

# CURTIS STONE



POCKET PASTRY MAKER  
PÂTISSIER DE POCHE

---

USAGE INSTRUCTIONS  
INSTRUCTIONS D'UTILISATION



## IMPORTANT SAFEGUARDS

---

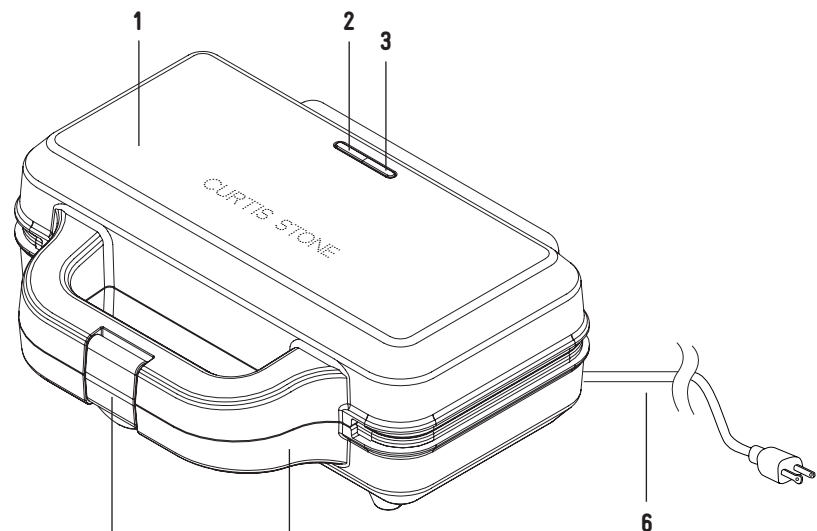
Like any electrical appliance, the Pocket Pastry Maker must be handled with care at all times. To ensure your own safety, the following precautions should be followed.

1. **BEFORE USING YOUR POCKET PASTRY MAKER, READ ALL INSTRUCTIONS CAREFULLY.**
2. DO NOT immerse the product in water or other liquids, rinse under the tap.
3. Please check if the voltage marked on the product matches the local power supply voltage, before connecting the product to the power supply.
4. DO NOT use this product if the plug, Power Cord, or the product is damaged.
5. This product is not intended for people (including children) who are physically impaired, have sensory or mental disabilities, or lack relevant experience and knowledge, unless someone responsible for their safety supervises or directs their use of the product.
6. Keep the product and its cables out of the reach of children.
7. Keep the power cord away from hot surfaces.
8. Always place and use this product on a dry, stable and level surface.
9. This product cannot be operated with an external timer or a separate remote control system.
10. DO NOT use this product for any purpose other than as described in this user manual.
11. The product must be allowed to cool before cleaning.
12. DO NOT let the Power Cord hang over edge of table or counter, or touch hot surfaces.
13. DO NOT immerse the base in water. To protect against electrical shock, do not immerse the Power Cord, plug, or appliance in any liquid.
14. For indoor use only. Not intended for outdoor use.
15. If this appliance begins to malfunction during use, immediately unplug the Power Cord.

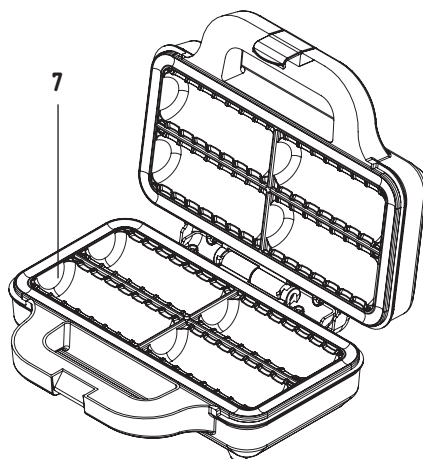
16. DO NOT use or attempt to repair a malfunctioning appliance.
17. WARNING: This electrical appliance contains a heating function. Surfaces, also different than the functional surfaces, can develop high temperatures. Since temperatures are differently perceived by different persons, this equipment shall be used with CAUTION.
18. The appliance should only be touched using the intended handles and gripping surfaces. Surfaces other than intended gripping surfaces need sufficient time to the cool down before being touched.
19. This appliance has a polarized plug (one blade is wider than another). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.
20. WARNING: A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. If it is necessary to use an extension cord, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over and the marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating is listed on the bottom of this unit.

