

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 www.wphousewares.com

Please read operating instructions

before using this product.

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

W.P. APPLIANCES, INC. Toll Free (800) 275-8273
Model BHSM0020 Printed in China REV 1.0

All trademarks, service marks and trade names (collectively the "Marks") are proprietary
to Wolfgang Puck World Wide.



Wolfgang Puck

Hand Stand Mixer
Use and Care



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 mixer body, base, cord or plug in water or other liquid.
- 3 Close supervision is necessary when any appliance is used by or near children.
- 4 Unplug unit from outlet when not in use, before putting on or taking off parts, and before cleaning.
- 5 Avoid contact with moving parts. Keep hands, hair, clothing as well as spatulas and other utensils, away from beaters, balloon whisk or dough hooks during operation to reduce risk of injury to persons and/or damage to the mixer.
- 6 Remove beaters, balloon whisk and dough hooks from mixer before washing.
- 7 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
- 8 The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- 9 Do not use outdoors.
- 10 Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- 11 Do not place on or near a hot gas or electric burner or in a heated oven.
- 12 Do not use this appliance for other than intended use.
- 13 To disconnect, turn unit off, grasp plug, and pull from the wall. Never yank on cord.
- 14 When used as a Stand Mixer, make sure unit is completely assembled before using. See instructions for assembly on page 9.
- 15 Do not place Hand Stand Mixer on an unstable stand. The mixer may fall, causing injury to a child or adult, and serious damage to the appliance. Use only the stand provided and recommended by manufacturer.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

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.**

Before Your First Use

Carefully unpack the mixer and remove all packaging materials. Wash the dough hooks, balloon whisk, beaters and bowls in warm, soapy water to remove any dust that may have accumulated during packaging. Do not immerse the mixer body, cord or plug in water. Wipe the mixer body with a damp cloth. Place the turntable onto the platform of the stand. The bowl will fit into the turntable.

During initial use, the mixer motor may emit a slight odor. This is normal and will dissipate after a few uses.



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, Chinois on Main in Santa Monica, Trattoria del Lupo, Cut, and his latest creation, Jai, an Asian fusion restaurant in San Diego. Home chefs can also share Mr. Puck's talents through his cookbooks, cutlery, cookware and, of course, through his appliances!

Table of Contents

Important Safeguards	1
Before Your First Use	2
About Wolfgang Puck	3
Know Your Hand Stand Mixer	5
Features of Your Hand Stand Mixer	8
Assembling the Hand Mixer to the Stand	9
Using Your Hand Stand Mixer	10
Cleaning Your Hand Stand Mixer	10
Speed Control Guide and Helpful Hints	11
Recipes	12
Limited Warranty	30
Contact Information	back



Know Your Hand Stand Mixer



Photos throughout this manual may differ slightly from actual product

Know Your Hand Stand Mixer



Features of Your Hand Stand Mixer

10 Precision Speeds

Your 10 speed Hand Stand Mixer with optional Low/High Button can handle all of your mixing tasks from bread dough to emulsifications. The convenient Low/High Button provides the ability to have 10 different speed settings. The control settings are indicated by speeds 1 - 5. Each successive speed provides greater power.

Power Burst

The Power Burst feature is specially designed to handle tough mixing tasks. It increases the mixing speed to the maximum power level from any speed setting simply by pressing the Burst button. If the Mixer seems to be slowing down or straining, use the Burst button to obtain the maximum mixing performance. Upon release of the Burst button, the mixer will return to the original speed setting.

Eject Button

The Mixer features a convenient Eject Button for easy release of the Beaters or Dough Hooks.

No Center Post Flat Beaters

No center post flat beaters means no clogging of ingredients in your mixture. From tough cookie dough to chilled butter mixing becomes effortless.

Balloon Whisk

With a large 2" diameter this wire whisk provides thick, stiff peaks for egg whites, the fluffiest whipped creams, and the most decadent Chocolate mousse. (See recipe in this manual.)

Dough Hooks

From Wolfgang's famous pizza and bread doughs, to his signature bacon wrapped meatloaf, the dough hooks provide effortless mixing.

Retractable Cord

The cord easily stows away within the mixer housing by the push of a button. This feature provides hassle free storage with no more tangled or hanging cords.

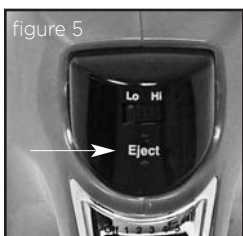
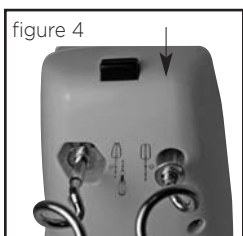
240 Watt Motor

With 240 watts of power the hand mixer easily handles a variety of bread and pizza doughs.

