



PASTRY *made*
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WOODEN EMBOSSED ROLLING PINS

*Enjoy recipes that you will certainly love and
works best with our pins!*



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PUMPKIN SPICE SUGAR COOKIES

Everywhere you look, something is flavoured pumpkin spice Think about how great your kitchen smells when you make normal sugar cookies. Now add it with a pumpkin spice twist!



INGREDIENTS

- 1 cup butter (**two sticks or 227 g**), softened.
- 1/2 cup (**200 g**) granulated sugar.
- 1/3 cup (**35 g**) powdered sugar.
- 1 egg.
- 1 tsp (**4.9 ml**) vanilla.
- 2 ¾ (**192 g**) cup all-purpose flour, spooned and levelled.
- 1 tsp (**2.64 g**) cinnamon.
- 1/2 tsp salt (**3 g**).
- 1/2 tsp ground ginger (**0.88 g**).
- 1/2 tsp nutmeg (**5 g**).
- 1/4 tsp cloves (**0.55 g**).
- pinch of allspice.

INSTRUCTIONS

- 1.** In a large bowl, cream together butter and sugar until light and fluffy. Mix in egg and vanilla until combined.
- 2.** Add flour and spices to the bowl and mix together until the flour is just incorporated.
- 3.** Form into a ball and place on a sheet of plastic wrap. Wrap up and form into a disc. Place in the fridge or freezer for at least 1 hour.
- 4.** When ready to bake, preheat oven to 350 degrees. Prepare baking sheets by laying a sheet of parchment on the surface.
- 5.** Roll out dough with a normal rolling pin to 1/4 inch (0.65 cm) thick then followed by the Pastrymade pin and cut out in desired shape. Place on baking sheet 1 inch apart and bake for 12 to 15 minutes, or until barely brown around the edges.
- 6.** Let cool for 5 minutes on the baking sheet and then transfer to a cooling rack.

Note: Substitute spices with 2 tsp (3.78 g) of your favourite pumpkin spice



SUGAR-FREE SUGAR COOKIES

You can have the best of both worlds - enjoy sweets but also be healthy.

Case on point: sugar-free sugar cookies. Featuring all natural sweeteners (agave syrup and Stevia) in these cookies that give them their classic sweetness without the sugar rush.

INGREDIENTS

- 1/2 cup unsalted butter (113 g), softened.
- 1/4 cup agave (87.5 g).
- 1 tsp stevia powder (0.03 g).
- 1 large egg.
- 1/2 tsp vanilla extract (2.5 ml).
- 1/4 tsp almond extract (1.05 g).
- 1 cup whole wheat pastry flour (120 g)
- 1 cup all-purpose flour (4 1/4 ounces or 120 grams).
- 1/2 tsp salt (3 g).

INSTRUCTIONS

1. In a large bowl, cream together butter, agave, and stevia for about 1 minute. Add in egg, vanilla, and almond extract and mix together for another 20 to 30 seconds.
2. In a separate bowl, whisk together flours and salt to get rid of any lumps. Slowly add flour to the butter mixture in two or three batches, mixing in between until the dough forms a soft, slightly sticky ball of dough.
3. Wrap the dough in plastic wrap and place in the fridge for at least an hour to chill.
4. When ready to roll out the dough, preheat oven to 350 degrees. Line a baking sheet with parchment paper.



INSTRUCTIONS

- 5.** Lay a piece of parchment down on a work surface. Lightly flour the parchment and place the dough on top, flattening with both hands.
- 6.** Sprinkle a bit of flour on top of the dough and lay a second piece of parchment on top.
- 7.** Roll out the dough with normal pin between the parchment sheets to a 1/4 inch thick.
- 8.** When using the **Pastrymade** pin, use even force and slowly roll the pin into the dough.
- 9.** Cut out into desired shapes. Place cut cookies onto the baking sheet 1 inch apart.
- 10.** Bake for 12 to 15 minutes, until the edges are lightly brown. Let cool for 5 minutes.



GINGERBREAD SABLÉ COOKIES

Have hours of fun rolling out the dough with the Kids size PastryMade pin! Kids absolutely love these cookies and devour a whole batch within the space of just a few days.

