

Spritz Cookies

This cookie is meant to be formed with a cookie press.

Makes about 75 cookies, depending on the die used.

16 Tbsp. (2 sticks) unsalted butter, softened

$\frac{3}{4}$ cup sugar

$\frac{1}{4}$ tsp. salt

1 tsp. vanilla extract

3 large egg yolks

2- $\frac{1}{2}$ cups all-purpose flour

2 or 3 cookies sheets or jelly roll pans covered with parchment or foil.

1. Set racks in the upper and lower thirds of the oven and preheat to 375 degrees.
2. In the bowl of a standing electric mixer fitted with the paddle attachment, beat together on medium speed the butter, sugar, salt and vanilla until very light, about 5 minutes. Beat in the egg yolks one at a time, beating smooth after each addition.
3. Scrape down the side of the bowl and beater. On low speed, add the flour and mix only until it is completely absorbed, Remove the bowl from the beater and finish mixing the dough with a large rubber spatula.
4. Insert a die into the cookie press, then fill it with about a quarter of the dough. Press the cookies out onto the prepared pans, leaving an inch all around between the cookies.
5. Bake the cookies for 10 to 12 minutes, or just until they are a very pale golden color.
6. Slide the paper from the pans onto cooling racks.
7. Store the cooled cookies between sheets of parchment or wax paper in a tin or plastic container with a tight fitting cover.

Notes:

These cookies freeze well.

You can decorate with bits of dried fruit or nuts before baking. You can decorate with a chocolate chip immediately after removing from the oven.

This recipe is from *Cookies Unlimited* by Nick Malgieri

