

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.
If you have any problems with this unit,
contact Consumer Relations for service

PHONE: 1-800-275-8273 or

visit our website at wphousewares.com

Please read operating instructions
before using this product.

Please keep original box and packing materials
in the event that service is required.



Wolfgang Puck

Electric Cookie Press
Use and Care



W.P. APPLIANCES, INC. Toll Free (800) 275-8273
Model BECP0020 Printed in China REV 4.0

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to Wolfgang Puck World Wide.

wolfgang puck
Bistro
collection

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1 Read all instructions carefully.
- 2 To protect against risk of electrical shock, do not put immerse or rinse Motor Body, cord or plug in water or any other liquid.
- 3 This appliance should not be used by children and care should be taken when used near children.
- 4 Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- 5 Avoid contact with moving parts.
- 6 The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- 7 Do not use outdoors.
- 8 Keep hands, hair, clothing, as well as utensils away from moving parts and Discs while processing to prevent the risk of severe injury to persons or damage to the Cookie Press. Handle Discs and Tips carefully when removing, inserting or cleaning.
- 9 Be certain Tube and Tube Cover are securely locked in place before operating appliance. Do not attempt to remove Tube or Tube Cover while operating.
- 10 Be certain that cover and tube are securely locked in place before operating appliance.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

POLARIZED PLUG

This appliance has a polarized plug (one prong is wider than the other). To reduce the risk of electric shock, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way. **Do not attempt to defeat this safety feature by modifying the plug in any way.**

SHORT POWER CORD

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, be sure the marked electrical rating is at least as great as the electrical rating of this appliance. The extension cord should be positioned such that it does not drape over the counter or table top where it can be pulled on by children or tripped over.

Before Your First Use

- 1 Carefully unpack the Cookie Press and all accessories.
- 2 After unpacking, wash Cookie Discs, Pastry Tips, Pastry Tip Adapter, Tube Cover, Pastry Tip Cover, Tube, Cam Disc, Press Disc and Cam Shaft with warm, soapy water. Rinse and dry thoroughly.
- 3 Make sure the unit is unplugged and then wipe all surfaces of the Motor Body with a slightly moistened, soft cloth and dry thoroughly. Never immerse the Motor Body, plug or cord in water or any other liquid. Do not use steel wool, scouring pads or abrasive cleansers as they will damage the finish.
- 4 Thoroughly dry all parts so that no water enters the Motor Body.



