## Party Press Cookies

Yields 5-6 dozen small cookies

## Ingredients:

$12 / 3$ cups flour, sifted 1 egg
1/2 teaspoon salt
1/2 cup butter

1/2 teaspoon vanilla
1/2 teaspoon almond extract

1/2 cup sugar
Sift together flour \& salt. Cream butter, gradually add sugar and cream well. Blend in egg, vanilla \& almond extract. Add dry ingredients gradually; mix thoroughly. Press dough firmly into a cookie press \& press on ungreased baking sheet into desired shape. Decorate, if desired. Bake at $400^{\circ}$ for 8-10 minutes until delicately browned.

Variations

## Spice Sticks

Add 1 teaspoon cinnamon, $1 / 2$ teaspoon nutmeg, $1 / 4$ teaspoon cloves $\& 1 / 4$ teaspoon allspice to dry ingredients. Press through press into $2 \times 1$ " sticks or other shapes.

## Orange or Lemon Crescents

Add 2 teaspoons grated orange or lemon rind to butter. Use star plate \& form 2-3 dozen crescents or other shapes.

