

Cookie Press Dough

Recipe By *Judy Perl*



Cooking and Prep:  30
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Serves:  12

Contains:   

Preference: Parve

Difficulty: Medium

Diet: Vegetarian, Pescetarian

Ingredients (8)

Main ingredients

- 5 pounds flour
- 4 cups sugar
- 6 tablespoons **Gefen Vanilla Sugar**
- 1 and 1/2 pounds shortening (Crisco or palm oil)
- 12 extra-large eggs
- 1 cup orange juice
- 1/8 cup lemon juice
- 4 teaspoons **Haddar Baking Powder**

Start Cooking

Prepare the Dough

The complete recipe will work in a Bosch. If using a Kitchenaid or other small mixer, it must be divided.

1. Add half the flour to the bowl of a stand mixer fitted with a dough hook. Add the remaining ingredients and mix until well combined. Add the remaining flour in increments.
2. To use the dough with a cookie press, shape dough into logs the width of the shaft, and insert into the press, fitting with the disc of your choice. It might take a little practice to get a consistent rhythm when pressing the cookies, but once you do, the results are pretty cookies at the touch of a button.

Cookie Press Tips

- Use only cookie press recipes. The dough needs to be soft and of a certain consistency. There are plenty of recipes available. Avoid putting large, chunky ingredients into the dough, like chocolate chips or raisins.
- Make sure the baking sheet is ungreased. The dough must adhere well to the baking sheet. You could also avoid using parchment paper. It's best to work straight on a baking sheet.
- Get the air out. When filling the shaft, press the dough down to pack it in, bringing the dough as close as possible to the disc or tip.
- Hold press flat and straight up on baking sheet. Avoid tilting when pressing cookies.
- Don't overload cookie. Even if the cookie looks like there is a lot of space within the pattern (such as flower petals), don't worry that there is not enough dough. They will bake into full, delicate cookies. If you press too much for each cookie, they will just come out looking round after baking.
- Practice! Your first cookies won't look as nice – keep trying. Scrape the batter off the sheet and throw it back in the bowl. Once you get the rhythm down, you won't look back.
- Wait a moment before lifting. After pressing a cookie, give it a second before lifting the press and moving onto the next cookie.
- Space evenly. Your cookies will grow while baking – so don't press them too close together. They don't need as much space as other cookies – about one and a half inches will do.
- Allow cookies to cool. After baking, cookies must cool completely before being removed from the sheet. Use a very thin metal spatula.