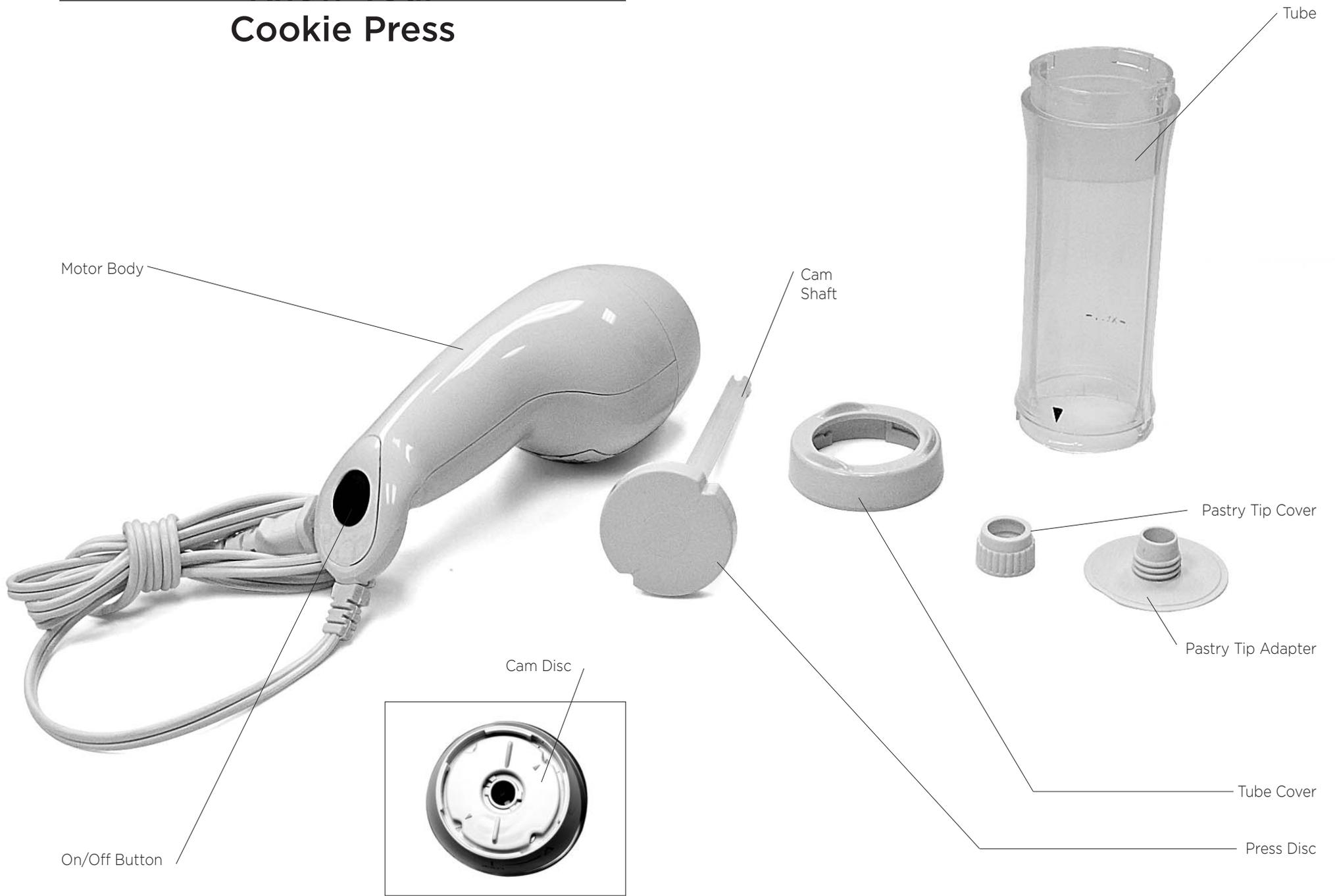
Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh

California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Trattoria del Lupo, and his latest creation, Cut, a gourmet steakhouse in the Beverly Wilshire Hotel. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

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Know Your Cookie Press



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Assembly Instructions



Figure 1

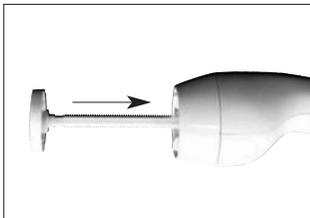


Figure 2



Figure 3



Figure 4

- 1 Align the arrows on the Cam Disc with the arrows on the Motor Body (See Figure 1).
- 2 Attach Press Disc to the Cam Disc by inserting stem of the Cam Shaft into the Cam Disc's center hole. Fit the Shaft all the way inside the unit. Press firmly then turn clockwise. You will hear a click as it snaps in place (See Figure 2).

- 3 The outside contours of the 2 Discs will line up (See Figure 3).

NOTE: Turn Cam Disc one click counter-clockwise if Shaft is difficult to insert into Motor Body.

- 4 Select a Disc and place it inside the Tube Cover. Then place the Tube Cover onto the Tube, turning clockwise until locked (See Figure 4).

- 5 If a Pastry Tip is to be used, refer to Figure 5 and fit the desired Tip over the Pastry Tip Adapter and secure it with the Pastry Tip Cover. Place the Pastry Tip Assembly inside the Tube Cover. Then place the Tube Cover onto the Tube turning clockwise until locked.

- 6 With a spoon or spatula, load freshly prepared cookie dough or filling.

NOTE: To ensure proper operation, do not fill the Tube past the MAX Fill Line. DO NOT OVERFILL!

