

## **Basic Spritz Cookies**

**½ cup butter or margarine, softened**  
**¼ cup vegetable shortening**  
**¾ cup granulated sugar**  
**1 large egg**  
**2 tsp vanilla**  
**2 cups all-purpose flour**  
**¼ tsp baking powder**  
**¼ tsp salt**

**Place butter and shortening in large mixing bowl. Cream together on medium-high speed. Add sugar gradually. Beat until light and fluffy, about 5 minutes. Add egg and vanilla. Mix well using medium speed.**

**Combine flour, baking powder, and salt in separate bowl. Add to butter/sugar mixture in three additions, mixing well after each addition. Dough will be stiff.**

**Assemble and fill cookie press with desired disc. Press cookies on ungreased, uncoated baking sheet. Bake at 375 degrees for 10 to 12 minutes or until lightly browned around the edges. Do not over-bake. Makes 6 to 7 dozen.**

### **Variations:**

**Chocolate-Almond: Decrease vanilla to 1 teaspoon; add 1 teaspoon almond extract and 3 tablespoons cocoa.**

**Egg Nog: Add ½ teaspoon ground nutmeg to flour.**

**Orange: Substitute 2 teaspoons orange extract for vanilla; add 1 teaspoon finely grated orange peel.**

**Raspberry-Nut: Substitute 1 ½ teaspoons coconut extract for vanilla; 2 tablespoons seedless red raspberry jam. Sprinkle with chopped nuts before baking.**