

Spritz (Bette's take on Mom's recipe)

1 cup soft butter
1 cup soft Crisco shortening
1 1/2 cup sugar (or half Stevia)
2 eggs
4 egg yolks
6 cups sifted Gold Medal Flour. Add slowly, stirring by hand
1/2 tsp. salt
1 tsp. baking powder
1 tsp. vanilla flavoring
1 tsp. almond flavoring

Cream shortening and butter in a large mixing bowl
Add sugar, cream well
Add in eggs and continue mixing
Continue mixing and slowly add the flour

Pack the dough into a cookie press.
Chill the dough, but keep it pliable... perhaps 1/2 and hour in the fridge,
At the same time, chill the baking sheets.

(The cooling keeps the cookies from pulling away from the sheet.)

Press the cookies onto an ungreased baking sheet.

Add decorations as desired.

Heat oven to 400 degrees. Bake 7 to 10 minutes,
or until set but not brown. (Temperature is critical.)

Cool on pan then on rack.

Makes about 10 dozen cookies, depending on size.