

Cookies for Santa: Day 5 Spritz Cookies

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Spritz cookies are another traditional holiday favorite. They get their name from the German word, *Spritzgebäck*. This type of cookie is made by “squirting” dough through a press fitted with a variety of nozzles with patterned holes. In the United States, the name *Spritzgebäck* was shortened to spritz, and the spritz cookie, as we know it, was born.

Ingredients:

3 sticks of butter, softened

1 cup sugar

1 egg

1 tsp vanilla extract

1/2 tsp almond extract
2 Tbsp milk
3 1/4 cup flour
1 tsp baking powder
1 pinch of salt
Colored sanding sugar for decoration

Preheat the oven to 350F. Beat the butter and sugar until light and fluffy. Add the egg, extracts and milk and beat until well combined. In a separate bowl, sift flour with baking powder and salt. Add the flour mixture to the butter mixture in several additions, beating well after each addition. When the dough forms, roll it into a log. Do not refrigerate. Fill the tube of a cookie press with the dough and add a decorative disk. Press cookies on an unlined, non-stick cookie sheet. Brush tops with water and sprinkle with colored sugars. Bake in the preheated oven for approximately 10 minutes until the edges are set and beginning to brown. Allow to cool for 1 minute on the cookie sheet before removing to a wire rack to cool completely.



