons cornstarch
4 large egg yolks

In medium saucepan combine milk and vanilla bean and bring to a simmer.

Meanwhile, in mixer bowl, combine sugar, flour, cornstarch and egg yolks. Beat on high speed until thick and pale yellow, about 2 minutes.

Remove vanilla bean. Gradually pour about 1/3 of the hot milk into the egg mixture, stirring to combine. Scrape the egg mixture back into the pan and cook, whisking constantly, scraping the bottom and corners of the pan to prevent scorching, over low to medium heat until the custard is thickened and begins to bubble. Continue to cook, whisking 45-60 seconds. Using a clean spatula, scrape the custard into a clean bowl. If vanilla bean is not used, add ¾ teaspoon vanilla extract. Cover the surface of the custard with wax or parchment paper to prevent skin from forming. Let cool; refrigerate before using. Will keep refrigerated up to 2 days.

Makes about 2 cups.

To fill cream puffs: Place pastry cream in Cookie Master™ Plus and attach Bismarck or star tip. Insert tip into bottom of cream puff and squeeze a small amount of filling into puff. Alternately, split puffs horizontally in half and fill bottom, replace top.

Stabilized Whipped Cream

½ pint (1 cup) whipping cream
2 Tablespoons confectioners' sugar
2 Tablespoons Wilton piping gel
½ teaspoon Wilton Clear Vanilla Extract

Combine whipping cream and sugar in mixing bowl. Whip to soft peak stage. Add piping gel and vanilla; continue to whip until stiff peaks form. Do not overbeat.

Makes 1 ½-2 cups.

Cream Cheese Spread

2 (3 oz.) packages cream cheese, softened
¼ cup granulated sugar
3 Tablespoons fresh lemon juice
1 Tablespoon fresh lemon zest

Combine all ingredients and blend well. Makes approximately 1 cup. Spread mixture on cooled tart shell or 1-2 teaspoons in each individual tart. Top with fresh blueberries, raspberries or strawberries. Fill Cookie Master™ Plus with stabilized whipped cream; use petal/ruffle tip for a ruffled effect. Chill until ready to serve.

Note: Custard works as an alternate filling with the fruit.

Buttercream Icing Recipe

½ cup solid vegetable shortening
½ cup butter
1 teaspoon Wilton Clear Vanilla Extract
4 cups sifted confectioners' sugar (approx. 1 lb.)
2 Tablespoons milk

Cream shortening and butter with electric mixer. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry. Add milk and beat at medium speed until light and fluffy. Keep icing covered with a damp cloth until ready to use. For best results, keep icing bowl in refrigerator when not in use. Refrigerate in an airtight container. This icing can be stored 2 weeks. Re-whip before using.

Makes 3 cups.



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