INGREDIENTS

- 175g (1 ½ stick) unsalted butter, softened.
- 4 tablespoons (50 g) light muscovado sugar (or light brown sugar).
- 2 egg yolks.
- 300g (2 cups) plain flour (all-purpose flour).
- 2 teaspoons (3.52 g) ground ginger.
- ½ teaspoon (5.28 g) ground cinnamon.
- ¼ teaspoon (0.59 g) freshly grated nutmeg.
- ¼ teaspoon (0.51 g) ground allspice.
- 2 tablespoons (29.57 ml) cold water.

INSTRUCTIONS

1. Place the butter and sugar into the bowl of a stand mixer.
2. Using the flat paddle attachment, cream the butter and sugar until light and fluffy.
3. Add the egg yolks.
4. Measure the flour and spices into a bowl.
5. Add a few tablespoons of the flour mixture at a time to the butter and sugar, and incorporate on slow speed.
6. Once all of the dry ingredients have been added, add a bit of the cold water (you may not need all of it) and mix until everything comes together into a soft ball.





INSTRUCTIONS

7. Place the dough between two sheets of baking paper and roll until the mixture is about 5mm thick.
8. Place the rolled out dough in the fridge to chill for at least 30 minutes.
9. Preheat the oven to 180°C (350°F) (without fan).
10. Roll carefully and firmly with the **Pastrymade** Pin. Cut out shapes from the dough and transfer them to a baking sheet lined with baking paper.
11. Bake the cookies for about 12 minutes, or until they are lightly golden.
12. Let the cookies rest on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.

EMBOSSED LINZER COOKIES

These wonderful soft and tender almond butter cookies will compliment any afternoon tea. The subtle nutty flavor comes from the ground almond flour in the dough. The fruit fillings are enhanced by lemon zest.

INGREDIENTS

- 3/4 cup (170 g or 1 ½ stick) unsalted butter.
- 1/2 cup (100 g) sugar.
- 1 large egg yolk.
- 1 teaspoon (4.9 ml) vanilla.
- 1 cup (130 g) all-purpose flour.
- 3/4 (72 g) cup almond flour.
- ¼ (1.25 g) teaspoon salt.
- Jam for filling (we used raspberry, apricot and marionberry).

INSTRUCTIONS

1. To make the dough, beat the butter, sugar, and zest until light and fluffy. Scrape the sides of the bowl as needed.
2. Add the yolk and vanilla. Beat until combined.
3. Whisk together the flour, almond flour, and salt. Add the flour mixture to the egg mixture and mix until just combined. Be careful not to overbeat.
4. Dust the surface of your counter and rolling pin with flour and roll out half of the dough to a thickness of approximately 3/8 inch to 1/2 inch. (If your dough is too soft to work with, refrigerate it 15-30 minutes.





INSTRUCTIONS

5. Dust the surface of your dough and oil your **Pastrymade** pin. Roll the pin into the dough just far enough down to show the pattern. Cut out the cookie using a smaller cookie cutter, cut out the center of your image for the jam window.

6. Place your cookies on a cookie sheet lined with parchment paper. Gather the scrap dough, roll out again and continue making cookies with impressions until you have used 1/2 your dough.

7. Chill your cookie sheet full of molded cookies for at least 1/2 hour in the fridge.

8. Take one cookie sheet out of the fridge and immediately place it in the center rack of a preheated 350 degree F (177 C) oven. Bake your cookies about 8-10 minutes, depending on the size of the cookies. Let cookies cool for 5-10 minutes on the pan, then transfer to a rack to cool completely.

9. To fill the cookies. Place the cookies with the image flat side up and spoon 1/2 teaspoon jam into the center, spreading it slightly. Top with a cookie that has the impression.

EMBOSSED LEMON SHORTBREAD COOKIES

This light and refreshing lemon cookies are quick and easy to make with an embossed rolling pin and sprinkles. Serve them up with freshly made lemon curd and ice cream for a perfect dessert.

INGREDIENTS

- 200g ($\frac{3}{4}$ cup + 2 tbsp or 1.76 sticks) butter softened.
- 130g (1 cup) powdered sugar or coconut sugar, powdered in blender.
- 1 medium egg.
- zest of 1 lemon.
- 1/2 tsp pure lemon extract.
- 400g (3 $\frac{1}{2}$ cups) all-purpose flour or Einkorn all-purpose or whole grain flour.
- 1/4 cup pastel blend jimmies / sprinkles.

