

## PASTRY BAG TIPS

Our bonCOOK Pastry Bag is made of cotton and the inside has a coating of polyurethane. The pastry bag is FDA certified and is reusable and dishwasher safe.

To fit the pastry tip simply place one of the four bonCOOK Pastry Tips, small end first, inside the pastry bag. Push the tip down to the narrow bottom of the bag until it is tight. With a pencil, mark the outside of the bag where you feel a ridge just about the smallest part of the tip. Remove tip from bag.

Use scissors to cut a line across the bottom of the bag where you have made the pencil mark, being sure not to cut too high. It is wiser to have the tip to fit too tight than too loose. Re-insert the pastry tip. It should fit snugly in the bottom of the bag with the decorative end of the tip exposed.

### **How to use your bonCOOK Pastry Bag**

Fold down the outside of the pastry bag about half way or less. This will make it easier when filling the bag. Place filling in the bag and gently roll up about half the bag that was folded down. Now twist the bag at the top of the filling to help create a solid flow. Test on a plate before using on your baked goods. Gently slowly squeeze the filling onto the desired area. You are now ready to have fun using your pastry bag and tips! Release your creativity and even you will be surprised at what you can do with the combo.

Some ideas for use are:

- ♦ Whipped cream
- ♦ Piping cream puffs
- ♦ Chocolate/Ganache
- ♦ Ice Cream
- ♦ Cupcake/Cake decorating
- ♦ Deviled eggs
- ♦ Whipped butter
- ♦ Twice baked potatoes
- ♦ Hors d'Oeuvres Fillings

