CARE Instructions:

CLEANING:

Lightly clean with a toothbrush and water. This will remove any remaining dust from the finishing process. Allow the cookie mold to fully dry before using it.

First, remove any loose dough, flour, etc. with a dry soft toothbrush. Remove remaining flour/dough with a soft toothbrush by gently brushing the mold grooves in a circular motion. A bit of gentle hand dish soap and water works well. Never leave wood molds to soak or put them in the dishwasher. Dry face down on a cooling rack or clean kitchen towel. Dry completely before storing.

If you store your molds for a long time (for example, if you only use them once a year), you can gently rub a drop or two of cutting board oil into them before putting them away for extended storage. Also virgin olive oil or walnut oil can be used however never use vegetable/sunflower oil as they will eventually turn rancid.

SHAPING:

You can form cookies in 2 ways:

DRY. Sprinkle the cookie mold with flour. Dust a piece of dough with flour so that it is not sticky.

WET. Grease the inner surface of the cookie mold with olive oil.

Roll out a piece of dough of the desired weight, choose a dry or wet method of shaping. Press the dough into the mold carefully patting on its surface, so that the pattern cut on the board is completely repeated on the cookie you are making. Roll a rolling pin to smooth the inner side of the cookie dough in the mold. Remove excesses of dough with a knife.

TAKING OUT OR KNOCKING OUT:

Move the cookie edges away from the board, it will be easier to take it out. Turn the board over and pry the cookie edge lightly to take it out of the mold. Let it slide on a baking sheet covered with parchment under gravity.

OR

You should hit a small cookie board with the top edge against the table, so the cookie will instantly be knocked out. Be careful not to damage the table.

It may be difficult to knock out if the dough is too soft OR if the mold surface and dough were not sufficiently dusted with flour (for dry shaping) or poorly greased (for oil shaping).

Check out our other resources information at bit.ly/RTcookie