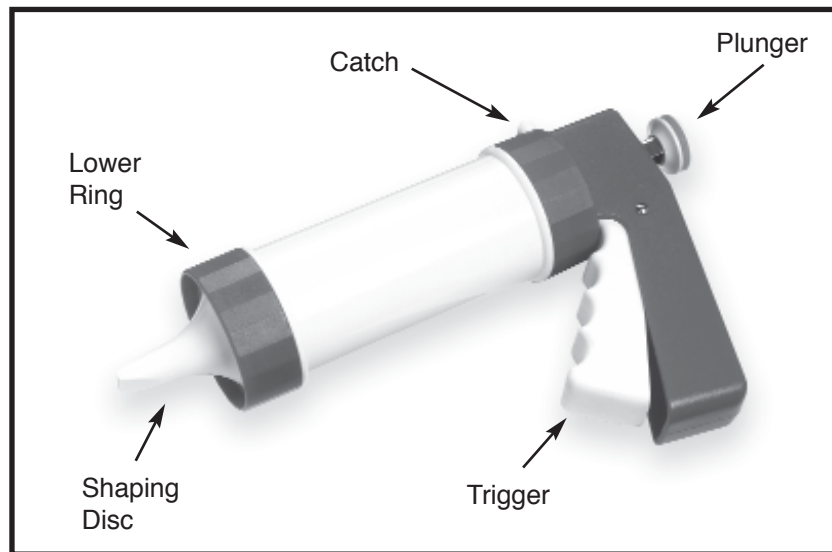


Instructions

- 1) Press in the catch at the top of the barrel and pull the plunger outward.
- 2) Unscrew the lower ring and fill the barrel with cookie dough.
- 3) Insert one of the shaping discs and screw back on the lower ring.
- 4) Press in the catch and push the plunger inward to compress the dough.
- 5) Stand the cookie press upright on the cookie sheet and squeeze the trigger. Cookie shape will be formed. Repeat as needed.
- 6) If you wish to change the cookie shape disc, just repeat steps 1 through 5.



Cream the butter and sugar together. Add eggs and flavorings. Sift flour and add to mixture. Mix in the remaining ingredients a little at a time until soft pliable dough is achieved. Form the cookies on an unheated cookie sheet. Bake in a preheated oven at 400 °F (200°C) for 10 minutes. Decorate your cookies using any of the icing tips included.

Recipes

Regular Cookies

1 cup sugar
2 eggs
1 cup butter or margarine
1/2 tsp. vanilla
2 cups flour
1/2 tsp. salt

Chocolate Cookies

1/2 cup sugar
2 eggs
1/2 cup butter or margarine
2 oz. grated chocolate
1-3/4 cups flour
2 tablespoons rum

Almond Cookies

1/2 cup sugar
2 eggs
1 cup butter or margarine
1 cup finely ground almonds
1 cup flour