



Glazed Spritz Cookies

INGREDIENTS

1 cup Hy-Vee unsalted butter, softened
½ cup Hy-Vee granulated sugar
¼ tsp Hy-Vee salt
1 Hy-Vee large egg
½ tsp Hy-Vee almond or vanilla extract
2 cups Hy-Vee flour
Hy-Vee food coloring

GLAZE

1 ½ cups Hy-Vee powdered sugar
3 tbsp Hy-Vee half-and-half
2 tsp light corn syrup
¼ tsp Hy-Vee almond or vanilla extract
Hy-Vee food coloring
Decorated sugar, optional

PREPARATION

- 1** Preheat oven to 400°.
- 2** In a large mixing bowl, beat butter, sugar and salt until creamy. Add egg and extract; beat until smooth. Beat in flour and food coloring. Pack dough into cookie press. Form desired shapes onto ungreased baking sheet.
- 3** Bake 6 to 8 minutes or until firm but not brown. Immediately remove from cookie sheet to wire rack to cool.
- 4** For glaze: Whisk powdered sugar, half-and-half, corn syrup, extract and food coloring. If piped frosting is desired, thicken a portion of glaze with additional powdered sugar; set aside. Dip cookie tops in glaze shaking off excess. If desired, sprinkle with decorator sugar. Pipe on thickened frosting and sprinkle with additional decorator sugar.

NUTRITION FACTS

Calories: 50
Total Fat: 2.5g
Saturated Fat: 1.5g
Trans Fat: 0g
Cholesterol: 10mg

Sodium: 10mg
Carbohydrates: 6g
Fiber: 0g
Sugar: 4g
Protein: 0g