



Lemon Ricotta Cookies

(yields about 44 small cookies)

Ingredients:

- 2 ½ cups all-purpose flour
- 1 tsp salt
- 1 tsp baking powder
- 1 stick of softened unsalted butter
- 2 cups sugar
- 2 eggs
- 3 tablespoons lemon juice
- 1 container whole milk ricotta cheese (15 oz)
- Lemon zest from 1 lemon

Glaze ingredients:

- 3 tablespoons lemon juice
- 1 ½ cups powdered sugar
- Lemon zest from 1 lemon

Directions:

1. Set the oven temperature to 375 degrees Fahrenheit
2. In a medium size bowl, combine flour, baking powder, and salt
3. In a large bowl, combine softened butter and sugar. Using a mixer, beat the butter and sugar until fluffy. Add the eggs and continue beating until mixed. Add the lemon juice, ricotta cheese, and lemon zest. Combine, then add the dry ingredients slowly.
4. Line a baking sheet with parchment paper and spoon the desired amount of dough (we recommend 2 tbsp) onto the cookie sheet.
5. Bake for 15-20 minutes, or until slightly golden at the edges.
6. Remove cookies from the oven and let rest on the baking sheet for 20-25 minutes.
7. To make the glaze, combine the lemon juice, powdered sugar, and lemon zest in a small bowl and mix until combined. The glaze should be smooth. Add about ½ tsp of glaze to each cookie. Use a butter knife to spread the glaze. The glaze will harden over time.

