



Let's Make a Memory this Christmas

CLASSIC SPRITZ COOKIES

FROM THE KITCHEN OF CHRIS WELSAND

INGREDIENTS

1 cup butter, softened

1/2 cup sugar

2 1/4 cups Gold Medal™ all-purpose flour

1/4 teaspoon salt

1 egg

1 teaspoon almond extract or vanilla

Food color, if desired.

Currants, raisins, candies, colored sugar, finely chopped nuts,

candied fruit or fruit peel, if desired.

DIRECTIONS

Heat oven to 375°F. Beat butter and sugar in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, salt, egg, almond extract and a few drops of food color.

Place dough in cookie press. Form desired shapes on ungreased cookie sheet.

Decorate with currants.

Bake 5 to 8 minutes or until set but not brown. Immediately remove from cookie sheet to wire rack.

To decorate cookies after baking, use a drop of corn syrup to attach decorations to cookies.