

WILD IN THE KITCHEN

# Cooking with Jerry

Hello kind readers! I must share with you the Marlowe family's all-time favorite Christmas Cookie recipe! Here is the title and formula!!!

## **Ester's Spritz Cookie**

**2 cups sifted all-purpose flour**  
**1 tsp double acting baking powder**

**1/8 tsp salt**  
**3/4 tsp almond extract**  
**1 cup soft butter**  
**3/4 cup granulated sugar**  
**1 egg yolk, unbeaten**  
**1/4 tsp vanilla extract**

You can make these same day or several weeks ahead! So here's your directions!

Sift together flour, baking powder and salt. In a large bowl.

With your electric mixer at medium speed, cream butter, gradually add sugar, beating until very light and fluffy. Now add egg yolk



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and almond and vanilla extract, beating until mix is blended. Now with mixer at low speed, gradually add flour mixture, beating just until well mixed. Wrap in waxed paper.

Refrigerate until easy to handle — about 1/2 hour.

Meanwhile, start heating oven to 350 degrees. Onto cold ungreased cookie sheet, force dough through star disk of cookie press, firming S, O, and U shapes. Bake them 8 to 10 minutes or until edges are golden brown. The O shape is best !!! These may be stored in a tightly covered container or wrapped in foil and refrigerated up to several weeks.

This should make about seven dozen cookies. These are very delectable and won't be around very long.

Our family wants to wish you a fantastic holiday season and a wonderful new year!!!

*(Contact Jerry if you'd like to discuss a recipe or share one of your own. Drop him a note at: 131 Oakmont Drive in Dover, OH 44622.)*