

Red Velvet Spritz Cookies

Makes 7-8 dozen cookies
(Recipe may be cut in half)

INGREDIENTS

3 1/4 cups all-purpose flour	1 large egg
1/4 cup cocoa powder	2 tablespoons whole milk
1 teaspoon baking powder	1 teaspoon vanilla extract
1 1/2 cups unsalted butter	1/2 teaspoon red natural food coloring
1 cup granulated sugar	

TOOLS

Measuring cups and spoons	Baking sheet
Mixing bowls	Oven mitt
Electric stand or hand mixer	Cooling rack

Handstand Kitchen® Cookie Press & Frosting Set

- Spatula
- Cookie press
- Decorating disc

INSTRUCTIONS

1. Preheat oven to 350°F.
2. In mixing bowl combine flour, cocoa powder and baking powder.
3. In separate bowl with electric mixer on medium, mix butter and sugar until fluffy. Add egg, milk, vanilla and food coloring, mixing well.
4. Gradually add flour mixture to butter mixture and beat until combined.
5. Fill cookie press with cookie dough (see instructions, included).
6. Press out cookies onto ungreased baking sheet.
7. Bake 8 to 10 minutes or until set. Allow cookies to cool for 1 to 2 minutes before transferring to cooling rack.

Baker's Note: Do not refrigerate dough before baking. Change decorating discs to create different cookie shapes. Decorate cooled cookies with *Royal Icing* or *Classic Vanilla Buttercream Frosting* (see recipes, included).

Lot No.: GD0122

Cinnamon Sugar Spritz Cookies

Makes about 6 dozen cookies
(Recipe may be cut in half)

INGREDIENTS

1 cup unsalted butter	2 cups all-purpose flour
1 cup confectioners' sugar	1/2 teaspoon salt
1 teaspoon vanilla extract	1/4 cup granulated sugar
1 large egg	1 tablespoon ground cinnamon

TOOLS

Measuring cups and spoons	Baking sheet
Mixing bowls	Oven mitt
Electric stand or hand mixer	Cooling rack

Handstand Kitchen® Cookie Press & Frosting Set

- Spatula
- Cookie press
- Decorating disc

INSTRUCTIONS

1. Preheat oven to 375°F.
2. In mixing bowl with electric mixer on medium, beat together butter and confectioners' sugar until creamy.
3. Add vanilla and egg and beat until light and fluffy.
4. Add flour and salt to mixture and beat until combined.
5. Fill cookie press with cookie dough (see instructions, included).
6. Press out cookies onto ungreased baking sheet.
7. In small bowl, mix granulated sugar and cinnamon; sprinkle over the cookies.
8. Bake 6 to 8 minutes or until light golden brown around edges. Allow cookies to cool 1 to 2 minutes before transferring to cooling rack.

Baker's Note: Do not refrigerate dough before baking. Change decorating discs to create different cookie shapes.

Any time is Cookie time

Cheddar Cheese Crackers

Makes about 7-8 dozen crackers
(Recipe may be cut in half)

INGREDIENTS

1 pound natural sharp cheddar cheese (not processed), grated
1/2 cup unsalted butter
2 tablespoons Worcestershire sauce
Dash hot red pepper sauce
1 1/2 cups all-purpose flour
1 teaspoon paprika

TOOLS

Measuring cups and spoons	Baking sheet
Mixing bowls	Oven mitt
Whisk	Cooling rack
Electric stand or hand mixer	

Handstand Kitchen® Cookie Press & Frosting Set

- Spatula
- Cookie press
- Decorating disc

INSTRUCTIONS

1. Preheat oven to 375°F.
2. In mixing bowl combine cheese, butter, Worcestershire and hot pepper sauce until smooth.
3. In separate bowl, whisk together flour and paprika.
4. Gradually add flour mixture to cheese mixture. Mix until a smooth ball forms.
5. Fill cookie press with cookie dough (see instructions, included).
6. Press out crackers onto ungreased baking sheet.
7. Bake 10 to 12 minutes or until light golden brown around edges. Allow crackers to cool 1 to 2 minutes before transferring to cooling rack.

Baker's Note: Do not refrigerate dough before baking. Change decorating discs to create different cracker shapes.