INSTRUCTIONS

1. Whip butter until smooth
2. Add in powdered sugar until well combined
3. Mix in egg, lemon zest and lemon extract
4. Add flour just until combined
5. Add 1/4 cup coloured jimmies and gently and quickly knead in with hands
6. Wrap soft dough in plastic wrap and chill in fridge for 1 hour
7. Quickly roll out half the dough at a time on a floured surface with a smooth rolling pin to slight $\frac{1}{4}$ " (0.63cm) thickness. Roll in long narrow shape to fit the width of your embossing roller.



8. Roll once with an oiled Pastrymade pin, pressing firmly, and rolling slowly.
9. Cut out shapes and transfer to a baking sheet and pop into the fridge for 30 minutes or freezer for 10 min before baking.
10. Bake at 375 degrees for 5 to 7 minutes

CHOCOLATE SPRINGERLE COOKIE

Who can say no to chocolates? Dive in to Chocolate Springerle Cookies made with PastryMade Rolling Pins

Springerle is a type of German biscuit with an embossed design made by pressing a mold onto rolled dough and allowing the impression to dry before baking. They are white, anise-flavored cookies, made from a simple egg-flour-sugar dough.

INGREDIENTS

- 3 cups (384 g) all-purpose flour.
- ½ cup (40 g) cocoa.
- 1 teaspoon (4 g) baking powder.
- ½ teaspoon (2.5 g) salt.
- 1 cup butter (2 sticks or 225 g).
- 1 ½ cup sugar (200 g).
- 2 large eggs.
- 1 teaspoon (5 ml) vanilla extract.

INSTRUCTIONS

1. Line a cookie sheet with parchment paper.
2. Mix together flour, cocoa, baking powder and salt.
3. In a separate bowl, cream together butter and sugar. Beat in eggs and vanilla.

4. Mix in flour mixture one fourth at a time.

5. Wrap dough in plastic wrap and refrigerate 1-2 hours.

6. Using Pastrymade pins, roll out dough with plain rolling pin to about ¼ inch thick. Make sure the top is floured and use engraved rolling pin to imprint the design on the dough. The final thickness should be about 1/8 inch thick. Use cookie cutters or pastry cutter to cut out cookies.

7. Bake at 375°F (190 C) for 10-15 minutes. Cool on wire racks.

8. Makes about 8 dozen 2½ inch (6.35 cm) diameter cookies.

HELPFUL TIP:

- It's best to work with dough that is still cold and a bit firm. If your dough is room temperature and it will stick to the rolling pin
- Freezing the cookies before baking helps hold the embossed pattern (For 10-15 mins)

GRANDMA'S EASY APPLE PIE

Our grandmas always said "A slice of Apple pie will make you feel better." Indeed, they were right about it. Here is an Apple pie recipe with a touch of PastryMade pin.



INGREDIENTS

- 1/2 cup (100 g) sugar.
- 1/2 cup (85 g) packed brown sugar.
- 3 tablespoons (27 g) all-purpose flour.
- 1 teaspoon (2.64 g) ground cinnamon.
- 1/4 teaspoon (0.44 g) ground ginger.
- 1/4 teaspoon (0.59 g) ground nutmeg.
- 6 to 7 cups (8 medium-sized apples) thinly sliced peeled tart apples.
- 1 tablespoon lemon juice (16 ml).
- Pastry for double-crust pie (9 inches or 23 cm).
- 1 tablespoon butter (14.2 g).
- 1 large egg white.
- Additional sugar.

INSTRUCTIONS

1. In a small bowl, combine the sugars, flour and spices; set aside. In a large bowl, toss apples with lemon juice. Add sugar mixture; toss to coat.
2. Line a 9-in. pie plate with bottom crust; trim even with edge. Fill with apple mixture; dot with butter.
3. For the remaining crust, use the Pastrymade Rolling Pin before fit top of pie; place over filling. Trim, seal and flute edges. Cut slits in crust.
4. Beat egg white until foamy; brush over crust. Sprinkle with sugar. Cover edges loosely with foil.
5. Bake at 375° (190 C) for 25 minutes. Remove foil and bake until crust is golden brown and filling is bubbly, 20-25 minutes longer. Cool on a wire rack.