**SAVE THESE INSTRUCTIONS  
FOR HOUSEHOLD USE ONLY**

## PARTS & ACCESSORIES



1. LID
2. POWER ON LIGHT
3. READY LIGHT
4. LOCKING LATCH
5. HANDLE
6. POWER CORD
7. PASTRY MOLD



## USING YOUR POCKET PASTRY MAKER

### BEFORE FIRST USE

1. Carefully unpack the Pocket Pastry Maker. Remove all packaging materials.
2. Place the appliance on a flat, level surface, close to a 120V wall outlet.
3. Open the Pocket Pastry Maker and wipe the Pastry Molds with a damp cloth so that they are clean.
4. Wipe the outside of the Pocket Pastry Maker with a soft damp cloth. NEVER immerse the Power Cord and plug in water or any other liquid.
5. Close the appliance.
6. Plug into the wall outlet and pre-heat for 5 minutes. You may notice some smoke coming from your Pocket Pastry Maker during this initial phase, this is normal. Season the Pastry Molds with vegetable oil and wipe off excess with a paper towel. There is no need to season the molds again.



**WARNING:** Do not immerse the appliance, cord or plug in water. To remove any dust that may have accumulated during packaging, wipe the exterior with a clean, damp cloth. Do not use harsh or abrasive cleansers on any part of the appliance.

### OPERATING YOUR POCKET PASTRY MAKER

1. Place Pocket Pastry Maker on a flat, level surface.
2. Plug the Pocket Pastry Maker into power outlet to turn on appliance. The red light will turn on indicating that the appliance is powered on.
3. The green light will cycle on and off during the cooking process indicating that the correct temperature is being maintained.
4. Always keep the Lid closed in-between uses.
5. When finished, unplug Pocket Pastry Maker and allow to cool.
6. Clean the Pocket Pastry Maker after use and store in a dry place.



**WARNING:** Surfaces are hot. Never touch the cooking surface directly to avoid harm.

# USING YOUR POCKET PASTRY MAKER



**WARNING:** Surfaces are hot. Never touch the cooking surface directly to avoid harm.

You can create a wide variety of pastries in the Pocket Pastry Maker, using ingredients such as frozen puff pastry, biscuit dough, pie dough, pizza dough, tortillas, egg roll sheets, phyllo, and more.

## WHEN USING PUFF PASTRY:

1. With Pocket Pastry Maker unplugged, open Lid and lay a 5in x 9.5in piece of puff pastry onto bottom Pastry Mold.
2. Gently press dough into pastry molds. Ensure the pastry covers the edges to avoid fillings overflowing during cooking.
3. Spoon in your choice of fillings. Do not use hot fillings as it can melt through the pastry.



**CAUTION:** Do not overfill your pastry mold or have excess liquid ingredients (sauces, gravies, custards etc.). This will cause the hot fillings to over-flow from the Pocket Pastry Maker and could cause harm.

4. Lay another pastry sheet on the top of the fillings. Ensure pastry covers the edges to avoid fillings overflowing out during cooking.
5. Gently close the Lid until you are able to attach the two handles together with the Locking Latch. Do not force the Lid to close. Plug Pocket Pastry Maker in.
6. Set a kitchen timer for the specified time as indicated in your recipe. You will notice the green ready light will cycle on and off during the cooking process indicating that the correct temperature is being maintained.
7. When the cooking time is complete unplug the Pocket Pastry Maker from the wall outlet. Pull the Locking Latch up from the bottom and carefully lift the Lid. If you need additional browning, simply close the Lid and set kitchen timer to the extra desired time. Let pastries cool slightly.
8. Carefully remove the pastries from the mold by using a nylon or wooden spatula. Do not use metal utensils to avoid damaging the nonstick surface.

