

# Putting on the Spritz

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The name for these cookies comes from the German word "Spritzen," meaning, "to squirt," because the soft dough is pushed, or squirted, through a cookie press to make fancy designs.

A cookie press or a cookie gun which includes a selection of decorative templates, is a handy tool to create easy molded cookies. A soft, buttery dough is spooned into the press, then pushed through the template to form a design. When filling the press, only spoon in a half of the dough at a time and be sure to press the cookies on a completely cooled cookie sheet.

If you don't have a press, scoop the batter out by the teaspoonful and flatten the cookies slightly before baking them. Either way, these cookies are delicious. Spritzes are great holiday cookies because they can be squeezed into an endless number of festive shapes. You can also sandwich them with chocolate, or sandwich them with jam and then dip half the cookie in melted chocolate.

Spritzes made with vegetable shortening tend to hold their shape and thickness best, but spritzes made with butter taste better, even if they spread and flatten out a little more. For the best results, be sure to cream the butter and sugar well, so the batter is soft enough, with no lumps, to squeeze through the cookie press.

## **PARTY PRESS COOKIES**

**1/2 cup butter or margarine**  
**1/2 teaspoon salt**  
**1/2 cup sugar**  
**1 egg**  
**1 teaspoon vanilla**  
**1/2 teaspoon butter flavoring (optional)**  
**1-2/3 cups flour**  
**Cream margarine with sugar and salt. Blend in egg and flavorings. Add flour gradually and mix well. Using cookie press, place on ungreased cool cookie sheet. Bake at 375 degrees for 5-7 minutes.**

## **PRESSED COOKIES**

**1/4 pound butter, softened to room temperature**  
**1/2 cup sugar**  
**1 egg yolk**  
**1/2 teaspoon vanilla extract**  
**1-1/2 cups cake flour**  
**1/2 teaspoon baking powder**  
**1/8 teaspoon salt**

**3 teaspoons evaporated milk or cream**

**Preheat oven to 400 degrees. Cream butter and sugar together and beat well. Stir in the egg yolk and vanilla. Sift together flour, baking powder, and salt and add to other ingredients. Mix well. Place into a cookie press and press onto an ungreased cookie sheet, leaving about 2 inches between each cookie. Bake for 8 to 10 minutes, or until the edges are lightly brown. Yield: About 6 dozen**

### **SPRITZ**

**1 cup shortening  
3/4 cup sugar  
1 egg  
1 teaspoon vanilla extract  
1/2 teaspoon almond extract (*optional*)  
2-1/4 cups all-purpose flour  
1/2 teaspoon baking powder  
1/4 teaspoon salt**

**Frosting (recipe follows)**

**Cream shortening in a medium mixing bowl; gradually add sugar, beating until light and fluffy. Add egg and vanilla, beating well. Sift together flour, baking powder, and salt in a small mixing bowl; gradually add to creamed mixture, stirring well after each addition.**

**Press dough from a cookie press onto ungreased cookie sheets, using desired shaping disks. Bake at 350 degrees for 12 to 15 minutes. Remove from cookie sheets, and cool completely on wire racks. Spoon frosting into a pastry bag fitted with a star tip; decorate each cookie as desired. Yield: about 5-1/2 dozen.**

#### ***Decorations:***

**Before baking, top cookies with halved candied cherries; or sprinkle with finely chopped nuts, colored sugar, nonpareils, silver degrees, or chocolate sprinkles.**

#### ***Frosting:***

**2/3 cup shortening  
1/4 teaspoon salt  
1/2 teaspoon almond or vanilla extract  
1/3 cup water  
1 (16-ounce) package powdered sugar, sifted  
Paste food coloring (*optional*)**

**Combine shortening, salt, and desired flavoring in a medium mixing bowl; beat at medium speed of an electric mixer until well blended. Add water alternately with powdered sugar, beating constantly at low speed until smooth. Beat an additional 8 minutes at medium speed. Color portions of frosting with paste food coloring, if desired.**

**Yield: frosting for 5-1/2 dozen cookies.**

## **SPRITZ COOKIES AND VARIATIONS**

**1 cup margarine or butter, softened  
1/2 cup sugar  
2-1/4 cups all-purpose flour  
1 teaspoon almond extract or vanilla  
1/2 teaspoon salt  
1 egg**

