



## ALMOND SPRITZ COOKIES

- 2 1/4 Cups All Purpose Flour
- 3/4 Cup Sugar
- 1/4 Teaspoon Baking Powder
- 1/2 Teaspoon Salt
- 1 Cup Shortening
- 1 Egg
- 1 Teaspoon Almond Extract

## DIRECTIONS

1. Sift together flour, sugar, baking powder and salt.
2. With a pastry blender cut in the shortening until the mixture resembles fine lumps.
3. Measure the egg, add water to reach 1/4 cup.
4. Add egg and almond extract to dry ingredients and mix very well.
5. Press into cookie press with desired shape cutter.
6. Press onto ungreased cookie sheet.
7. Bake in a 375 degree oven for 10 to 12 minutes.