

LEMON RICOTTA COOKIES

Ingredients

Ricotta Cookies

- 1 cup Unsalted butter softened
- 1 3/4 cup White sugar
- Zest of half a lemon
- 15 oz Ricotta
- 2 tsp Vanilla extract
- 2 Large eggs
- 3 1/2 cups All-purpose flour
- 2 tsp Baking soda
- 3/4 tsp Salt

Glaze

- 3 cups Powdered sugar
- 4 Tbsp Milk
- 2 tsp Vanilla extract
- 2 Tbsp Fresh lemon juice



Recipe Instructions

Cookies:

1. In mixer fitted with cookie paddles, cream butter and sugar, until fluffy. Add lemon zest, ricotta and vanilla extract. Beat until well combined.
2. Add eggs and mix until well blended. Add the flour, baking soda, and salt, mix until combined. Cover dough and chill for at least 2 hours or up to 2 days.
3. Preheat oven to 350 degrees. Line a baking sheet with parchment paper or silicone baking mat. Drop by rounded tablespoons on baking sheet. Bake cookies for 12-14 minutes or until the bottom of the cookies are golden brown. Transfer cookies to cooling rack.

Glaze:

1. In a mixing bowl, mix together powdered sugar, milk, vanilla, and fresh lemon juice. Adding more milk as necessary to make a smooth icing. Dip cooled cookies in icing and top with sprinkles. Allow icing to set before storing in an airtight container.