

RECIPE

LEMON RICOTTA COOKIES

INGREDIENTS:

for the cookies

2 1/2 cup all-purpose flour
1 tsp baking powder
1 tsp kosher salt
1 stick unsalted butter, softened
2 cup sugar
2 large eggs
15 oz whole milk ricotta cheese
zest of 1 lemon
3 tbsp freshly squeezed lemon juice

for the glaze

1 1/2 cup confectioners sugar
3 tbsp water
1 lemon, zested
sprinkles (optional)

DIRECTIONS:

Preheat oven to 375 degrees. In a medium bowl combine flour, baking powder and salt and set aside.

Then in a large mixing bowl combine the softened butter and sugar using an electric hand mixer and beat until the butter and sugar are light and fluffy, approximately 3 minutes. Lower the speed on the mixer and add in the eggs 1 at a time beating until incorporated. Next, add the ricotta, lemon juice and lemon zest and beat until well mixed. Stir in the dry ingredients and set aside.

Line 2 baking sheets with parchment paper and spoon about 1 1/2 tablespoons of the dough onto the baking sheet. Bake for 15 minutes until you start to see the edges turn slightly golden brown. Remove from the oven and let the cookies set on the baking sheets to cool for 20 minutes.

While the cookies are cooling, prepare your glaze by combining the confectioners sugar, the lemon zest and water in a shallow bowl to make it easy to dip. Once the cookies have cooled and set. Take one cookie and dip the rounded side slightly into the glaze bowl, twist and lift and let set on a cooling rack with paper towels underneath to let the glaze drip and harden.

Makes : Approx 30
