

SPRITZ COOKIES

This recipe comes from Deeann's Grandmother, and was an indispensable staple to a successful Christmas celebration. Grandma Emery would make tons of these along with sugar cookies (yes, that recipe is in the cookbook too) and put them in a very large cookie tin that still evokes loving and nostalgic memories of Christmas past from Deeann's Dad, Dave. You can add green or red food coloring (or any other color for that matter) for an extra festive flair. Thanks to Dawn (Deeann's sister) for digging up the recipe from the archeological site known as her Mom's recipe library. Merry Christmas!

INGREDIENTS:

½ Cup Butter, softened
½ Cup Crisco (shortening)
¾ Cup Sugar
1 Egg
2 ¼ Cup Flour
½ teaspoon Baking Powder
¼ teaspoon Salt
1 teaspoon Almond Extract

DIRECTIONS:

Preheat oven to 400 degrees.

Mix the butter and shortening in a mixer. Slowly add the sugar and mix until light and fluffy. Add the egg and beat well. Add remaining ingredients and beat until well blended. Add food coloring if desired.

Fill your Spritz Cookie dispenser and form (squeeze dough) on an ungreased cookie sheet.

Cook for 6-8 minutes, or until edges are a light golden brown. Cool on a wire rack until they are cool, then store in a large antique cookie tin!

Makes about 5 dozen cookies...not counting the ones you sample as you go.