OREO INSPIRED EMBOSSED COOKIES

Homemade Oreos, as it turns out, are the perfect bake sale treat, their crispy texture is still great days later and they keep quite well at room temperature. They'd also be great cookies for holiday care packages or cookie swaps for similar reasons. Try making them with different flavored fillings!

INGREDIENTS

For Cookies:

- 1 stick (1/2 cup) unsalted butter, at room temperature.
- 1/2 cup (100 g) granulated sugar.
- 3 tablespoons golden syrup or light corn syrup.
- 1/2 teaspoon (3 g) baking soda.
- 1/4 teaspoon kosher salt (6 g) or 1/8 teaspoon fine table salt (0.71 g).
- 1/4 teaspoon coconut extract (optional).
- 1 1/4 cups all-purpose flour.
- 1/3 cup plus 1 tablespoon Dutch-process cocoa powder.

For Filling:

- 1 1/2 sticks (3/4 cup) unsalted butter
- 1 teaspoon vanilla extract (or, for creme de menthe flavor, replace with 4-5 drops of flavoring oil and food coloring as desired)



For Filling:

- 1/8 teaspoon kosher salt or pinch fine sea salt
- 2 cups (250 g) organic powdered sugar, sifted

INSTRUCTIONS

1. Combine butter, sugar, golden syrup, baking soda, salt, and coconut extract (if using) in a large mixing bowl or the bowl of a stand mixer fitted with the paddle attachment. Mix on low speed to moisten, then increase to medium speed and beat until light and fluffy, about 5 minutes, scraping down the sides of the bowl as needed.
2. In a separate bowl, sift together flour and cocoa powder. With the mixer on low speed, slowly sprinkle in dry ingredients until it forms a stiff dough. Knead against the sides of the bowl to form into a smooth ball, then divide in half and flatten into discs. Use immediately or wrap tightly in plastic wrap and refrigerate for up to 1 week; soften to room temperature before using.
3. Preheat oven to 350 degrees F (180 C). Line baking sheet with parchment paper or a silicone baking mat.
4. On a lightly floured (or cocoa-dusted) surface, roll out one disc of dough to 1/4-inch thick. Generously dust with cocoa or flour and pass the PastryMade rolling pin over dough, thinning it to 1/8-inch (or roll to 1/8-inch with a plain rolling pin). Brush away excess cocoa.
5. Cut out rounds using a 1 1/2-inch round fluted cutter. Using an offset spatula, gently transfer rounds to prepared baking sheet, leaving 1/4-inch of space between them. Gather, knead, and re-roll scraps. Repeat with remaining dough.
6. Bake until firm and dry, 12 to 15 minutes. Cool completely on baking sheets. Turn half of the wafers upside down so they are ready for filling.
7. For filling, melt butter in a saucepan over medium-low heat. Bring to a simmer, stirring occasionally. The simmering butter will hiss and pop. If butter starts to brown, reduce heat to low. Continue stirring until the butter falls silent; strain through a fine mesh sieve into the bowl of a stand mixer.
8. Add vanilla and salt, followed by sifted powdered sugar. Mix on low speed to moisten, then increase to medium until creamy and soft, about 5 minutes. Transfer to a pastry bag fitted with a 1/2-inch plain tip and pipe a dollop of filling (about 1 tablespoon worth) in the center of each upside down wafer. Place a second wafer on top and gently press until filling spreads to edges.
9. Place cookies in an airtight container, where they will keep for up to 1 week at room temperature or 1 month in the refrigerator. Serve at room temperature.



SPICY CHOCOLATE COOKIES

One of the amazing recipes shared by an amazing Food blogger, Foodosophy.it. Check more of the amazing recipes on her website and Instagram page, @foodosophy.it

This recipe is a must-have for chocolate lovers who loves a twist!

INGREDIENTS

- 200 g (1 and 2/3 cups) Flour.
- 50 g (3 tablespoon) Cocoa powder.
- 230 g Butter (2 sticks or 1 cup).
- 100 g icing sugar (0.80 cup or 190 ml).
- 1 pinch Salt.
- 1 tsp (2.64 g) Cinnamon.
- Chill pepper powder.

INSTRUCTIONS

1. In a food processor, knead quickly all the ingredients to bring short crust dough together. Leave dough for about 1 hour in the fridge to rest, wrapped in plastic wrap.
2. Roll out the dough (5 mm thick) on a parchment paper to prevent it sticking. Press or cut out biscuit shapes.
3. Bake at 170° for 12 minutes. Let it cool completely before serving.