Royal Icing

INGREDIENTS

3 tablespoons meringue powder	1 tablespoon clear vanilla extract
1 lb. box confectioners' sugar	Natural food coloring (optional)
6 tablespoons water	

TOOLS

Measuring cups and spoons	Electric stand or hand mixer
Large and small mixing bowls	Mixing spoons

Handstand Kitchen® Cookie Press & Frosting Set

- Spatula

INSTRUCTIONS

1. In mixing bowl with electric mixer on medium speed, beat first four ingredients for 8 to 11 minutes until icing is firm.
2. To adjust consistency, add more water, 1/2 teaspoon at a time.
3. Divide icing into small bowls, depending on how many colors you want to use. Add one drop of food coloring at a time to each bowl and mix until desired color is achieved.
4. Decorate cookies by using spatula. Allow icing to set and harden.

Classic Vanilla Buttercream Frosting

INGREDIENTS

1 cup unsalted butter	1 teaspoon vanilla extract
6 to 8 cups confectioners' sugar	1 to 3 tablespoons whole milk or heavy cream

TOOLS

Measuring cups and spoons	Electric stand or hand mixer
Large mixing bowl	

Handstand Kitchen® Cookie Press & Frosting Set

- Spatula

INSTRUCTIONS

1. With electric mixer on medium, beat butter until smooth and creamy.
2. With mixer on low add 6 cups of sugar, milk and vanilla, mixing until light and fluffy.
3. Gradually add remaining 2 cups of sugar to reach a thicker consistency.

Handstand Kitchen®
Real Food Real Fun

Spring Fling Springtime Fun

COOKIE PRESS SET



RECIPES

Classic Butter Spritz Cookies

Makes about 7-8 dozen cookies
(Recipe may be cut in half)

INGREDIENTS

3 1/2 cups all-purpose flour	2 tablespoons whole milk
1 teaspoon baking powder	1/2 teaspoon vanilla extract
1 1/2 cups unsalted butter	1/2 teaspoon almond extract
1 cup granulated sugar	Sprinkles, colored sugars or icing, for decorating
1 large egg	

TOOLS

Measuring cups and spoons	Baking sheet
Mixing bowls	Oven mitt
Electric stand or hand mixer	Cooling rack

Handstand Kitchen® Cookie Press & Frosting Set

- Spatula
- Cookie press
- Decorating disc

INSTRUCTIONS

1. Preheat oven to 350°F.
2. In medium mixing bowl combine flour and baking powder.
3. In separate bowl with electric mixer on medium, beat together butter and sugar until fluffy. Add egg, milk, and the vanilla and almond extracts, mixing well.
4. Gradually add flour mixture to butter mixture and beat until combined.
5. Fill cookie press with cookie dough (see instructions, included).
6. Press out cookies onto ungreased baking sheet.
7. Bake 8 to 10 minutes or until light golden brown around edges. Allow cookies to cool 1 to 2 minutes before transferring to cooling rack.

Baker's Note: Do not refrigerate dough before baking. Change decorating discs to create different cookies shapes. Decorate cookies with sprinkles or colored sugars before placing in the oven. Ice cooled cookies with *Royal Icing* or *Classic Vanilla Buttercream Frosting* (see recipes, included).

Cream Cheese Spritz Cookies

Makes about 7-8 dozen cookies
(Recipe may be cut in half)

INGREDIENTS

2 1/2 cups all-purpose flour	1 large egg yolk
1/2 teaspoon salt	1 teaspoon vanilla extract
1 cup unsalted butter	1 teaspoon grated lemon zest
4 ounces cream cheese, softened	Sprinkles, colored sugars or icing, for decorating
1 cup granulated sugar	

TOOLS

Measuring cups and spoons	Baking sheet
Mixing bowls	Oven mitt
Electric stand or hand mixer	Cooling rack

Handstand Kitchen® Cookie Press & Frosting Set

- Spatula
- Cookie press
- Decorating disc

INSTRUCTIONS

1. Preheat oven to 350°F.
2. In medium mixing bowl combine flour and salt.
3. In separate bowl with electric mixer on medium, beat together butter and cream cheese.
4. Add sugar, egg yolk, vanilla and lemon zest, and beat for about 2 minutes, until dough is fluffy.
5. Fill cookie press with cookie dough (see instructions, included).
6. Press out cookies onto ungreased baking sheet.
7. Bake for 8 to 10 minutes or until light golden brown around the edges. Allow cookies to cool for 1 to 2 minutes before transferring to cooling rack.

Baker's Note: Do not refrigerate dough before baking. Change decorating discs to create different cookie shapes. Decorate cookies with sprinkles or colored sugars before placing in the oven. Decorate cooled cookies with *Royal Icing* or *Classic Vanilla Buttercream Frosting* (see recipes, included).

