



CORDLESS COOKIE PRESS

MODEL ROCKM2



OWNER'S MANUAL
& RECIPE GUIDE

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. To protect against risk of electrical shock, do not put cord, plugs, or appliance in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact Consumer Service for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter.
10. Do not let cord contact hot surface, including the stove.
11. Do not use an extension cord. Plug Battery Adaptor directly into an electric outlet.
12. Use only with the Battery Adaptor provided with the appliance. Do not attempt to use this Battery Adaptor with any other product. Likewise, do not attempt to charge this appliance with any other Battery Adaptor.
13. Do not incinerate this appliance even if it is severely damaged. The batteries can explode in a fire.
14. Keep hands, hair, clothing, as well as utensils away from moving parts and discs while processing to prevent the risk of severe injury to persons, or damage to the Cookie Press. Handle Discs and Tip carefully when removing, inserting or cleaning.
15. Be certain Tube and Tube Cover are securely locked in place before operating appliance. Do not attempt to remove the Tube or Cover while operating.
16. Before using, check that Tube has no presence of foreign objects.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

1. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. Do not leave this appliance unattended during use.
4. If this appliance begins to malfunction during use, immediately release the ON/OFF Button. The Cookie Press will stop when the ON/OFF Button is released. Unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
5. If this appliance fall or accidentally becomes immersed in water, unplug it immediately. **Do not reach into the water!** Do not use this appliance after it has fallen into or becomes immersed in water.
6. To reduce the risk of injury to persons or property, never use this appliance in an unstable position.
7. Do not use this appliance for other than its intended use.

Electric Power

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

Introduction

Congratulations on your purchase of the Rocco ROCKM2 Cordless Cookie Press. Cordless means effortless; ease of operation, maneuverability and newfound cookie baking freedom. No more rolling dough to change shapes! Simply change the disc and the batter for a dozen new designs and cookies. Push button operation means each and every cookie will be fashioned to perfection quickly and easily.

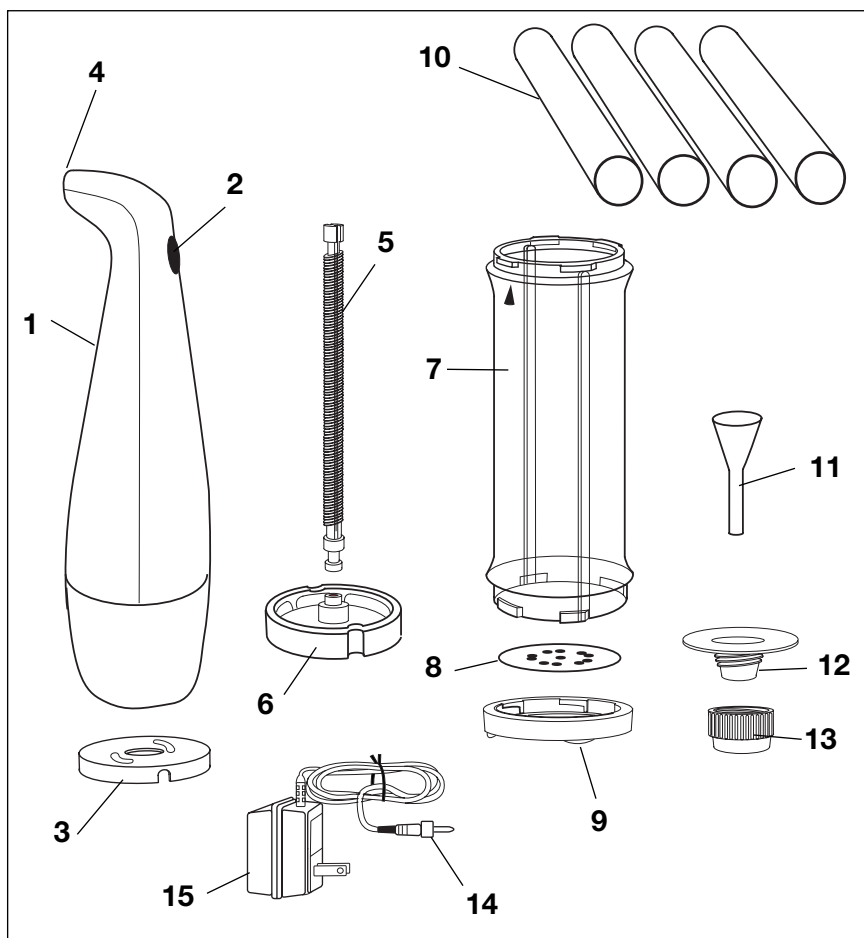
The Cordless Electric Cookie Press comes packed in its convenient Storage Box with Handle, complete with a wide selection of interchangeable Cookie Discs, one Filler Tip and four Cannoli Shell Forms.

Make bakery style cookies in your own home. Use the Filler Tip to fill cupcakes and pastries. Wrap dough around the Cannoli Shell Forms for frying. Create your own fresh, delicious filling to prepare professional looking and great-tasting cannoli for family and friends.

Before Using for the First Time

1. Carefully unpack the Cookie Press in its Storage Box. Slide the box to reveal the Cooking Press and all accessories conveniently packed inside.
2. After unpacking, wash Cookie Discs, Filler Tip, Filler Tip Adapter, Cannoli Shell Forms, Tube Cover, Tube, Cam Disc, Press Disc and Cam Shaft with warm, soapy water. Rinse and dry thoroughly.
3. **Never immerse the Motor Body, Plug, Battery Adaptor or Battery Adaptor Connector in water or any other liquid.**
4. Make sure the Battery Adaptor is unplugged and then wipe all surfaces with a slightly moistened, soft cloth and dry thoroughly.
5. Thoroughly dry all parts so that no water enters the Motor Body.

