

Spritz

This is a recipe where it is best NOT to use parchment paper. The cookie is VERY buttery and when pressing, the dough will stick to the paper making it impossible to pull the press away. It makes a mess.

I speak from experience here.

Ingredients:

1 1/2 cups butter, softened
1 cup packed brown sugar (light brown sugar)
1 tsp baking powder
1 large egg
1 tsp vanilla
1/2 tsp almond extract
3 1/2 cups flour

Preheat oven to 375 degrees F.

In a large mixing bowl, beat butter with an electric mixer on medium to medium high speed for 30 seconds.

Add brown sugar and baking powder.

Beat until combined, scraping sides of bowl occasionally.

Beat in egg, vanilla, and almond extract until combined.

Beat in as much of the flour as you can with the mixer.

Stir in the remaining flour.

Do not refrigerate the dough.

Force the uncoiled dough through the cookie press fitted with star, tree, or flower disc onto an ungreased cookie sheet.

Sprinkle cookies with colored sugars to decorate.

Bake for 7 to 9 minutes or until the edges of the cookies are lightly browned.

Transfer to a wire rack and cool.