

# Discover the Sweet Secrets to Success

This booklet provides all the preparation and decorating techniques you need for baking the most scrumptious cookies ever — with just one simple cookie dough recipe! All that's required are a few ingredients and your imagination. Best of all, you can share the sweet rewards with family and friends.

## All-Occasion Cookies

### Basic Butter Recipe

*Try one of the easy variations for these quick-mixing, melt-in-your-mouth cookies!*



- 1 pound (4 sticks) butter or margarine, divided  
(do not use vegetable oil spreads)
- 2¾ cups (11 ounces) all-purpose flour
- 1 package (18.25 ounces) white cake mix

1. Preheat oven to 350°F. In **Small Batter Bowl**, microwave 2 sticks of the butter on **HIGH** 1 minute or until melted. Using **Paring Knife**, slice remaining butter into ½-inch pieces; add to melted butter, tossing to coat using **Classic Scraper**. Allow butter to stand 3-5 minutes or until softened.
2. Meanwhile, accurately measure flour into large **Colander Bowl** by lightly spooning flour into **Adjustable Scoop**. Level off surface by scraping off additional flour using **Handy Scraper**. (For most consistent results, use **Kitchen Scale** to weigh flour.) Add cake mix to flour; blend well using **Stainless Steel Whisk** to break up any large lumps.
3. Using **Stainless Steel Whisk**, whisk butter until smooth and free of lumps. If necessary, return butter to microwave for 10-20 seconds or until creamy and pourable. *Do not melt completely.* Pour butter, all at once, into dry ingredients; thoroughly scrape butter from **Batter Bowl** using **Classic Scraper**. Using **Bamboo Spoon**, mix until dry ingredients are incorporated and dough is smooth. (If dough is too stiff to stir, knead until smooth by hand on **Cutting Board**.)
4. Shape dough, bake and decorate as desired. (See directions below.)

## Flavor Variations

**Chocolate:** Substitute one package (18.25 ounces) devil's food cake mix for the white cake mix. Add flour and butter as recipe directs.

**Spice:** Substitute one package (18.25 ounces) yellow cake mix for the white cake mix. Add 1 tablespoon **Pantry Cinnamon Plus™ Spice Blend**. Add flour and butter as recipe directs.

**Peanut Butter:** Substitute one package (18.25 ounces) yellow cake mix for the white cake mix. Add flour as directed. Whisk ⅔ cup peanut butter into softened butter until smooth; add to dry ingredients as recipe directs.



# Forming Cookies

For variety, divide cookie dough into equal portions. Create all three forms: pressed, cut-out and drop cookies, as directed below.

**Pressed Cookies:** Fill Cookie Press, fitted with disk of your choice, with dough using Medium Scoop. Press dough onto flat Baking Stone, 1 inch apart. Bake 15-17 minutes or until very light golden brown. Cool 3 minutes on Baking Stone; remove to Nonstick Cooling Rack. Cool completely. (See Cookie Creations.)

Yield: approximately 8 dozen cookies (one full recipe)

**Cut-out Cookies:** Turn dough out onto well-floured Cutting Board. With floured hands, gently knead dough, adding up to ½ cup additional flour as needed to form a firm dough. Divide dough into 3 equal portions using Handy Scraper. Shape each portion of dough into an 8-inch disk. Generously flour surface of Cutting Board or countertop using Flour/Sugar Shaker. Roll one disk of dough out evenly using Dough and Pizza Roller. Cut cookie shapes using Bread Tubes; place onto Parchment Paper, 1 inch apart, using Large Serving Spatula. Slide Parchment Paper onto flat Baking Stone. Bake 15-17 minutes or until very light golden brown. Cool 3 minutes on Baking Stone; remove to Nonstick Cooling Rack. Cool completely. (See Cookie Creations.)

