

Hints for Puff Pastry

BRICKS:

Puff pastry Bricks are sold in a chunk consisting of 3 pieces. To use, You may put dough in refrigerator the night before you want to use so it will thaw, or you can leave it out on counter to thaw. You want to work with it while it is chilled. Keep extra pieces in the refrigerator while you are working with one. You may thaw the dough in the microwave oven if you have a defrost cycle. To thaw in microwave, put the entire chunk, unwrapped, on a plate in the microwave for 3 minutes on DEFROST. Take the plate of dough out of the microwave and separate the pieces, laying flat on the plate and place back in the microwave for another 1 ½ minutes. The dough should be chilled but pliable to be able to roll out. If dough still seems too thick or frozen to roll out, place back in the microwave for another 15 seconds at a time till pliable and ready to use.

SHEETS:

One package of puff pastry sheets contains two sheets. Sheets are thinner than bricks but still must be rolled to activate the dough. If you use the dough as it is it will not puff correctly. To thaw dough take out of the freezer 30 minutes before you are going to use or put the dough in refrigerator the night before. **DO NOT TRY TO THAW IN THE MICROWAVE.** Only thaw one sheet at a time if you are a beginner at working with the dough.

DOUGH SHOULD NEVER REACH ROOM TEMPERATURE.

DO NOT TRY TO SEPARATE THE INDIVIDUAL LAYERS!

You must roll out each piece as is very thin, 1/8", to allow the dough to puff up when baking. Separating the layers will not allow the dough to puff up or bake right.

HINTS FOR USING PUFF PASTRY DOUGH

(these tips are for when you are making other pastries not clothespins)

- It is unnecessary to grease metal forms (if used) in making of pastries.
- Use silicone paper on the cookie sheets to bake. This prevents burning and helps even browning. You may use foil, but it is not as reliable.
- When using fillings seal the edges with a fork. This will stop fruit fillings from oozing out.
- Use an egg wash (egg and milk mixture) on edges of pastries to seal edges. Brush on tops to brown.
- Always prick tops of pastries with a fork before baking
- Always use a floured pastry board when rolling out dough.
- Puff Pastry should always be baked at 380 - 400 degrees. Hot and fast, for a good puff.
- A pizza cutter works great when cutting pieces for pastries. The use of a knife will tear dough when cutting

WOODEN DOWEL RODS:

Wooden dowels are the best rods to use for Clothespin cookies. Wood will absorb the grease and make your cookies light and Fluffy. Metal dowels just displace the grease back into the cookie or into a pool at the bottom leaving your cookie chewy or greasy. Clothespin Cookies were originally made on the round wooden clothespins. These are only safe to use if they are made from a hardwood and are not treated with chemicals.

Wooden dowel rods are the most popular for clothespin cookies. **DO NOT BUY DOWEL RODS FROM A LUMBER YARD, CRAFT STORE, OR HARDWARE STORE.** These rods are treated with chemicals and are usually a cheap/softwood (i.e. Pine) and when baked on the dough will absorb this leaving your cookies tasting like the wood/chemicals. The rods we buy are a special type of hardwood good for baking and are not treated with chemicals.

To prepare your rods for baking, you should first wash them in warm soapy water and rinse well. Then lay out to dry. If you need to use them right away you can dry them in the oven on a low temperature. It is not necessary to grease or season the rods but some people prefer to put a light coating of Crisco shortening on them the first time they use them. After the first use the rods will be seasoned from the grease in the dough.

When you're done using the rods, you can either wipe them off with a damp cloth or soak in **HOT** soapy water to remove excess grease. **ALWAYS** store wooden rods in a bag in the bottom drawer of your refrigerator or put in the freezer. If you do not store the rods in the refrigerator or the freezer the grease will become rancid and whatever the rods smell like is what the cookies will taste like when baked.

Rods should be replaced after becoming extremely dark or if they smell.



Puff Pastry Dough & Clothespin Cookie Instructions

Filling Recipes & Wooden Dowel Rod Care Instructions



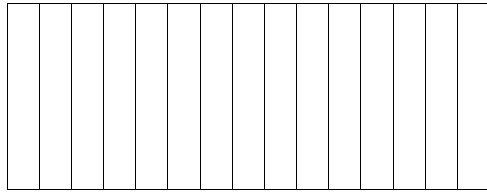
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Sugar Showcase

1361 South Raccoon Road
Youngstown, Ohio 44515
Phone: 330 792 9154
www.SugarShowcase.com

Clothespin Cookie Instructions (for Brick)

Store Bricks in the freezer, Place in the refrigerator the night before you plan to use it or leave it on the counter for an hour to thaw when ready. Do not leave dough in the refrigerator for more than 2 days. Each piece will contain 3 Pieces of Dough; one piece folded in half and one straight. Unfold and cut in half, then cut all three in half so that you have 6 small squares, Roll one square at a time and keep the remaining pieces in the refrigerator, keeping them chilled. Roll each piece on a lightly floured surface. Roll the square to 6 inches on one side by however long you can roll it out and still have a thickness of 1/8". Usually a small square will roll out to about 6" x 12" to 15". Once you have the dough rolled out, with a pizza cutter, cut strips 1" wide across the short side of the dough so that you have strips that are 1" x 6" long.