Getting to Know Your Rocco ROCKM2* Cordless Cookie Press

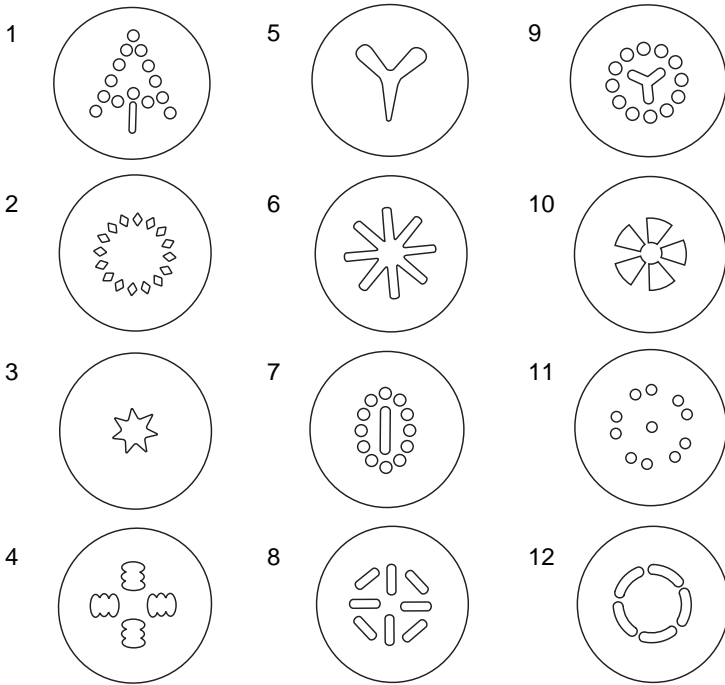


1. Motor Body
2. On/Off Button
3. Cam Disc (P/N 70701B)
4. Connector Inlet
5. Cam Shaft (P/N 70702B)
6. Press Disc (P/N 70703B)
7. Tube (P/N 70704)
8. Cookie Disc
9. Tube Cover (P/N 70706B)

10. Cannoli Shell Forms, 4
(P/N 71158, 1 piece)
11. Filler Tip, 10mm (P/N 71159)
12. Filler Tip Adaptor (P/N 70705B)
13. Filler Tip Cover (P/N 70707B)
14. Battery Adaptor Connector
15. Battery Adaptor (P/N 71171)

* Covers models: ROCKM2PL and
ROCKM2R

Cookie Press Discs

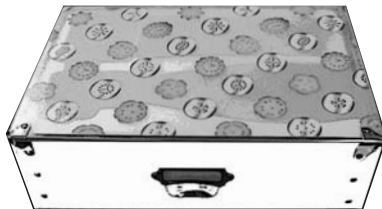


Cookie Discs Set (P/N 70708-SET)

Individual Discs:

(P/N 70708-1)
 (P/N 70708-2)
 (P/N 70708-3)
 (P/N 70708-4)
 (P/N 70708-5)
 (P/N 70708-6)

(P/N 70708-7)
 (P/N 70708-8)
 (P/N 70708-9)
 (P/N 70708-10)
 (P/N 70708-11)
 (P/N 70708-12)

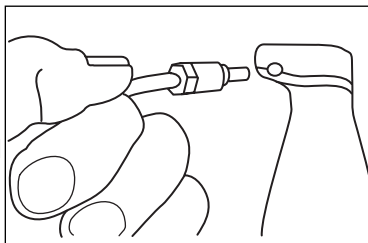


Storage Box (P/N 71172)

Recharging The Battery For Cordless Use

IMPORTANT: For the first use you must charge the unit for at least 24 hours to ensure that the batteries are fully charged.

1. The normal recharge time is 6 hours for a full charge. When fully charged, your Cookie Press can be used to prepare 10 to 15 Tubes full of cookie batter/filling.
2. To recharge, insert the Battery Adaptor Connector into the Connector Inlet located at the top backside of the Motor Body Handle. Then plug the Adaptor into a standard 120V AC outlet. Unplug Adaptor from unit and wall before cordless use.



Direct Drive By Adaptor For Corded Use

1. The unit can be used as direct-drive with the Adaptor supplied with the unit when the batteries are not charged. Use only the Adaptor (P/N 71171) supplied with this unit.
2. Insert the Battery Adaptor Connector into the Connector Inlet located at the top backside of the Motor Body Handle. Then plug the Adaptor into a standard 120V AC outlet for direct corded use.

Assembly Instructions

1. Unplug from outlet before assembly or disassembly of parts. Attach the Cam Shaft to the Press Disc by inserting the stem of the Shaft into the Press Disc's center hole. Press firmly. You will hear a click as the Shaft snaps in place. See Figure 1.

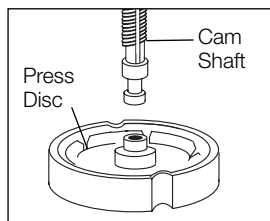


Figure 1

2. Align the Tabs on the Motor Body with the slots on the Cam Disc. Insert the Cam Disc into the Motor Body. Using the two Grips on the Cam Disc, turn slightly clockwise until the Disc clicks into position. See Figure 2.