3.5 Quart Stainless Steel Mixing Bowl

The stainless steel mixing bowl is non-reactive and will not alter the flavor of your ingredients. The mirror polished exterior is an attractive complement to any home kitchen counter top.

Assembling the Hand Mixer to the Stand



To attach the Hand Mixer, align the notches located at the rear of the mixer with the Tilting Mixer Head. Press downwards on the front of the mixer until mixer clicks into place (See figure 1). To raise the Tilting Mixer Head, press the Tilt Button and lift the mixer up by the handle. The mixer will securely lock into the upward position. To lower, press the Tilt Button and lower the mixer into place (See figure 2).

To detach the Hand Mixer, press the Hand Mixer Release Button and lift the mixer up until detached. (See figure 3)

Inserting Attachments

- 1 Be sure the unit is unplugged before inserting beaters, whisk or dough hooks.
- 2 To insert Beaters or Dough Hooks, the Mixer Head must be in the tilt-up position (see fig. 2). Insert the beater or dough hook with the hexagon collar into the hexagon receptacle of the mixing stand and the one with the round collar into the round receptacle. (See figure 4). Push each attachment in as far as it will go; it will click as it locks into place. If using the Whisk, insert it into the hexagon hole.
- 3 Plug the mixer's power cord into a 120 volt 60 Hz AC only outlet. Your mixer is now ready to use.

Removing Attachments

- 1 Be sure your hand mixer is in the OFF position and unplugged before removing any attachments. Press the Eject Button to easily remove beaters, whisk or dough hooks (see figure 5).

Using Your Hand Stand Mixer

Lift the Mixer Head. Place the Mixing Bowl onto the Mixer Stand and press the Tilt button to lower the Mixer Head.

Controlling the Mixer Speed

To operate your mixer, always start mixing at the lowest speed. Make sure the Low/Hi Speed Switch is in the "Low" position. Move the Speed Selector from the OFF position to the desired speed. During operation, you may change the speed of the mixer by selecting a new speed. Ingredients may be added slowly during mixing. Stop the Mixer as needed to scrape sides and bottom of Mixing Bowl with a plastic spatula.

Warning: Do not attempt to scrape sides or bottom of Mixing Bowl while Mixer is in use.

Using the Power Burst Feature

For especially tough mixing tasks, use the Burst to quickly increase the mixing speed to the maximum power level from any speed setting.

Upon release of the Burst button, the mixer will return to the original speed setting.

Interrupting the Mixing Process

To stop your mixer during operation, move the speed control to the OFF position.

Cleaning Your Hand Stand Mixer

Be sure the mixer is unplugged before cleaning. Do not immerse the Mixer Motor Housing or plug in water or any other liquid. Press the Eject button to detach any attachments from the Mixer. Wash in warm, soapy water. Note: Always handle and store the beaters, whisk and dough hooks carefully.

Lift up Mixer Head to remove and clean Mixing Bowl. Wipe the Mixer, Stand and Turntable with a clean, damp cloth. Do not use abrasive scouring pads or cleansers, as scratching can occur. Do not allow the bowls, beaters, whisk or hooks to soak in water for extended periods of time (several hours or overnight) to prevent damage to the metal finish.

Speed Control Guide

Your ten-speed Hand Stand Mixer with Low/High Button can handle all of your mixing tasks from cookie dough to bread dough. The convenient Low/Hi speed switch provides 10 different speed settings. The control settings are indicated by speeds 1 - 5. Each successive speed has greater power.

LOW

Speed 1	Knead
Speed 2	Fold
Speed 3	Stir
Speed 4	Blend
Speed 5	Combine

HIGH

Speed 1	Mix
Speed 2	Cream
Speed 3	Beat
Speed 4	Whip
Speed 5	Aerate

Power Burst

For especially tough mixing tasks, use the Turbo Boost to quickly increase the mixing speed to the maximum power level from any speed setting. Upon release of the Turbo Boost button, the mixer will return to the original speed setting.

Helpful Hints

- When using your mixer as a STAND MIXER, the bowl will turn freely yet may need additional turning assistance to help incorporate the ingredients when initially mixing them together. This is normal for Hand Stand mixers.
- Virtually all stand mixers require additional assistance to fully incorporate ingredients while mixing. Occasionally, stop the machine, scrape down the sides and push the dry ingredients towards the center of the whisk, beaters or dough hooks.
- When doubling recipes, use the hand mixer off the stand and a separate large mixing bowl.
- Unless a recipe calls for cold butter, it is helpful to leave it at room temperature for an hour or so before mixing.