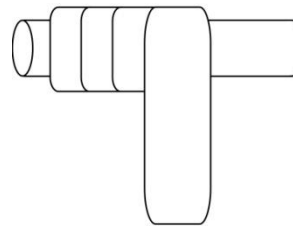
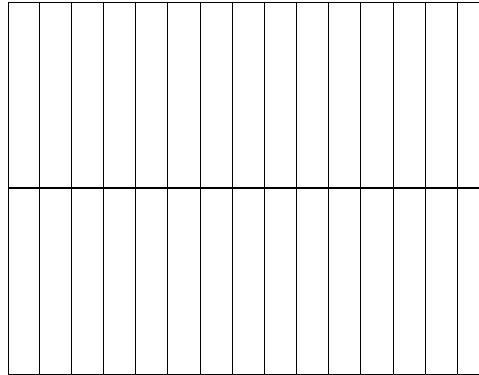


Take each strip and wrap on a dowel rod (wooden preferred). The strip should overlap the previous wrap half way to prevent spaces when baking. The strip should be wrapped snug, not loose, but **DO NOT STRETCH THE DOUGH**. Cookies should not be too tight as to prevent you from spinning the rod while lightly grasping the cookie. When you get to the end of the strip, dip your finger into some water (have a small margarine bowl full of water sitting beside your work area). Wet the bottom of the last part of the strip to be wrapped, and seal this end to the wrapped section of the dough. Always twist the cookie (with a light touch)

so that the sealed end of the cookie is under the rod when placed on the cookie sheet. This will prevent the ends from opening up when baking which creates "tails". If you are using the long dowel rods (12") skip a space and wrap another strip. Do this till you cannot fit any more on the rod. You should be able to wrap 3 to 4 cookies on each rod. Place rods on cookie sheets, bake at 400 degrees for 6 minutes on the lower shelf in your oven, spin tray and bake for 7-9 minutes on the middle/top shelf until lightly browned. On a normal cookie sheet you should be able to get six to eight rods per sheet. Let cookies cool for about 5 to 10 minutes before trying to take of the rods. Take the cookies off of the rods while they are still warm not **HOT** this is easier to release them from the rod. Put your hand around the cookie and gently twist, then pull off of the rod. Do not just pull the cookie or you might have the cookie come apart or break. Let cookies cool completely before filling.

Clothespin Cookie Instructions (for Sheets)

Store Sheets in the freezer until the night before or let thaw for 5-30 minutes on a counter. Leave sheets in the refrigerator until you are ready to roll. Do not leave dough in refrigerator more than 2 days. Take a piece that has thawed, and roll on a lightly floured surface. Roll each sheet to 12" on one side by however long you can roll it out and still have a thickness of 1/8". Usually one sheet will roll out to about 12" x 18" to 20". Once you have the dough rolled out, with a pizza cutter, cut strips 1" wide across the short side of the dough so that you have strips that are 1" x 12" long. Then cut the whole sheet in half making 2 stripes 6" long.



Traditional Clothespin Filling

Will fill approx. 12 dozen Clothespins

(this filling tastes exactly like the stovetop filling with milk and flour but will not separate or curdle)

Use an 12" or 18" disposable Pastry bag with a #21 or #22 Tip to fill Cookies.

3 Snack Packs of Vanilla Pudding

1 - 7 oz. jar Marshmallow Cream

3 Tbsp. Flavoring (vanilla, butter, vanilla butter nut, etc.)

1 ½ cup Granulated Sugar

2 ¾ cup Shortening

In a mixer on high (with the wire whip/whisk attachment) cream together Vanilla Pudding, Flavoring and granulated sugar until sugar has been dissolved. Add shortening and marshmallow cream and whip till completely mixed and very fluffy. This will take several minutes.

Unused filling can be stored in the freezer for up to 3 months, in a well sealed container.

Flavored Mousse Clothespin Filling

Will fill approx. 6 dozen Clothespins

Use an 12" or 18" disposable Pastry bag with a #21 or #22 Tip to fill Cookies.

1 lb. Bettercreme (frozen icing mix)

1 - 3.4oz **Instant** Pudding mix
(recommended flavors: Chocolate, Pistachio)

-or-

½ lb. Favorite Pastry/Fruit Fillings

In a mixer on high (with a wire whip/whisk attachment), combine thawed Bettercreme with pudding mix (be sure to sift to remove large chunks or nuts that may clog decorating tip while filling) **or** fruit filling. Whip until soft peaks are formed. **Do not over beat!** Use immediately after mixed. Mousse will get thicker as it sits and will be difficult to squeeze decorating bag if it gets too stiff.

Unused filling cannot be stored after it is mixed.