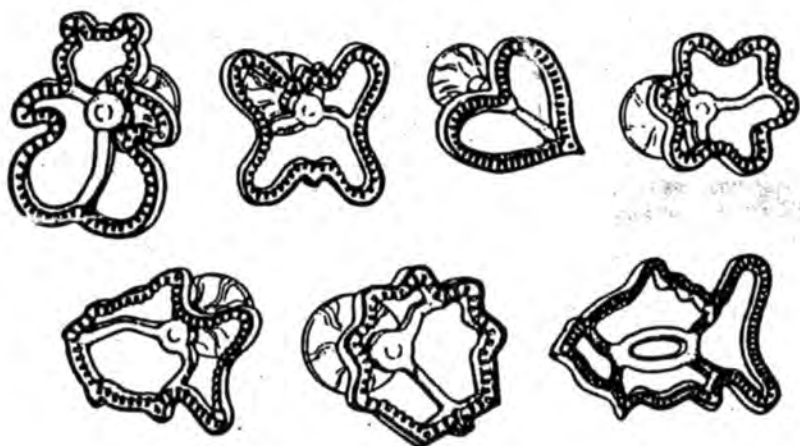


TART-MASTER

TARTS-TURNOVERS-RAVIOLI
FRIED PIES-FILLED COOKIES



With a little Imagination and these 1 step pastry makers you can create dozens of exciting new taste treats...from out-of-the ordinary pasta entrees to hors d'oeuvres to fruit filled fancies. Just place any seasoning, savory cheese, succulent fruit or Jam, velvety custard, even crisp vegetables between two layers of dough or bread, and press pastry maker over the top...It cuts, seals and adds an attractively crimped edge. Then toast, bake or deep-fry depending on filling. Make Cornish pasties, Italian calzones, Spanish empanadas,

QUICK & EASY PASTRY

**1 stick unsalted butter or margarine (at room temperature — 4 oz. cream cheese (at room temperature) — 1 ½ C. unbleached flour — ½ tsp. baking powder — ¼ tsp. cider vinegar — 2 tbs. very cold water or milk —
1 lg. egg beaten w/2 tbs. of water (glaze).**

(1) Using a fork, combine the butter or margarine and cream cheese. (2) Sift the flour over this mixture. Add the baking powder, vinegar, and water or milk and combine with fork. (3) With generously floured hands, work the dough until you have a smooth, resilient ball, 3-4 minutes. At first the dough will stick to your fingers, but keep working the flour into the other ingredients until the dough suddenly holds together. (4) Lightly flour pastry cloth or bread board and rolling pin. (5) Roll out prepared dough in a 14 x 17 rectangle and ple pastry in a 12" square, then cut dough in half. (6) Brush one half of dough with egg wash before filling or if desired, fill and brush around filling. Egg wash prevents the seal from opening during baking. (7) Place filling by tbs. in nicely spaced rows approx. 2" apart on egg washed dough, cover with the remaining half of dough. (8) Dip Tartmaster in flour to prevent the pastry from sticking to the gadget. Place the Tartmaster of your choice over each mound of filling and press out shape. (9) Repeat steps #4 to #8 for the second sheet of pastry. (10) Brush tart with egg wash. Bake at 400 degrees for 10-15 minutes until golden brown.



**FOLLOW INSTRUCTIONS FOR QUICK PASTRY
& COMBINE THE FOLLOWING INGREDIENTS
FOR DIFFERENT FILLINGS...**

SPINACH CHEESE PUFFS

1 12 oz. pkg. frozen spinach souffle — 1 C.
shredded swiss cheese — Cook spinach souffle
according to package directions — spoon onto
dough, about 2" apart — top with shredded cheese
— cover w/2nd layer of pastry — cut & seal.

MUSHROOM & RED PEPPER CALZONE

Saute 16 oz. thinly sliced mushrooms in 2 tbs. of
olive oil until soft — add 1 lg. red, chopped, sweet
pepper — ½ C. chopped onions, ½ tsp. oregano,
1 tsp. parsley, 1 tbs. fresh chopped basil, salt &
pepper to taste — Cook until pepper & onions are
soft — turn up heat to remove excess liquid — roll
out pastry & fill.

ESCALLOPED APPLE TARTS

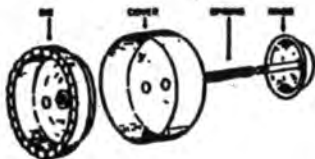
1 12 oz. pkg. Escalloped Apples (frozen) — prepared dough — egg wash — Cook apples according to package directions — allow to cool — roll out pastry — brush w/egg wash — spoon out 1 tbs. of filling for each tart — cover w/2nd layer of pastry — cut & seal — brush w/egg wash and bake at 400 degrees for 10-15 minutes until golden brown — sprinkle w/cinnamon sugar and serve warm w/vanilla ice cream.



INSTRUCTIONS FOR CLEANING THE TARTMASTER

We recommend that after each use, you simply wipe the Tartmaster clean, spray lightly with cooking oil, and store in a plastic bag. If the Tartmaster needs a more thorough cleaning, first disassemble as follows:

Unscrew knob. Remove knob and hold cover in left hand. Place fingers of right hand inside die, exerting even pressure to sides and pull out. The Tartmaster can then be washed in warm soapy water if necessary. Do not wash in an automatic dishwasher. Completely dry before reassembling. By taking these steps, you'll prevent rust from forming and can enjoy your Tartmaster for many years.



NOTE: Knob with spring attached is placed inside cover during shipping to prevent damage. Simply remove and screw