Assembly Instructions



Figure 5



Figure 6



Figure 7

- 7 Align the long ridges on the inside of the Tube with the outside contours of the assembled 2 Discs. The arrow on the Tube will line up with the arrow on the Motor Body (See Figure 6). Grasp Tube firmly and turn clockwise until the top arrow on the Tube lines up in the LOCK position. (See Figure 7)
- 8 Your Cookie Press is now fully assembled and ready for use.

Instructions for Making Cookies

The proper consistency of cookie dough is very important. If the dough is too stiff, it won't release from the Cookie Press. If the dough is too soft or sticky, chill in the refrigerator for 15 minutes. For best results, use the recipes in this booklet until you get a feel for the proper consistency of the dough. *We do not recommend using store-bought refrigerated cookie doughs.*

- 1 Plug the fully assembled and filled Cookie Press into a standard 120V AC outlet.
- 2 Stand the Cookie Press upright and press against the surface of the cookie sheet. The Cookie Press has been specially designed for thumb operation, which provides better balance for placing the cookie shapes on the cookie sheets.
- 3 When the Tube is filled with cookie dough and the ON/OFF Button is pressed, the Press Disc pushes downward, forcing the dough through the Disc or Tip to form an attractive cookie or decoration.
- 4 Holding the Cookie Press in position against the cookie sheet press and hold the ON/OFF Button until the air pockets have been removed and the dough starts to emerge from the openings in the Cookie Disc.
- 5 Press a cookie for 2 seconds and note the result.

NOTE: The time to press each cookie will be based on the desired thickness and shape of your cookie and the dough you are using. Experiment with varying times and pressures until the desired cookie thickness is achieved.

- 6 Release the ON/OFF Button and quickly step to the next position on the cookie sheet.

Refilling the Cookie Press

- 1 Unplug the Cookie Press.
- 2 Hold the Handle of the Motor Body with one hand. With the other hand turn the Tube counter-clockwise until the arrow from the Motor Body lines up with the arrow on the Tube, the unlock position.
- 3 Fill the Tube with freshly prepared cookie dough up to the MAX Fill Line.

NOTE: To ensure proper operation, do not fill the Tube past the MAX Fill Line. DO NOT OVERFILL!

- 4 Attach the Tube to the Motor Body. Align the arrow on the Tube with the arrow on the Handle. Grasp the Tube firmly and turn clockwise until the top arrow on the Tube lines up in the LOCK position.
- 5 Your Cookie Press is ready for use again.

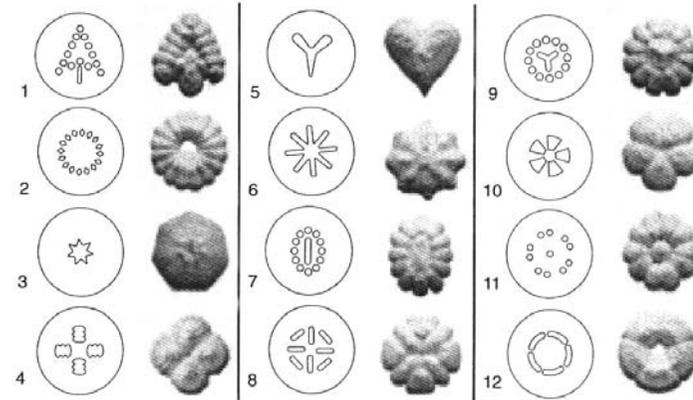
NOTE: Sometimes it may be necessary to disassemble and clean the entire Cookie Press before refilling. For example, if you wish to use a different type of dough or if dough has built up in the Cam Disc and is preventing optimal performance. In these cases, clean and re-assemble your Cookie Press, as directed in this manual. Always practice food safety guidelines.

