

Spritz Cookies

10-15 min. prep.; Bake time 6-7 min.; total time about 20 min. Yield 72 cookies.

INGREDIENTS:

1 cup butter, room temperature	1 tsp almond extract
1 ½ cup powdered (confectioners) sugar	If using unsalted butter, add ½ tsp salt
1 egg	2 ½ cups all purpose flour

GLAZE, if desired (*but I like them without*):

1 cup powdered sugar	¼ teaspoon almond extract
1 Tablespoon milk	Sprinkles to decorate, if desired

INSTRUCTIONS:

Preheat oven to 375°F. Line a baking sheet with parchment paper.

Mix together butter and powdered sugar in a large bowl using a mixer on medium speed for 1 minute or until combined.

Add in the egg, almond extract, and salt (if needed); Mix for an additional minute, scraping the sides of the bowl as needed.

Turn mixer to low and add in the flour, mixing until just blended.

Place some of the dough into the cookie press. Press cookies onto the baking sheet parchment paper. Arrange cookies about one inch apart. If you are not going to glaze the cookies, you may sprinkle the tops with colored sugar before baking. Bake for 6-7 minutes or until lightly golden at the edges.

Transfer cookies to a wire rack to cool.

Once cooled, glaze if desired.

Glaze instructions: Whisk together powdered sugar, extract, and milk until smooth. Dip the tops of each cookie into the glaze. Sprinkle if desired. Allow cookies to set completely before storing.

NOTES: These cookies freeze well, if unglazed. They may be frozen, brought to room temperature and then glazed.