

Cookie Pro™/MC Ultra Instructions

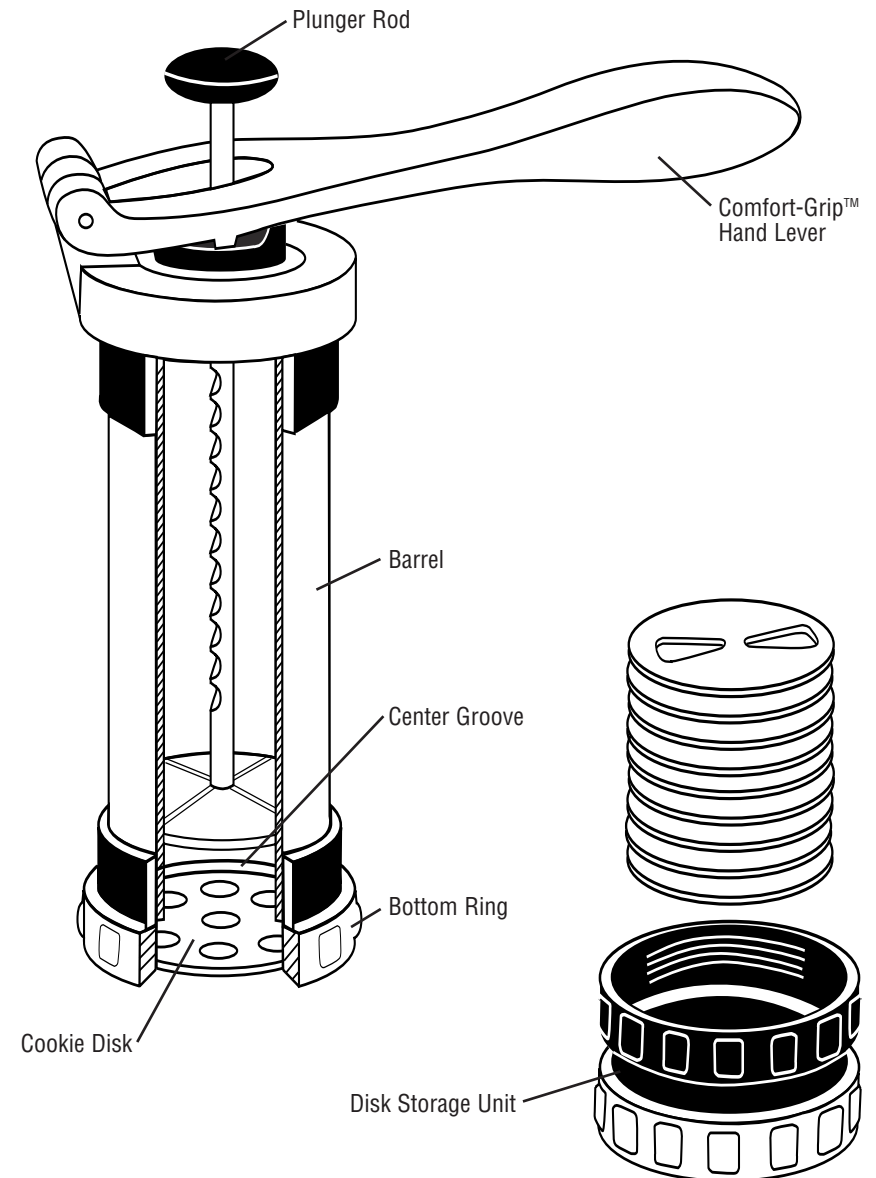
1. Before each use, be sure Comfort Grip™ hand lever is in operating position by flipping hand lever over so that it is perpendicular to barrel.
2. Turn plunger rod and pull upwards.
3. Remove bottom ring and place dough (room temperature) in barrel.
4. Seat desired cookie disk in center groove of bottom ring and screw ring onto bottom of press.
5. Turn plunger rod until you feel it lock into place.
6. Place Cookie Pro Ultra on ungreased baking sheet and raise lever one click. Press down one click for cookie. Lift Cookie Pro Ultra. Repeat.
7. When finished making cookies, hand wash in hot soapy water. Dry thoroughly. Place disk storage unit on end of barrel. Place disks in unit; secure with bottom ring.
Hint: Stainless steel barrel slides out for easy cleaning!
8. For convenient storage, just flip Comfort Grip lever over.

Not recommended for use with refrigerated dough.

Visit our website at www.wilton.com for additional spritz cookie recipes.



Cookie Pro™/MC Ultra Instructions and Recipes



Classic Spritz Cookies

1 ½ cups butter	1 teaspoon vanilla extract
1 cup granulated sugar	½ teaspoon almond extract
1 egg	3 ½ cups all-purpose flour
2 tablespoons milk	1 teaspoon baking powder

Preheat oven to 375°. 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 a smooth dough. Do not chill. Place dough into Cookie Pro™ Ultra and press cookies onto ungreased cookie sheet. 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	2 ½ cups all-purpose flour
1 cup granulated sugar	⅔ cup cocoa
⅔ cup brown sugar	½ teaspoon baking soda
2 large eggs	¼ teaspoon salt
1 teaspoon vanilla extract	

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 log and place in Cookie Pro Ultra. Press cookies onto cool ungreased cookie sheets. Bake at 375° for 10-12 minutes. Remove cookies from sheet; cool on rack.

Makes 7-8 dozen cookies.

Cheese Crackers

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

Preheat oven to 375°. In a medium bowl, cream the cheese, butter, Worcestershire sauce and hot red pepper sauce until smooth. In separate bowl, toss flour and seasonings with fork. Gradually add to cheese mixture. Mix until dough holds together and shape into small logs.

Place dough in Cookie Pro Ultra and press onto ungreased cookie sheet. Bake 10-12 minutes or until lightly browned. Remove crackers from sheet; cool on rack.

Makes 4 dozen.

* Do not use pre-shredded packaged cheese.

Not recommended for use with refrigerated dough.