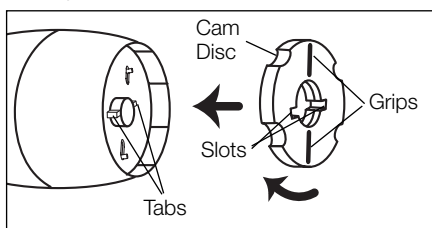


Figure 2

3. Fit the Shaft all the way inside the unit, the outside contours of the two Discs will line up. See Figure 3.

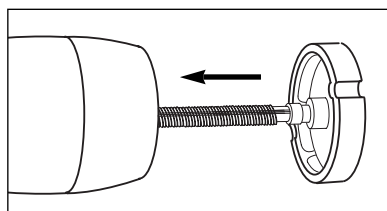


Figure 3

NOTE: Turn Cam Disc one click counter clockwise if Shaft is difficult to insert into Motor Body.

4. Select a Disc and place it inside the Tube Cover. Then place the Tube into the Tube Cover, turning clockwise until locked. See Figure 4.

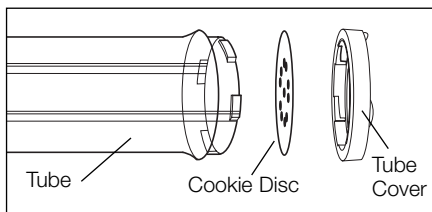


Figure 4

5. If Filler Tip is to be used, fit the Tip over the Filler Tip Adapter and secure it with the Filler Tip Cover. Place the Filler Tip Assembly inside the Tube Cover. Then place the Tube into the Tube Cover, turning clockwise until locked. See Figure 5.

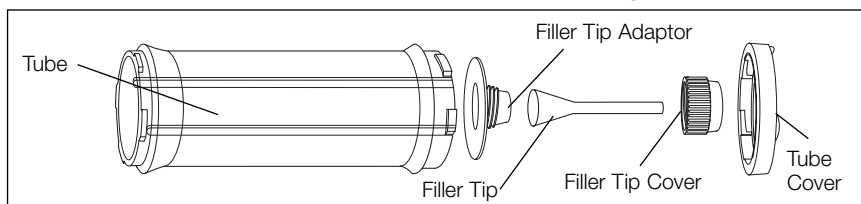


Figure 5

6. With a spoon or spatula, load freshly prepared cookie dough/filling into the top of the tube.

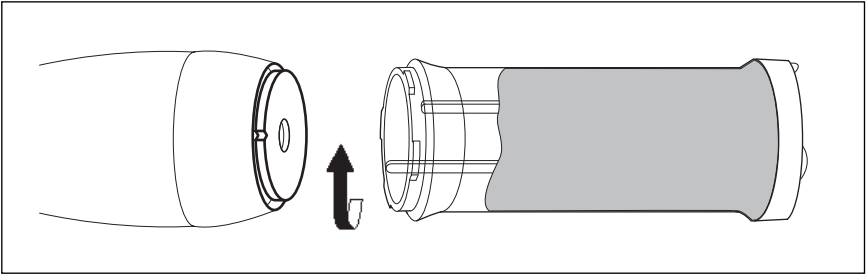


Figure 6

NOTE: To ensure proper operation, do not fill the Tube past the MAX Fill Line. DO NOT OVERFILL!

7. Look inside the Tube to see the ridges extending from top to bottom. These ridges align with the outside contours of the 2 Discs. Grasp Tube firmly and turn clockwise until the Tube locks into position. See Figure 6.
8. Your Cookie Press is now fully assembled and ready for use.

Instructions for Making Cookies

The proper consistency of cookie dough is very important. If the dough is too stiff, it won't release from the Cookie Press. If the dough is too soft or sticky, chill in the refrigerator for 15 minutes. For best results, use the recipes in this booklet until you get a feel for the proper consistency of the dough. **We do not recommend using store-bought refrigerated cookie doughs.**

1. Your Cookie Press may be used either cordless or corded. When fully charged, your Cordless Cookie Press can be used to prepare 10 to 15 Tubes full of cookie batter/filling.
2. For unlimited use, or if the battery is not charged, you may prefer to use the Cookie Press corded. Follow the instructions outlined in the "DIRECT-DRIVE BY ADAPTOR for corded use" section of this Owner's Manual.
3. Stand the Cookie Press upright and press against the surface of the cookie sheet. See Figure 7. The Cookie Press has been specially designed for thumb operation. Thumb operation provides better balance for placing the cookie shapes on the cookie sheets.
4. When the Tube is filled with cookie dough and the ON/OFF Button is pressed the Press Disc pushes downward, forcing the dough through the Disc or Tip to form an attractive cookie or decoration.
5. Holding the Cookie Press in position against the cookie sheet, press and hold the ON/OFF Button until the air pockets have been removed and the dough starts to emerge from the openings in the Cookie Disc.
6. Press each cookie for 2 seconds and note the result.

NOTE: The time to press each cookie will be based on the desired thickness and shape of your cookie and the dough you are using.

- 7 Release the ON/OFF Button and quickly step to the next position on the cookie sheet. Refer to Figure 8.

NOTE: It may be necessary to experiment with varying times and pressures until the desired cookie thickness is achieved.

