

Classic Spritz Cookies

Ingredients

- 1 cup (2 sticks) butter, at room temperature
- 1 cup sugar
- 1 egg
- 2 teaspoons vanilla bean paste
- ½ teaspoon salt
- 2½ cups all-purpose flour

Preparation

1. Preheat an oven to 375°F.
2. In the bowl of an electric mixer, combine the butter and sugar. Beat on high speed until light and fluffy, scraping down the sides of the bowl as needed.
3. Add the egg, vanilla and salt and continue beating until well mixed.
4. Gradually stir in the flour until blended.
5. Pack the cookie dough into a cookie press according to the manufacturer's instructions.
6. Fit with the desired-shaped cookie plate and press the dough out onto un-greased baking sheets or sheets lined with Silpat nonstick liners, spacing the cookies 1-inch apart.
7. Bake until the cookies are light golden, about 8-10 minutes. Transfer the cookies to wire racks and let cool.
8. Store in an airtight container at room temperature for up to 4 days. Makes 40 to 60 cookies.

Recipe adapted from [Williams-Sonoma](#)