

*HoliDairy*  
★MAGIC★

# RICOTTA COOKIES



AMERICAN DAIRY  
ASSOCIATION NORTH  
EAST

# RICOTTA COOKIES

## Ingredients for Cookies

- 2 sticks (1 cup) butter, softened
- 2 cups white sugar
- 1 (15-ounce) container of ricotta cheese
- 1 teaspoon vanilla extract
- 2 eggs
- Zest of 1 lemon
- 3 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon salt

## Ingredients for Frosting

- 1/3 cup butter, softened
- 2 1/3 cups powdered sugar
- 4-8 tablespoons milk
- 1 teaspoon vanilla extract
- Food coloring or holiday sprinkles

## Preparation

- Preheat oven to 350 F. Using a mixer on medium speed, blend the butter and sugar until smooth and creamy (for about 1-2 minutes) .
- Add the ricotta, vanilla, and eggs. Mix well. Fold the lemon zest into the mixture.
- In a separate bowl, stir the flour, baking powder, and salt until the ingredients are combined.
- Using a mixer on low speed, add the dry ingredients into the butter mixture in two halves to make sure dry ingredients are completely incorporated. Blend mixture until a soft, sticky dough forms and no dry ingredients are visible.
- With a spoon or a large cookie scoop, place dough onto greased baking sheets, placing cookies two inches apart. Bake for approximately 12-14 minutes until golden brown on top. Let the cookies cool to room temperature on a rack.
- For the frosting, use a whisk or mixer in a medium bowl to mix together the butter, powdered sugar, four tablespoons of milk, and vanilla. Add up to eight tablespoons of milk if a thinner, glaze-like frosting is desired.
- Mix in a few drops of food coloring if desired. Frost cookies and top with holiday sprinkles.

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