**NOTE:** If using other pastries, please refer to individual recipe for assembling and cooking methods.



# TIPS

## HELPFUL TIPS FOR YOUR POCKET PASTRY MAKER

1. Puff pastry can be found in the freezer section of your local supermarket.
2. You can store unused pastry sheets in the freezer by simply adding parchment paper in-between layers and storing in a plastic freezer bag. Remove excess air from bag before freezing.
3. Ensure that your Pastry Mold contains a sufficient amount of filling. If too little filling, the top of the pastry will not get in contact with the heating plate and will not brown as well. Too much filling and your pastry could overflow during the cooking process and prevent the top and bottom to seal.
4. Do not use raw fruit and meat fillings. Since most pastries in the Pocket Pastry Maker are completed within 30 minutes, this is not sufficient time to cook meat and fruit fillings. Always pre-cook ingredients before adding to the Pastry Molds.
5. You can find premade pastry fillings in the baking aisle of your local supermarket, or see the recipe section of this manual to make your own.
6. It can be helpful to place Pocket Pastry Maker on a sheet tray lined with parchment or aluminum foil to catch any overflow.



## CARE & CLEANING

---

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Contact the customer service department for any unusual issues you may experience.

1. Always unplug the Pocket Pastry Maker before cleaning.
2. Ensure the Pocket Pastry Maker has cooled down before cleaning.
3. To clean the appliance, wipe down the Pastry Mold with a damp cloth and dry thoroughly after every use. Never submerge in water or other liquids.
4. Never use harsh chemical detergents, powder or scouring pads on any of the parts.
5. Wipe the exterior with a clean, damp cloth.
6. Do not place the Pocket Pastry Maker in the dishwasher, this will damage internal components.
7. Use nylon or wooden utensils to remove food from Pocket Pastry Maker. Do not use metal utensils to avoid damaging the nonstick surface.
8. Store Pocket Pastry Maker in a clean, dry place.
9. Contact Customer Service for any issues or malfunctions.



## 1 YEAR LIMITED WARRANTY

---

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, for this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof of purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

---

### THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND CANADA AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state (province) to state (province).

Shipping and handling charges may apply.

Proof of purchase is required to confirm the warranty.

---

### CURTIS STONE PRODUCTS CUSTOMER SERVICE INFORMATION

**Email:** [product@curtisstone.com](mailto:product@curtisstone.com)

**Toll-Free Phone:** 1.877.822.7450

**Hours:** M-F 8:00am - 4:00pm CT

**Warranty Site:** [warranty.curtisstone.com](http://warranty.curtisstone.com)

Visit our warranty site to register your Curtis Stone Products.

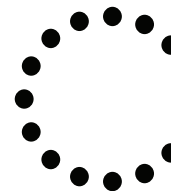
Made in China.



## NOTES

[illegible]

## RECIPES







# AUSSIE SAUSAGE ROLLS

**Makes:** 8 rolls

**Prep Time:** 25 minutes, plus 20 minutes cooling time

**Cook Time:** 45 minutes

**Make Ahead:** Sausage mixture can be made up to 1 day ahead, covered and refrigerated.

## INGREDIENTS

2 tsp. olive oil  
1/2 medium onion, finely diced  
2 cloves garlic, chopped  
1/4 cup heavy cream, divided  
1 tbs. Dijon mustard  
2 tsp. chopped fresh thyme  
1 tsp. chopped fresh parsley  
1 1/2 tsp. paprika  
1/2 tsp. freshly ground black pepper  
1/2 tsp. dried red chile flakes  
1 3/4 tsp. kosher salt, plus more to taste  
1/4 cup plain dried breadcrumbs  
1 lb. freshly ground pork  
Two frozen 9 1/2-inch square puff pastry sheets, thawed  
1 egg yolk  
2 tsp. sesame seeds (preferably black and white)  
Ketchup, for serving

