

Simple Spritz Cookies



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- 1 cup butter or margarine, softened
- 1/4 cup granulated sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 package Yumee Yumee Cookies mix

In a large bowl, beat butter until creamy. Add sugar and mix well. Add egg and vanilla. Mix well. Add Yumee Yumee Cookies mix to butter mixture. Mix well, scraping sides of bowl often.

Immediately fill an ungreased cookie press fitted with selected disk. Press cookies onto an ungreased baking sheet.

Bake at 375 degrees for 6 minutes, or until edges are lightly browned. Immediately remove cookies from baking sheet and cool on a wire rack.

Makes 5 to 7 dozen

Cook's Note: *Electric mixer required.* Add 1/4 teaspoon almond extract, if desired. Spritz cookies can be decorated with coarse sugars, sprinkles, or dyed with gel food coloring prior to baking. After cookies have cooled, dip in melted chocolate or glaze with a powdered sugar icing and top with sprinkles or nonpareils. To make a powdered sugar icing, combine 1 cup powdered sugar, 1/4 teaspoon vanilla extract, and 1 1/2 to 2 tablespoons milk. Stir to combine.