

- Tender, buttery and so festive, these spritz cookies are a classic for Christmas. They're easy to put together, 'cause the cookie dough is a breeze, and with the cookie press it makes it really easy to make a bunch of cute, fun shapes quickly. Hi, I'm Lindsay, from Life, Love and Sugar, and today we're making classic spritz cookies. ♪ Oh, oh, oh, oh ♪ Putting this cookie dough together is nice and simple, it's similar to making a shortbread, except you've got some egg in there which helps hold the cookies together, and keep them from being crumbly, and make them even more melt-in-your-mouth. So to start, we're gonna cream our butter and sugar together. Pop this onto your mixer and let it mix for about three to four minutes, until your butter and sugar fully creamed together, light, fluffy and creamy. All right, so when your butter and sugar are fully creamed together, you're gonna wanna stop. So, you know it's fully creamed when it's got this nice creamy, fluffy texture to it. You can kinda see here some of where it started, and this is where we are now, and so, this is what we want. Okay, so now we're gonna add our egg and our extracts, and a little bit of vanilla and almond extract. You can use all vanilla if you like, but I personally love the extra bit of flavor that the almond extract add. I'll mix those together. I'll scrape down the side of the bowl a little bit, just to make sure everything's getting incorporated. And once everything is well combined we're gonna add our salt and flour. So we've got all-purpose flour here, and some salt. Okay, so mix that together until everything has come together, and is nicely combined, you just don't wanna over mix it. And give it a final stir just to make sure all the flour is in there, and everything's well combined. Right, so now we've got our cookie dough. It's ready to go. At this point you can keep it all white, or you can add some color to your cookies, and maybe make some red, some green, some white, and mix it up. Right, so now we've got our cookie dough divided up so that we can color it, I'm gonna add some red color to this. Use my toothpick. You don't wanna add too much to begin with. You can always add more later if you need to. So it's ideal to use gel icing color here, instead of like a food coloring, you're gonna have to add quite a bit more food coloring, and it's much thinner. It's more of a liquid, whereas this is a gel, and that's gonna end up thinning out your cookie dough, and then they'll be kind of the wrong consistency, and spread in the oven, so you really wanna work with the gel icing color. You don't have to add nearly as much, it's not gonna thin out your cookies, but you can get a nice vibrant color. Okay, so we've got a pretty nice shade of red here, so I'm gonna stop there and then we'll make our green cookie dough. All right, now we got our cookie dough ready to go. We're gonna wanna grab our cookie press. But all cookie presses are a little bit different, so check the directions for yours specifically, but I'm gonna go ahead and start with my tree shape. Pop that on to the bottom, and then we're gonna fill this with our green cookie dough. Add your top onto your cookie press. Then you're gonna wanna, basically prime it, until you get your cookie dough coming through on the end. There we go, we've got it primed and ready. Now, when I'm squeezing these out I like to do it on to a

silicone baking mat, as opposed to something like parchment paper. I love parchment paper, but it's so nonstick that it's actually a little hard with the cookie press, 'cause you want the cookies to stick a little so it doesn't stick to your cookie press. So, set this right on your cookie sheet and just pump it down, and you get your cookie. These won't spread in the oven so you should be able to get them nice and close together, and get quite a few cookies in one batch. Once you've pressed all your cookies out onto your baking sheet, you can cover them with some sprinkles, or you can leave them plain. I'm gonna go ahead and add some sprinkles to them. All right, once you've got your sprinkles on there you can pop 'em in the oven for about five to eight minutes. Once your cookie shapes are all made, baked and cooled, you can plate 'em, serve them for the holidays, whatever you're using them for. These are so soft, buttery and tender. They are absolutely delicious. Such a festive cookie for Christmas. I hope you love them. For the full recipe, head over to lifeloveandsugar.com.