

# Ricotta Cookies



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Recipe by: Laura Vitale

*Makes a few dozen*

**Prep Time: 10 minutes**

**Cook Time: 15 minutes**

## Ingredients

- \_\_ 1-1/2 cups of All Purpose Flour
- \_\_ 2/3 cups of Granulated Sugar
- \_\_ 1 Envelope of Vanillina or 2 tsp of Vanilla Extract
- \_\_ 1/2 envelope of Pandegliangeli or Baking Powder
- \_\_ 1/4 tsp of Salt
- \_\_ 1 Egg
- \_\_ 1/3 cup of Unsalted Butter, softened at room temperature
- \_\_ 1/2 cup of Whole Milk Ricotta
- \_\_ Zest of 1 Lemon

## For the Glaze:

- \_\_ 1 cup of Confectioner Sugar
- \_\_ Juice of the lemon we zested

1) Preheat the oven to 375 degrees. Line a few baking sheets with parchment paper and set aside.

2) In the bowl of a standing mixer fitted with a paddle attachment, cream together the sugar and butter. Add the eggs, ricotta and lemon zest and continue to mix until combined.

3) In a small bowl, stir together the flour, pandegliangeli, vanillina and salt and add it to the ricotta mixture.

4) Mix everything together until a dough forms.

5) Using a small ice cream scoop, scoop out your cookie dough on your prepared baking sheets making sure to place them a few inches apart.

6) Bake the cookies for 14 to 16 minutes or until golden brown on the edges and at the bottom. Allow them to cool completely on a wire rack before glazing.

7) To make the glaze, whisk together the powder sugar with enough lemon juice to get a nice runny but yet still thick consistency. Start with the juice of 1/2 of the lemon and using a bit more at little bit at a time or until you've achieved the right consistency.