## METHOD

1. Heat medium heavy fry pan over medium heat. Add oil then onion and garlic and sauté for 4 minutes, or until tender. Season with salt. Transfer mixture to large bowl and set aside until cooled, about 20 minutes.
2. Once onions are cooled, stir in all but 1 tsp. cream, mustard, thyme, parsley, paprika, pepper, chile flakes, and 2 tsp. salt. Stir in breadcrumbs. Using your hands, gently mix pork into breadcrumb mixture.
3. Divide sausage mixture into eight 3 oz. pieces and form into 4 1/2-inch long logs.
4. Place Curtis Stone Pocket Pastry Maker on sheet pan lined with parchment or aluminum foil for easy cleanup.
5. Cut puff pastry into four 9 1/2-inch x 4 3/4-inch rectangles. Position one piece of puff pastry to cover Pastry Mold and press pastry gently into mold. Refrigerate two pastry pieces until needed.
6. In small bowl, stir egg yolk and 1 tsp. cream. Fill each mold with one sausage log. Brush pastry edges with egg mixture. Place second pastry on top to cover; press around each mold to seal sides. Brush tops with egg mixture and sprinkle with sesame seeds.
7. Plug Pocket Pastry Maker in. Close lid and cook for 20 minutes, or until pastry is golden all over. Carefully transfer rolls to wire rack to cool slightly. Turn machine off and let cool for 10 minutes. Repeat to cook remaining 4 rolls with remaining pastry and sausage mixture.
8. Using sharp knife, cut each batch into individual rolls. Serve warm sausage rolls with ketchup.



# PULLED PORK QUESADILLA ROLLS

**Makes:** 8 rolls

**Prep Time:** 25 minutes

**Cook Time:** 16 minutes

**Make Ahead:** Rolls can be assembled up to 1 day ahead, covered and refrigerated. Cooked rolls can be reheated in Pocket Pastry Maker for 5 minutes.

## INGREDIENTS

1 cup shredded Monterey Jack Cheese

1 cup shredded Oaxaca cheese, or part-skim mozzarella cheese

Eight 8-inch flour tortillas

2 2/3 cups pulled pork, warmed

1 tbs. canola oil

**Accompaniments:** Pico de Gallo, cilantro, and lime wedges

## METHOD

1. Preheat Curtis Stone Pocket Pastry Maker for 5 minutes. In medium bowl, combine cheeses.
2. Place one tortilla on work surface. Spoon 1/3 cup pulled pork in center of tortilla in a 4-inch-long log and top with 1/4 cup mixed cheeses. Fold bottom edge of tortilla over filling, roll over once. Fold in sides, then continue rolling to encase filling. Repeat to make 8 rolls. Brush each roll with oil.
3. Place 4 rolls in Pocket Pastry Maker, close lid and cook 8 minutes, turning after 4 minutes, or until tortillas are golden. Transfer quesadilla rolls to wire rack. Repeat to cook remaining rolls.
4. Serve warm rolls with Pico de Gallo, cilantro, and lime wedges.







# KALE, HERB AND FETA PHYLLO ROLLS

**Makes:** 12 rolls

**Prep Time:** 30 minutes, plus 30 minutes cooling time

**Cook Time:** 1 hour and 15 minutes

**Make Ahead:** Kale mixture can be made up to 1 day ahead. Assembled rolls can be frozen up to 1 week ahead in an airtight storage container. Cook rolls from frozen and allow a few extra minutes cooking time.

## INGREDIENTS

2 bunches kale, stemmed, rinsed, drained, roughly chopped (about 1 lb.)

1 tbs. olive oil

1/4 yellow onion, finely chopped

1/2 cup finely chopped green onions (about 3 onions)