**Heat oven to 400 degrees. Mix margarine and sugar. Stir in remaining ingredients. Fill cookie press with dough; form desired shapes on ungreased cookie sheet. Bake until set but not brown, 6 to 9 minutes. Makes about 5 dozen cookies**

### **VARIATIONS:**

**Nutty Spritz: Prepare Spritz as directed except reduce all-purpose flour to 2 cups and add 1/2 cup finely ground almonds or pecans.**

**Chocolate Spritz: Stir 2 ounces unsweetened chocolate, melted and cooled, into margarine mixture.**

**Antoinettes: Make regular Spritz dough exactly as above. Fill cookie press with dough. Using wide fluted plate on cookie press, form long strips of dough on ungreased cookie sheet. Cut into 2-inch lengths. Bake until set but not brown, 6 to 9 minutes. Immediately remove from cookie sheet. Just before serving, spread flat side of half of the cookies with raspberry preserves.**

**Top with remaining cookies. Frost tops with *Rich Chocolate Frosting*. Makes about 4 dozen cookies**

### ***Rich chocolate Frosting:***

**2 tablespoons shortening  
1 ounce unsweetened chocolate  
1 cup powdered sugar  
2 tablespoons boiling water**

**Heat shortening and chocolate over low heat until melted; remove from heat. Stir in powdered sugar and boiling water. Beat in few drops hot water, if necessary, until smooth and of spreading consistency.**

## **CLASSIC SPRITZ**

**1 whole large egg  
1 large egg yolk  
2-1/4 cups plus 2 tablespoons all-purpose flour  
1-1/4 teaspoons baking powder  
1/4 teaspoon salt  
1 cup (2 sticks) unsalted butter at room temperature  
1 cup confectioners' sugar  
1/4 cup granulated sugar  
2 teaspoons pure vanilla extract**

**1 teaspoon grated lemon zest**

**Preheat the oven to 350 degrees. Line several baking sheets with parchment paper, or grease them lightly with vegetable oil. Stir the egg and the yolk together in a cup and set aside. Sift the flour, baking powder, and salt together in a small bowl and set aside.**

**Using an electric mixer on medium speed, cream the butter, both sugars, vanilla, and lemon zest together in a medium-size mixing bowl until fluffy, 1 to 1-1/2 minutes. Scrape the bowl with a rubber spatula. Add the flour mixture and continue to mix on medium speed until thoroughly blended, 3 minutes, stopping the mixer once to scrape the bowl. With the mixer on medium-low speed, add the egg mixture and mix until blended, 30 seconds. Stop the mixer once to scrape the bowl.**

**Put the dough into the cookie press and press the cookies out onto the prepared baking sheets, leaving 1 inch between them. Bake the cookies for 10 minutes. Then lower the oven temperature to 325 degrees and bake until they are firm and lightly golden around the bottom edge. The baking time will vary depending on their shape, but the range will probably be 16 to 22 minutes.**

**Cool the cookies on the baking sheets. If you plan to snack on them the first day, leave the cookies out on the baking sheet or on a plate. After that, place them in an airtight plastic container and store them in the freezer for up to 2 weeks. Makes 60-70 cookies**

## **BUTTER SPRITZ COOKIES**

**1 cup (2 sticks) unsalted butter; slightly softened**

**2/3 cup powdered sugar**

**1 large egg yolk**

**1-1/4 teaspoons vanilla extract**

**1/2 teaspoon almond extract**

**1/2 cup finely ground blanched almonds**

**2 cups all-purpose or unbleached white flour**

**Decorations: Candied cherry halves (*optional*)**

**Preheat the oven to 375 degrees. Grease several baking sheets and set aside. Place butter in a large mixing bowl and beat with an electric mixer on medium speed until very light.**

**Add the sugar and egg yolk and beat until very fluffy and smooth. Beat in vanilla and almond extracts and almonds. Gradually beat in flour until thoroughly incorporated but not over mixed.**

**Fit a pastry bag with a 3/8-inch diameter star tip. Stand the bag, tip down, in a tall glass and turn down a deep cuff at the top. Spoon the dough into it until the bag is no more than two-thirds full. Unfold the cuff and tightly twist the bag closed at the top. Pipe 1-1/4-inch diameter rosettes onto a baking sheet, spacing about 1-1/2 inches apart. Press a cherry half, cut side down, into the center of each cookie, if desired.**

Place in the center of the oven and bake the cookies for 7 to 10 minutes, or until slightly browned at the edges. Remove baking sheets from the oven and let cookies stand for 2 to 3 minutes. Then transfer them to wire racks and let stand until cooled completely. Store in an airtight container for up to a week. Freeze for longer storage. Makes 50 to 60 1 3/4-inch rosette cookies.

