



Butter Spritz Cookies

 Vegetarian

READY IN



23 min.

SERVINGS



60

CALORIES



96 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon almond extract
- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 cup confectioners' sugar
- ☐ 1 large eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 60 servings sprinkles for garnish
- ☐ 8 ounces butter unsalted
- ☐ 1 teaspoon vanilla extract pure

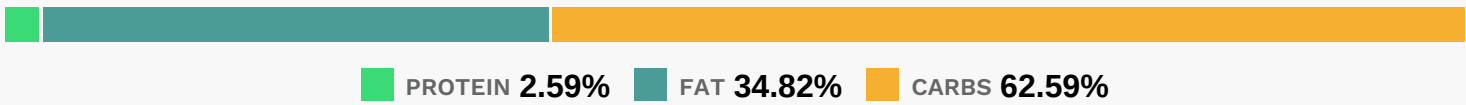
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Special equipment: cookie press (a.k.a. spritz gun)
- ☐ Preheat the oven to 350 degrees F. Beat the butter and sugar with an electric mixer in a large bowl until light and fluffy, about 5 minutes.
- ☐ Add the vanilla and almond extracts and the egg and mix to incorporate; don't worry if the mixture seems to separate.
- ☐ Sift together the flour and baking powder and add to the creamed butter.
- ☐ Mix until combined. Using a cookie press, press the cookies onto ungreased baking sheets. Top with sprinkles of your choice.
- ☐ Bake until firm but not yet browning, 6 to 8 minutes. After a few minutes, move cookies to a rack and cool.

Nutrition Facts



Properties

Glycemic Index:2.78, Glycemic Load:2.6, Inflammation Score:-1, Nutrition Score:0.91217392164728%

Nutrients (% of daily need)

Calories: 95.76kcal (4.79%), Fat: 3.71g (5.71%), Saturated Fat: 2.45g (15.34%), Carbohydrates: 15.01g (5%), Net Carbohydrates: 14.89g (5.41%), Sugar: 11.09g (12.32%), Cholesterol: 11.23mg (3.74%), Sodium: 8.81mg (0.38%), Alcohol: 0.03g (100%), Alcohol %: 0.2% (100%), Protein: 0.62g (1.24%), Selenium: 1.89µg (2.71%), Vitamin B1: 0.04mg (2.49%), Folate: 9.08µg (2.27%), Vitamin A: 98.96IU (1.98%), Vitamin B2: 0.03mg (1.69%), Manganese: 0.03mg (1.63%), Vitamin B3: 0.28mg (1.4%), Iron: 0.24mg (1.34%)