



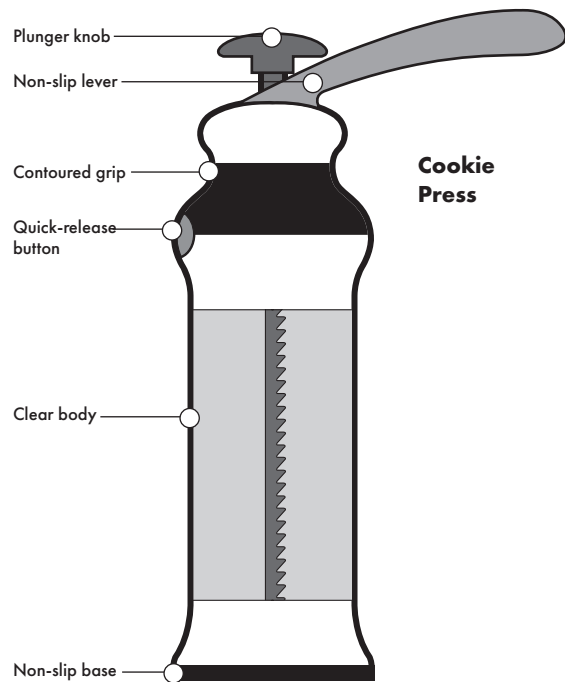
GOOD GRIPS®

Cookie Press

Instructions & Recipes



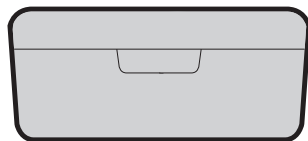
Meet Your Cookie Press



12 Stainless Steel Disks



Storage Case



Before You Begin

1 Put disk in place

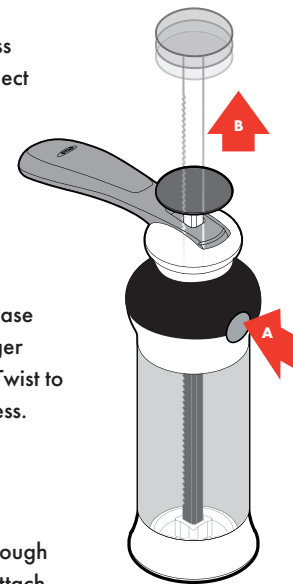
Twist base of Cookie Press to remove from body. Select desired cookie disk and place into base. Twist to replace base onto body.

2 Open Cookie Press

Press and hold quick-release button (A) and pull plunger knob (B) up completely. Twist to remove top of Cookie Press.

3 Add cookie dough

Add desired amount of dough to body, then twist to reattach top of Press.



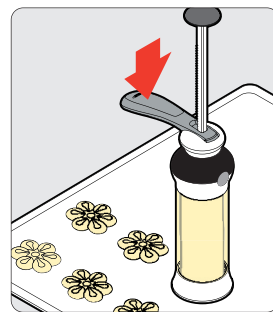
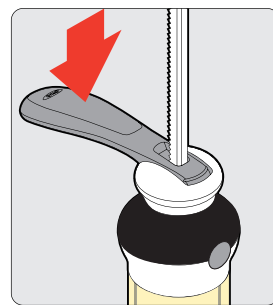
4 Prime the Press

Press the lever a few times until the first bit of dough is pressed out of the disk evenly. Wipe off excess dough.

5 Press cookies

Hold the Cookie Press flat against an ungreased baking sheet. Pump lever down once to release a cookie. Move Cookie Press and repeat until dough is gone.

6 Bake and enjoy!



Cream Cheese Spritz Cookies*

Yield: About 8 dozen cookies

Ingredients	Directions
1 cup (2 sticks) unsalted butter, cold, cubed	1. Preheat the oven to 350°F/ 177°C.
3 ounces brick cream cheese, softened	2. In a large mixing bowl, cream together cubed butter and cream cheese. Add sugar and egg yolk, beating until light and fluffy. Mix in vanilla.
1 cup sugar	3. In a separate bowl, mix together the flour, salt and cinnamon. Gradually add the flour mixture, beating until well incorporated.
1 egg yolk	4. Place dough in Cookie Press with desired disk. Press dough out onto an ungreased baking sheet.
1 teaspoon vanilla extract	5. Bake for 12 to 15 minutes or until the cookies are golden brown on the edges. Rotate baking sheet halfway through baking time.
2 ½ cups all-purpose flour	
¼ teaspoon salt	
½ teaspoon ground cinnamon	

