

Spritz Butter Cookies

Yields about 3 1/2 dozen cookies

Ingredients

- 1 cup (2 sticks) butter, softened
- 3/4 cup sugar
- 1 large egg
- 1 tsp vanilla extract
- 1 tsp almond extract
- 2 cups all-purpose flour
- 1/2 cup toasted sliced blanched almonds, finely ground
- Dash of salt
- Glacé cherries, sugar sprinkles, or dragées (optional, for decoration)

Instructions

1. Preheat oven to 375°F.
2. Cream butter in a large mixer bowl. Add sugar; beat until light and fluffy.
3. Beat in egg and extracts.
4. Gradually blend in flour, almonds, and salt.
5. Using a pastry bag and large star tip, pipe dough into rosettes or stars about 1 3/4" in diameter onto unbuttered cookie sheets.
6. Decorate with cherries, sprinkles, or dragées, if desired.
7. Bake 10-12 minutes or until pale golden.
8. Remove from cookie sheets; cool completely on wire racks.

SPRITZ BUTTER COOKIES

1 c. (2sticks) butter, softened
3/4 cup sugar
1 large egg
1 tsp. EACH: vanilla/almond extract
2 cups all-purpose flour
1/2 c. toasted sliced blanched almonds, finely
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Dash of salt
Glaze cherries, sugar sprinkles or dragees
optinal

Preheat oven to 375 degrees. Cream butter in large mixer bowl. Add sugar, beat until light and fluffy. Beat in egg and extracts. Gradually blend in flour, almonds, and salt. Using

pastry bag and large star tip, pipe dough into rosettes or stars about 1 3/4" in diameter onto unbuttered cookie sheets. Decorate with cherries, sprinkles, or dragees, if desired. Bake 10-12 minutes or until pale golden. Remove from cookie sheets; cool completely on wire racks.

Yield: about 3½ dozen cookies.