### **BROWN SUGAR SPRITZ**

1 cup butter flavored Crisco, softened  
1/2 cup packed brown sugar  
1 egg  
1 teaspoon vanilla  
2-2/3 cups all-purpose flour  
1 teaspoon baking powder  
*For pineapple filling:*  
1 can (about 30 ounces) crushed pineapple -- drained  
1 cup sugar  
red and green food coloring

*Make pineapple filling:* In a saucepan stir together pineapple and sugar, bring to boiling. Reduce heat and simmer until mixture is very thick, 30 to 35 minutes, stirring often. Divide fruit filling in half. Using a few drops of food coloring, tint half of the filling red and the other half green. Cool thoroughly.

Preheat oven to 400 degrees. Cream together butter and brown sugar; beat in egg and vanilla. Stir together flour and baking powder; add gradually to creamed mixture, mixing until smooth. Do not chill. Place half of the dough in the cookie press. Using the ribbon plate, press dough in ten 10- inch strips on ungreased cookie sheets. Using star plate and remaining dough, press lengthwise rows of dough on top of each strip, making a rim along both edges. Spoon red or green pineapple filling between rims on top of ribbon strips. Bake cookies for 8 to 10 minutes. While hot, cut strips into 1 1/4 inch diagonals. Cool. Makes 78.

### **LEBKUCHEN SPICE SPRITZ**

2/3 cup sugar  
1 cup butter--softened  
1 egg  
1/2 teaspoon salt  
1 teaspoon cinnamon  
1 teaspoon nutmeg  
1/2 teaspoon allspice  
1/4 teaspoon ground cloves  
2 teaspoons vanilla  
2-1/4 cups all-purpose flour

#### *Glaze:*

1 cup powdered sugar

2 tablespoons milk  
1/2 teaspoon vanilla

Heat oven to 400 degrees. In large mixer bowl combine sugar, butter, egg, salt, spices, and vanilla. Beat at medium speed, scraping bowl often, until mixture is light and fluffy, 2 to 3 minutes. Add flour. Beat at low speed, scraping bowl often, until well mixed, 2 to 3 minutes. If dough is too soft, cover and refrigerate until firm enough to form cookies, 30 to 45 minutes. Place dough in cookie press. Form desired shapes 1 inch apart on cookie sheets. Bake for 6 to 8 minutes or until edges are lightly browned.

*For Glaze:* In small bowl, stir together powdered sugar, milk, and vanilla until smooth. Drizzle or pipe over warm cookies.

### **MINT KISS SPRITZ**

2/3 cup sugar  
1 cup butter -- softened  
1 egg  
1/2 teaspoon salt  
2 teaspoons vanilla  
1/4 teaspoon mint extract  
2-1/4 cups all-purpose flour  
green food coloring  
60 Hershey's Kisses

Heat oven to 400 degrees. In large mixer bowl combine sugar, butter, egg, salt, vanilla, and mint extract. Beat at medium speed, scraping bowl often, until mixture is light and fluffy, 2 to 3 minutes. Add flour. Beat at low speed, scraping bowl often, until well mixed, 2 to 3 minutes. Mix in green food coloring, adding just enough to achieve the desired color. If dough is too soft, cover and refrigerate until firm enough to form cookies, 30 to 45 minutes. Place dough in cookie press. Form desired shapes 1 inch apart on cookie sheets. Bake for 6 to 8 minutes or until edges are lightly browned. Immediately after removing cookies from oven place one Hershey's kiss on each cookie.

### **PINA COLADA SPRITZ**

2/3 cup sugar  
1 cup butter -- softened  
1 egg  
1/2 teaspoon salt  
1 tablespoon pineapple juice  
2-1/4 cups all-purpose flour

Heat oven to 400 degrees. In large mixer bowl combine sugar, butter, egg, salt, and vanilla. Beat at medium speed, scraping bowl often, until mixture is light and fluffy, 2 to 3 minutes. Add flour. Beat at low speed, scraping bowl often, until well mixed, 2 to 3 minutes. If dough is too soft, cover and refrigerate until firm enough to form

cookies, 30 to 45 minutes. Place dough in cookie press. Form desired shapes 1 inch apart on cookie sheets. Bake for 6 to 8 minutes or until edges are lightly browned.

