

The Ultimate Spritz



Ingredients

0.3 teaspoon almond extract
1 cup butter softened
1 eggs
2.3 cups flour all-purpose gold medal®
0.3 teaspoon salt
0.5 cup sugar

Equipment

bowl

	baking sheet	
	oven	
	wire rack	
	hand mixer	
Directions		
	Heat oven to 400°F. Beat butter and sugar in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, salt, egg, almond extract and a few drops of food color.	
	Place dough in cookie press. Form desired shapes on ungreased cookie sheet. Decorate with currants.	
	Bake 5 to 8 minutes or until set but not brown. Immediately remove from cookie sheet to wire rack. To decorate cookies after baking, use a drop of corn syrup to attach decorations to cookies.	
Nutrition Facts		
	PROTEIN 4.67% FAT 55.07% CARBS 40.26%	

Properties

Glycemic Index:2.71, Glycemic Load:3.13, Inflammation Score:-1, Nutrition Score:0.71434782639794%

Nutrients (% of daily need)

Calories: 43.09kcal (2.15%), Fat: 2.66g (4.09%), Saturated Fat: 1.65g (10.29%), Carbohydrates: 4.37g (1.46%), Net Carbohydrates: 4.27g (1.55%), Sugar: 1.4g (1.56%), Cholesterol: 9.05mg (3.02%), Sodium: 29.31mg (1.27%), Alcohol: Og (100%), Alcohol %: 0.07% (100%), Protein: 0.51g (1.01%), Selenium: 1.55µg (2.22%), Vitamin B1: 0.03mg (2.07%), Folate: 7.53µg (1.88%), Vitamin A: 82.09IU (1.64%), Vitamin B2: 0.02mg (1.38%), Manganese: 0.03mg (1.35%), Vitamin B3: 0.23mg (1.16%), Iron: 0.19mg (1.07%)