



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Cream Cheese Spritz

I've tweaked the amount of butter and cream cheese from the standard recipe, just so that it uses a more convenient amount of cream cheese. Also so that it's even cream cheesier, which is never a bad thing.

14 tablespoons (1¾ sticks) unsalted butter, softened
4 ounces cream cheese, room temperature
½ teaspoon salt
1 cup (7 ounces) sugar
1 egg yolk
1 teaspoon vanilla
2½ cups flour (12 ounces) all-purpose flour

1. Adjust an oven rack to the middle position and heat the oven to 350°F. Line a baking sheet with a silicone mat or parchment paper.
2. Fit the mixer with the paddle attachment and add the butter and cream cheese to the mixer bowl (or a large mixing bowl with a hand-held mixer). Beat on medium-low speed until the butter and cream cheese are soft and creamy, about 1 minute. Add the salt, then, with the mixer running, slowly pour in the sugar. Continue mixing on medium speed until the mixture is light and fluffy, about 2 minutes. With the mixer running, add the egg yolk and vanilla and beat until thoroughly incorporated, about 1 minute, stopping to scrape the mixer bowl as necessary. Reduce the mixer speed to its lowest setting and gradually add the flour, mixing just until incorporated.
3. Fill the cookie press with the dough. Spritz the cookies onto the prepared baking sheet.
4. Bake the cookies for 8-10 minutes, until they no longer look wet on top and the edges are slightly browned. Let the cookies cool for several minutes on the baking sheet, then transfer them to wire racks to cook completely. Sealed in an airtight bag, the cookies will keep for several days.