

GoodBiscuit

User guide

1 - Introduction

When using the cookie press for the first time, be sure to clean each part thoroughly with hot water and detergent, and rinse well. To lift the plunger, turn the knob 180° and pull upwards.

2 - Basic Cookie Recipe

500g of flour
250g of sugar
250g of butter
A pinch of salt
2-3 oz of milk
3 egg yolks

Place the flour in a bowl and mix it with the sugar and a pinch of salt. Put the egg yolks in the center and mix. Add the previously melted butter in a double boiler and knead the dough by hand until it is smooth and uniform..

3 - How to Make the Biscuits

Unscrew the closing ring and lift the piston. Fill the entire cylinder with a portion of the prepared dough. Insert the desired shape into the closing ring. The raised part of the die should be facing downwards. Screw the closing ring onto the cylinder. Grease a baking sheet evenly. Choose the size of the cookie you want by turning. Turn the knob so that the lever jack meets the notches on the rod. Pump the lever several times until the dough comes out of the die holes. Remove this first dough if the sheet remains clean. Now place the machine on the cold, pre-greased cookie dough and lower the lever. Raise the lever and move the machine to make another cookie. Preheat the oven to about 180°C. Place the cookie sheet with the biscuit in the oven and bake for about 20 minutes. Important: always use an oven mitt to handle the trays! Remove the sheet from the oven and let it cool. Remove the cookies from the sheet and decorate them to your liking.

4 - Care and Maintenance of the Machine

After use, wash all parts of the machine you have used with hot water and dish soap. Caution! Never put the machine in the dishwasher.