### **CHOCOLATE CHIP SPRITZ**

2/3 cup sugar  
1 cup butter -- softened  
1 egg  
1/2 teaspoon salt  
2 teaspoons vanilla  
1/4 cup coarsely grated semi-sweet chocolate  
2-1/4 cups all-purpose flour

Heat oven to 400 degrees. In large mixer bowl combine sugar, butter, egg, salt, and vanilla. Beat at medium speed, scraping bowl often, until mixture is light and fluffy, 2 to 3 minutes. Add flour and coarsely grated semi-sweet chocolate. Beat at low speed, scraping bowl often, until well mixed, 2 to 3 minutes. If dough is too soft, cover and refrigerate until firm enough to form cookies, 30 to 45 minutes. Place dough in cookie press. Form desired shapes 1 inch apart on cookie sheets. Bake for 6 to 8 minutes or until edges are lightly browned.

### **CARAMEL PRESS COOKIES**

1 cup butter, softened  
3/4 cup firmly packed brown sugar  
1 egg yolk  
1/2 teaspoon vanilla extract  
1/4 teaspoon salt  
2 cups all-purpose flour

Cream butter in a large mixing bowl; gradually add sugar, beating until light and fluffy. Add egg yolk, vanilla, and salt; beat well. Stir in flour. Chill at least 1 hour. Press dough from cookie press onto ungreased cookie sheets. Bake at 350 degrees for 8 to 10 minutes. Remove cookies to wire racks to cool. Yield: about 5 dozen.

### **EGGNOG SPRITZ**

2/3 cup sugar  
1 cup butter -- softened  
1 egg  
1/2 teaspoon salt  
1 teaspoon ground nutmeg  
2 teaspoons vanilla  
2-1/4 cups all-purpose flour

#### **Glaze:**

1 cup powdered sugar  
1/4 cup butter -- softened  
2 tablespoons water

**1/4 teaspoon rum extract**

Heat oven to 400 degrees. In large mixer bowl combine sugar, butter, egg, salt, spices, and vanilla. Beat at medium speed, scraping bowl often, until mixture is light and fluffy, 2 to 3 minutes. Add flour. Beat at low speed, scraping bowl often, until well mixed, 2 to 3 minutes. If dough is too soft, cover and refrigerate until firm enough to form cookies, 30 to 45 minutes. Place dough in cookie press. Form desired shapes 1 inch apart on cookie sheets. Bake for 6 to 8 minutes or until edges are lightly browned.

*For Glaze:* In small bowl stir together powdered sugar, butter, water, and rum extract until smooth. Drizzle or pipe over warm cookies.

### **DOUBLE-DIP NUT FINGERS**

**1-1/4 cups butter or margarine, softened**

**3/4 cup sugar**

**2 teaspoons grated orange rind**

**3-1/4 cups all-purpose flour**

**1/2 teaspoon baking powder**

**1/4 teaspoon salt**

**1 (6-ounce) package semisweet chocolate morsels**

**1/4 cup plus 2 tablespoons whipping cream**

**Chopped pecans**

**Shredded coconut**

**Colored sugar**

Cream butter in a large mixing bowl; gradually add sugar, beating until light and fluffy. Add egg and orange rind; beat well. Sift together flour, baking powder, and salt in a medium mixing bowl; add to creamed mixture, mixing well.

Press dough from a cookie press onto ungreased cookie sheets, making 3-inch long cookies. Bake at 400 degrees for 5 to 7 minutes. Remove cookies to wire racks, and cool completely.

Place chocolate in top of a double boiler; bring water to a boil. Reduce heat to low; cook just until chocolate melts. Remove from heat, and cool slightly. Gradually add whipping cream to melted chocolate, stirring until well blended.

Dip ends of cookies in chocolate, covering 1/2 inch on each end. Sprinkle ends with pecans, coconut, or colored sugar. Cool cookies on wire racks until chocolate is firm. Yield: about 7 dozen.

### **OLD-FASHIONED SUGAR 'N SPICE COOKIES**

**1/2 cup butter, softened**

**3/4 cup sugar**

**3/4 cup firmly packed brown sugar**

**2 eggs**

**Juice of 1 lemon**



1 teaspoon vanilla extract  
3 cups all-purpose flour  
1/2 teaspoon baking soda  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground allspice

Cream butter in a large mixing bowl; gradually add sugar, beating well. Add eggs, one at a time, beating well after each addition. Add lemon juice and vanilla; mix well. Sift together flour, soda, cinnamon, and allspice in a medium mixing bowl; gradually add to creamed mixture, stirring well after each addition.