Helpful Hints

- We do not recommend using store-bought refrigerated cookie doughs.
- Avoid greased or nonstick cookie sheets, as they will not hold the shape of the cookie as well.
- When a recipe calls for butter and margarine, both must be used. Do not substitute one with the other.
- Dough should be pliable enough to easily emerge from the Disc and stick on the cookie sheet.
- If dough is too soft or sticky, refrigerate for 15 minutes, or beat in a small amount of flour. If the dough is too stiff, mix in the yolk of one egg.
- Once dough has been loaded, use it immediately.
- Cookie dough that has been refrigerated overnight will be too stiff and will not work properly.
- Some doughs and Discs work better when you move faster, and some when you move slower. After some practice with rhythm and timing, the shapes will improve.
- Use Discs with cookie dough for the preparation of cookies.
- Use Pastry Tips with soft dough for decorating canapes, candies, cookies, desserts, pastry fillings, etc.
- If dough is not moist enough to hold the decorations, lightly brush a little water, milk, honey or a little egg white where decorations are to be placed.
- The amount of cookies per batch will vary with each recipe, the Cookie Disc used, and the thickness of the cookies.

Cookie Shapes

Choose from any one of the Cookie Discs below to make beautiful bakery-style cookies.



Pastry Tip Shapes

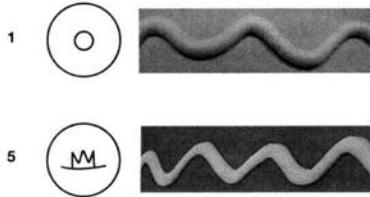
Choose any of the Pastry Tips to decorate and add textures, colors, or flavors to cookies, cakes and candies. Below is a sample of what can be done with a few of the tips.

BASIC ROUND TIP (TIP #1)

Use this tip to fill cream puffs or jelly doughnuts.

CROWN TIP (TIP #5)

The bottom edge is flat and the top is ridged. Use this tip to decorate fruits, vegetables or crackers, and to prepare beautiful canapes with delicious cream cheese spreads.



Have fun and experiment with different motions while decorating cookies: a back and forth motion creates a "ribbon" effect. Create soft swirls by using a circular motion.

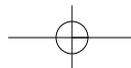
Care and Cleaning

To keep your Cookie Press operating properly, we recommend cleaning after each recipe.

- 1 Unplug the Cookie Press.
- 2 Hold the Tube pointing down with one hand and turn the Tube Cover counter-clockwise. This will unlock the Tube Cover and the Cookie Disc or Tip. Remove the Disc or Tip Assembly and set all parts aside.
- 3 Hold the Handle of the Motor Body with one hand. With the other hand turn the Tube counter-clockwise until the arrow from the Motor Body lines up with the arrow on the Tube, the unlock position.
- 4 Remove the Tube from the Motor Body. Pull the Cam Shaft with Press Disc out of the Motor Body. Rinse and dry thoroughly.

CAUTION: Avoid any contact with liquid to the inside of the Motor Body.

- 5 Remove the Cam Disc from the Motor Body. Using the two Grips on the Cam Disc, firmly turn the Disc counter-clockwise until the Disc lifts out easily.
- 6 Clean the Cam Disc with soapy water. Rinse and dry thoroughly.
- 7 Wash all removable parts and accessories used immediately after each use in warm, soapy water. Rinse and dry thoroughly. Do not wash in dishwasher.
- 8 Cookie Discs and Pastry Tips are made of Stainless Steel and should be cleaned with a soft cloth or sponge. Dry immediately after cleaning to avoid spotting. Do not put Discs or Tips into dishwasher, as they will discolor.
- 9 Wipe the exterior of the Motor Body with a soft, damp cloth. Dry thoroughly.
- 10 Do not use steel wool, scouring pads or abrasive cleansers as they will damage the finish.
- 11 As Cookie Discs and Pastry Tips get older, they may darken in color. This is normal and in no way interferes with the use of the product.
- 12 A stiff brush will aid in cleaning the inside of the Tube and Pastry Tips.