3 garlic cloves, grated

1 lemon, zested

1/4 cup each chopped basil, dill, mint, and parsley

1 cup crumbled feta cheese

2 large eggs, beaten

18 sheets filo pastry, about 8 oz., thawed overnight if frozen

4 oz. (1 stick) butter, melted

## METHOD

1. In large frypan over medium heat, bring 1/4 cup water to simmer. Working in batches, add kale and cook, stirring, for 2 minutes, or until wilted. Transfer to sheet pan lined with large dish towel and set aside to cool. Repeat to cook remaining kale using fresh 1/4 cup water in each batch. Using towel, squeeze as much water from kale as possible. Coarsely chop kale and transfer to large bowl. Wipe frypan clean.
2. Heat oil in frypan over medium heat. Add yellow onion and cook, stirring occasionally, for 5 minutes, or until onions are softened. Add green onions, garlic and lemon zest and cook 2 minutes. Add herbs and cook 1 minute, or until wilted. Add onion-herb mixture to chopped kale and stir to combine. Season with salt and pepper. Let mixture cool completely, about 30 minutes.
3. Add feta and eggs to kale mixture and stir to combine.
4. Lay a sheet of phyllo pastry on work surface. Cover remaining sheets with a damp towel to prevent drying out. Brush pastry lightly with melted butter. Repeat layering with 2 more sheets and more melted butter. Cut pastry stack vertically into two 5 1/2-inch wide x 8-inch (long) strips. Working with one strip at a time, spoon 1/4 cup kale mixture on short side of pastry 1 1/4-inch up from bottom edge into a 3-inch log shape. Fold bottom edge of pastry over filling, roll over once, fold in sides, then continue rolling to enclose the filling.
5. Repeat step 4 five more times with remaining pastry sheets, butter and kale mixture to make 12 rolls in total. Brush rolls all over with butter.
6. Preheat Curtis Stone Pocket Pastry Maker for 5 minutes. Place 4 phyllo rolls in Pastry Mold. Close lid and cook 10 minutes. Carefully turn rolls over, close lid and cook 10 more minutes or until golden all over. Repeat in batches to cook remaining phyllo rolls and butter.



# GAME DAY BUFFALO CHICKEN EGG ROLLS

**Makes:** 8 rolls

**Prep Time:** 30 minutes

**Cook Time:** 30 minutes

**Make Ahead:** Egg rolls can be assembled up to 1 day ahead, covered and refrigerated. Cook as directed.

## INGREDIENTS

2 2/3 cups shredded mozzarella cheese  
2 2/3 cups shredded rotisserie chicken  
3 tbs. hot sauce, like Frank's Hot Sauce  
2 green onions, sliced  
Eight 6-inch square egg roll wrappers  
1 tbs. canola oil  
Buttermilk Blue Cheese Sauce (see recipe)

## METHOD

1. In large bowl, toss cheese, chicken, hot sauce and green onions.
2. Working with one egg roll wrapper at a time, place wrapper on a work surface with 1 corner facing you. Place 1/2 cup filling in center of wrapper and shape into a horizontal 4 1/2 inch-long log. Dip your fingers in water and lightly brush top, left, and right corners of wrapper. Roll bottom corner up and over filling, then tuck under filling. Fold left and right corners tightly over filling to enclose, then continue to roll bundle away from you, tucking as you go, to create a classic egg roll shape. Brush eggs rolls generously with oil.
3. Preheat Curtis Stone Pocket Pastry Maker for 5 minutes. Place 4 rolls in Pocket Pastry Maker and cook 15 minutes, rotating as needed, or until golden all over. Carefully remove rolls from Pocket Pastry Maker. Repeat to cook remaining rolls.
4. Serve rolls with buttermilk blue cheese sauce.



# BUTTERMILK BLUE CHEESE SAUCE

**Makes:** about 1 1/4 cups

**Prep Time:** 5 minutes

**Make Ahead:** Sauce can be made up to 1 day ahead, covered and refrigerated.

## INGREDIENTS

1/2 cup blue cheese crumbles  
1/4 cup buttermilk  
1/4 cup mayonnaise  
1/4 cup sour cream  
1 tbs. fresh lemon juice

## METHOD

1. In medium bowl, whisk blue cheese, buttermilk, mayonnaise, sour cream and lemon juice. Season with salt and pepper.

# EASY MARINARA SAUCE

**Makes:** about 3 cups

**Prep Time:** 5 minutes

**Cook Time:** 15 minutes

**Make Ahead:** Can be made up to 5 days ahead; cover and refrigerate.

## INGREDIENTS

2 tbs. extra-virgin olive oil  
5 cloves garlic, chopped (about 1/4 cup chopped garlic)  
1 tbs. tomato paste  
1 tsp. kosher salt  
1/4 tsp. dried oregano  
1/4 tsp. crushed red pepper flakes  
One 26-oz cans crushed tomatoes (preferably organic San Marzano tomatoes)

## METHOD

1. In medium saucepan over medium-low heat, heat oil. Add garlic and sauté 5 minutes, or until pale golden. Stir in tomato paste, salt, oregano, and red pepper flakes; cook 2 minutes. Add tomatoes and 1/3 cup water.
2. Bring to simmer. Simmer gently, stirring occasionally, for 15 minutes.





