

Ricotta Mini cakes
Recipe from Chris White
Source/Date: Unknown

Makes: 3 dozen
Prep: 15 minutes
Bake: @ 350° for 14 minutes

Ingredients

2-1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/8 teaspoon salt
1/2 cup (1-stick) unsalted butter, softened
1 cup granulated sugar
1 egg
1 cup whole or part skim milk ricotta cheese
1 teaspoon vanilla extract

Glaze

2 cups confectioners' sugar
3 tablespoons milk

Cookies

1. Heat oven to 350°. Coat 2 baking sheets with non-stick cooking spray or parchment paper. Whisk flour, baking powder, baking soda and salt together; set aside.
2. Beat butter and granulated sugar together until blended. Add egg, ricotta and vanilla, beating until combined.
3. On low speed, add flour mixture and beat until blended. Drop by tablespoonfuls onto prepared pans. Bake at 350° for 14 minutes or until lightly browned around edges. Let cool on sheets 3 minutes, then remove to rack to cool completely.

Glaze

Beat confectioners' sugar and milk together until well blended. Dip tops of cookies into glaze and set aside until glaze has hardened.