Storage

- 1** Clean the Cookie Press as instructed above.
- 2** When the unit is not in use, be sure to leave it unplugged.
- 3** Store the Cookie Press and parts in its original box in a clean, dry location.

Recipes



Deb's Spritz Cookies

Makes approximately 6 dozen cookies

INGREDIENTS

3 1/2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1 1/2 cups unsalted butter
1 cup sugar
1 egg
1 teaspoon vanilla
1/2 teaspoon almond extract
2 teaspoons orange zest
Food coloring, if desired

METHOD

- 1 Preheat oven to 350 degrees.
- 2 Stir together flour, baking powder and salt. Set aside.
- 3 In a separate bowl, beat the butter with a mixer until softened. Add sugar and mix until light and fluffy. Add egg, vanilla, almond extract, and orange zest. Beat well.
- 4 Gradually add flour mixture and beat until well mixed. If desired, you can tint the dough with food coloring.
- 5 Place parchment paper on a cookie sheet. Load the cookie press with the dough, and turn out cookies 1 to 2 inches apart. Add sprinkles or sprinkle with sugar if desired.
- 6 Bake at 350 degrees for 10 minutes

TIP

To make the sprinkles stick better, brush dough with egg wash before adding the sprinkles. To make an egg wash, beat 1 egg white with 2 teaspoons water.

To ensure easy passage through the cookie press, do not chill dough.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Easy Lemon Kisses

Makes 48 cookies

INGREDIENTS

1 18.25-ounce box lemon cake mix
2 large eggs, beaten
1/4 cup canola oil
1 teaspoon fresh grated lemon zest
Sugar to sprinkle on cookies (optional)

METHOD

- 1 Preheat oven to 350 degrees.
- 2 Combine all ingredients and mix together well. Fill cookie press to fill line. Fit cookie press with star cookie disc (#6).
- 3 Turn out cookies on cookie sheet one to two inches apart. If desired, sprinkle with sugar.
- 4 Bake at 350 degrees for 10 minutes. Let cool.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Peanut Butter Spritz Cookies

Makes approximately 40 cookies

INGREDIENTS

1 18.25 ounce box butter recipe yellow cake mix
2 large eggs
1/2 cup creamy peanut butter
2 tablespoons cream

METHOD

- 1 Preheat oven to 350 degrees.
- 2 Using a mixer, combine cake mix, eggs, peanut butter and cream. Mix well.
- 3 Load the cookie press with the dough, and turn out cookies 1 to 2 inches apart on an ungreased cookie sheet.
- 4 Bake at 350 degrees for 10 minutes.

TIP

To ensure easy passage through the cookie press, do not chill dough.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Cheese Straws

Makes about 10 dozen

INGREDIENTS

1 1/2 cups butter, softened
8 ounces sharp cheddar cheese, shredded
8 ounces mild cheddar cheese, shredded
1 1/2 teaspoons salt
1 teaspoon freshly ground black pepper
3/4 teaspoon cayenne
4 cups all-purpose flour

METHOD

- 1 Preheat oven to 350 degrees.
- 2 Beat the first 5 ingredients at medium speed using a mixer until blended. Gradually add flour, beating just until combined well.
- 3 Load the cookie press with the dough 2/3 full. Fit the cookie press with the star-shaped disc (#6).
- 4 On parchment-lined baking sheets make long ribbons the length of the cookie sheet with the dough. Cut the ribbons into 2-inch pieces.
- 5 Bake at 350 degrees for 12-15 minutes or until lightly browned. Remove to wire racks to cool.

