

USER GUIDE

How to Prevent Cookie Dough from Sticking to the detailed Cookie Cutters made by Cookiecutz

1. Gather all of your ingredients for your cookie recipe.
2. Follow the directions for your recipe. After dough is prepared, set aside.
3. Ensure the dough is non-sticky. If you feel the dough is sticky, add all-purpose flour to make the dough as non-sticky as possible.
4. Grab some all-purpose flour and sprinkle some flour over your workspace. Usually 1/4th of a cup is enough, if you have a bigger recipe of dough, you will need more flour.
5. Roll out your favorite cookie dough on your workspace. (If you are having trouble with your dough sticking to your rolling pin, also rub rolling pin with some flour, enough to coat it)
6. Ensure your cookie dough on your workspace has the right height. This means not too thick and not too thin. Generally, 0.125" to 0.25" should work just great.
7. Next, ensure your cookie cutter is dry. Take your dry cutter and press it into all-purpose flour and shake it well.
8. Now, press cookie cutter firmly down onto the rolled-out cookie dough (ensure the pressure is on the sides and not in the center) and then gently shake the side and slowly lift up. The cookie cutter should come up off your cookie cut out with no problem.