



Brown Bag Classic Cookie Stamps are 3" tall fluted beauties that press out 3" cookies.

All Classic Cookie Stamps are made in America from high-fired stoneware. They are 100% lead free, and are dishwasher safe.

Each comes with an instruction and recipe booklet with 5 delicious recipes and directions for making ice cream sandwiches.



### **Stamping Instructions:**

Roll unchilled dough into 1 ½" – 1 ¾" balls, dust each ball lightly with flour and place 4" apart on an un-greased baking sheet.

Stamp each ball with your Classic Cookie Stamp, being careful to press down evenly. You can vary the thickness of your cookies according to how much dough you use and how hard you press.

Bake on the top shelf in a 350° oven until lightly browned; start checking after 12 minutes.

**Note:** Do NOT oil your cookie stamp. If you are having trouble with sticking, lightly dust the stamp base with flour, then tap to remove excess and stamp.

Wash your Classic Cookie Stamp in hot soapy water or in the dishwasher.