*Recipe developed in the OXO Test Kitchen

Chocolate Shortbread Cookies*

Yield: About 12 dozen cookies

Ingredients	Directions
1 ½ cups (3 sticks) unsalted butter, at room temperature	1. Preheat the oven to 375°F/ 190°C.
1 cup sugar	2. In a large mixing bowl, cream together butter, sugar and salt. Beat until light and fluffy. Add vanilla and eggs one at a time, continuously beating.
½ teaspoon salt	3. Gradually add flour and cocoa powder, beating until well incorporated.
1 tablespoon vanilla extract	4. Place dough in Cookie Press with desired disk. Press dough out onto an ungreased baking sheet.
2 large eggs, at room temperature	5. Bake for 8 to 10 minutes. Rotate baking sheet halfway through baking time.
3 ½ cups all-purpose flour	
½ cup unsweetened cocoa powder	

*Recipe provided by longtime OXO friend, Fraya Berg

Butter Cookies*

Yield: About 12 dozen cookies

Ingredients	Directions
1 ½ cups (3 sticks) unsalted butter, at room temperature	1. Preheat the oven to 400°F/200°C.
1 cup sugar	2. In a large mixing bowl, cream together butter, sugar and salt. Beat until light and fluffy. Add vanilla and eggs one at a time, continuously beating.
½ teaspoon salt	3. Gradually add flour, beating until well incorporated.
2 large eggs, at room temperature	4. Place dough in Cookie Press with desired disk. Press dough out onto an ungreased baking sheet.
1 teaspoon vanilla extract	5. Bake for 8 to 10 minutes or until the cookies are golden brown on the edges. Rotate baking sheet halfway through baking time.
4 cups all-purpose flour	

Variations:

Butter Citrus Cookies: Substitute vanilla with 1 tablespoon of grated orange zest

Lemon Poppyseed Cookies: Substitute vanilla with 2 teaspoons of lemon extract, and add 2 tablespoons of poppyseeds

*Recipe provided by longtime OXO friend, Fraya Berg

Gingerbread Spritz Cookies*

Yield: About 10 dozen cookies

Ingredients	Directions
1 cup (2 sticks) unsalted butter, at room temperature	1. Preheat the oven to 375°F/190°C.
½ cup packed light brown sugar	2. In a large mixing bowl, cream together butter and sugar. Add molasses, vanilla and egg, continuously beating.
½ cup molasses	3. In a separate bowl, mix together the flour, salt, nutmeg, cinnamon, cloves and ginger. Gradually add the flour mixture, beating until well incorporated.
1 teaspoon vanilla extract	4. Refrigerate dough for 30 minutes.
1 large egg, at room temperature	5. Place refrigerated dough in Cookie Press with desired disk. Press dough out onto an ungreased baking sheet.
3 cups all-purpose flour	6. Bake for 5 to 7 minutes or until the cookies are lightly browned on the edges. Rotate baking sheet halfway through baking time.
¼ teaspoon salt	
½ teaspoon ground nutmeg	
1 ½ teaspoons ground cinnamon	
¼ teaspoon ground cloves	
2 ½ teaspoons ground ginger	

*Recipe developed in the OXO Test Kitchen

Helpful Tips

Use cold or room temperature ungreased baking sheet.
Wash baking sheet between batches.

Dough should be soft and at room temperature unless otherwise stated in recipe.

Not recommended for use with store-bought, refrigerated dough.

Use & Care

Body, base, and stainless steel disks are dishwasher safe

Lever/top and plunger are hand wash only

12 Stainless Steel Disks Included



SNOWFLAKE



WREATH



FLEUR-DE-LIS



HEART



TREE



BEAR



BUTTERCUP



SUNFLOWER



LEAF



SHELL



DAISY



BUTTERFLY

Additional seasonal disk sets available at www.oxo.com