

Ricotta Cheese Cookies
From the kitchen of Angelina Salvatoriello

Ingredients

Cookies

½ lb. (2 sticks) butter at room temperature
2 cups of granulated sugar
3 eggs at room temperature
1-pound whole or part skim milk ricotta cheese
3 teaspoons vanilla extract
1 teaspoon salt
1 teaspoon baking soda
4 cups all-purpose flour
3 teaspoons baking powder

Icing

1 cup confectioners' sugar
1 teaspoon lemon extract
1 to 2 tablespoons milk, whole or 2%

Preparation

1. Preheat oven to 350°F.
2. Cream the butter with sugar until smooth.
3. Add eggs, one at a time, mix well. Scrape down sides of bowl.
4. Sift dry ingredients together. Mix dry ingredients into egg mixture alternating with ricotta cheese, end with flour mixture.
5. Mix thoroughly.
6. Drop by teaspoonful on to lightly greased cookie sheet or on parchment lined baking sheet.
7. Bake for 12 minutes, bottoms should be brown, top white.
8. Cool thoroughly before icing.

Icing

Add confectioner's sugar and lemon extract to bowl. Add a little bit of milk, slowly, to desired consistency. Frosting should be thick like honey. You can use a teaspoon cookie scoop or teaspoon to drop a dollop of icing on the cookie and use an small offset spatula to spread. Decorate with colored sanding sugar, sprinkles or rainbow nonpareils. Do several cookies at a time and decorate before icing dries.

Note: I Once cookies are frosted, let them sit on a cooling rack until the icing sets. Some icing recipes call for water, but I find the milk produces a nicer frosting.

Although I didn't do it, some recipes call for chilling the dough for two hours or overnight.

Store covered on a plate at room temperature. You can freeze unfrosted cookies.