

MY KIND *of* Holiday

ELIZABETH EMMONS' BUTTERY SPRITZ COOKIES



LIST *of* INGREDIENTS

1 cup butter (no substitutes), softened	½ teaspoon almond extract
1 ¼ cups confectioners' sugar	2 ½ cups all-purpose flour
1 egg	½ teaspoon salt
1 teaspoon vanilla extract	1 teaspoon food coloring

INSTRUCTIONS *for* SPRITZ COOKIES

1. Preheat oven to 375°.
2. In a mixing bowl, cream butter and sugar until smooth.
3. Beat in egg and extracts.
4. Combine the flour and salt and gradually add to creamed mixture.
5. Tint batter with food coloring if desired.
6. Using a cookie press fitted with the disk of your choice, press dough 2 inches apart onto ungreased baking sheets.
7. Top with colored sugar and decorating candies if desired.
8. Bake for 6–8 minutes or until set (do not brown).
9. Remove to wire racks to cool and enjoy!

YIELD X 45 COOKIES

PREP TIME X 20 MINS

COOK TIME X 10 MINS

TOTAL TIME X 30 MINS

SERVE *and* ENJOY!