

Lemon Ricotta Cookies with Lemon Glaze (adapted from Giada De Laurentiis from The Food Network)

Cookies:

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

Glaze:

1 1/2 cups powdered sugar
3 Tbsp lemon juice
1 lemon, zested

Preheat oven to 375. In a medium bowl, combine, flour, baking powder and salt. Set aside. In a large bowl, combine the butter and sugar. Using an electric mixer, beat the butter and sugar until light and fluffy, about 3 minutes. Add eggs one at a time, beating after each. Add ricotta cheese, lemon juice and lemon zest. Beat to combine and stir in dry ingredients. Line baking sheet with parchment paper. Spoon dough (about 2 Tbsp each... I only did 1 Tbsp) onto cookie sheets. Bake for 15 minutes until edges or golden. Remove from the oven and let cookies rest on baking sheet for 20 minutes. Glaze.

Glaze:

Combine powdered sugar, lemon juice and zest in a small bowl stirring until smooth. Spoon about 1/2 tsp onto each cookie and use the back of the spoon to gently spread. Let the glaze harden for about 2 hours then pack into a decorative container.

Susan

You Go Girl!

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