

Ricotta Cookies



DIRECTIONS

- Sift together flour, baking powder, baking soda and salt.
- Set aside.
- Cream butter and sugar with electric mixer until light and fluffy.
- Add egg, yolk, ricotta, vanilla and Fiori di Sicilia.
- Mix until blended.
- Add flour mixture, a little at a time.
- Cover bowl with plastic film and rest in fridge for 1-2 hours or overnight.
- When ready to bake, preheat oven to 350F.
- Line baking sheets with parchment paper.
- Using a scoop or teaspoon, drop a walnut size piece of cookie dough onto parchment paper.
- If dough is solid enough, you may roll each dough piece into a ball instead of dropping it.
- Bake for 10 to 15 minutes until edges are golden.
- Completely cool before frosting!
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- FROSTING:
- 1 1/2 cup powdered sugar
- 1 1/2 TBSP butter, room temperature
- 1 to 2 TBSP milk
- A drop or two of Fiori di Sicilia (or whatever extract you used in cookie dough)
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- Mix everything together until desired consistency.
- Carefully frost cookies.
- Add sprinkles before frosting sets.

INGREDIENTS

- 1 1/2 sticks of butter, at room temperature
- 1 1/2 cups sugar
- 1 egg plus one yolk
- 1 1/2 cups ricotta (best if drained in cheesecloth overnight)
- 3 cups flour (plus a little more if needed)
- 1 1/2 tsp baking powder
- 3/4 tsp baking soda
- 3/4 tsp salt
- 1 1/2 tsp vanilla
- 1/2 tsp Fiori di Sicilia extract (or 1 1/2 tsp lemon OR orange extract)



NONNA'S TIPS

- If you use my homemade ricotta recipe, you do not have to drain store-bought ricotta overnight.
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- Chilling is still recommended either way because these cookies tend to spread out during baking.
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- If dough is too soft, add a little more flour but not so much that cookies will come out hard.