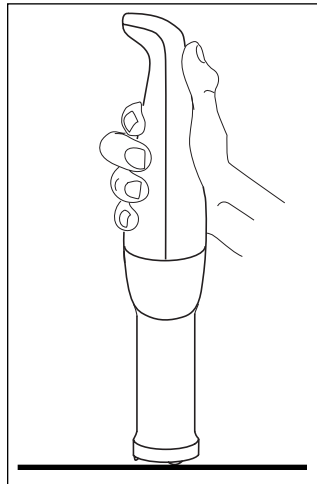


Figure 7

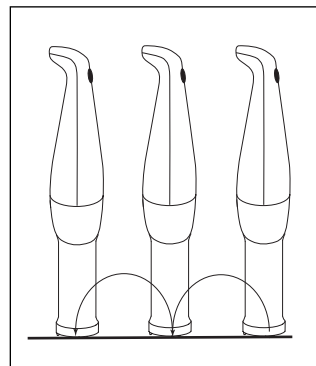


Figure 8

Refilling the Cookie Press

1. The see-through Tube allows you to check the remaining dough/batter. If you are using the Adaptor, direct-drive Cookie Press, and refilling become necessary, first unplug the Adaptor from the wall outlet and then remove the Battery Adaptor Connector from the Handle of the Motor Body.
2. Hold the Tube pointing down with one hand and turn the Tube Cover counterclockwise. This will unlock the Tube Cover and the Cookie Disc or Tip. Remove the Disc or Tip Assembly and set all parts aside.
3. Hold the Handle of the Motor Body with one hand. With the other hand, turn the Tube counterclockwise until the Tube is free from the Motor Body.
4. Remove the Tube from the Motor Body. Pull the Cam Shaft with Press Disc out of the Motor Body. Rinse and dry thoroughly.

CAUTION: Avoid any contact of any liquid with the inside of the Motor Body.

5. Because of dough build-up, sometimes it may be necessary to clean the Cam Disc before refilling the Cookie Press. First remove the Cam Disc from the Motor Body. Using the 2 grips on the Cam Disc, firmly turn the Disc counterclockwise until it lifts out easily.
6. Clean the Cam Disc with soapy water, rinse and dry thoroughly.

NOTE: Clean and thoroughly dry all parts. Avoid any contact with any liquid and the inside of the Motor Body.

7. Assemble the Cam Disc, Cam Shaft, and Press Disc onto Cookie Press Motor Body, following the Assembly Instructions.
8. Reattach the Cookie Disc or Tip Assembly and securely lock into place with the Tube Cover.
9. Fill the Tube with freshly prepared cookie dough up to the MAX Fill line.

NOTE: To ensure proper operation, do not fill the Tube past the MAX Fill line. DO NOT OVERFILL!

10. Attach the Tube to the Motor Body. Grasp the Tube firmly and turn clockwise until the Tube is locked into position. See Figure 6.
11. Your Cookie Press is now fully assembled and ready for use.

Hints For Best Results

IMPORTANT: For the first use you must charge the unit for at least 24 hours to ensure that the batteries are fully charged.

- Allow 6 hours to fully charge the Cookie Press Battery. When fully charged, your Cookie Press can be used to prepare 10 to 15 Tubes full of cookie batter/filling.
- We do not recommend using store-bought refrigerated cookie doughs.
- Avoid greased or non-stick cookie sheets, as they will not hold the shape of the cookie as well.
- When a recipe calls for butter and margarine, both must be used. Do not substitute one with the other.
- Dough should be pliable enough to easily emerge from the Disc and stick on the cookie sheet.
- If dough is too soft or sticky, refrigerate for 15 minutes, or beat in a small amount of flour. If the dough is too stiff, mix in the yolk of one egg.
- Once dough has been loaded, use it immediately.
- Cookie dough that has been refrigerated overnight will be too stiff and will not work properly.
- Some doughs and discs work better when you move faster, and some when you move slower. After some practice, with rhythm and timing, the shapes will improve.
- Use Discs with cookie dough for the preparation of cookies.
- The amount of cookies per batch will vary with each recipe, with the Cookie Disc used and the thickness of the cookies.
- When using a recipe that calls for finely grated ingredients, use a Cookie Disc with large holes. We recommended using Cookie Discs 3, 4, 5 and 10 to prevent the Disc from becoming clogged with cookie dough.

User Maintenance Instructions

This Cordless Cookie Press requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

CAUTION: Do not immerse Motor Body, Adaptor Cord, or Adaptor Plug in water or any other liquid.

Cleaning

To keep your Cookie Press operating properly, we recommend cleaning after each recipe.

1. If you are using the Adaptor to drive the Cookie Press, first unplug the Adaptor from the wall outlet and then remove the Battery Adaptor Connector from the Handle of the Motor Body.
2. Hold the Tube pointing down with one hand and turn the Tube Cover counterclockwise. This will unlock the Tube Cover and the Cookie Disc or Tip. Remove the Disc or Tip Assembly and set all parts aside.
3. Hold the Handle of the Motor Body with one hand. With the other hand, turn the Tube counterclockwise until the Tube is free from the Motor Body.
4. Remove the Tube from the Motor Body. Pull the Cam Shaft with Press Disc out of the Motor Body. Rinse and dry thoroughly.

CAUTION: Avoid any contact of any liquid with the inside of Motor Body.

