ALASKA SEA ADVENTURES

Grandma Alma's Lemon Spritz Cookies

Petersburg's Norwegian heritage shines brightest during the Christmas season when traditional Norwegian specialties such as pickled herring, smoked salmon, and holiday baking take center stage. Toni's Grandma Alma was one of the earliest settlers here in Little Norway, and these cookies were one of her specialties. Featuring only four ingredients, they are simple and delicious. Toni grew up on these cookies, as did our children and now grandchildren. We are happy to share them with you.

Grandma Alma's Lemon Spritz Cookies

1 cup butter, softened
1 cup powdered sugar
¼ cup ReaLemon Lemon Juice
2 ½ cups unsifted flour
¼ teaspoon salt

Preheat oven to 375 F.

With an electric mixer, beat the butter and sugar until fluffy. Add the ReaLemon Lemon juice and beat well.

Stir in flour and salt and mix well with a spoon.

Place the dough in a cookie press fitted with your favorite press plate.

Press dough onto greased baking sheet and bake 5 to 8 minutes or until spritz are lightly browned on edges.

Cool 1 to 2 minutes on the sheet and remove from baking sheet.

Decorate with sprinkles or dip the spritz edges in melted chocolate.

Cool completely.

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