

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

