

All Things Mamma's Classic Spritz Christmas Cookies

Makes: 3 dozen

Ingredients

- 3½ cups all-purpose flour
- 1 teaspoon baking powder
- 3 sticks of butter (softened)
- 1 cup granulated sugar
- 1 egg
- 2 tablespoons milk
- 1 teaspoon clear vanilla extract
- ½ teaspoon almond extract

Instructions

1. Preheat oven to 350°F.
2. In bowl, combine flour and baking powder - set aside
3. In large bowl, beat butter and sugar with electric mixer until light and fluffy.
4. Add egg, milk, vanilla and almond extract to the large bowl; mix well.
5. Gradually add flour mixture to butter mixture; beat until combined.
6. Do not chill.
7. Fill cookie press with dough and with desired disks, press cookies onto ungreased cookie sheet - holding the press flat and firmly on the UNGREASED cookie sheet is key.
8. Bake 10-12 minutes or until edges are light golden brown.
9. Cool 5 minutes on cookie sheet on cooling rack.
10. TO DECORATE - serve plain or add sprinkles to cookies BEFORE you bake. You can also make a glaze of 1 cup powdered sugar, 2-4 tablespoons of milk and 1 tablespoon or vanilla extract. Dip cookie in glaze and allow to set on a cookie rack to harden.

