

Happy Holidays from ePublishingPartners, Inc.
From our table to yours!

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Lemon Ricotta Cookies



Ingredients

2 1/2 cups all-purpose flour	3 TBSP lemon juice
1 tsp baking powder	1 lemon, zested
1 tsp salt	
1 stick unsalted butter, softened	For the glaze:
2 cups sugar	1 1/2 cups powdered sugar
2 eggs	3 TBSP lemon juice
1 (15-oz) container whole milk ricotta cheese	1 lemon, zested

Directions

1. Preheat oven to 375°F.
2. In a medium bowl, combine the flour, baking powder, and salt. Set aside.
3. In a large bowl, combine the butter and the sugar. Use an electric mixer to beat the butter and sugar until light and fluffy, about 3 minutes.
4. Add the eggs one at a time, beating until incorporated. Add the ricotta cheese, lemon juice, and lemon zest. Beat to combine. Stir in the dry ingredients.
5. Line 2 baking sheets with parchment paper. Spoon the dough (about 2 tablespoons for each cookie) onto the baking sheets. Bake for 15 minutes, until slightly golden at the edges. Remove from the oven and let the cookies rest on the baking sheet for 20 minutes.
6. In a small bowl, combine the powdered sugar, lemon juice, and lemon zest. Stir until smooth. Spoon about 1/2 teaspoon onto each cookie and use the back of the spoon to spread gently. Let the glaze harden for about 2 hours.

Total Time: 2 hours 50 minutes

Yields: 44 cookies

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