

## 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](http://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](http://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](http://www.oxo.com)



# GOOD GRIPS®

**COOKIE PRESS**  
WITH DISK STORAGE CASE



STAINLESS  
12  
STEEL DISKS

NON-SLIP,  
SOFT GRIP

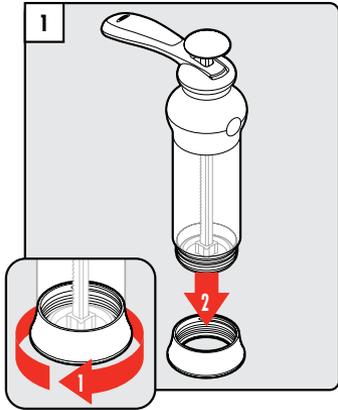
BPA

**SATISFACTION  
GUARANTEED**

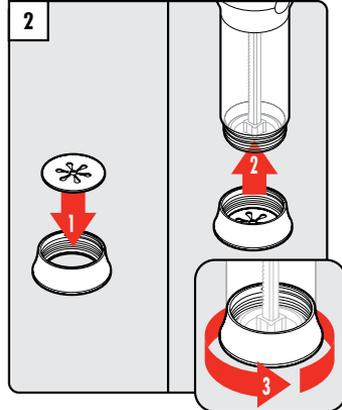
The OXO Good Grips Cookie Press provides batches of fun!

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!

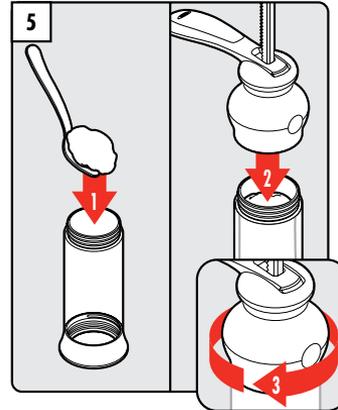




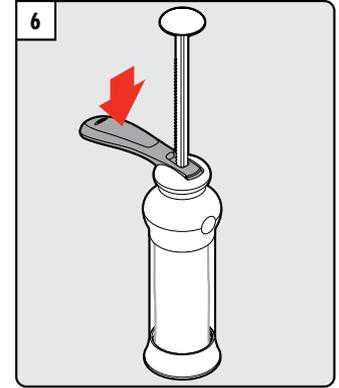
Twist to remove bottom ring of Cookie Press from barrel.



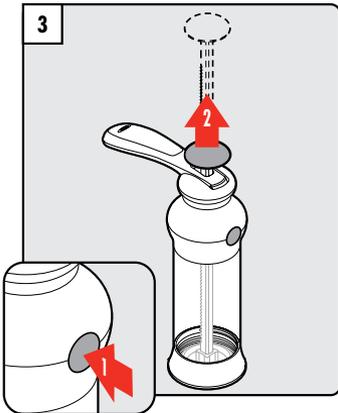
Insert desired cookie disk into bottom ring and reattach to barrel.



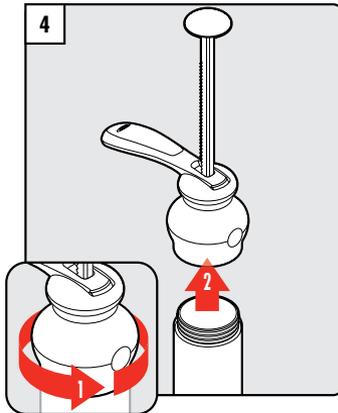
Load cookie dough into barrel and twist to reattach top of Cookie Press.



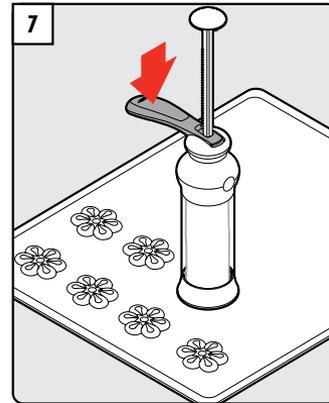
Prime the Cookie Press by pumping the lever until dough is being pressed out of the disk evenly. Wipe off excess dough.



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