# ITALIAN CALZONES

**Makes:** 8 calzones

**Prep Time:** 35 minutes

**Cook Time:** 16 minutes

## INGREDIENTS

1 lb. fresh pizza dough

Flour for dusting

1/2 cup Easy Marinara Sauce, see recipe, plus more for serving

3 oz. pepperoni, coarsely chopped

3 oz. Italian salami, coarsely chopped

1 cup shredded mozzarella cheese

1/2 cup loosely packed basil leaves, thinly sliced

Olive oil, for brushing

## METHOD

1. Turn pizza dough onto lightly floured surface. Cut dough into eight 2 oz. portions. Roll each piece into a 5-inch round.
2. Spread base of one dough round with 1 tbs. marinara sauce, leaving a 3/4-inch border. Layer pepperoni and salami over sauce and sprinkle with 2 tbs. cheese and basil.
3. Fold in sides of dough and roll up to enclose filling. Repeat with remaining ingredients to assemble 8 calzones. Brush calzones with oil.
4. Preheat Curtis Stone Pocket Pastry Maker for 5 minutes. Place 4 calzones in Pocket Pastry Maker, close lid and cook for 8 minutes, or until dough is puffed, golden, and cooked through. Carefully remove calzones from Pocket Pastry Maker. Repeat to cook remaining calzones.
5. Serve calzones with warm marinara sauce.



# BACON EGG AND CHEESE BISCUIT ROLLS

**Makes:** 8 rolls

**Prep Time:** 20 minutes

**Cook Time:** 20 minutes

## INGREDIENTS

8 slices bacon, coarsely chopped  
8 large eggs  
3 tbs. cream  
1/2 tsp. kosher salt  
One 16 oz. container refrigerated Buttermilk Biscuit Dough (8 biscuits)  
4 slices cheddar cheese  
2 tbs. chopped chives  
Nonstick pan spray

## METHOD

1. In large nonstick frying pan over medium heat, cook bacon, stirring occasionally, for 5 minutes, or until crisp. Drain bacon on paper towels and set aside. Drain all but 1 tbs. bacon drippings.
2. In large bowl, beat eggs with cream and salt.
3. Return frypan to medium heat and add egg mixture. Cook eggs, stirring occasionally with rubber spatula, scraping to form large curds, for 3 minutes or until the eggs are almost set. Stir in bacon and continue cooking until eggs are just set. Remove pan from heat.
4. Preheat Curtis Stone Pocket Pastry Maker for 5 minutes.
5. On lightly floured work surface, roll each biscuit into a 5-inch round. Top with 1 slice cheese and 1/8th scrambled egg mixture. Sprinkle with chives. Roll bottom of biscuit up and around filling.
6. Spray top and bottom of Pocket Pastry Maker with nonstick spray and cook 4 rolls, seam side down, for 5 minutes, or until biscuit is golden throughout. Carefully remove hot biscuits and repeat to cook remaining 4 biscuits. Serve warm.







# PUFF PASTRY WRAPPED HOT DOGS

**Makes:** 8 hot dogs

**Prep Time:** 10 minutes

**Cook Time:** 50 minutes

**Make Ahead:** Assembled and uncooked hot dogs can be frozen up to 5 days in an airtight container. Cook from frozen allowing a few extra minutes cooking time.

## INGREDIENTS

1 egg

1 tbs. milk

One frozen 9 1/2-inch square puff pastry sheet, thawed

8 hot dogs, trimmed to 4-inches long

1/2 tsp. poppy seeds

1/2 tsp. sesame seeds

Ketchup, for serving

Mustard, for serving

## METHOD

1. In small bowl, whisk egg and milk.
2. Cut pastry into eight 3-inch square pieces. Place hot dog along bottom edge of puff pastry. Brush top edge of pastry with egg mixture. Roll puff pastry up to encase hot dog. Brush outside of puff pastry with egg mixture and sprinkle with poppy and sesame seeds. Refrigerate 4 rolls until needed.
3. Meanwhile, preheat Curtis Stone Pocket Pastry Maker for 5 minutes.
4. Place 4 hot dogs in Pastry Mold. Close lid and cook for 25 minutes, turning every 8 minutes or until pastry is puffed and golden brown all over. Repeat to cook remaining hot dogs. Serve hot with ketchup and mustard.

