COOKIE NATION

Please read these instructions carefully and keep for future reference.

Milk & Cookie Shot Maker

CNB-1SM

www.smartplanethome.com
CONGRATULATIONS
You are now the proud new owner of a
Milk & Cookie Shot Maker
Item No. CNB-1SM

Before using your Milk & Cookie Shot Maker for the first time, kindly take time to carefully read the instruction manual. Please read and observe all safety precautions and follow the usage procedures. Please store your instruction manual in a safe place for future reference. If you pass this appliance to a third party, please include the instruction manual.

Save these instructions in a safe place for future reference.

PARTS DESCRIPTION
A. Removable Melting Bowl
B. Stand
C. Cookie Shot Mold
READ ALL INSTRUCTIONS BEFORE USING THE MILK & COOKIE SHOT MAKER

HOW TO OPERATE

• Before first use, wipe down Cookie Shot Mold, Stand and Melting Bowl with a damp, non-abrasive cloth and dry thoroughly.

• Follow the recipe for making the cookie dough and fill it in the Cookie Shot Mold.

• Put the Cookie Shot Mold in the oven for 30 minutes at 350° F.

• Let the Cookie Shot Mold cool down completely before attempting to take the cookie shots out of the Cookie Shot Mold.

• Fit Melting Bowl on top of the Stand and add chocolate.

• Put the Melting Bowl with chocolate in the microwave for 45 sec or until chocolate melts.

• Take the Melting Bowl out of microwave and stir.

• Carefully take the cookie shots out of the Cookie Shot Mold and coat the inside of the cookie shots with a layer of melted chocolate.

• Let the chocolate cool until hardened.

• Add milk to the cookie shots and enjoy.

FOR HOUSEHOLD USE ONLY

CLEANING & MAINTENANCE

Please take care of your MILK & COOKIE SHOT MAKER by following these simple instructions and precautions.

• Make sure the Cookie Shot Mold and Melting Bowl are completely cool before cleaning.

• Dispose of any remaining mixture by emptying it into a bag or trash receptacle. It is not recommended that you pour the leftover mixture down the sink.

• Hand wash mold, stand, and bowl in warm, soapy water with a non-abrasive sponge.

• Dry all parts thoroughly with a soft, non-abrasive cloth.

• The Cookie Shot Mold and Melting Bowl may be washed in the dishwasher on the top rack.
Recipes

Important Notes:

The cookie shot glasses will not work correctly with store bought pre-made cookie dough or even basic chocolate chip recipes. So please use the recipe below.

This is a special recipe developed to work with this device. It is a combo of a classic chocolate chip cookie recipe and a classic shortbread cookie recipe. We combined the two because they will keep the form of the shot glass correctly.

This recipe calls for shortening (Crisco or the equivalent) and not vegetable oil. That is important as it will make the dough a bit more crumbly than most cookie doughs and help the cookie glass keep its form.

This recipe calls for mini chocolate chips as opposed to the normal sized chips. That is also important for the structure of the cups.

The chocolate for the inside of the cookie glasses will serve to seal the cookie so that milk can be added.

Multiple types of chocolate can be used.

Chocolate Chip Cookie Shots

Ingredients

For the cookies:

1 cup shortening
1/3 cup granulated sugar
1/2 cup light-brown sugar
1 large egg yolk
2 teaspoons vanilla extract
2 cups all-purpose flour, sifted
1/2 teaspoon salt
1 cup mini chocolate chips

For the cookie shots:

1 1/2 cups milk
1 1/2 teaspoons vanilla extract
5-6 oz chocolate
1 tbsp shortening

enough milk to fill the shot cups

See notes below for the chocolate for the inside of the cup
Directions

1. Preheat oven to 350°F. You will not need to grease the silicone mold.
2. In a large bowl, cream together the shortening and brown and granulated sugars. Add the egg yolk and vanilla extract, and mix until completely incorporated. Gradually add the flour and salt, and mix until completely incorporated. Add the mini chocolate chips, and mix together until evenly distributed. The dough should be a little crumbly at this point.
3. To form the dough into the cookie molds you need to carefully insert the dough a little quantity at a time and continually pack it in so there are no air pockets. Also try to add enough dough so that it is slightly below the top line because the dough will rise and you want a flat bottom for your cookie glass. Squeeze out any bulges that may have deformed the silicone mold and reshape it to a nice cylinder shape.
4. Chill for 20 minutes before baking.
5. Baking time will vary with your oven and oven type (conventional oven vs convection oven.) So you will need some experimentation. We suggest you start with about 30 minutes or until the cookies start to brown.
6. Remove from the oven, and let cool completely. Like the special ingredients used, this step is unique to these cups and unlike normal cookies. To test if the cookie is cool put your fingers on the bottom inside of the mold (not the outside of it) and feel that is totally cool to the touch and not warm at all.
7. To remove the cookies you want to keep the mold baking side up and carefully remove the cookie by inserting fingers into the bottom of the mold and pushing up slowly. Doing this incorrectly will cause the cookie cups to crack.
8. Melt the chocolate for the inside of the shot glasses. (Please see detailed explanation below).
9. Pour the melted chocolate into the well of each cookie. Let it sit for a minute, and then pour the excess chocolate back into the pan. Chill cookie shots until the chocolate has set.
10. Mix together milk and vanilla extract, and serve inside each cookie shot.
Chocolate Melting

For the inside chocolate barrier the easiest way to do it is to get candy melts of any flavor which are available at most supermarkets. You can get a similar consistency by melting together chocolate chips (or white chocolate chips if you don’t want a chocolate flavor) and shortening. 6 ounces of chocolate chips (or 5 ounces of white chocolate chips) and 1 tablespoon of shortening should be about right and you can double this recipe as needed. You can also use chocolate bars like Hershey’s.

Melt the chocolate for the inside of the shot glasses.

Every microwave oven is different so it will take some patience the very first time to understand the time and temperature you need to melt chocolate in your microwave oven. The key here is to go slow so you don’t burn the chocolate.

Set your microwave to 50 percent power. Go for short blocks of microwaving (30 to 45 second intervals) so that you can check the progress more regularly and the chocolate will not be burnt. With each heating interval, stir the chocolate with a spoon or plastic spatula to check out the actual extent to which the chocolate has melted (They won’t look melted, but that is okay, stir anyway). Keep stirring and microwaving until it is a smooth consistency. Do not burn. If it is a bit clumpy simply add a bit more shortening and melt.