



Swedish Spritz Christmas Trees

It is very important to use butter in this recipe. If you use margarine, the cookie will be soft and won't taste as rich. You need a cookie press that has changeable stamped plates. A metal manual press with a screw type handle works best and lasts longer.

Cream very well:

1 Cup Butter

3/4 Cup Sugar

Beat in:

1 Egg

1 Teaspoon Almond Extract

Sift the dry ingredients together:

1/4 Teaspoon Salt

2 1/4 Cups Sifted All-Purpose Flour 1/4 Teaspoon Baking Powder

Gradually blend the sifted dry ingredients into the creamed butter mixture.

Tint dough with a few drops of green food coloring. Mix well.

Use the tree plate in the cookie press. Fill the press with cookie dough.

Stand the press on the ungreased baking sheet. Turn the plunger handle until the cookie is formed. Lift the press and the cookie will cut off.

Decorate cookies with colored sugar.

Bake at 375 degrees for 10-12 minutes.

Move hot cookies to cooling racks.

Store cookies in an airtight container.

Makes 6-7 dozen cookies.