# SPICED APPLE HAND PIE SUNDAES

**Makes:** 8 pies

**Prep Time:** 20 minutes, plus 30 minutes macerating time

**Cook Time:** 1 hour and 10 minutes

## INGREDIENTS

2 large Gala apples, peeled, cored, and cut into 1/2-inch wedges  
2 large Granny Smith apples, peeled, cored, and cut into 1/2-inch wedges  
1/2 cup packed light brown sugar  
4 tsp. fresh lemon juice  
1/3 cup all-purpose flour  
1 1/4 tsp. ground cinnamon  
3/4 tsp. kosher salt  
1/2 cups apple cider  
2 tbs. unsalted butter  
3/4 tsp. vanilla extract  
1 egg yolk  
1 tsp. milk  
Two frozen 9 1/2-inch square puff pastry sheets, thawed  
Vanilla Ice Cream, for serving  
Salted Caramel Sauce, see recipe

## METHOD

1. In large frypan, toss apples, brown sugar, and lemon juice together. Let sit for 30 minutes, tossing occasionally, or until juices start to form.
2. In small bowl, whisk flour, cinnamon, and salt together. Sprinkle mixture over apples and toss to coat. Add cider and cook apple mixture over medium heat, stirring occasionally for 30 minutes, or until apples are softened and juices have thickened. Add butter and vanilla and stir to combine. Transfer pie filling to shallow container and refrigerate until cooled.
3. Place Curtis Stone Pocket Pastry Maker onto a sheet pan lined with parchment or aluminum foil for easy cleanup.
4. In small bowl, stir egg yolk and milk. Cut puff pastry into four 9 1/2-inch x 4 3/4-inch rectangles. Refrigerate 2 pastry pieces until needed.





# SALTED CARAMEL SAUCE

**Makes:** 2 cups

**Prep Time:** 5 minutes

**Cook Time:** 15 minutes

**Make Ahead:** Sauce can be made up to 5 days ahead, covered and refrigerated. Rewarm over low heat before serving.

## INGREDIENTS

1 1/3 cups sugar  
1/4 cup water  
2/3 cup heavy cream, warmed  
1/2 cup (1 stick) unsalted butter  
1 tsp. fleur de sel

## METHOD

1. In medium heavy saucepan, stir sugar and water over medium heat for 5 minutes, or until sugar dissolves. Boil without stirring for 5 minutes, or until syrup turns a deep golden brown color. As syrup cooks, occasionally brush down sides of pan with a wet pastry brush to prevent sugar crystals from forming and swirl pan to allow sugar mixture to brown evenly.
2. Remove saucepan from heat. Alternately whisk in cream and butter. Cool slightly and mix in salt.

# FLUFFY RASPBERRY FROSTING

**Makes:** about 2 cups

**Prep Time:** 10 minutes

**Make Ahead:** Frosting can be made up to 1 day ahead. Store in an airtight container at room temperature. If frosting seems less airy, rewhip before using.

## INGREDIENTS

2 1/4 cups powdered sugar, sifted  
10 tbs. unsalted butter, softened  
3 tbs. freeze-dried raspberries, pulsed in clean coffee grinder to fine powder  
2 tbs. whole milk  
1 1/2 tsp. vanilla extract  
1/4 tsp. kosher salt

## METHOD

1. In medium bowl, using electric hand mixer on medium speed, beat sugar, butter, raspberry powder, milk, vanilla, and salt for 4 minutes, or until light and airy.





