



Poppy Cookie Recipe

“POPPY” SPRITZ COOKIES

1 cup butter — room temperature
 $\frac{2}{3}$ cup sugar
3 egg yolks
 $\frac{1}{2}$ teaspoon salt
1 teaspoon almond flavoring (or other of your choice)
Generous squirt of red gel food coloring
 $2\frac{1}{2}$ cups flour

Heat oven to 400 degrees. Thoroughly mix first 5 ingredients, then add gel food coloring to achieve the desired color. Add and mix flour in increments. Using about $\frac{1}{4}$ of dough at a time, force dough through a cookie press onto ungreased cookie sheet using a wreath-shaped insert. Using a bit of extra dough, fill in the center of the wreath. Bake 7 to 10 minutes until set but not brown.

Cool completely. Decorate center by placing a drop of corn syrup in the center and sprinkling with black decorator sugar.

Place in 2”x2” cellophane bag, fold over, and staple to an ALA poppy bookmark.