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