

BITTERSWEET GARDEN TOUR 2011  
RECIPES SERVED AT THE WHEAT'S GARDEN

**SPRITZ COOKIES**

- 1 cup butter
- 1 cup white sugar
- 1 egg
- 3 cups all-purpose flour
- ½ teaspoon salt
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract

In a large bowl, cream together the butter and white sugar until light and fluffy. Beat in the egg, then stir in the vanilla and almond extracts. Combine the flour and salt; stir into the sugar mixture. Cover dough, and chill for at least one hour. Chill cookie sheets.

Preheat oven to 400 degrees F (200 degrees C). Press dough out onto ungreased, chilled cookie sheets. Bake for 8 to 10 minutes in the preheated oven, or until lightly golden at the edges. Remove from cookie sheets to cool on wire racks.

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