Spritzgebäck

Makes 30 cookies

Ingredients:

1 3/4 stick (200g) unsalted soft butter

1/2 cup (100g) sugar

1 tsp Vanilla Extract

1 pinch salt

l egg

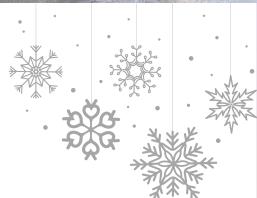
1 3/4 cup + 2 Tbsp (300g) All-Purpose flour

14 tsp baking powder

1 tsp instant espresso powder

1 Tbsp cocoa powder







Instructions:

- 1. In a large mixing bowl mix soft butter, sugar, Vanilla, salt, egg, flour, baking powder, espresso powder, and cocoa powder until a smooth dough forms.
- 2. put the dough into a piping bag with a large star tip and press shapes onto the parchment paper-covered cookie sheet.
- 3. If it is too hard to press make 4" long lines and then shape them in S shapes, or circles.
- 4. Preheat your oven to 375°F (200°C).
- 5. Bake on a parchment-covered cookie sheet for 10-12 minutes.
- 6.Let cookies cool before storing them in an airtight container.

