



MCCALL'S RECIPE: BUTTER COOKIES (SPRITZ COOKIES)

	<u>Cups</u>	<u>Metric</u>	<u>Imperial</u>
Sifted Flour	5 1/2 cups	600 gm	21 oz
Butter	1 lb	450 gm	16 oz
Pure Vanilla	3 tsp	15 ml	1/2 oz
Icing Sugar	2 cups	200 gm	7 oz
Large Eggs	2	100 gm	3 1/2 oz
Baking Powder	2 tsp	10 gm	1/3 oz

Method:

1. Beat butter and add sugar until creamy.
2. Add in large eggs, vanilla, baking powder and flour one cup at a time. Mix well.
3. Fill cookie presser and place each cookie on a greased cookie sheet.
4. Bake in a preheated oven at 400 F for 5-7 min.