Press dough from a cookie press onto lightly greased cookie sheets, making 12-inch ribbon-like strips. Bake at 350 degrees for 8 minutes or until edges are lightly browned. Cut each 12-inch strip into 3-inch segments while warm. Carefully remove from cookie sheets, and cool on wire racks. Yield: about 9 dozen.

### **CHOCOLATE-GLAZED HAZELNUT SPRITZ WAFERS**

1/2 cup whole hazelnuts  
3/4 cup (1-1/2 sticks) unsalted butter, slightly softened  
1/2 cup granulated sugar  
1 large egg  
1-1/4 teaspoons vanilla extract  
1/8 teaspoon salt  
1-1/4 cups all-purpose or unbleached white flour  
*Chocolate Glaze:*  
1 ounce unsweetened chocolate  
1 ounce semisweet chocolate  
1/4 teaspoon solid shortening

Preheat the oven to 325 degrees. Spread the hazelnuts in a large baking pan. Toast in the oven, stirring occasionally, for 16 to 18 minutes, or until the hulls begin to loosen and the nuts are tinged with brown. Remove from the oven and set aside until cool.

To remove hulls from the nuts, rub a handful at a time back and forth between palms or in a clean kitchen towel, discarding dark skins as you work. (It isn't necessary to remove every dark particle, but the nuts should be fairly clean of hull.) Place nuts in a food processor or blender and process until finely ground. Reset oven temperature to 350 degrees.

Lightly grease several baking sheets. Place butter in a mixing bowl and beat until light. Add sugar and beat until smooth and fluffy. Beat in egg, vanilla, and salt until blended. Gradually add flour and beat until thoroughly incorporated. Fold in ground nuts. Spoon dough into a pastry bag fitted with a star or plain tip 3/8-inch in diameter. Pipe 2-1/4 inch long strips of dough onto baking sheets, spacing about 1-1/2 inches apart. Place in the center of the oven and bake for 9 to 11 minutes or until edges just begin to brown.

Remove from the oven and let stand for 1 to 2 minutes. Then, before cookies become brittle, quickly transfer to wire racks set over waxed paper, lining them up in even rows with sides almost touching. Let the wafers cool slightly.

To prepare glaze, place unsweetened and semisweet chocolates and solid shortening in the top of a double boiler over barely simmering water and warm, stirring occasionally, until mixture is melted and smooth. Using a spoon, drizzle thin lines of glaze back and forth crosswise over the wafers until all have been decorated. Let wafers stand until the glaze is completely set, about 45 minutes.

To speed up setting, place wafers in the refrigerator for about 10 minutes. Store the wafers in an airtight container for 3 or 4 days. They may be frozen unglazed and then glazed shortly before serving, if desired. Makes 40 to 45 3-inch long wafers.

### **ORANGE ALMOND SPRITZES**

2-1/4 cups all-purpose flour

3/4 teaspoon baking powder

1/4 teaspoon salt

4 ounces (7 tablespoons) almond paste (not marzipan), cut into 8 pieces

1/2 cup confectioners' sugar

5 tablespoons granulated sugar 1 cup (2 sticks) unsalted butter at room temperature, cut into 16 pieces

2 tablespoons grated orange zest

1/2 teaspoon orange extract

2 large egg yolks

*Filling:* About 1/2 cup orange marmalade

*Glaze:* Approximately 6 ounces of bittersweet chocolate

Preheat the oven to 325 degrees. Line several baking sheets with parchment paper, or grease them lightly with vegetable oil. Have ready a cookie press. Choose your favorite tips. Sift the flour, baking powder, and salt together into a medium-size bowl and set aside. Place the almond paste, both sugars, butter, orange zest, and orange extract in a food processor and process until smooth, 25 to 30 seconds. Transfer this mixture to a medium-size mixing bowl. Add the flour mixture, and mix on medium speed until thoroughly blended, 1-1/2 minutes. Stop the mixer once to scrape the bowl. Add the egg yolks with the mixer on medium-low speed, and mix until blended, 30 seconds. Stop the mixer once to scrape the bowl. Place the dough into the cookie press, and pipe the cookies onto the prepared baking sheets, leaving 1 inch between cookies. Bake the cookies until they are firm and lightly golden around the edge. The baking time will vary depending on shape, but the range will probably be 16 to 20 minutes. Cool the cookies on the sheets. When the cookies have cooled completely, prepare the glaze: Melt the chocolate in the top of a double boiler placed over simmering water. Turn half the cookies upside down on a piece of parchment paper. Spread each bottom half with a teaspoon (this may vary depending on the size and shape of cookie you have chosen) of marmalade, and top them with the remaining cookies. Place the melted chocolate in a small deep bowl, and dip a portion of each sandwich into the glaze (or paint the chocolate on with a pastry brush). Return the

