

## TART TAMPER

- Perfect for forming professional looking tarts, mini pies, mini quiches and cookies
- Larger end measures 1  $\frac{3}{4}$ "
- Smaller end measures 1  $\frac{1}{2}$ "



**43118 •**  
Tart Tamper  
WD, 6" (cd)

## DOUBLE DOUGH ROLLER

- Smaller 2  $\frac{1}{2}$ " roller smooths edges and sides
- Large 4" roller creates uniform crust and dough right in the pan
- Great for pasta and cookie dough



**43679 •**  
Double Dough Roller  
WD, 7 x 4  $\frac{1}{2}$ " (cd)



## PASTRY BLENDERS

- Evenly mix and blend ingredients into thicker batter and heavier dough
- Quickly cut in firmer ingredients, like butter, shortening, and cream cheese



**43619 •**  
Wire Pastry Blender  
WD/SS, 5" x 4  $\frac{1}{4}$ " x 1  $\frac{1}{4}$ " (cd)



**9213 •**  
Pastry Blender  
WD/SS, 4  $\frac{1}{2}$ " x 4  $\frac{1}{2}$ " x 2  $\frac{1}{8}$ " (cd)



**45752 •**  
Pastry Blender  
SS, 4  $\frac{1}{2}$ " x 4  $\frac{1}{4}$ " x 1  $\frac{1}{2}$ " (cd)

## DOUGH SCRAPERS

- Perfect for cutting dough, sectioning pie crusts, chopping vegetables and more
- Makes scooping and transferring chopped foods mess - free and easy



**182 •**  
Dough Scraper  
SS/WD, 6" x 4  $\frac{3}{4}$ "

NEW



**51002 •**  
Bench/Dough Scraper  
Bamboo, 6" x 5  $\frac{1}{2}$ " (cd)