



## ***Flower Cookie for Mother's Day***

***Makes about 26 cookies***

### ***Ingredients***

1 cup room temperature butter  
1/2 cup sugar  
1 egg  
1/2 teaspoon vanilla extract  
1/4 teaspoon almond extract  
2 cups all-purpose flour  
1/2 teaspoon salt

#### **Strawberry Spritz**

1/4 teaspoon strawberry extract  
pink gel food coloring

#### **Chocolate Spritz**

1/4 cup cocoa  
1 tablespoon coffee

### ***Instructions***

1. Heat oven to 400°F. Combine butter, sugar, egg and extract in mixer. Blend at medium speed, scraping bowl often, until creamy. Add flour and salt; and blend at low speed until well mixed. Divide and tint dough, if desired.
2. To make Rose Cookie Spritz, insert a 1M or 2D tip into pastry bag. Fill bag with cookie dough. I found that if the dough was a bit warm (as in heated by the warmth from my hands) it was easier to pipe out these cookies.
3. Bake for 5 to 8 minutes, or until slightly golden.

#### **4. To make Strawberry Spritz Cookies:**

Replace vanilla extract with 1/4 teaspoon strawberry. Tint dough with pink gel food coloring.

#### **5. To make Chocolate Spritz Cookies:**

Replace 1/4 cup of flour with 1/4 cup of cocoa. Do not use almond extract.

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Fill cookies with Marshmallow Buttercream using 1M tip.

*Divide buttercream into three parts.*

- 1. First part for chocolate cookie, melt 2 tablespoons chocolate, allow to cool and add to buttercream. With a rubber spatula mix gently until blended. Fill piping bag fitted with open star tip(1M).*
- 2. Second part for strawberry cookie, add ½ -1 tablespoon strawberry extract, and mix with spoon until blended. Fill a piping bag with open star tip.*
- 3. Third part for vanilla cookie, use as is and fill piping bag fitted with open star tip.*
- 4. Sandwich 2 cookies together, and refrigerate.*

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