Yield: approximately 2½ dozen cookies (one full recipe)

**Drop Cookies:** Add any desired mix-ins to dough. (See Cookie Creations for list of mix-ins.)

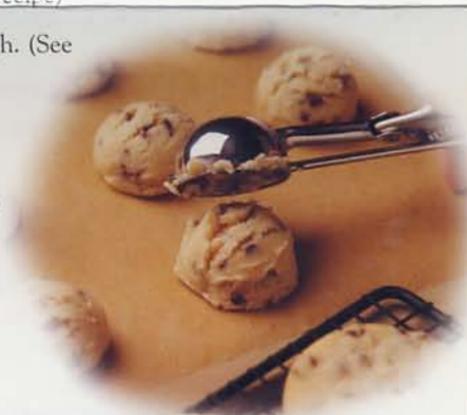
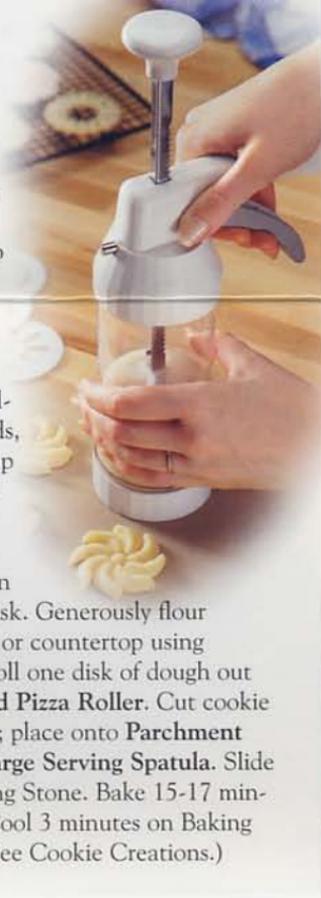
Using Small Scoop, drop level scoops of cookie dough onto flat Baking Stone, 2 inches apart. Bake 15-17 minutes or until very light golden brown. Cool 3 minutes on Baking Stone; remove to Nonstick Cooling Rack. Cool completely. (See Cookie Creations.)

Yield: approximately 7 dozen cookies (one full recipe)

## Baking Tips

*Cookies bake up beautifully on Stoneware. Follow these tips for perfect, evenly baked cookies every time!*

- Make sure to preheat the oven 10-15 minutes before baking.
- Larger drop cookies can be formed using Medium Scoop. Bake 18-22 minutes, or until golden brown.
- If you have only one Baking Stone, portion the cookie dough onto Parchment Paper, cut to the size of the Baking Stone. As you remove one batch of cookies from the oven, unbaked cookies can be quickly placed onto the Baking Stone and into the oven. This will save time as well as cleanup.
- The first batch of cookies baked on a Baking Stone may require a slightly longer bake time. After the first batch, the time range indicated in the recipe should yield good results.
- For best results, cool cookies 3 minutes before transferring them to the Nonstick Cooling Rack using the Mini-Serving Spatula. This will allow the sugars to become firm and prevent broken or wrinkled cookies.
- More than one batch of cookies can be baked at the same time. For best results, position Baking Stones on separate oven racks but not directly above one another. Rotate Baking Stones halfway through the baking time to ensure evenly baked cookies.





# Fabulous Forming Tips

## Pressed Cookies

**Multi-colored Cookies:** Prepare 2 or 3 contrasting colors of dough. Roll each color into a 1-inch thick log; place side by side and form into one large log. Place log into barrel of Cookie Press.

## Cut-Out Cookies

**Flower Sandwich Cookies:** Cut flower shapes from dough using **Scalloped Bread Tube**. If desired, use the **Apple Wedger** to imprint the cookie with a petal design. Cut out the center of half of the cookies using **The Corer™**.

When cookies are baked and cooled, spread the back of one of the solid cookies with 1 tablespoon jam or frosting. Make a sandwich using one of the cookies with the hole in the center, allowing the filling to show through. Lightly dust cookies with powdered sugar using **Flour/Sugar Shaker**.



## Drop Cookies



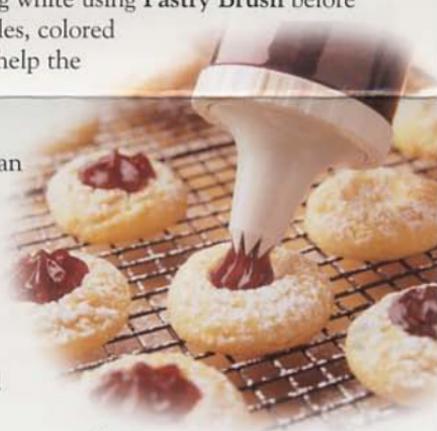
**Thumbprint Cookies:** Roll balls of cookie dough between palms of hands until smooth. Place on **Parchment Paper**. Make a deep indentation in center. Fill after baking as desired.

