



## Spritz Cookies

*Spritz Cookies, also known as Swedish Butter Cookies or Pressed Butter Cookies, are a very popular Christmas cookie, not only in Scandinavia, but also here in North America. They have a lovely vanilla flavor and a rich buttery texture that is tender crisp. As their name implies, "Spritz" is German for "spritzen" meaning "to squirt", which is exactly what is done with this cookie dough. By that I mean we make these cookies using a cookie press (gun), a device that has a cylindrical barrel made of clear plastic and stainless steel with an easy-to-squeeze trigger, that "squirts" the soft dough through a decorative template giving us all sorts of wonderful looking cookies. We can make wreaths, flowers, trees, rosettes, stars, and stripes, to name a few. And while they are delicious plain, they look so pretty when decorated with candied cherries, nuts, colored sprinkles or colored sugars.*

1 c. butter

$\frac{3}{4}$  c. sugar

1 whole egg or 3 yolks

1 tsp. almond extract

2- $\frac{1}{2}$  c. sifted flour

$\frac{1}{8}$  tsp. salt

$\frac{1}{2}$  tsp. baking powder

Cream butter and sugar, add egg and beat well. Add flavoring. Sift flour, salt and baking powder together and add to mixture. Place cookie dough in cookie press and make desired shapes. Place on ungreased cookie sheet and bake 8-10 min. in hot (400°) oven.