



Butter Rich Spritz Butter Cookies

 Vegetarian

READY IN



18 min.

SERVINGS



36

CALORIES



97 kcal

DESSERT

Ingredients

- 0.5 teaspoon almond extract
- 1 cup butter softened
- 1.3 cups powdered sugar
- 2 egg yolk
- 2.5 cups flour all-purpose
- 0.5 teaspoon salt
- 1 teaspoon vanilla extract

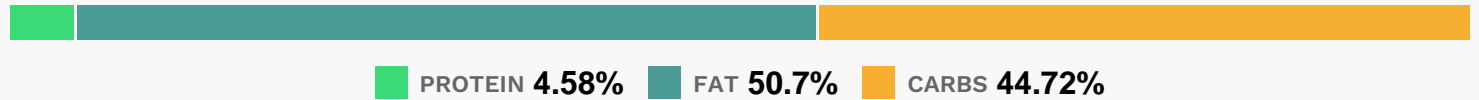
Equipment

- bowl
- baking sheet
- oven

Directions

- Preheat the oven to 400 degrees F (200 degrees C). Sift together the flour and salt; set aside.
- In a medium bowl, cream together the butter and sugar. Stir in the egg yolks, almond extract and vanilla extract. Gradually blend in the sifted ingredients. Fill a cookie press with dough and shoot cookies about 1 1/2 inches apart onto an ungreased cookie sheet. If you like, decorate with sugar or sprinkles at this time.
- Bake for 6 to 8 minutes in the preheated oven.

Nutrition Facts



Properties

Glycemic Index:3.47, Glycemic Load:4.79, Inflammation Score:-1, Nutrition Score:1.621304348759%

Nutrients (% of daily need)

Calories: 96.72kcal (4.84%), Fat: 5.46g (8.41%), Saturated Fat: 3.35g (20.94%), Carbohydrates: 10.84g (3.61%), Net Carbohydrates: 10.61g (3.86%), Sugar: 4.13g (4.59%), Cholesterol: 24.36mg (8.12%), Sodium: 73.6mg (3.2%), Alcohol: 0.06g (100%), Alcohol %: 0.36% (100%), Protein: 1.11g (2.22%), Selenium: 3.59µg (5.13%), Vitamin B1: 0.07mg (4.68%), Folate: 17.53µg (4.38%), Vitamin A: 172IU (3.44%), Vitamin B2: 0.05mg (3.02%), Manganese: 0.06mg (3.02%), Vitamin B3: 0.52mg (2.58%), Iron: 0.43mg (2.41%), Phosphorus: 14.8mg (1.48%), Vitamin E: 0.18mg (1.18%)