## Spritz Cookies

2 cubes butter
2/3 C sugar
1 egg
<sup>1</sup>/<sub>4</sub> tsp baking powder
2 C flour
1 tsp almond extract
1 C blanched almonds (fine chopped)

Cream butter and sugar. Add egg. Mix well. Add 2 C flour and work in well. Put on floured board. Work in  $\frac{1}{2}$  C more flour to make stiff dough. Bake at 350° for 12 – 15 minutes.

Blanching Almonds:

Put nuts in boiling water. Boil until the skins puff. Let cool. Slip the skins off. Let the nuts dry overnight.