



kitchen collage

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monday - friday 10-5:30 /saturday 9-5

Scandinavian Spritz

Makes 4 dozen pressed cookies

These cookies are petite morsels that will melt in your mouth. Easily mixed, this soft dough is specifically formulated for cookie presses. Interchangeable plates create unique patterns and shapes as the dough is forced or pressed through the various designs. Add food coloring, if desired, for additional dimension. Dust cookies before baking with any desired sprinkles or glitter.

INGREDIENTS:

1 cup (2 sticks) butter, room temperature
1 cup sugar
1 egg
1-1/2 teaspoons pure vanilla extract
1 teaspoon almond extract
1/2 teaspoon salt
2-1/2 cup all-purpose flour
Food coloring (optional)

Preheat the oven to 350°F.

Mix the butter and sugar together in a large bowl, or the bowl of a stand mixer. Beat until light and fluffy.

Add the egg, vanilla extract, almond extract, and salt. Add the flour one cup at a time until incorporated.

Form a rough cylinder from the dough about the size of the cookie presses diameter. Fill the cookie press with the dough. Outfit the cookie press with the desired plate according to the manufacturer's instructions.

Press out the dough onto an ungreased, room temperature cookie sheet allowing about 1-inch of space between each shape. Sprinkle with colored sanding sugars or other desired decorations.

Bake for 8-10 minutes, or just until the edges are barely golden. With a cookie spatula, remove the cookies from the cookie sheet and transfer to a cooling rack immediately. When cooled, store in an airtight container.

If cookies spread too much when baked, chill the shapes on the cookie sheet prior to placing in the oven.