

12 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

OXO SATISFACTION GUARANTEE

OXO guarantees everything we make!

If for any reason you are not satisfied with your OXO Good Grips Cookie Press, return it for replacement or refund.

For consumer service questions, please visit www.oxo.com or contact OXO Consumer Services at (800)545-4411. Customers outside of the U.S. can find their local distributor's contact information on the International Inquiries page at www.oxo.com



GOOD GRIPS®

COOKIE PRESS
WITH DISK STORAGE CASE



NON-SLIP,
SOFT GRIP



**SATISFACTION
GUARANTEED**

OXO is dedicated to providing innovative consumer products that make everyday living easier.

How do we do it?

We study people — lefties and righties, male and female, young and old — interacting with products and identify ways to make them better. Our “question everything” process and relentless attention to detail uncover the best solutions for slicing, peeling, whisking, baking, stirring, washing, scrubbing, dusting, storing and organizing.

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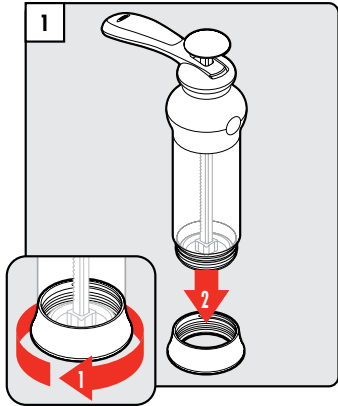
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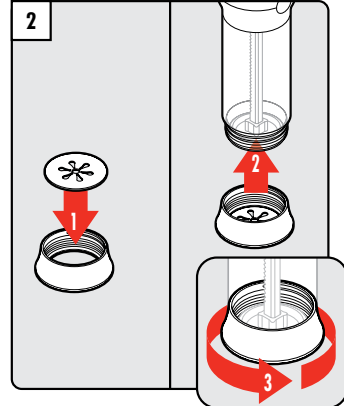
The OXO Good Grips Cookie Press provides batches of fun!

The large, comfortable lever won't strain your hand through dozens of cookies, and the non-slip base keeps the Press steady while dispensing dough. The top of the Press is contoured to provide a comfortable grip and the clear, cylindrical barrel shows how much dough is left. With 12 stainless steel cookie disks in different patterns included, you'll be prepared for any occasion!

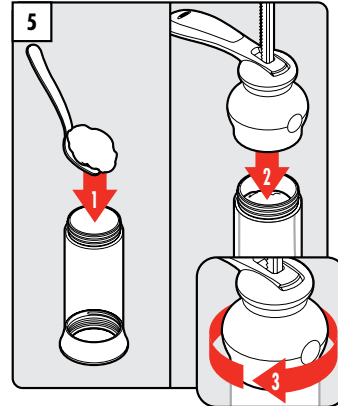




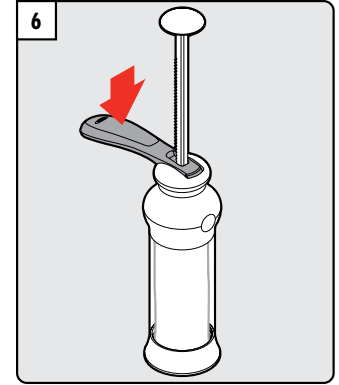
Twist to remove bottom ring of Cookie Press from barrel.



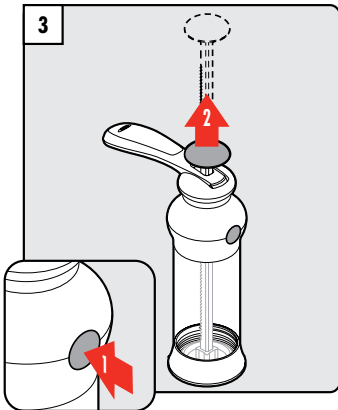
Insert desired cookie disk into bottom ring and reattach to barrel.



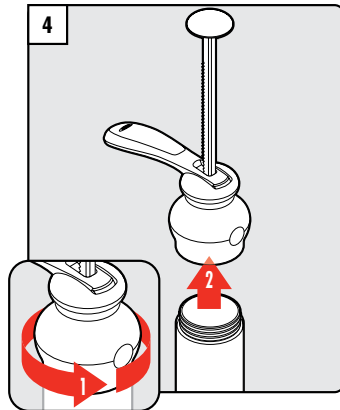
Load cookie dough into barrel and twist to reattach top of Cookie Press.