# CINNAMON FRENCH TOAST WITH STRAWBERRY MAPLE SYRUP

**Makes:** 8 French toast

**Prep Time:** 15 minutes

**Cook Time:** 12 minutes

**Make Ahead:** Custard can be made up to 1 day ahead, covered and refrigerated.

## INGREDIENTS

1/2 cup sugar

2 tsp. ground cinnamon

6 large eggs, whisked to blend

1/4 cup heavy cream

1/4 cup whole milk

Four 1 1/4 -inch-thick slices brioche bread or challah

2 tbs. unsalted butter, melted

1/2 cup pure maple syrup

8 oz. small strawberries, hulled, halved

1/2 orange

## METHOD

### To make French toast:

1. On small plate, mix sugar and cinnamon and set aside.
2. Cut each slice challah into eight 1 1/4 inch wide by 4 1/2-inch-long pieces.
3. In large baking dish, whisk eggs, cream and milk. Place 4 pieces of bread in custard and let stand 4 minutes, or until custard is absorbed, turning every minute.
4. Preheat Curtis Stone Pocket Pastry Maker for 5 minutes. Brush top and bottom of Pastry Mold with some butter. Add soaked bread to molds and cook 6 minutes, or until golden brown on outside and heated through. Meanwhile, soak remaining 4 pieces of bread in remaining custard.
5. Immediately place hot French toast in cinnamon-sugar and turn to coat completely.

### Meanwhile, to make strawberry syrup and serve:

6. In small saucepan over medium-high heat, bring syrup to boil. Reduce heat and simmer 1 minute, or until slightly reduced. Add strawberries and toss to coat.
7. Finely grate zest of 1/2 orange over French toast and serve immediately with strawberry syrup.



# CHOCOLATE AND RASPBERRY TEA CAKES

**Makes:** 8 cakes

**Prep Time:** 20 minutes

**Cook Time:** 20 minutes

**Make Ahead:** Cakes can be cooked up to 1 day ahead, stored in an airtight container at room temperature.

## INGREDIENTS

Nonstick pan spray

2 cups boxed chocolate cake batter

1 cup Fluffy Raspberry Frosting (see recipe)

1 cup fresh raspberries

2 tbs. freeze-dried raspberries, pulsed in clean coffee grinder to fine powder

## METHOD

1. Preheat Curtis Stone Pocket Pastry Maker for 5 minutes. Lightly spray Pastry Mold with nonstick pan spray.
2. Spoon 1/4 cup cake batter into each mold. Close lid and cook 10 minutes, or until cakes spring back when touched. Carefully remove cakes and place on wire rack. Repeat to cook remaining cake batter to make 8 cakes total. Cool cakes completely.
3. Spoon frosting into a piping bag fitted with a 1/2-inch star piping tip.
4. Pipe small rosettes of frosting over cooled cakes and top with raspberries. Using small sifter, dust cakes with raspberry powder and serve.







# LEMON GLAZED POPPYSEED CAKES

**Makes:** 8 cakes

**Prep Time:** 20 minutes

**Cook Time:** 16 minutes

## INGREDIENTS

### Cake:

1 1/3 cups unbleached cake flour  
1 1/2 tsp. poppy seeds  
1 tsp. baking powder  
1/2 tsp. baking soda  
2/3 cup granulated sugar  
6 tbs. unsalted butter, melted  
2 tbs. grated lemon zest, plus more for garnish  
1 tsp. pure vanilla extract  
2 tbs. beaten egg  
2/3 cup sour cream

### Glaze:

1 1/3 cups sifted powdered sugar, plus more for dusting  
3 tsp. grated lemon zest  
3 tbs. fresh lemon juice

Nonstick pan spray  
1 lemon, for garnish

## METHOD

1. In small bowl, whisk flour, poppyseeds, baking powder, and baking soda. In medium bowl, using electric hand mixer on medium speed, beat sugar, butter, lemon zest, vanilla, and salt for 4 minutes or until light and airy. Mix in egg and sour cream. Add flour mixture and mix just until blended.
2. Preheat Curtis Stone Pocket Pastry Maker with nonstick spray. Spoon 1/4 cup cake batter into each Pastry Mold. Close lid and cook for 8 minutes, or until cakes are light golden brown and spring back when touched.
3. Carefully remove cakes and place on wire rack. Repeat step 2 with remaining cake batter to make 8 cakes total. Cool cakes completely.
4. In medium bowl, whisk powdered sugar, zest, and juice until smooth.
5. Dust cakes with powdered sugar and spoon lemon glaze over cakes. Garnish with fresh lemon zest and serve.