Recipes

Sugar Dough

Makes about 1 1/2 pounds or two 9-inch tart shells

INGREDIENTS

1 sleeve sugar-free chocolate wafers, crumbled
 2 1/3 cups cake or pastry flour
 1/3 cup sugar
 1/2 pound (2 sticks) unsalted butter, chilled, cut into small pieces
 2 egg yolks
 1 or 2 tablespoons heavy cream

METHOD

- 1 This recipe can be prepared on or off the stand. Attach the beaters. Using speed 5, mix the chilled butter with the sugar in a medium bowl. Add the egg yolks one at a time. Reduce speed to 1 and gradually add the flour to the butter mixture, a third at a time. The mixture should resemble crumbs. Add the cream. Increase the mixer speed to 10 and mix dough until a ball is formed.
- 2 Place dough ball onto a lightly floured surface, press down into a circle. Wrap with plastic wrap and refrigerate for at least 1 hour.
- 3 Use as needed.

Heavenly Chocolate Mousse

Serves 8

INGREDIENTS

4 egg yolks
 3/4 cup sugar
 5 ounces bittersweet chocolate
 5 ounces unsweetened chocolate
 1/2 cup heavy cream
 8 large egg whites
 2 teaspoons lemon juice

METHOD

- 1 Place your hand mixer to the stand and attach the beaters. In a large bowl, mix the egg yolks with 1/4 cup sugar on speed 10 until they become a pale yellow.
- 2 Melt chocolate over a bain-marie or in a heat-proof bowl over simmering water.
- 3 In small saucepan, bring cream to a boil and stir it into the melted chocolate.
- 4 Stir the chocolate mixture into the egg yolks and sugar. Set aside.
- 5 With the mixer attached with the whisks, beat egg whites and lemon juice until they reach soft peaks. Add remaining 1/2 cup sugar slowly with the mixer on speed 3. Increase speed to 5 and continue to beat until whites are stiff and very shiny, approximately 7 minutes.
- 6 Stir one third of the whites into the chocolate mixture to lighten it. Fold in the remaining beaten egg whites, a third at a time.
- 7 Pour into individual serving glasses or bowls and chill at last six hours or overnight.

Note: If the chocolate and egg yolk mixture should tighten, place the mixture back over the bain-marie, and vigorously whisk in 3 or 4 tablespoons of the beaten egg whites. The chocolate will smooth out so you can continue with the recipe.

PRESENTATION

Serve in individual glass dishes topped with whipped cream and shaved chocolate.

My Favorite Meatloaf

Makes 1 loaf, about 5 servings

INGREDIENTS

1 pound lean ground beef
2 large eggs
1/2 cup crumbled crackers
1/4 cup BBQ sauce
1/4 cup ketchup, plus more for the top
2 tablespoons whole milk
1 small yellow onion, chopped
1 teaspoon dried sage
2 teaspoons kosher salt
1/2 teaspoon fresh cracked black pepper
1 tablespoon brown sugar, for topping, optional

METHOD

- 1 Preheat oven to 350° F.
- 2 Combine all ingredients together in the mixing bowl using the stand mixer fitted with dough hooks on speed 5.
- 3 Spray bread pan with non-stick spray.
- 4 Pat meatloaf mixture into pan, smoothing the top.
- 5 Spread about 1/4 cup ketchup on top of loaf.
- 6 Sprinkle with the optional sugar, if desired.
- 7 Bake for about 1 hour or until internal temperature registers 165° F on a meat thermometer.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Mashed Potatoes

Makes 4 servings

INGREDIENTS

4 large russet potatoes, peeled and cubed
8 cups cold water
4 tablespoons unsalted butter
1 cup whole milk
Kosher salt and fresh pepper, to taste

METHOD

- 1 In a large pot set over high heat, bring the potatoes and water to a boil.
- 2 Reduce temperature to medium low and cook until potatoes are fork-tender.
- 3 Remove and drain well.
- 4 Attach flat beaters to stand mixer.
- 5 Add butter and half of the milk to the potatoes and mix on speed 5 for 20 seconds.
- 6 Taste and adjust potatoes with more milk, salt and pepper as needed.
- 7 Do not over mix potatoes or they will become gluey in texture.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Buttermilk Biscuits

Makes 20 to 22 biscuits

INGREDIENTS

2 3/4 cups all-purpose flour
 1 1/2 tablespoons sugar
 1 tablespoon plus 1 teaspoon baking powder
 2 teaspoons salt
 1/4 teaspoon baking soda
 10 tablespoons (5 ounces) chilled unsalted butter, cut into small pieces
 1/4 cup minced onion
 1 tablespoon chopped fresh or 2 teaspoons dried thyme
 1 cup buttermilk
 1 or 2 tablespoons milk or cream
 1/4 cup grated Parmesan cheese, optional

METHOD

- 1 This recipe can be prepared on or off the stand. Attach the beaters and mix the flour, sugar, baking powder, salt and baking soda in a large bowl on speed 5.
- 2 Add the onion, thyme, and chilled butter pieces. Increase mixer speed and blend chilled butter into batter. Reduce speed to 2 and slowly add the buttermilk.
- 3 When dough comes together, remove the beaters and attach the dough hooks. Continue to knead on speed 3 until a round ball is formed.
- 4 Place dough ball onto well-floured surface and, with a rolling pin, roll out dough to 1-inch thickness.
- 5 Cut biscuits with biscuit cutter, and place onto a parchment lined baking sheet. Refrigerate for at least 1 hour before baking.
- 6 Preheat oven to 350°. Brush the tops of biscuits with milk or cream, and then sprinkle with Parmesan cheese. Bake 25-30 minutes, or until golden brown.