cookies to the parchment and allow them to set for 2 to 3 hours, or place them in the refrigerator for 1 hour to set quickly. If you plan to eat the cookies the first day, leave them sitting out. If not, store them in an airtight plastic container in the freezer for up to 2 weeks, and bring to room temperature before eating. Makes about 25 cookie sandwiches.

## **DUTCH ALMOND BUTTER RINGS**

### *Filling:*

**3-1/2 tablespoons unsalted butter at room temperature  
6 tablespoons confectioners' sugar  
3 tablespoon light corn syrup  
1/2 cup slivered or sliced almonds**

### *Cookie:*

**1 cup plus 1 tablespoon sifted all-purpose flour  
1 teaspoon salt  
7 tablespoons unsalted butter at room temperature  
3/4 cup plus 2 tablespoon confectioners' sugar, sifted  
1/4 cup egg whites (about 2 large eggs)  
1 teaspoon pure vanilla extract**

### *Topping:*

**Generous 1/2 cup crushed sliced almonds**

**Make the filling: Using an electric mixer on medium speed, cream the butter, confectioners' sugar, and corn syrup together in a small bowl until blended. Add the slivered almonds and blend until they are broken up.**

**Preheat the oven to 350 degrees. Line several baking sheets with parchment paper, and fit a pastry bag with a 1/4-inch tip. Make the cookie dough: Sift the flour and salt together into a small bowl and set aside. Using the mixer on medium-high speed, cream the butter, confectioners' sugar, egg whites, and vanilla in a medium-size bowl until smooth, 30 seconds. Stop the mixer twice during the process to scrap the bowl with a rubber spatula. Sift the flour mixture over the butter mixture and mix on low speed just until blended, 5 seconds. Scrape the bowl, then blend for several seconds. Fill the pastry bag with the dough.**

**Pipe the dough onto the prepared baking sheets, forming 1-1/2 inch diameter circles 1 1/2 inches apart. Drop 1/2 teaspoon of the almond filling in the center of each circle, and sprinkle each cookie with 1/2 teaspoon of the crushed almonds.**

**Bake the cookies on the center rack of the oven until the filling is brown and bubbling and the edges of the cookies are golden brown, 12-14 minutes.**

**Allow the cookies to cool on the baking sheets. Then carefully remove them with a spatula. Store the cookies in an airtight plastic container at room temperature for a day or two if you think you will be snacking on them. After that, store in the container in the freezer for up to 2 weeks. Makes about 50 cookies.**

## LADYFINGERS

Cornstarch

3/4 cup plus 1 tablespoon all-purpose flour

dash of salt

2/3 cup sugar

4 eggs

1 teaspoon vanilla

Grease 2 baking sheets, then dust with cornstarch and set aside. Sift flour, measure, and sift again with salt and 1/3 cup of the sugar; set aside. Separate eggs. In large bowl of an electric mixer, beat whites until stiff, beating in remaining 1-1/3 cup sugar, 1 tablespoon at a time. In small bowl of mixer, beat yolks with vanilla until thick and lemon-colored. Fold yolk mixture into beaten whites. Sift flour mixture over eggs; carefully fold in. Stand a pastry bag fitted with a plain tip (#7 size) in a drinking glass; fill with batter. Pipe batter onto prepared baking sheets, forming fingers about 1 by 4 inches; space fingers about 1 inch apart. Bake in a 350 degrees oven for 9 to 10 minutes or until lightly browned. Let cool on baking sheets for about a minute, then transfer to racks and let cool completely. Store airtight. Makes 2-1/2 dozen.