BASIL COOKIES

Fresh-tasting cookies, great both on your own and stuffed with Robiola cheese. Check one of the amazing Food blogger, Foodosophy.it for more amazing recipes!



INGREDIENTS

- 110 g (1 cup) Flour.
- 40 g (4.5 tablespoon) Wholemeal flour.
- 50 g (1/3 cup) Grated Parmesan.
- 80 g (1/3 cup) Cold butter.
- 10 g Basil leaves.
- 60 g Cold water.
- 1/2 tsp (3 g) Salt.

FILLING

- 200 g Robiola cheese

INSTRUCTIONS

- 1.** Wash the basil and dry it with kitchen paper. In a food processor, knead quickly flour, salt, butter, basil and parmesan until you'll get crumbs. Add water and knead until the dough comes together. Leave dough for about 1 hour in the fridge to rest, wrapped in plastic wrap.
- 2.** Roll out the dough (5 mm thick) on a parchment paper to prevent it sticking. Press or cut out biscuit shapes.
- 3.** Bake at 170° (325 F) for 12 minutes. Let it cool completely and fill with Robiola cheese.



COFFEE COOKIES

A perfect way to start your day is to have a coffee cookies. It is a very easy recipe you can try on your own. Thanks to @foodosophy.it for the amazing recipes.

INGREDIENTS

- 300 g (2 cups) All-purpose flour.
- 150 g (2/3 cup or 1/4 sticks) Butter.
- 100 g (1/2 cup) Sugar.
- 1 Egg.
- 10 g (1 tablespoon) Instant Coffee.
- 1 pinch Salt.

INSTRUCTIONS

1. In a food processor, knead quickly all the ingredients to bring short crust dough together. Leave dough for about 1 hour in the fridge to rest, wrapped in plastic wrap.
2. Roll out the dough on a parchment paper to prevent it sticking. Press or cut out biscuit shapes.
3. Bake at 170° (325 F) for 12 minutes. Let it cool completely before serving.

SAVORY PARMESAN COOKIES

An amazing creation shared by our lovely baker, Foodosophy.it. These savoury cookies are very easy to prepare and are perfect as an appetizer.

INGREDIENTS

- 100 g (1 cup or 10 tablespoon) Grated Parmesan cheese.
- 125 g (1 cup) All-Purpose Flour.
- 80 g Butter (1/3 cup butter).
- 1 pinch Salt.
- 1 pinch Black pepper.

INSTRUCTIONS

1. Process all the ingredients in a food processor until a wet crumbly dough. Wrap with cling wrap and refrigerate for 1 hour.
2. Place parchment paper on a table and turn the dough out onto it. Roll out with a rolling pin. I use another rolling pin to obtain decorations. Cut the cookies with cookies cutter.
3. Preheat oven to 180° (350 F). Line 1 large baking tray Place the biscuits onto the baking tray. Bake biscuits for 12 minutes or until light golden.





VANILLA COOKIES

A classic favourite but with a twist of unique design made by PastryMade. Another amazing creation by a wonderful Food blogger, @foodosophy.it


INGREDIENTS


- 280 g (2 1/4 cups) Flour.
- 20 g (8 teaspoon) Cornstarch.
- 150 g (2/3 cup) Butter.
- 100 g (1 cup) icing sugar.
- 1 Egg.
- 1 pinch Salt.
- Vanilla extract.


INSTRUCTIONS


1. In a food processor, knead quickly all the ingredients to bring short crust dough together. Leave dough for about 1 hour in the fridge to rest, wrapped in plastic wrap.
2. Roll out the dough on a parchment paper to prevent it sticking. Press or cut out biscuit shapes.
3. Bake at 170° (325 F) for 12 minutes. Let it cool completely before serving.





 Different dough reacts differently. The firmer the dough the better.

 When rolling out your mixture, use your normal rolling pin first.

 It's best to work with dough that is still cold and a bit firm. If your dough is room temperature and it will stick to the rolling pin.

 Sprinkle flour to your rolled out dough and to the rolling pin. If dough is sticking to the embossing rolling pin, add more flour.

 Chilling the cookies before (For 15-30 mins) and chilling again before putting in the oven helps hold the embossed pattern.

 If your cookies rise too much during baking the pattern will bake out of your cookies.

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