

find recipes online at  
[www.dough-ez.com](http://www.dough-ez.com)

Non-stick Pastry Mat Kit  
PRECISION DOUGH ROLLING SYSTEM



*This is how we roll*

### The possibilities are endless!

Whether you are a seasoned baker or just a beginner; DoughEZ® will take the mess and stress out of preparation of your favorite dough recipes. DoughEZ® greatly reduces or eliminates the need for excessive flour during the rolling process.

### Visit [www.dough-ez.com](http://www.dough-ez.com) for these great recipes and more:

Biscuits, breads, cookies, confections, doughnuts, pastries, pies and pizza

share your recipes with us



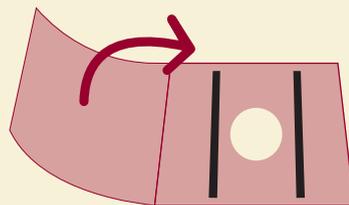
### Getting Started

Remove and examine contents of your DoughEZ® box. Contents include your DoughEZ® mat, 6 Guide Rulers and this Instruction Sheet. Product is made of FDA approved materials. Multi-purpose guide sticks make rolling dough to the perfect thickness EZ. Total of 6 Guide Sticks of varying thickness'. 1 set of 1/8" thickness and 2 sets at 1/4" thickness. Guide sticks can be stacked together to achieve various depth in thickness. The 1/4" guide sticks are notched and can be snapped together to form a 9"x13"x1" pastry frame. This can be used to achieve dough thickness of 1". Pastry frame can be used to make no baked confections.

### Quick and easy way to prepare cookies:

Visit [www.dough-ez.com](http://www.dough-ez.com) for video of other ways to use DoughEZ®.

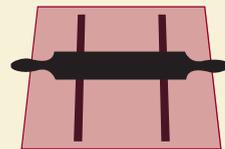
PATENT PENDING



1

#### PLACE & FOLD

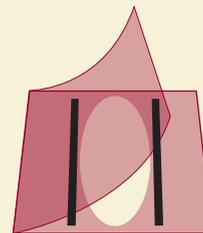
Place guide rulers under mat and dough on the right side of the mat. Fold left side over.



2

#### ROLL DOUGH

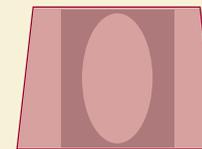
Use a rolling pin to flatten dough to a uniform thickness.



3

#### REMOVE RULERS

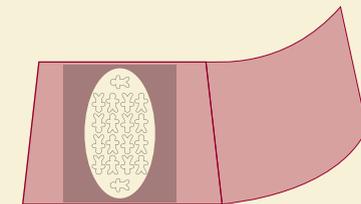
Lift the mat and remove guide rulers. Peel back top layer.



4

#### ADD PARCHMENT PAPER

With mat open, add parchment paper to the right side. Close mat and flip over.



5

#### TRANSFER

Stamp cookies. Remove excess dough. Transfer parchment paper and dough to pan

**Cleaning Care and Storage:** Extend mat to its fullest length and wash both sides with mild soap and warm water. Dry with a soft clean cloth.

**Important:** Dry both sides of mat and all contents completely before rolling up and storing away. Avoid folding and creasing mat.

DoughEZ® is a pastry mat kit. Its intended use is for preparing raw dough products. Although the mat can withstand temperatures ranging between -40 degree F up to 400 degrees F, making is safe for dishwasher, microwave, freezer and oven. We do not recommend that this product be exposed to extended high heat and oven temperatures. This product is not intended to be used as a baking sheet. Extended exposure to oven temperatures will cause yellowing or discoloration of the silicone mat. This is strictly cosmetic and does not affect the performance of the mat. Please see policies, care and use recommendations at [www.dough-ez.com](http://www.dough-ez.com)