## ORANGE MELTAWAYS

1-1/2 cups all-purpose flour

1/4 cup cornstarch

1/4 teaspoon baking powder

3/4 cup plus 1 tablespoon (1 stick plus 5 tablespoons)

unsalted butter; slightly softened

2/3 cup powdered sugar

1 large egg yolk

Finely grated zest of 1 small lemon

Finely grated zest of 1 large orange

2 teaspoons fresh lemon juice

2 to 4 teaspoons orange juice, approximately

*Glaze*

1/4 cup strained apricot preserves

1/2 teaspoon fresh lemon juice

1/4 teaspoon very finely grated orange zest

1-1/2 to 2-1/2 tablespoons granulated sugar

Preheat the oven to 350 degrees. Grease several baking sheets and set aside. Sift together flour, cornstarch, and baking powder. In a large mixing bowl, beat the butter with an electric mixer on medium speed for 3 minutes, until very light. Add the powdered sugar and beat until very fluffy and smooth. Beat in egg yolk, lemon zest, orange zest, lemon juice, and 2 teaspoons orange juice until mixture is well blended. Add dry ingredients and beat until thoroughly incorporated. Let stand for 2 or 3 minutes. If the mixture seems too stiff to pipe through a pastry tube, beat in a bit more orange juice to soften it just slightly. Fit a pastry bag with a 1/2 inch diameter or slightly larger star tip. Stand the bag, tip down, in a tall glass and turn down a wide cuff at the top. Spoon mixture into the bag until two-thirds full. Turn the cuff up and

twist the top tightly to close. Pipe 1-1/2 inch shell shapes onto baking sheets, spacing them about 1-1/2 inches apart. Let stand for about 5 minutes. Meanwhile, prepare the glaze by stirring together strained apricot preserves, lemon juice, and orange zest in a small bowl. Place cookies in the center of the oven and bake for 12 to 14 minutes, or until the edges are lightly browned. Remove baking sheets from the oven and lightly brush tops of cookies with the glaze. Generously sprinkle the glazed cookies with granulated sugar. Return baking sheets to the oven and continue baking for 4 to 5 minutes longer or until glaze starts to bubble and caramelize and cookies are browned at the edges. Remove baking sheets from the oven and let cookies stand for about 2 minutes. Then transfer them to wire racks and let stand until cooled completely. Store the cookies in an airtight container in a single layer for up to a week. Freeze for longer storage. Makes about 40 2-inch cookies.

### **ORANGE CRISPS**

1/2 cup granulated sugar  
1/2 cup packed brown sugar  
1/2 cup margarine or butter, softened  
1/2 cup shortening  
2-1/2 cups all-purpose flour  
1 egg  
2 teaspoon grated orange peel  
1 tablespoon orange juice  
1/4 teaspoon baking soda  
1/4 teaspoon salt

Heat oven to 375 degrees. Mix sugars, margarine and shortening. Stir in remaining ingredients. (If dough is too stiff, add egg yolk. If dough is not stiff enough, add small amounts of flour.) Fill cookie press with dough; form desired shapes on ungreased cookie sheet, Bake until light brown, 8 to 10 minutes. Makes about 6 dozen cookies

*LEMON CRISPS:* Substitute lemon peel and juice for the orange peel and juice.

### **LEMON-CHEESE COOKIES**

1 cup sugar  
1 cup margarine or butter; softened  
1 package (3 ounces) cream cheese, softened  
1 egg  
1 teaspoon grated lemon peel  
1 tablespoon lemon juice  
2-1/2 cups all-purpose flour  
1 teaspoon baking powder

Mix sugar, margarine, cream cheese, egg, lemon peel and lemon juice. Stir in flour and baking powder. Cover and refrigerate at least 30 minutes. Heat oven to 375 degrees. Fill cookie press with dough; form desired shapes on ungreased cookie sheet. Bake until light brown, 8 to 9 minutes. Makes about 4 dozen cookies

**CHOCOLATE-CHEESE COOKIES:** Omit lemon peel and lemon juice. Stir 2 ounces melted unsweetened chocolate (cooled slightly) into margarine mixture.

### **VIENNESE SHORTBREAD**

1 cup margarine or butter  
1/2 cup powdered sugar  
1/2 teaspoon vanilla  
2 cups all-purpose flour  
1/4 teaspoon baking powder  
*French Silk Filling (below)*

Heat oven to 375 degrees. Mix margarine, powdered sugar and vanilla. Stir in flour and baking powder. Fill cookie press with dough. Using medium star plate on cookie press, form 3-inch strips of dough on ungreased cookie sheet. Bake until edges are light brown, 7 to 9 minutes; cool. Put cookies together in pairs with *French Silk Filling*. Makes about 20 Cookies

#### *French Silk Filling:*

2-2/3 cups powdered sugar  
2/3 cup soft butter  
2 ounces melted -- cooled unsweetened chocolate  
3/4 teaspoon vanilla  
2 tablespoons milk

In small mixer bowl, blend sugar, butter, chocolate and vanilla on low speed. Slowly add milk; beat until smooth.