5. Remove the Cam Disc from the Motor Body. Using the two grips on the Cam Disc, firmly turn the Disc counterclockwise until the Disc lifts out easily.
6. Clean the Cam Disc with soapy water. Rinse and dry thoroughly.
7. Wash the Cookie Discs, Filler Tip, Filler Tip Adapter, Cannoli Shell Forms, Tube Cover, Tube, Cam Disc, Press Disc and Cam Shaft immediately after each use in warm soapy water. Rinse and dry thoroughly. **DO NOT WASH IN THE DISHWASHER.**
8. The Filler Tip and Cookie Discs are made of Stainless Steel and should be cleaned with a soft cloth or sponge. Dry immediately after cleaning to avoid spotting. Do not put Discs or Tip into dishwasher, as they will discolor.
9. Wipe the exterior of the Motor Body with a soft, damp cloth. Dry thoroughly.
10. Do not use steel wool, scouring pads, or abrasive cleansers as they will damage the finish.
11. As the Filler Tip and Cookie Discs get older, they may darken in color. This is normal and in no way interferes with the use of the product.
12. A stiff brush will aid in cleaning the inside of the Tube and Filler Tip.

User Maintenance Instructions (Cont.)

Storage

1. Clean the Cookie Press as instructed above.
2. When the unit is not in use, be sure to leave the Adaptor unplugged.
3. Store the Cookie Press and parts in its Storage Box in a clean, dry location.



Recycling NI-CAD Batteries

This product contains nickel cadmium rechargeable batteries. Batteries must be recycled or disposed of properly.

This Cordless Cookie Press is equipped with long lasting, Rechargeable Nickel Cadmium Batteries. To protect the environment, they should be removed at the end of the batteries' life for safe disposal in accordance with your local and state requirements.

To recycle your nickel-cadmium batteries, follow the directions provided below. Please DO NOT put the main unit or batteries in the trash. Use the collection system provided in your community.

Contact your local battery recycling center.

Batteries should be removed ONLY WHEN UNIT IS TO BE DISCARDED.

Make sure Cookie Press Adaptor is unplugged before dismantling for battery removal.

To Remove The Batteries

Remove the 2 screws on the bottom of main unit. Remove the Bottom Cover to expose a protective plate. Remove the 2 screws on the bottom of exposed plate. Remove plate. The 2 halves of the Cookie Press Handle should snap apart to expose a mounting bar that holds the batteries in place. Remove 2 screws of the mounting bar. Remove 2 Ni-Cad Batteries. Dispose of batteries according to local regulations.

Recipes

Almond Spritz Cookies

1/2 cup butter, softened
1/2 cup margarine, softened
3/4 cup granulated sugar
1 egg
1 teaspoon almond extract
2 1/4 cups all-purpose flour
1/2 teaspoon baking powder
dash of salt

1. Preheat oven to 375°F.
2. Use an electric mixer to cream the butter and margarine together until fluffy. Gradually beat in the sugar.
3. Add the egg and almond extract; mix well.
4. Sift the flour, baking powder and salt together. Add half of the flour mixture to the butter mixture and blend until smooth. Repeat with the rest of the flour mixture.
5. Select Cookie Disc 3, 7 or any other and fill the Tube with dough. Form the cookies on ungreased cookie sheets.
6. Bake for 10 to 12 minutes. Remove from cookie sheets and cool on wire racks.

Makes 4 to 5 dozen

Recipes (Cont.)



This recipe has been specially created by the Rocco Kitchen for this appliance.

Anise Pine Nut Cookies

1/2 cup unsalted butter, softened
1/4 cup vegetable shortening
1/3 cup Confectioner's powdered sugar
1/4 cup granulated sugar
1 teaspoon vanilla
1 cup plus 2 tablespoons all-purpose flour
1/2 teaspoon salt
1/4 teaspoon baking powder
1/2 teaspoon ground anise seed
1 cup pine nuts; lightly toasted, divided

1. Preheat oven to 375°F.
2. Use an electric mixer to cream together the butter, shortening and the sugars until the mixture is light and fluffy. Add the vanilla and set aside.
3. In another bowl, whisk together the flour, salt, baking powder, and ground anise seed. Add to the butter mixture and blend together.
4. Using a food processor, finely chop 1/2 cup of the cooled pine nuts. Add to the cookie dough and mix well.
5. Select Cookie Disc 10 or any other and fill the Tube with dough. Form the cookies on ungreased cookie sheets.
6. Top each cookie with 4 to 5 of the remaining whole pine nuts.
7. Bake 5 to 7 minutes. Remove from cookie sheets and cool on wire racks.

Makes 4 1/2 to 5 1/2 dozen

Butterscotch Meringue Kisses

2 egg whites
1/8 teaspoon cream of tartar
1/8 teaspoon salt
1/2 cup granulated sugar
1/3 cup crushed butterscotch candy pieces

1. Preheat oven to 225°F.
2. Beat the egg whites with the cream of tartar and salt in a a mixing bowl until soft peaks form.
3. Add the sugar gradually, beating for 5 minutes or until stiff and glossy peaks form.
4. Add Filler Tip and fill the Tube with filling.
5. Dispense in a vertical motion creating small mounds on Cookie sheets covered with parchment paper.
6. Sprinkle with crushed candy pieces.
7. Bake for 1 1/2 hours. Turn off the oven and open the oven door.
8. Let stand in the oven until completely cool. Remove from cookie sheet and store in an air tight container.

Makes 18 to 24 meringue kisses

Recipes (Cont.)



This recipe has been specially created by the Rocco Kitchen for this appliance.

