

Spritz Finger Cookies



Total Time: 1 hour
Yields: About 6 dozen

Ingredients

- **1 cup butter**
- **1 package cream cheese**
- **1 cup sugar**
- **½ tsp. salt**
- **1 large egg yolk**
- **1 ½ tsp. vanilla extract**
- **2 ½ cup all-purpose flour**
- **5 oz. bittersweet chocolate**
- **chopped almonds, chopped pistachios, sprinkles**

Directions

- 1. Preheat oven to 375F. Line cookie sheets with parchment paper, set aside.**
- 2. With mixer on medium-high speed, beat butter, cream cheese, sugar and salt until creamy. Beat in egg yolk and vanilla, scraping down sides of bowl.**
- 3. With mixer on low speed, beat in flour just until combined.**
- 4. Transfer dough to large piping bag fitted with large open star tip.**
- 5. Pipe dough into 2 -inch logs on cookie sheets, 2 inches apart. Repeat as necessary.**
- 6. Bake 12 - 18 minutes or until golden brown around edges. Cool on cookie sheet for 10 minutes. With spatula, transfer cookies to rack to cool completely.**
- 7. Brush ends of cooled cookies with melted bittersweet chocolate. Dip chocolate ends into individual small bowls of chopped almonds, chopped pistachios, sprinkles.**
- 8. Let stand until chocolate sets.**