### **HOLIDAY RIBBONS**

*For multicolored ribbons, divide the dough into two or three portions. Tint each portion the color of your choice. Then pack the portions of dough into the press, side by side.*

3-1/2 cups all-purpose flour  
1 teaspoon baking powder  
1-1/2 cups margarine or butter  
1 cup sugar  
1 egg  
1 teaspoon vanilla  
1/2 teaspoon lemon or orange extract or 1/4 teaspoon almond or mint extract  
Food coloring (*optional*)

In a medium bowl combine the flour and baking powder. Set aside. In a large mixing bowl beat the margarine or butter with an electric mixer on medium speed about 30 seconds or till softened. Add the sugar and beat till fluffy. Add the egg, vanilla, and flavored extract. Beat well, scraping the sides of the bowl occasionally. Gradually add the flour mixture, beating till combined. If desired, tint dough with food coloring. Do not chill dough. Pack dough into a cookie press. Using the ribbon plate, force

dough through the cookie press onto ungreased cookie sheets. Bake in a 400 degrees oven for 6 to 8 minutes or till edges are firm but not brown. Remove cookies and cool on wire racks. Makes about 60.

### **CREAM CHEESE SPRITZ**

1/2 cup shortening  
3 ounces cream cheese  
1/3 cup sugar  
1 egg yolk  
1 teaspoon lemon or orange extract  
1-1/2 cups flour  
1/2 teaspoon salt

Heat oven to 400 degrees. Cream shortening, cream cheese and sugar until light and fluffy. Add egg yolk and extract; beat well. Mix flour and salt together in a separate bowl. Add to creamed mixture in three additions, mixing well after each addition. Place in cookie press. Make desired shapes on an ungreased baking sheet. Bake 8 to 10 minutes. Makes about 3 dozen cookies.

### **GELATIN SPRITZ COOKIES**

3-1/2 cups flour  
1-1/2 cups butter or margarine  
1 (3 ounce) box gelatin, any flavor  
1 teaspoon baking powder  
1 cup sugar  
1 egg  
1 teaspoon vanilla

Heat oven to 400 degrees. Cream margarine, sugar and gelatin. Add egg and vanilla. Beat well. Gradually add flour and baking powder. Blend until smooth. Fill cookie press and shape onto ungreased cookie sheet. Bake for 7 to 10 minutes. *(Optional way to bake: roll into balls and press with bottom of glass dipped in sugar).* Makes 2 to 3 dozen cookies.

### **CHRISTMAS SPRITZ**

1 cup butter or margarine  
2/3 cup sifted confectioners' sugar  
1 egg  
1 egg yolk  
1 teaspoon almond extract  
1-3/4 cups flour  
72 quartered candied red and green cherries (approx.)

Heat oven to 400 degrees. Cream together butter and confectioners' sugar in bowl until light and fluffy, using electric mixer at medium speed. Beat in egg, egg yolk and

almond extract; blend well. Gradually stir flour into creamed mixture, mixing well. Fit flower crown design into cookie press. Place 1/2 of the dough in cookie press at a time, forcing dough through press, about 1 inch apart, on ungreased baking sheets. Place 1/4 of a red or green candied cherry in center of each. Bake for 7 to 10 minutes or until set but not browned. Remove from baking sheets; cool on racks. Makes about 6 dozen

#### **QUICK SPRITZ COOKIE MIX**

**2-1/4 cups flour**

**3/4 cup sugar**

**1/2 teaspoon salt**

**1/4 teaspoon baking powder**

**1 cup shortening**

**1 egg**

**1 teaspoon vanilla extract**

**1/2 teaspoon almond extract**

Heat oven to 375 degrees. Mix flour, sugar, salt and baking powder. Cut the shortening in until it resembles coarse crumbs (like pie crust). Measure the egg and add enough water to make 1/4 cup, beat together. Add egg and vanilla to crumb mixture; mix well. Put through the cookie press onto ungreased cookie sheets. Decorate with sprinkles or colored sugar, if desired. Bake for 10 to 12 minutes or until very light brown and set. Makes about 5 dozen cookies.