TIP

To ensure easy passage through the cookie press, do not chill dough.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Deviled Eggs

Makes 4 - 6 Servings

INGREDIENTS

12 hard boiled eggs, peeled and halved
1/4 cup mayonnaise
2 ounces cream cheese
4 tablespoons unsalted butter, room temperature
1/2 teaspoon salt
1/2 teaspoon freshly ground pepper
1/2 teaspoon red pepper sauce
1/4 teaspoon dry mustard

METHOD

- 1 Remove the yolks from the eggs, and set whites aside.
- 2 Place the yolks with all of the other ingredients in food processor and puree until smooth.
- 3 Place the mixture in the cookie press, filling 3/4 full. Fit the cookie press with the star-shaped pastry tip (#6) and fill each of the egg halves with the filling. Garnish with caviar or olive slices if desired.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Fat-Free Chocolate Chewies

Makes 3 dozen cookies

INGREDIENTS

1/3 cup cocoa powder
3 tablespoons unbleached all-purpose flour
2 1/4 cups powdered sugar
1/2 teaspoon kosher salt
1 teaspoon vanilla extract
2 large egg whites

METHOD

- 1 Preheat oven to 325 degrees.
- 2 In bowl of food processor, combine ingredients in order listed. Process until soft dough forms.
- 3 Fill cookie press to MAX line. Attach a disk which has a large opening (Try #5 or #6).
- 4 Press onto foil-lined cookie sheets.
- 5 Bake for 15-20 minutes or until surface of cookies is dry but soft in the center when pressed.
- 6 Please note, these cookies will spread and will not keep the exact shape of the disk.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Savory Cheddar Cheese Straws

Makes 4 dozen straws

INGREDIENTS

- 1 2/3 cups unbleached all-purpose flour
- 1 tablespoon dry mustard powder
- 1 teaspoon cayenne pepper (or to taste)
- 1 teaspoon onion powder, optional
- 2 teaspoons kosher salt
- 1 large egg
- 1/2 cup unsalted butter, softened
- 8 ounces extra sharp cheddar cheese, shredded
- 1/2 teaspoon extra kosher salt, for sprinkling on tops

METHOD

- 1 Preheat oven to 425 degrees.
- 2 In bowl of food processor combine all ingredients except for last measure of kosher salt in order listed.
- 3 Pulse until a dough ball forms. Then, process for 30 seconds until dough is uniformly smooth and no visible bits of cheese remain.
- 4 Fill cookie press to MAX line. Attach a disk which has a large opening (Try #5 or #6).
- 5 Press onto foil-lined cookie sheets and sprinkle tops of each straw with a bit of the reserved kosher salt.
- 6 Bake 15-20 minutes or until deep golden brown and crisp.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Lemon Butter Cookies

Makes 6 dozen cookies

INGREDIENTS

- 2 1/4 cups unbleached all-purpose flour
- 3/4 cup powdered sugar
- 1/3 cup granulated sugar
- 1 cup unsalted butter, softened
- 1/2 teaspoon kosher salt
- 1/4 teaspoon baking soda
- 4 large egg yolks
- 1 tablespoon fresh lemon zest, very finely grated using a microplane
- 1 tablespoon fresh lemon juice
- 1 teaspoon pure lemon oil or extract

METHOD

- 1 Preheat oven to 350 degrees.
- 2 Combine ingredients in food processor in order listed. Pulse until a smooth dough forms.
- 3 Fill cookie press to MAX line. Attach a disk which has a large opening (Try #5 or #6).
- 4 Press cookies onto foil-lined cookie sheets.
- 5 Bake 8-10 minutes.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Coconut Tea Cookies

Makes 6 dozen cookies

INGREDIENTS

1/2 cup solid white shortening
1/2 cup unsalted butter, softened
4 tablespoons cream cheese, softened
1 cup granulated sugar
1 large egg
2 teaspoons coconut extract
1 teaspoon butter vanilla extract
1/4 teaspoon baking soda
1 teaspoon kosher salt
2 1/4 cups unbleached all-purpose flour
1/2 cup shredded sweetened coconut flakes, for topping

METHOD

- 1 Preheat oven to 375 degrees.
- 2 Combine ingredients in food processor in order listed except for the coconut flakes. Pulse until a smooth dough forms.
- 3 Fill cookie press to MAX line. Attach a disk which has a large opening (Try #5 or #6).
- 4 Press cookies onto foil-lined cookie sheets.
- 5 Sprinkle the coconut flakes evenly over cookies.
- 6 Bake for 10-15 minutes.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Holiday Butter Cookies

