

Chocolate Spritz Cookies

1 ¼ cups butter or margarine

¾ cup sugar

½ cup brown sugar

2 large eggs

3 ¼ cups flour

¾ cup cocoa

½ tsp baking soda

¼ tsp salt

Chocolate or vanilla almond bark or buttercream icing

Preheat oven to 375 degrees. In large mixing bowl, cream butter and sugars at medium high speed until light and fluffy. Add eggs, one at a time, beating well after each addition. Sift together flour, cocoa, soda, and salt. Add flour mixture gradually and beat well. Shape dough into small log and place in cookie press. Press cookies onto cool, ungreased cookie sheets. Bake at 375 degrees for 10 to 12 minutes.

Remove from sheet and cool. Decorate by dipping into melted almond bark and dipping in sprinkles or colored sugar or sandwich with buttercream icing.

Store in airtight container at cool room temperature for several weeks or freeze for two months. Makes 5 dozen cookies.