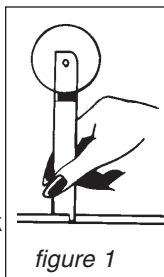


## part two: Roll 'Em for Christmas Cookie Roller



### How to Use the Cookie Roller

Make your favorite recipe for rolled cookies. Chill the dough before rolling. Lightly flour the board to prevent sticking. Using a rolling pin, roll out the dough until thickness corresponds with the measurement at the upper end of the handle. (see *figure 1*). After the dough has been rolled to approximately 6" wide, the surface of the dough and Cookie Roller should be lightly dusted with powdered sugar or flour. Repeat as necessary. Place the Cookie Roller 1/2" from the edge of rolled dough and roll it over the dough, pressing slightly. Do not push. Carefully pick up the cut cookies with a spatula and place on a greased baking sheet. The Cookie Roller handle can be removed for easy cleanup.



# Recipes for Cookie Roller

## OLD-FASHIONED SUGAR COOKIES

1 cup shortening	5 cups cake flour
1 cup sugar	2 teaspoons baking powder
2 eggs, beaten	1¼ teaspoons salt
2 teaspoons vanilla	1 teaspoon baking soda
1 cup sour cream	

Cream shortening and sugar. In a separate bowl, mix eggs, vanilla and sour cream. Stir together the flour, baking powder, salt and baking soda and alternately add with the liquid mixture to shortening and sugar mixture. Refrigerate. Roll out the dough and roll the cookie roller over the dough. Carefully transfer to greased baking sheet and bake.

*temperature: 375° F*

*baking time: 15 minutes*

*yield: approx. 100 cookies*

## CINNAMON COOKIES

1 cup butter	Decoration:
1/2 cup sugar	egg white
2 cups flour	cinnamon
1 egg yolk	sugar

Mix flour and sugar and cut in butter. Add the egg yolk and mix the dough together. Refrigerate for 1 hour. Roll out the dough and roll the cookie roller over the dough. Carefully transfer cookies to baking sheet. Lightly brush the shapes with lightly whipped egg white. Sprinkle the tops with a mixture of sugar and cinnamon. Bake.

*temperature: 325° F*

*baking time: 10-12 minutes*

*yield: 72 cookies*

# Recipes for Cookie Roller

## ULTIMATE BUTTER COOKIES

½ cup butter	½ teaspoon vanilla
¾ cup sugar	1 beaten egg
½ teaspoon baking soda	pinch salt
2 tablespoons milk	2½ cups flour

Cream butter and sugar, then beat in egg. Dissolve baking soda in the milk and add mixture to the creamed butter. Add vanilla, salt and flour. Mix well. If dough is too sticky, add a little more flour. Chill for 1 hour. Roll dough out on a floured cutting board and roll the cookie roller over the dough. Place on greased cookie sheet.

Cookies may be decorated with slivered almonds, hazelnuts or colored crystal sugar before baking. For shiny cookies, glaze with a mixture of egg yolk and water, sugar water or milk before baking.

*temperature: 350° F*

*baking time: 10 minutes or until slightly brown*

*yield: 24 cookies*

# Recipes for Cookie Roller

## WHOLE WHEAT GINGERBREAD COOKIES

1 cup butter or margarine	2 tablespoons orange juice
3 cups all-purpose flour	2 teaspoons cinnamon
1 cup whole wheat flour	1 teaspoon ground ginger
1 cup packed brown sugar	½ teaspoon baking soda
⅓ cup molasses	½ teaspoon ground cloves
1 egg	¼ teaspoon salt
1 tablespoon finely shredded orange peel	

Beat butter and add half of the all-purpose flour. Add all remaining ingredients except the remaining flour. Mix well until thoroughly combined. Mix in remaining flour. Chill for 1 hour. Roll out dough on a lightly floured surface. Roll the cookie roller over the dough. After baking on a ungreased cookie sheet, cool cookies and decorate with Creamy Lemon Icing (below).

*temperature: 375° F*

*baking time: 8-10 minutes*

*yield: 24 cookies*

## CREAMY LEMON ICING

¼ cup shortening	1 tablespoon lemon juice
¼ teaspoon vanilla	food coloring (optional)
1¼ cups powdered sugar	decorative candies (optional)

Beat shortening and vanilla until softened. Gradually beat in powdered sugar. Slowly add lemon juice until icing is of spreading consistency. If desired, stir in food coloring. Icing may be used as adhesive to attach decorative candies.

# Recipes for Cookie Roller

## LINZER COOKIES

3 sticks sweet butter	1 cup cornstarch
1¾ cups confectioners' sugar	1 cup finely grated walnuts
1 egg	½ cup raspberry preserves
2 cups flour, sifted	

Cream butter and 1 cup sugar, then beat in egg. Mix well until light and fluffy. Sift the flour and cornstarch together and add to creamed mixture. Add walnuts. Mix thoroughly. Refrigerate dough for 4 hours. Roll dough out on a floured cutting board and roll the cookie roller over the dough.

After baking, but while still warm, spread ¼ teaspoon of preserves on a cookie. Top with another cookie of the same shape to make a sandwich. Repeat until all cookies have been sandwiched. Finish by pressing the top and bottom of each cookie into the remaining powdered sugar to coat.

*temperature: 325° F*

*baking time: 10-15 minutes or until slightly brown*

*yield: 48 cookies*

# Fun for Kids

## HOLIDAY ORNAMENTS

1 cup butter	3¼ cups sifted flour
2 teaspoons vanilla extract	1 teaspoon baking powder
1¼ cups sugar	½ teaspoon salt
2 eggs	

Cream butter with vanilla. Gradually add sugar, beating until fluffy. Add eggs, one at a time, beating thoroughly. Mix flour, baking powder and salt. Slowly add to creamed mixture, mixing until blended. Refrigerate dough for 1 hour.

Roll out dough onto floured surface. Roll the cookie roller over the dough. Transfer to ungreased cookie sheet. Insert a 1-inch piece of straw or piece of macaroni into the top of each shape. Bake.

After baking, gently twist out the straw, leaving a hole for ribbon or cord to be pulled through after decorating. Prepare the icing (below) and decorate the cookies when cooled. After drying, they are ready to hang.

*temperature: 400° F*

*baking time: 6-8 minutes*

*yield: 60 cookies*

## ICING

1 cup confectioners' sugar	1 tablespoon milk or cream
½ teaspoon vanilla extract	food coloring

Combine sugar and vanilla. Blend in milk or cream until icing is an easily-spreadable consistency. Color with desired amount of food coloring.

*yield: approx. 1 cup*