

Lemon Ricotta Cookies

Source: Giada De Laurentiis (Food Network, 2012)

Ingredients

- 2½ cups all-purpose flour
- 1 tsp baking powder
- 1 tsp salt
- 1 stick (8 tbsp) unsalted butter
- 2 cups sugar
- 2 eggs
- 1 15 oz container whole milk ricotta cheese
- 1 lemon, zested
- 3 tbsp lemon juice

Method

Preheat the oven to 375 degrees.

In a medium bowl combine the flour, baking powder, and salt. Set aside.

In a large bowl combine the butter and the sugar. Using an electric mixer beat the butter and sugar until light and fluffy, about 3 minutes.

Add the eggs, 1 at a time, beating until incorporated.

Add the ricotta cheese, lemon juice, and lemon zest. Beat to combine. Stir in the dry ingredients.

Line 2 baking sheets with parchment paper. Spoon the dough (about 2 tbsp for each cookie) onto the baking sheets. Bake for 15 minutes, until slightly golden at edges.

Remove from oven and let cookies rest on baking sheet for 20 minutes.

Glaze

1½ c powdered sugar (I use more to make thicker frosting rather than glaze)

3 tbsp lemon juice

1 lemon, zested

Combine the powdered sugar, lemon juice, and lemon zest in a small bowl and stir until smooth. Spoon about ½ teaspoon onto each cookie and use the back of the spoon to gently spread. Let the glaze harden for about 2 hours. Pack the cookies into a decorative container.

Notes

I make my cookies smaller and still have trouble getting close to the promised number of 44.

If making smaller, watch baking time. Could need less time.