

Spritz Cookies

Ingredients:

- 1 ½ cups of Unsalted Butter, softened
- 1 cup Sugar
- 1 large Egg
- 2 tablespoons Milk
- 1 ½ teaspoons Vanilla Extract
- ½ teaspoon Almond Extract or Peppermint Extract (optional)
- ¼ teaspoon Fine Sea Salt
- 4 cups Flour

Optional Decorations:

- Sprinkles or nonpareils
- Colored sanding sugar
- Melted chocolate, almond bark, or candy melts
- Food coloring

Directions:

1. Preheat oven to 400 degrees Fahrenheit.
2. In the Bowl of a stand mixer fitted with the paddle attachment or with an electric hand mixer, cream the butter and sugar together until light and fluffy, about 3-5 minutes. Add the egg, milk, vanilla, and almond or peppermint extract (if using), beat well.
3. Whisk together the flour and salt. With the mixer on low speed, gradually add the flour mixture, mixing just until flour is incorporated, and dough is smooth.
4. Spoon a portion of the dough into a cookie press fitted with your desired plate shape. Press cookies onto an ungreased baking sheet: Place the bottom of the cookie press flat against the baking sheet and click the handle of the press. Lift the press straight up; the cookie should separate from the press and stick to the baking sheet. Cookies will puff but not spread, so place them as close together as the cookie press will allow.
5. Refill the press with more dough as needed until the baking sheet is full.
6. Bake for 6-8 minutes until the cookies are set and the bottoms are barely golden. Let cool for 1-2 minutes on the baking sheet; remove to a wire rack to cool completely.

Notes:

- If using food coloring, add 1-2 drops to the entire batch or divide the dough into smaller portions and add 1 small drop to each to make multiple colors.
- If decorating with sprinkles or colored sanding sugar, add those as desired before baking
- If dipping in melted chocolate, almond bark, or candy melts, do so after the cookies have completely cooled. Top with sprinkles or nonpareils before chocolate has set.
- It is recommended only baking one sheet of cookies at a time. Bake one sheet while pressing another. Let sheet pans cool completely before pressing another batch of cookies onto them.
- Store in an airtight container for up to a week or freeze for up to 3 months.