

# Pressed Christmas Cookies

## Description

Kathy Donovan Hardee and I used to make these cookies every year the week before Christmas. It was our tradition and it continued for many years. These are great and very festive for the holiday season.

## Summary

**Yield:** 2

**Source:** Rhonda Rae and Kathleen Sue

**Prep Time:** 30 minutes

**Category:** Cookies & Bars

## Ingredients

- 1 cup crisco
- 3/4 cups sugar
- 1 tsp almond extract
- 1 egg
- 1 dash salt
- 1/4 tsp baking power
- 2 1/4 cups sifted all purpose flour

## Instructions

1. Cream together crisco and sugar. Mix almond extract and egg into mixture.
2. In separate bowl, mix salt, baking powder and flour.
3. Add sifted flour to creamed mixture.
4. Separate dough and color with food coloring, if desired.

## **Pressed Christmas Cookies**

5. Put dough into a cookie press and press into desired shapes.
6. Bake at 350 degrees F for 10 minutes. Do Not Brown.