Cannoli Shells

2 1/2 cups all-purpose flour
2/3 cup shortening
1 large egg
3 ounces white wine
3 tablespoons granulated sugar
pinch salt
1 large egg white, beaten

1. Preheat Deep Fryer cooking oil to 350°F to fry cannoli shells.
2. In a medium bowl, using an electric mixer, combine flour and shortening.
3. Add one egg, wine, sugar and salt mixing until a loose dough ball is formed.
4. Roll dough flat until 1/4 inch thick.
5. Cut into 3 inch squares.
6. Wrap a square around a Cannoli Shell Form with opposite corners slightly overlapping. Seal by brushing egg white glaze between corners and press together. Brush additional egg white glaze on outside of cannoli dough.
7. Fry each cannoli shell for 2 to 3 minutes or until golden brown. Remove from heat and cool slightly before removing from form.
8. Repeat for remaining cannoli shells. Allow to cool thoroughly before filling.

NOTE: If shells are filled too far in advance, they will become soggy.

Makes 12 to 14 cannolis



This recipe has been specially created by the Rocco Kitchen for this appliance.

Cannoli Filling

1 pound ricotta cheese
1 1/2 teaspoons vanilla
1 cup Confectioner's powdered sugar
1/4 teaspoon fresh squeezed lemon juice
semi-sweet chocolate chips

1. Place ricotta cheese into a strainer or colander and drain off excess liquid in refrigerator over-night.
2. Use an electric mixer to cream the ricotta cheese, vanilla, Confectioner's powdered sugar and lemon juice together.
3. Add the Filler Tip and fill the Tube with filling. Fill the cooled cannoli shells right before serving.
4. Cover filling on each end of cannoli with chocolate chips and serve.

Makes 12 to 14 cannolis

Recipes (Cont.)



This recipe has been specially created by the Rocco Kitchen for this appliance.

Mocha Cannoli Shells

2 cups all-purpose flour, sifted
1 large egg
1 large egg yolk
1 tablespoon olive oil
1/4 lemon, rind only-grated
1/8 teaspoon ground cinnamon
1 1/2 teaspoons instant coffee granules
2 tablespoons granulated sugar
1/4 to 1/3 cup Sauterne or white wine of your choice
2 large egg yolks, beaten

1. Combine the flour, egg, first measure of egg yolk, oil, lemon rind, cinnamon, coffee and the sugar.
2. Mix ingredients with your hands, adding just enough of the Sauterne to hold the ingredients together and form a dough.
3. Turn out onto a floured board and knead until smooth and elastic.
4. Cover and chill for several hours.
5. Preheat deep fryer cooking oil to 350°F to fry cannoli shells.
6. Roll dough flat until 1/4 inch thick.
7. Cut into 3 inch squares.
8. Wrap a square around a Cannoli Shell Form with opposite corners slightly overlapping. Seal by brushing egg yolk glaze between corners and press together. Brush additional egg yolk glaze on outside of cannoli dough.
9. Preheat Deep Fryer cooking oil to 350°F. Fry each cannoli shell for 2 to 3 minutes or until golden brown. Remove from heat and cool slightly before removing from form.
10. Repeat for remaining cannoli shells. Allow to cool thoroughly before filling.

Note: If shells are filled too far in advance, they will become soggy.

Makes 12 to 14

Cheesecake Cups

2 (3 ounce) packages cream cheese, softened

3 tablespoons granulated sugar

1 teaspoon flour

1 egg

1/2 teaspoon vanilla

2 teaspoons lemon juice

30 Athens® Precooked Mini Fillo Shells

1 (15 ounce) can cherry pie filling

1. Preheat oven to 325°F.
2. Use an electric mixer to beat the cream cheese, sugar and flour together. Add the egg, vanilla, and lemon juice; mix well. Chill in refrigerator for 1 hour.
3. Add Filler Tip and fill the Tube with chilled filling.
4. Place fillo shells on a baking sheet and carefully fill each with filling. Top with a cherry.
5. Bake for 12 to 15 minutes. Let cool 10 minutes and serve.

Makes 15 desserts

Recipes (Cont.)

Chocolate Kiss Cookies

1/2 cup butter, softened
1 cup granulated sugar
1 egg
2 tablespoons milk
2 cups cake flour
1/4 teaspoon salt
1/2 cup milk chocolate chips, melted and cooled
colored sugar crystals or
Confectioner's powdered sugar

1. Preheat oven to 375°F.
2. Use an electric mixer to cream the butter until fluffy. Gradually beat in the sugar.
3. Add egg and milk and mix well.
4. Sift the cake flour and salt together. Add half of the flour mixture to the butter mixture and blend until smooth. Repeat with the rest of the flour mixture.
5. Mix in the cooled chocolate.
6. Select Cookie Disc 9 or any other and fill the Tube with dough. Form the cookies on ungreased cookie sheets.
7. Bake for 8 to 10 minutes. Remove from cookie sheets and cool on wire racks. Decorate with colored sugar crystals or dust with Confectioner's powdered sugar.

Makes 5 to 6 dozen



This recipe has been specially created by the Rocco Kitchen for this appliance.

Cream Cheese Spritz Cookies

1/2 cup butter, softened
1 (3-ounce) package cream cheese, softened
1/3 cup granulated sugar
1 egg yolk
1 1/2 teaspoons orange extract
1 1/2 cups all-purpose flour
1/2 teaspoon salt

1. Preheat oven to 375°F.
2. Use an electric mixer to cream together the butter and cream cheese until soft. Gradually add the sugar and mix until light and fluffy.
3. Add egg yolk and orange extract; mix well.
4. Add flour and salt and mix only until combined.
5. Select Cookie Disc 3 or any other and fill the Tube with dough. Form the cookies on ungreased cookie sheets.
6. Bake 8 to 10 minutes. Remove from cookie sheets and cool on wire racks.

