



V's Addictive Can't Stop Eating Spritz Cookies

Ingredients

- 3 ½ cups All-Purpose Flour
- 1 teaspoon Baking Powder
- 1 ½ cups Unsalted Butter, softened
- 1 cup Granulated Sugar
- 1 Egg
- 4 tbsp brandy (or substitute orange juice if you prefer)
- 2 teaspoon Almond Extract

Directions

- Preheat oven to 350° F.
- Beat butter, sugar and egg until creamy in mixer,
- Mix in brandy (or orange juice) and almond extract.
- In a separate bowl, stir flour and baking powder together.
- Mix flour mixture into butter mixture.
- Scoop into spritz cookie press.
- Press against ungreased cookie sheet about 2" apart.
- Bake for 7-8 minutes or until browned along edges.
- Allow to slightly cool and enjoy!

Icing options: (see recipe card)

- Brandy & Almond Drizzle
- Chocolate & Almond Drizzle
- White Chocolate Orange Drizzle

HOUSE OF VALENTINA