

## “POPPY” SPRITZ COOKIES

1 cup butter — room temperature  
2/3 cup sugar  
3 egg yolks  
1/2 teaspoon salt  
1 teaspoon almond flavoring (or other of your choice)  
generous squirt red gel food coloring  
2 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 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