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 This recipe can be prepared on or off the stand. Attach the beaters and beat the butter on speed 5 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. If you do not own a cookie press, roll dough into 1" logs, chill for 1 hour and slice logs into 1/3" thick coins or circles, place on cookie sheets. 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.

The Electric Cookie Press can be purchased at www.hsn.com or www.wphousewares.com

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 This recipe can be prepared on or off the stand. Attach the beaters and combine all ingredients and mix on speed 5. Fill cookie press to fill line. Fit cookie press with star cookie disc (#6). If you do not own a cookie press, roll dough into 1" logs, chill for 1 hour and slice logs into 1/3" thick coins or circles, place on cookie sheets.
- 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.

The Electric Cookie Press can be purchased at www.hsn.com or www.wphousewares.com

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 This recipe can be prepared on or off the stand. Attach the beaters and combine cake mix, eggs, peanut butter and cream on speed 5. Mix well.
- 3 Load the cookie press with the dough, and turn out cookies 1 to 2 inches apart on an ungreased cookie sheet. If you do not own a cookie press, roll dough into 1" logs, chill for 1 hour and slice logs into 1/3" thick coins or circles, place on cookie sheets.
- 4 Bake at 350 degrees for 10 minutes.

TIP

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

The Electric Cookie Press can be purchased at www.hsn.com or www.wphousewares.com

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 1. This recipe should be prepared without the stand. Attach the beaters and beat the first 5 ingredients on speed 5 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). If you do not own a cookie press, roll dough into 1" logs, chill for 1 hour and slice logs into 1/3" thick coins or circles, place on cookie sheets.
- 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.

The Electric Cookie Press can be purchased at www.hsn.com or www.wphousewares.com

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 This recipe can be prepared on or off the stand. Attach the beaters and combine ingredients in order listed. Mix on speed 5.
- 3 Fill cookie press to MAX line. Attach a disk which has a large opening (Try #5 or #6). If you do not own a cookie press, roll dough into 1" logs, chill for 1 hour and slice logs into 1/3" thick coins or circles, place on cookie sheets.
- 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.

The Electric Cookie Press can be purchased at www.hsn.com or www.wphousewares.com

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 This recipe can be prepared on or off the stand. Attach the beaters and combine ingredients in order listed. Mix on speed 5.
- 3 Fill cookie press to MAX line. Attach a disk which has a large opening (Try #5 or #6). If you do not own a cookie press, roll dough into 1" logs, chill for 1 hour and slice logs into 1/3" thick coins or circles, place on cookie sheets.
- 4 Press cookies onto foil-lined cookie sheets.
- 5 Bake 8-10 minutes.

The Electric Cookie Press can be purchased at www.hsn.com or www.wphousewares.com

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 This recipe can be prepared on or off the stand. Attach the beaters and combine ingredients in order listed except for the coconut flakes. Mix on speed 5 until a smooth dough forms.
- 3 Fill cookie press to MAX line. Attach a disk which has a large opening (Try #5 or #6). If you do not own a cookie press, roll dough into 1" logs, chill for 1 hour and slice logs into 1/3" thick coins or circles, place on cookie sheets.
- 4 Press cookies onto foil-lined cookie sheets.
- 5 Sprinkle the coconut flakes evenly over cookies.
- 6 Bake for 10-15 minutes.

The Electric Cookie Press can be purchased at www.hsn.com or www.wphousewares.com

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 This recipe can be prepared on or off the stand. Attach the beaters and cream the butter and sugar on speed 5 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. If you do not own a cookie press, roll dough into 1" logs, chill for 1 hour and slice logs into 1/3" thick coins or circles, place on cookie sheets. Top with desired sprinkles.
- 6 Bake for 10-15 minutes.

The Electric Cookie Press can be purchased at www.hsn.com or www.wphousewares.com

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 This recipe can be prepared on or off the stand. Attach the beaters and cream the butter and sugar on speed 5 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. If you do not own a cookie press, roll dough into 1" logs, chill for 1 hour and slice logs into 1/3" thick coins or circles, place on cookie sheets.
- 6 Bake for 10-15 minutes.

The Electric Cookie Press can be purchased at www.hsn.com or www.wphousewares.com

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 Place your hand mixer to the stand and attach the whisks. Whip cream, vanilla and powdered sugar on speeds 8 - 10 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

