

Fun Gun

Basic Decorating (6 decorating tips are stored in Fun Gun handle):



1. Attach desired decorating tip to cap and screw cap to cylinder. Insert filling.



2. Insert plunger.



3. Press thumb trigger and decorate. Operate the Fun Gun with one hand and guide the tip with the other, if necessary.

Hand position – generally, there are 2 basic positions for decorating:
The 90° angle (right angle to the decorating surface ↓) is ideal for designs like stars and flowers.
The 45° angle position (held at a slant to the decorating surface ↙) is ideal for designs such as ribbons and writing.
Have fun and experiment!

4. When finished decorating, all parts are easily disassembled and are dishwasher safe.

Multi-Color Decorating:



Produce decorations with the regular filling color in the center and different colors on the edges.

In a separate bowl, mix food coloring with a *small* amount of the desired filling. Press the colored filling into the two side wells of the cap. (Use one or two colors, as you like.) Attach a decorating tip to the cap and screw the cap onto the cylinder. Insert the rest of the filling into the cylinder. Proceed to decorate as described in steps 2 and 3 listed above.

Basic Tips (stored in Fun Gun handle):



Large Open Star Tip – creates stars, zigzags, shells, spirals, puffs, scrolls, ropes, loops and drop flower tips.



Small Open Star Tip – for the same decorations as created by the large open star, but the small tip pipes out more ridges.



Petal Tip – creates roses, violets, daisies, daffodils, ruffles, drapes and swags.



Round Tip – for writing, outlining, beads, dots, balls, stems, vines, flower centers, lattice & lace.



Ribbon Stripe Tip – the smooth side creates wide stripes and the serrated side creates ribbed wide stripes. Also for ribbons, bows and basket weaves.



Filler Tip – fill manicotti, cannoli, cream puffs, lady fingers and donuts.

One-Step Flower Decorating:

To create a daisy, fever few and zinnia:

Attach one of the 3 decorating nozzles listed below and follow the basic instructions for filling the Fun Gun. Hold the Fun Gun at a 90° angle, with the tip of the decorating nozzle touching the surface. Squeeze the thumb trigger steadily. (The icing will come out in a flower shape, creating the petals as you squeeze). When you are satisfied with the flower, maintain a small amount of pressure while lifting the Fun Gun and letting go of the trigger. A center decoration or center dot of icing will complete the daisy.

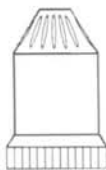
To create a buttercup, single carnation and double carnation:

Attach one of the 3 decorating nozzles listed below and follow the basic instructions for filling the Fun Gun. Hold the Fun Gun at a 90° angle, with the tip of the decorating nozzle touching the surface. For the buttercup, squeeze the thumb trigger and give a gentle twist. For the single carnation, give a longer twist. For the double carnation, squeeze the trigger for 1 second, give a short clockwise twist and then another short counterclockwise twist. Lift the Fun Gun and let go of the trigger.

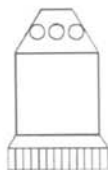
One-Step Flower Tips:



daisy



fever few



zinnia



buttercup



single carnation



double carnation

HUTZLER

Hutzler Manufacturing Co. Inc.
Canaan, CT 06018

Item No. 681

Buttercream Icing

1/2 cup solid vegetable shortening
1/2 cup butter or margarine *
1 tsp. clear vanilla extract
4 cups sifted confectioners sugar (approx. 1 lb.)
2 tbsps. milk **

Cream shortening and butter with electric mixer. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry. Add milk and beat at medium speed until light and fluffy. Keep icing covered with a damp cloth until ready to use. For best results, keep icing bowl in refrigerator when not in use. May be stored for 2 weeks in an airtight container. Rewhip before using. Yield: 3 cups

*For pure white icing and stiffer consistency, substitute butter or margarine for 1/2 tsp. butter extract .

**To thin icing, add 2 additional tbsps. milk or use 3-4 tbsps. light corn syrup per recipe.

Whipped Cream

1 tsp. unflavored gelatin
4 tps. cold water
1 cup heavy whipped cream, very cold
1/4 cup confectioners sugar
1/2 tsp. clear vanilla extract

Combine gelatin and cold water in small saucepan. Let stand until thick. Place over low heat, stirring constantly until gelatin dissolves. Immediately remove from heat and cool slightly. Whip cream, sugar, and vanilla until slightly thickened. While beating slowly, gradually add gelatin to whipped cream mixture. Whip at high speed until stiff.

Yield: 2 cups

Cakes iced with whipped cream must be stored in the refrigerator.

Hors d'Oeuvres / Main Courses – ideas & suggestions

Whipped cream cheese at room temperature may be used to decorate crackers and other appetizers. Use seasonings and colors as desired.

Mayonnaise may be thickened to spreading consistency by adding cream cheese.

Processed cheese spreads may be used in the Fun Gun. Try filling baked mushroom caps with cheese.

Make decorative deviled eggs by cutting hard-boiled eggs in half and taking out the yolks. Combine the yolks with mayonnaise or mustard and salt and pepper to your liking. Using the Fun Gun, refill the egg whites with the egg yolk mixture.

Twice-Baked potatoes are made easily by cutting a baked potato and scooping out the centers. Use this part to make your favorite mashed potato recipe. Using the Fun Gun, refill the baked potato skin with the mashed potato.

Fill manicotti with ricotta cheese.