Makes 6 dozen cookies

INGREDIENTS

1 cup unsalted butter, softened
3/4 cup granulated sugar
1 large egg
1 teaspoon vanilla extract
1 teaspoon butter vanilla extract
1/2 teaspoon kosher salt
1/4 teaspoon baking powder
2 1/4 cups unbleached all-purpose flour
Food coloring, sprinkles, jimmies and colored sugar as desired

METHOD

- 1 Preheat oven to 375 degrees.
- 2 With an electric mixer, cream the butter and sugar until uniformly blended, about 1 minute. Scrape bowl.
- 3 Add egg, vanilla and butter vanilla and mix for 1 minute. Scrape bowl again.
- 4 Add salt, baking powder and flour, and mix on lowest speed just until dry ingredients are incorporated. Add a few drops of food coloring, if desired.
- 5 Fill cookie press to MAX line; attach desired disk; press cookies out onto foil-lined cookie sheets. Top with desired sprinkles.
- 6 Bake for 10-15 minutes.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Classic Spritz Cookies

Makes 6 dozen cookies

INGREDIENTS

1 cup unsalted butter, softened
1/2 cup granulated sugar
1 large egg
1 teaspoon vanilla extract
1/2 teaspoon kosher salt
2 1/2 cups unbleached all-purpose flour

METHOD

- 1 Preheat oven to 375 degrees.
- 2 With an electric mixer, cream the butter and sugar until uniformly blended, about 1 minute. Scrape bowl.
- 3 Add egg and vanilla and mix for 1 minute. Scrape bowl again.
- 4 Add remaining ingredients and mix on lowest speed just until dry ingredients are incorporated.
- 5 Fill cookie press to MAX line; attach desired disc; press cookies onto foil-lined cookie sheets.
- 6 Bake for 8-10 minutes.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Buttery Gingersnap Cookies

Makes 7 dozen cookies

INGREDIENTS

3/4 cup unsalted butter, softened
3/4 cup dark brown sugar, packed
3/4 cup molasses
1 large egg
2 teaspoons vanilla extract
1/2 teaspoon kosher salt
1 teaspoon baking soda
4 cups unbleached all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon ground cloves
2 teaspoons ground ginger
1/2 teaspoon ground nutmeg
1 teaspoon ground allspice

METHOD

- 1 Preheat oven to 375 degrees.
- 2 With an electric mixer, cream the butter and sugar until uniformly blended, about 1 minute. Scrape bowl.
- 3 Add molasses, egg and vanilla and mix for 1 minute. Scrape bowl again.
- 4 Add remaining ingredients and mix on lowest speed just until dry ingredients are incorporated.
- 5 Fill cookie press to MAX line; attach desired disc; press cookies onto foil-lined cookie sheets.
- 6 Bake for 10-15 minutes.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Whipped Cream Frosting

Makes 1 1/2 cups

INGREDIENTS

1 cup heavy whipping cream
1/2 teaspoon vanilla extract
1/4 cup powdered sugar
Sprinkles, jimmies, coconut or colored sugar, for decorating, as desired

METHOD

- 1 Whip cream, vanilla and powdered sugar until stiff peaks form.
- 2 Fill cookie press to MAX line.
- 3 Attach one of the pastry tips.
- 4 Decorate cookies with frosting as desired.
- 5 Top with sprinkles.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Homemade Colored Decorator Sugar Crystals

Makes 1 cup

INGREDIENTS

1 cup granulated sugar
4 - 8 drops desired food coloring
Zipper-top plastic bag

METHOD

- 1 Combine sugar and food coloring in zipper-top bag.
- 2 Close top and shake vigorously until sugar is uniformly colored.
- 3 If any spots of darker color remain, press bag between fingers to incorporate into sugar.
- 4 Shake again.
- 5 Use this sugar to decorate cookies

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