**Bird's Nest Cookies:** Roll balls of cookie dough between palms of hands until smooth; roll in egg white and then into grated nuts. Make a deep indentation in the center. Fill after baking as desired.

**Checkered Cookies:** Flatten balls of cookie dough to ½-inch thickness. Sprinkle cookies with granulated sugar. Place an inverted **Nonstick Cooling Rack** over cookies on **Baking Stone** and gently press to form checkered pattern.

## Easy Decorating Tips

- Before baking, lightly brush cookies with milk or egg white using **Pastry Brush** before sprinkling with one of the following: colored sprinkles, colored sugar crystals, or chopped or grated nuts. This will help the decorations to adhere to cookies more evenly.
- For a simple, yet elegant cookie, top an unbaked, pressed cookie with a single whole almond or a pecan or walnut half.
- Top hot cookies right out of the oven with chocolate chips or whole chocolate kisses.



## Dramatic Design Tips

- Pipe a decorative star or rosette onto tops of cooled pressed or thumbprint cookies using **Easy Accent® Decorator**. Try soft prepared frostings, peanut butter or any flavor jam. Decorate with sliced almonds, chopped nuts or chocolate curls. Create chocolate curls by holding the **Vegetable Peeler** against the narrow side of a chocolate square. Using even pressure, push the blade away from you.
- To melt chocolate: Coarsely chop 2 squares (2 ounces) baking chocolate using **Food Chopper** or **Crinkle Cutter** (½ cup of semi-sweet chocolate morsels can be substituted for baking chocolate). Place in clean, dry **Small Micro-Cooker®**; microwave, uncovered, on HIGH 1 minute, stirring after each 20-second interval, until melted and smooth. (Be careful when melting chocolate. Excessive heat or water droplets can cause chocolate to stiffen. Stirring is necessary to prevent chocolate from burning.)

## Working with Decorator Icing

Decorate cookies with the following powdered sugar icing. Icing will dry hard in 1-2 hours.

- 1 egg\*
- 3 cups powdered sugar
- 2-3 tablespoons water, if needed
- Food color (optional)

1. Separate egg over **Small Batter Bowl** using **Egg Separator**.

(Set yolk aside for another use.) Beat egg white until frothy using **Stainless**

**Steel Whisk**. Gradually add 3 cups powdered sugar, mixing until very thick and smooth.

2. If desired, divide icing into small bowls. Add food coloring, one drop at a time, until desired color is achieved. If necessary, add water by teaspoonsfuls, mixing well after each addition until desired consistency is reached.

3. Decorate cookies as desired.

\*1 tablespoon meringue powder (pasteurized egg whites and cream of tartar), available at craft and retail stores, can be substituted for egg whites. Add to the powdered sugar along with an additional 2 tablespoons of warm water.

**Plastic Piping Bag:** Place a small, resealable plastic bag over rim of **Measure-All® Cup**, with one of the corners of the bag pointing down into cup. Pour melted chocolate or icing into bag. Lift out bag, keeping chocolate or icing in one corner of bag. Twist top of bag to seal; secure with **Twixit! Clip**. Using **Paring Knife**, cut a very small piece off the corner of the bag to allow icing to run out in a thin stream. (Be careful not to cut too large of a hole.) The bag is now ready to use for drizzling or piping.

**Drizzling:** Transfer cookies onto **Nonstick Cooling Rack**. Place Rack over a piece of **Parchment Paper** to catch drippings. Drizzle chocolate or icing over cookies using **V-Shaped Cutter** or Plastic Piping Bag described above. Remove cookies to a clean sheet of **Parchment Paper** using **Mini-Serving Spatula** or **Large Spreader**.

**Piping:** Pipe decorations onto cooled cookies using Plastic Piping Bag. Try following the pattern on pressed

cookies with melted chocolate or *Decorator Icing*. When layering colors, make sure to allow the first layer to dry completely before applying the second color, to avoid bleeding.

**Drag-through decorations:** Coat cookie with icing, forming a smooth surface. Immediately drop dots of contrasting colored icing from Plastic Piping Bag onto surface of icing. Immediately drag **Cake Tester** through the dot of icing to form a heart.

