SPRITZ cookies (bUTTER COOKIES)



*The perfect butter cookie – with delicate vanilla and almond flavoring… perfect for a tea party or the holidays!*

**INGREDIENTS**:

 1 & 1/2 cups unsalted butter, softened to room temperature

1 cup granulated sugar

1 teaspoon vanilla extract

¼ teaspoon almond extract

1 large egg (room temperature)

3 & ½ cups flour (sifted and spooned before measuring, not scooped)

1 teaspoon baking powder

Decorations: sanding sugar, sprinkles, candy (silver shot, red hots, M&M’s)

**EQUIPMENT YOU’LL NEED**:

Cookie Press & Cookie Discs

**HOW I MAKE THESE**:

1. Using a handheld or stand mixer fitted with a paddle attachment, beat the butter on high speed until creamy, about 2 minutes. Switch mixer to medium speed and add the sugar, vanilla, and almond extracts. Scrape down the sides and the bottom of the bowl as needed.
2. In a small bowl, whisk together the flour and baking powder. Turn the mixer off and pour the flour mixture into the wet ingredients. Turn the mixer on low and slowly beat until a very soft dough is formed.  Scrape bowl down and press the dough down as necessary.
3. If you want colored cookies rather than traditional golden cookies, divide dough in half and add gel or paste food coloring, blending just until color is evenly incorporated into dough. (I typically color half the dough green, the other red.)
4. Preheat oven to 375F degrees. Line two baking sheets with parchment paper or silicone baking mats (silicone mats will reduce spreading).
5. Press the dough into the tube of the cookie press, turning the tube as you go or using a loader to evenly press the dough into the tube. Screw on a disc with the desired pattern.
6. Working quickly and rhythmically; try not to stop as you press out the cookies. If you are not satisfied with the shape, scrape them off the pan and reload the dough.
7. Sprinkle with decorations, if desired.
8. Bake for 6 to 8 minutes for small cookies, 8 to 10 minutes for larger ones, turning halfway through. Spritz cookies are traditionally baked to a pale golden-blond color. Watch the cookies carefully for light golden browning at the edges and DO NOT OVERBAKE! This is a little bit trickier to watch when you are using colored dough.
9. Remove from the oven and allow them to cool on baking sheets for 5 minutes before transferring to a cooling rack.
10. Store cookies covered at room temperature for 3 days or in the refrigerator for 5 days. Shortbread cookie dough may be frozen up to 2 months.

**YIELD**: Makes approximately 6 dozen cookies.

© **SnowflakesandCoffeecakes**. All images, attachments & content are copyright protected unless otherwise indicated. All rights reserved. Please do not use my images without prior permission. If you want to republish this recipe, please re-write the recipe in your own words, or link back to [www.snowflakesandcoffeecakes.com](http://www.snowflakesandcoffeecakes.com) for the recipe.

