

Spritz Cookies

Ingredients

- 3 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 1/2 cups unsalted butter (3 sticks), softened
- 1 cup granulated sugar
- 1 egg
- 2 tablespoons milk
- 1/2 teaspoon almond extract
- 1 teaspoon vanilla extract

Preheat oven to 350°F.

In a medium sized bowl, combine flour and baking powder.

In a separate large bowl, beat butter and sugar with an electric mixer until light and fluffy. Add egg, milk, vanilla extract and almond extract; mix well.

Gradually add the flour mixture to butter mixture; beat until combined. Do not chill.

Fill cookie press with dough and with desired disks, press cookies onto an ungreased cookie sheet.

Bake 10-12 minutes or until the edges are light golden brown. Cool for 2 minutes on the cookie sheet placed on the cooling rack. Remove from the baking sheet and place on the wire rack to cool completely.

Icing (optional)

1 1/2 cups confectioners' sugar

3 tablespoons milk

1/2 teaspoon vanilla extract

Gel food coloring (optional)

Sprinkles (optional)