



Lemon Ricotta Cookies

Biscotti alle Ricotta

Yields About 60 Cookies

INGREDIENTS:

- ½ lb. butter (2 sticks), softened
- 1 ¾ cups granulated sugar
- 2 eggs
- 1-15 oz. container whole milk ricotta cheese, drained if wet/overly liquidy
- 2 Tbsp. lemon juice
- 1 lemon, zested
- 4 cups all-purpose flour
- 1 tsp. baking powder
- 1 tsp. baking soda

Glaze

- 4-5 Tbsp. lemon juice
- 1 ½ cups powdered sugar
- 1 lemon, zested
- Sprinkles for garnish



These are little delectable cake bites of goodness. It's hard to eat just one! I use meyer lemons from my tree, but you can use Lisbon lemon or substitute the lemon with orange. It's important to use whole milk ricotta and remember some brands are wetter than others. Therefore it's a good idea to drain the ricotta through a cheesecloth or fine mesh sieve for an hour or so to remove extra liquid before adding to the mixture.

INSTRUCTIONS:

1. Preheat oven to 350 degrees F.
2. In a medium bowl, cream butter and sugar. Add the eggs, ricotta cheese and lemon juice, beat well to combine.
3. In a separate bowl, combine the flour, baking powder, and baking soda.
4. Add the flour mixture to the ricotta mixture and mix just to combine. Roll or scoop the dough into 1 Tbsp.-sized balls.
5. Placed on an ungreased cookie sheet about 2 inches apart.
6. Bake 8-10 minutes or until lightly browned.
7. Allow cookies to cool on baking sheet for 3 minutes before transferring them to a wire rack. Cool completely before glazing.

Glaze

1. In a medium bowl mix together the powdered sugar and lemon juice; stir until smooth. If too thick, add a drop at a time more lemon juice. If too thin, add a tablespoon at a time more powdered sugar.
2. Dip the top of each cookie into the glaze, place back on cooling rack and immediately garnish with sprinkles or lemon zest. Let stand until the glaze hardens.

Store at room temperature for one day or store in an airtight container.