



# Rolling Pin

Lightweight and sturdy - this amazing Rolling Pin has several features designed to help prepare dough easily and expertly.

## Features and Benefits

- **The large ergonomic handles:** are comfortable to hold while there is enough space so fingers are away from the dough when rolling it out.
- **Hollow Pin:** screw cap on the handle offers the option to fill the Rolling Pin with water for improved performance.
- **Large diameter (11.4 x .3" / 27 x 8 cm):** makes it easy to use with minimal effort to roll out large portions of dough.
- **Smooth finish:** helps the dough not cling to the rolling pin.
- **Durable:** lightweight, yet very sturdy and will not bend while in use.
- **Useful:** suitable for rolling out all types of dough including cookie dough and even homemade tortillas, pita bread, and more.

## Use & Care

- The Rolling Pin is dishwasher safe. For best results, leave the screw cap closed.
- After use, allow inside of Rolling Pin to completely dry before closing the screw cap.

## Demonstration Ideas & Tips:

- Flour dough on both sides before rolling.
- Fill with warm water for yeast dough or cold water for pie or pastry dough.
- Always roll from the center of the dough to the edges- on both sides- to avoid stretching.
- Roll several times over the dough to reach desired thickness.
- Fill with room temperature water for added weight when rolling.
- Store the beans for baking inside the Rolling Pin to keep them handy.

## Recipe Pie Dough

Makes one 9-inch pie crust

- 1 ¼ cup all-purpose flour
- 1 tsp. granulated sugar
- ½ tsp. salt
- ½ cup vegetable shortening or unsalted butter
- 4-5 tbsp. cold water

1. Combine flour, sugar, and salt in SuperSonic Chopper Extra. Add shortening, replace the cover and pull the cord until crumbly and shortening or butter is in pea-size pieces.
2. Add cold water, one tbsp. at a time, until the dough comes together (discard any remaining water). Form dough into a disc, cover, and refrigerate for 15 minutes. Use as desired.