



SPRING-TIME SPRITZ



INGREDIENTS

- 1 cup (2 sticks) butter
- 1 1/2 cups powdered sugar
- 1 Zest from Lemon
- 1 Juice from Lemon
- 1 tsp. vanilla
- 1 large egg
- 1/2 tsp. salt
- 3 cups flour

Frosting Ingredients:

- 1 cup powdered sugar
- 3 tablespoons softened butter
- lemon juice added until desired consistency.

DIRECTIONS

1. In a mixer, blend together the butter, sugar and lemon zest.
2. Add in the egg, lemon juice and vanilla and mix until combined.
3. Add the flour and salt and mix well. If the dough is too stiff, add a little more lemon juice or water.
The dough needs to be soft enough to push through the cookie gun.
4. Preheat the oven to 350 degrees F.
5. Choose the cookie disc that you would like to use and load your cookie gun with dough. Press the dough shapes out onto an ungreased baking sheet. Leave about 2 inches between cookies.
6. Bake in the preheated oven for 10-12 minutes.
7. Allow the cookies to cool on the pan while you make the frosting.
8. Lemon Frosting:
9. Combine the butter and sugar together.
10. Add the lemon juice a little at a time until the frosting is the desired consistency. You will want it a little bit stiff to hold its shape as you pipe it onto the cookies.
11. Pipe the frosting onto the cookies and decorate with sprinkles!