Chocolate Spritz Cookies

Makes about 7-8 dozen cookies
(Recipe may be cut in half)

INGREDIENTS

2 1/2 cups all-purpose flour	2/3 cup granulated sugar
2/3 cup cocoa powder	1/2 cup firmly packed light brown sugar
1/4 teaspoon baking powder	2 large eggs
1/4 teaspoon salt	1 teaspoon vanilla extract
1 cup unsalted butter	Dark or white candy melts, colored sprinkles, for decorating

TOOLS

Measuring cups and spoons	Baking sheet
Mixing bowls	Oven mitt
Electric stand or hand mixer	Cooling rack

Handstand Kitchen® Cookie Press & Frosting Set

- Spatula
- Cookie press
- Decorating disc

INSTRUCTIONS

1. Preheat oven to 350°F.
2. In medium mixing bowl combine flour, cocoa powder, baking powder and salt.
3. In separate bowl with electric mixer on medium, beat together butter and sugars until fluffy. Add eggs and vanilla and mix well.
4. Gradually add flour mixture to butter mixture, beating until combined.
5. Fill cookie press with cookie dough (see instructions, included).
6. Press out cookies onto ungreased baking sheet.
7. Bake 8 to 10 minutes or until set. Allow cookies to cool 1 to 2 minutes before transferring to cooling rack.

Baker's Note: Do not refrigerate dough before baking. Change decorating discs to create different cookie shapes. Decorate cooled cookies with candy melts and sprinkles.

Peanut Butter Spritz Cookies

Makes about 3-4 dozen cookies
(Recipe may be cut in half)

INGREDIENTS

1/2 cup unsalted butter	1/2 teaspoon vanilla extract
1/2 cup creamy peanut butter, or nut butter of choice	1 1/2 cups all-purpose flour
1/2 cup brown sugar	1/2 teaspoon baking soda
1/2 cup granulated sugar	1/2 teaspoon salt
1 large egg	Candy circles or chocolate discs, for decorating

TOOLS

Measuring cups and spoons	Baking sheet
Mixing bowls	Oven mitt
Electric stand or hand mixer	Cooling rack

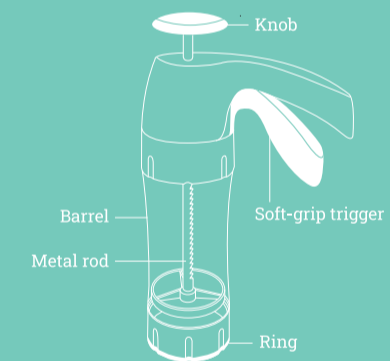
Handstand Kitchen® Cookie Press & Frosting Set

- Spatula
- Cookie press
- Decorating disc

INSTRUCTIONS

1. Preheat oven to 375°F.
2. In mixing bowl with electric mixer on medium, cream together butter and peanut butter. Gradually add sugars.
3. Add egg and vanilla.
4. Add flour, baking soda and salt to mixture and beat until combined.
5. Fill cookie press with cookie dough (see instructions, included).
6. Press out cookies onto ungreased cookie sheet.
7. Bake for 6 to 8 minutes or until light golden brown around edges. Allow cookies to cool 1 to 2 minutes before transferring to cooling rack.

Baker's Note: Do not refrigerate dough before baking. Change decorating discs to create different cookie shapes. Decorate with candy circles or chocolate discs.



Using the Handstand Kitchen® Cookie Press:

1. To fill the press, remove the bottom ring and place desired decorating disc into base of cookie press ring. Reattach ring with arrows aligned with the top knob and handle.
2. Remove handle and pull back metal rod using knob at top.
3. Using spatula, fill cookie press barrel with cookie dough.
4. Screw handle into place aligning arrows on the cookie press and handle.
5. Place cookie press firmly on cool cookie sheet. Squeeze, click and lift for the perfect cookie, every time!

Using the Frosting Connector with the Handstand Kitchen® Cookie Press:

1. To fill the press, remove the bottom ring and attach frosting connector with tip. Reattach ring with arrows aligned with top knob and handle.
2. Remove handle and pull back metal rod using knob at top.
3. Using spatula, fill cookie press barrel with frosting.
4. Screw handle into place aligning arrows on the cookie press and handle.
5. Squeeze handle to press out frosting.