

Spritz Cookies

Makes 8 dozen cookies

Carmel Spritz Cookies:

2¼ cups flour, sifted

1 egg, unbeaten

¼ teaspoon salt

1 teaspoon vanilla or maple flavoring

1 cup butter

½ cup brown sugar, packed

Sift together flour & salt; set aside. Cream butter. Gradually add brown sugar. Blend in egg & vanilla. Gradually add dry ingredients; mix thoroughly. Press through cookie press on ungreased cookie sheet, using plate to make desired shape. Bake at 375° for 6½ -10 minutes or until light golden brown. Remove from cookie sheet immediately. Cool on wire rack.

Chocolate-tip Sandwich Spritz Cookies:

Follow recipe for Carmel Spritz Cookies. Using plate with a thin narrow slit, press dough in strips across baking sheets. Mark strips in 3" pieces; bake. Immediately cut into pieces & remove to rack. When cool, spread thin layer of chocolate frosting between 2 cookies, placing bottom sides together. Dip ends in frosting, then in chocolate shot or finely chopped nuts.

Chocolate frosting:

Mix together 1 cup (6 ounces) semi-sweet chocolate & 3 tablespoons milk over hot water. Remove from heat. Add 1 cup sifted powdered sugar. Keep over hot water while frosting cookies. If necessary, thin with a few drops of milk (not enough for a full batch of cookies, try 1½ or 2 times this recipe).