

Make It Sweet.

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Spritz Cookies

These spritz cookies that are extruded from a cookie press are delicate and tender and melt in your mouth treats that you can make in a variety of shapes with the variety of disks included with the press. In order to work in the press, the dough has to be very soft and you use the dough at room temperature so that it is not too stiff. My favorite press is the most simple ratchet style like the Simple Success model from Wilton. There are a few things to know when you are using a cookie press.



- Use the right consistency dough.
- Load the barrel, reassemble and press the ratchet to fully compact dough in the barrel. Disks are marked with “this side out” and yes, it makes a difference. This set comes with 12 different shapes.
- For the dough to stick and release properly, it is easiest to use a silicone baking mat lined cookie sheet instead of parchment.
- Hold the press straight up and rest the end on the cookie sheet, squeeze the ratchet just once and lift straight up.
- Don't stress! Not every cookie out of the barrel will be perfect. If you don't like the look of a cookie, just use a spatula to remove it from the baking sheet and save that dough to reload the barrel. The cookies do look better once baked!
- Use sugars and little candies to decorate.
- The orange and cardamom is my favorite, but in this recipe, you can change up the flavors – leave out the orange juice and cardamom – add lemon zest and poppy seeds, add concentrated apple juice and cinnamon or add dried instant espresso powder. There are so many options!

Ingredients

½ lb butter (2 sticks) room temperature
¼ C granulated sugar (50g)
¼ C powdered sugar (35g)
½ Tbsp vanilla bean paste or vanilla extract
1 large egg
2 Tbsp heavy whipping cream
1 Tbsp concentrated orange juice
1 tsp cardamom
2 ¼ C all-purpose flour (275g)
¼ tsp salt

- Preheat oven to 350°F.
- Cream butter and both sugars together until fluffy. Add the vanilla, egg, orange juice, whipping cream and cardamom and mix until smooth.
- Slowly add flour and salt while mixer is on low setting. Mix until flour is fully incorporated.
- Load a cookie press and press cookies on to silicone baking lined sheet pan. Be sure that all of the cookies on each sheet are the same size so that they will bake evenly.
- Bake until lightly browned – 8 – 10 minutes.
- To make them extra fancy – I like to dip a portion of the cookie in melted Guittard A'Peels coating chocolate and sprinkle with chocolate vermicelli or jimmies. Makes approximately 50 3" size cookies.
- Store at room temperature.