Makes 3 1/2 to 4 1/2 dozen

Recipes (Cont.)

Filled Cupcakes

24 baked cupcakes

1 (10 or 12 ounce jar) Smuckers® Simply 100% Fruit, chilled for 2 hours or

1 (12 ounce) container Betty Crocker® Cake frosting

1. Attach Filler Tip and fill the Tube with Simply Fruit or frosting.
2. Insert tip of Filler Tip through the top down to the center of the cupcake.
3. Press the button and count to 2. The cupcake will expand in size and the filling is extruded into the center of the cupcake. Leave the Filler tip in the cupcake for 15 seconds and then slowly remove excess filling on top of cupcake as you remove.
4. Sprinkle with Confectioner's powdered sugar before serving.

Makes 24 cupcakes

Gingersnap Cookies

1/2 cup butter, softened

1/4 cup margarine, softened

3/4 cup brown sugar

3/4 cup molasses

1 egg

4 cups all-purpose flour

1/4 teaspoon salt

1 1/2 teaspoons baking soda

2 1/2 teaspoons allspice

1. Preheat oven to 375°F.
2. Use an electric mixer to cream the butter and margarine until fluffy. Gradually beat in the brown sugar.
3. Add molasses and egg and mix well.
4. Sift the flour, baking soda, salt and allspice together. Add half of the flour mixture to the butter mixture and beat until smooth. Repeat with the rest of the flour mixture.
5. Select Cookie Disc 6 or any other and fill the Tube with dough. Form the cookies on ungreased cookie sheets.
6. Bake 10 to 12 minutes. Remove from cookie sheets and cool on wire racks.

Makes 8 to 9 dozen

Holiday Butter Cookies

1/2 cup butter, softened
1/2 cup margarine, softened
3/4 cup granulated sugar
1 egg
food coloring
2 1/4 cups all-purpose flour
1/4 teaspoon baking powder
1/8 teaspoon salt
1 teaspoon almond extract
colored sugar crystals

1. Preheat oven to 375°F.
2. Use an electric mixer to cream the butter and margarine together until fluffy. Gradually beat in the sugar.
3. Add egg and a few drops of food coloring (red for Valentines Day, green for Christmas trees) and mix well.
4. Sift the flour, baking powder and salt together. Add half of the flour mixture to the butter mixture and blend until smooth. Repeat with the rest of the flour mixture.
5. Select any Cookie Disc and fill the Tube with dough. Select Cookie Disc 5 for Valentines Day, or 1 for trees, or any other. Form the cookies on ungreased cookie sheets. Decorate with colored sugar crystals.
6. Bake for 10 to 12 minutes. Remove from cookie sheets and cool on wire racks.

Makes 6 to 7 dozen

Recipes (Cont.)

Lemon Drop Cookies

1/2 cup butter, softened
1/2 cup margarine, softened
1/2 cup granulated sugar
1/2 cup brown sugar
1 egg
1 tablespoon lemon juice
1 teaspoon finely grated lemon rind
2 1/2 cups all-purpose flour
1/4 teaspoon baking soda
1 teaspoon salt
Confectioner's powdered sugar

1. Preheat oven to 375°F.
2. Use an electric mixer to cream the butter and margarine together until fluffy. Gradually beat in the white and brown sugar.
3. Add egg, lemon juice and lemon rind, mix well.
4. Sift the flour, baking soda and salt together. Add half of the flour mixture to the butter mixture and beat until smooth. Repeat with the rest of the flour mixture.
5. Select Cookie Disc 4 or any other and fill the Tube with dough. Form the cookies on ungreased cookie sheets.
6. Bake for 10 to 12 minutes. Remove from cookie sheets and cool on wire racks. Dust with Confectioner's powdered sugar.

Makes 6 to 7 dozen

NOTE: When using a recipe that calls for finely grated ingredients, use a Cookie Disc with large holes. We recommended using Cookie Discs 3, 4, and 10 to prevent the Disc from becoming clogged with cookie dough.

Orange Crisp Cookies

1/2 cup butter, softened
1/2 cup margarine, softened
1/2 cup granulated sugar
1/2 cup brown sugar
1 teaspoon orange extract
1 egg
1 teaspoon finely grated orange rind
2 1/2 cups all-purpose flour
1/4 teaspoon salt
1/4 teaspoon baking soda

1. Preheat oven to 375°F.
2. Use an electric mixer to cream the butter and margarine until fluffy. Gradually beat in the white sugar, brown sugar and orange extract.
3. Add egg, orange rind and mix well.
4. Sift the flour, salt and baking soda together. Add half of the flour mixture to the butter mixture and beat until smooth. Repeat with the rest of the flour mixture.
5. Select Cookie Disc 10 or any other and fill the Tube with dough. Form the cookies on ungreased cookie sheets.
6. Bake 10 to 12 minutes. Remove from cookie sheets and cool on wire racks.

Makes 8 to 9 dozen

NOTE: When using a recipe that calls for finely grated ingredients, use a Cookie Disc with large holes. We recommended using Cookie Discs 3, 4, and 10 to prevent the Disc from becoming clogged with cookie dough.

Recipes (Cont.)