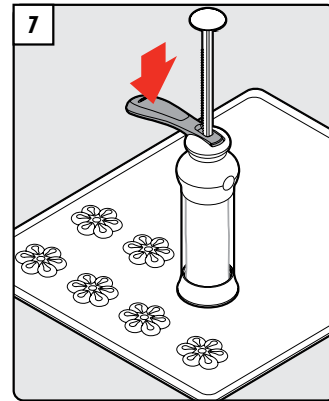
Prime the Cookie Press by pumping the lever until dough is being pressed out of the disk evenly. Wipe off excess dough.



Press and hold button on front of Cookie Press and pull plunger up completely.



Twist to remove top of Cookie Press from barrel.



Hold the Cookie Press flat against an ungreased baking sheet. Pump lever down once to release cookie. Move cookie press and repeat until barrel is empty.
NOTE: The first cookie may be uneven.

HELPFUL TIPS

Use ungreased cookie sheet and wash cookie sheet in between batches. Cookie sheet should be cold or room temperature.

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

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

USE & CARE

Barrel, bottom ring and stainless steel Disks are dishwasher safe

Top and plunger are hand wash only

RECIPES

As with all OXO products, we tested and retested the Cookie Press until we got it right. In the development of this product, the following four recipes were shared and loved by the OXO family, and now it is our pleasure to share them with you.

Cream Cheese Spritz Cookies *

Yield: About 8 dozen cookies

Ingredients

- 1 cup (2 sticks) unsalted butter, cold
- 3 ounces brick cream cheese, softened
- 1 cup sugar
- 1 egg yolk
- 1 teaspoon vanilla extract
- 2 ½ cups all-purpose flour
- ¼ teaspoon salt
- ½ teaspoon ground cinnamon

Directions

1. Preheat the oven to 350°F.
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.
3. In a separate bowl, mix together the flour, salt, and cinnamon. Gradually add the flour mixture, beating until well incorporated.
4. Place dough in cookie press with desired disk. Press dough out onto an ungreased baking sheet.
5. Bake for 12 to 15 minutes or until the cookies are golden brown on the edges. Rotate baking sheet halfway through baking time.

**Recipe developed in the OXO Test Kitchen*

Chocolate Shortbread Cookies *

Yield: About 12 dozen cookies

Ingredients

- 1 ½ cups (3 sticks) unsalted butter, at room temperature
- 1 cup sugar
- ½ teaspoon salt
- 1 tablespoon vanilla extract
- 2 large eggs, at room temperature
- 3 ½ cups all-purpose flour
- ½ cup unsweetened cocoa powder

Directions

1. Preheat the oven to 375°F.
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.
3. Gradually add flour and cocoa powder, beating until well incorporated.
4. Place dough in cookie press with desired disk. Press dough out onto an ungreased baking sheet.
5. Bake for 8 to 10 minutes or until the cookies are golden brown on the edges. Rotate baking sheet halfway through baking time.

**Recipe provided by longtime OXO friend, Fraya Berg*

RECIPES (CONTINUED)

Butter Cookies *

Yield: About 12 dozen cookies

Ingredients

- 1 ½ cups (3 sticks) unsalted butter, at room temperature
- 1 cup sugar
- ½ teaspoon salt
- 2 large eggs, at room temperature
- 1 teaspoon vanilla extract
- 4 cups all-purpose flour

Directions

1. Preheat the oven to 400°F.
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.
3. Gradually add flour, beating until well incorporated.
4. Place dough in cookie press with desired disk. Press dough out onto an ungreased baking sheet.
5. Bake for 8 to 10 minutes or until the cookies are golden brown on the edges. Rotate baking sheet halfway through baking time.

Variations:

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

For **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

- 1 cup (2 sticks) unsalted butter, at room temperature
- ½ cup packed light brown sugar
- ½ cup molasses
- 1 teaspoon vanilla extract
- 1 large egg, at room temperature
- 3 cups all-purpose flour
- ¼ teaspoon salt
- ½ teaspoon ground nutmeg
- 1 ½ teaspoons ground cinnamon
- ¼ teaspoon ground cloves
- 2 ½ teaspoons ground ginger

Directions:

1. Preheat the oven to 375°F.
2. In a large mixing bowl, cream together butter and sugar. Add molasses, vanilla and egg, continuously beating.
3. In a separate bowl, mix together the flour, salt, nutmeg, cinnamon, cloves and ginger. Gradually add the flour mixture, beating until well incorporated.
4. Refrigerate dough for 30 minutes.
5. Place refrigerated dough in Cookie Press with desired disk. Press dough out onto an ungreased baking sheet.
6. Bake for 5 to 7 minutes or until the cookies are lightly browned on the edges. Rotate baking sheet halfway through baking time.

*Recipe developed in the OXO Test Kitchen