

holiday treats



Swedish Spritz

- 1 Butter Flavor CRISCO® Stick or 1 cup Butter Flavor CRISCO® all-vegetable shortening**
- 1 cup granulated sugar**
- 1 egg**
- 1 tablespoon milk**
- 1 teaspoon almond extract**
- 2 cups all-purpose flour**
- ½ cup finely ground blanched almonds**
- ¼ teaspoon salt**
- ⅛ teaspoon baking powder**
- Colored sugar crystals (optional)**

1. Heat oven to 350°F. Refrigerate ungreased baking sheet. Place sheets of foil on countertop for cooling cookies.
2. Combine 1 cup shortening and granulated sugar in large bowl. Beat at medium speed of electric mixer until well blended. Beat in egg, milk and almond extract.
3. Combine flour, nuts, salt and baking powder. Add gradually to creamed mixture at low speed. Beat until well blended.
4. Fit cookie press or pastry bag with desired disk or tip. Fill with dough. Press dough out onto cold baking sheet, forming cookies about 1½ inches apart. (Refrigerate dough about 5 minutes or until firm enough to hold its shape if it becomes too soft.) Sprinkle with colored sugar, if desired.
5. Bake at 350°F for 8 to 10 minutes or until bottoms are light brown. *Do not overbake.* Cool 2 minutes on baking sheet. Remove cookies to foil to cool completely.
Makes about 8 dozen cookies





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