Snowflake Cookies

1/2 cup butter, softened
1/2 cup margarine, softened
1 (3 ounce) package cream cheese, softened
1 cup granulated sugar
1 egg yolk
1 1/2 teaspoons coconut extract
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon cinnamon
Confectioner's powdered sugar

1. Preheat oven to 375°F.
2. Use an electric mixer to cream the butter and margarine until fluffy. Gradually beat in the cream cheese and sugar.
3. Add egg yolk, coconut extract and mix well.
4. Sift the flour, baking soda, salt and cinnamon together. Add half of the flour mixture to the butter mixture and beat until smooth. Repeat with the rest of the flour mixture.
5. Select Cookie Disc 2, 6, 8, 10 or any other and fill the Tube with dough. Form the cookies on ungreased cookie sheets. Dust with Confectioner's powdered sugar.
6. Bake 10 to 12 minutes. Remove from cookie sheets and cool on wire racks.

Makes 7 to 8 dozen

Strawberries with Cream Cheese Filling

1 (8 ounce) package cream cheese, softened

1/3 cup granulated sugar

1/4 cup lemon juice

1 1/2 tablespoons fresh lemon zest

14 to 16 large strawberries

1. Wash strawberries, and cut the top open, core center leaving part of the fruit intact.
2. Use an electric mixer to cream the cream cheese, sugar, and lemon juice and lemon zest until fluffy.
3. Add the Filler Tip and fill the Tube with filling.
4. Squeeze cream cheese filling into each strawberry.
5. Sprinkle with Confectioner's powdered sugar and chill until ready to serve.

Makes 14 to 16 large strawberries

Recipes (Cont.)

Cheese Crackers

1 cup butter, softened
2 cups all-purpose flour
1 teaspoon garlic powder
2 teaspoons sesame seeds
1/4 teaspoon cayenne pepper
dash salt
dash pepper
1 pound sharp white Cheddar cheese, grated

1. Preheat oven to 350°F.
2. Use an electric mixer to cream the butter until fluffy. Gradually add the flour, garlic powder, sesame seeds, cayenne pepper, salt and pepper mixing until well blended.
3. Add the cheese and mix well.
4. Select Cookie Disc 10 and fill the Tube with dough. Form the crackers on ungreased cookie sheets.
5. Bake 12 to 15 minutes or until golden brown.

Makes 9 to 10 dozen crackers

Deviled Eggs

12 hard boiled eggs, shelled
1/2 cup mayonnaise
1 teaspoon prepared mustard
1 teaspoon vinegar
salt to taste
pepper to taste
paprika (optional) to taste

1. Halve hard boiled eggs lengthwise and remove yolks.
2. Place yolks in a bowl and mash with a fork.
3. Add mayonnaise, mustard and vinegar and mix thoroughly until smooth.
4. Salt and pepper to taste.
5. Add Filler Tip and fill the Tube with egg yolk mixture.
6. Fill the egg white halves with filling and sprinkle with paprika.
7. Chill until ready to serve.

Makes 24 halves

Three Cheese Stuffed Manicotti

Sauce

- 1 clove garlic, minced
- 1/4 cup chopped onion
- 1 tablespoon olive oil
- 1 (16 1/2 ounce) can chopped tomatoes
- 1 (8 ounce) can tomato sauce
- 1 teaspoon granulated sugar
- 1 1/2 teaspoons dried Italian seasoning

Filling

- 8 manicotti shells
- 2 eggs, beaten
- 2 cups shredded mozzarella cheese
- 1 1/2 cups ricotta cheese
- 1/2 cup grated Parmesan cheese
- 1/4 cup snipped fresh parsley
- 1/2 teaspoon dried Italian seasoning
- 1/8 teaspoon pepper

1. Cook the manicotti according to package directions. Drain and rinse shells in cold water.
2. To make the sauce, cook the onion and garlic in hot olive oil until tender. Add undrained tomatoes, tomato sauce, sugar and dried Italian seasoning. Bring to a boil, reduce heat. Simmer uncovered for 20 to 25 minutes, or until thick. Remove from heat.
3. For the filling, stir together the eggs, half of the mozzarella cheese, ricotta cheese, Parmesan cheese, parsley, dried Italian seasoning, and pepper.
4. Add the Filler Tip and fill the Tube with filling. Fill manicotti shells.
5. Pour half of the sauce mixture into a 2-quart rectangular baking dish. Arrange stuffed manicotti in the baking dish. Pour remaining sauce over shells. Sprinkle remaining mozzarella cheese on top.
6. Manicotti may be covered and chilled in the refrigerator for up to 24 hours or bake in a 350°F oven for 35 to 40 minutes, or until heated through.

Makes 8 stuffed manicotti



Thank you for purchasing my Rocco ROCKM2 Cookie Press. I have incorporated electrics in my line that I feel will save you time, solve a cooking hassle, and of course . . . make your cooking even more fun! While you may know me from the restaurant world, these products are designed for your kitchen and mine. So, go ahead . . . unleash . . . your inner chef!

What is your inner chef? No, it's not some guy with a big white toque lurking in your kitchen closet – it's that style of cooking out there that has your name written all over it – your flavor favorites; your preference for specific ingredients; those dishes you enjoy cooking more than others; your family recipes; your ancestry; your culture; and so on. Add some of mine. Cook in hours or in five minutes!

It's all in you.

GRAB THE GOOD LIFE!

A stylized, handwritten signature of Rocco DiSpirito in a dark, bold font.

Rocco DiSpirito