



Limoncello Ricottine

INGREDIENTS

- 1 package Puff Pastry (2 sheets, frozen)
- 1 cup whole milk ricotta
- 3 tablespoons mascarpone cheese
- 3/4 cup powdered sugar, plus more for final dusting
- 1 egg
- 1/3 cup unbleached, all-purpose flour
- 1/4 teaspoon Fiori di Sicilia extract (may substitute with 1 teaspoon vanilla extract)
- 1 tablespoon Limoncello (may substitute with 1 teaspoon lemon extract)

DIRECTIONS

1. Preheat oven to 350F
2. Lightly grease a 12-cup muffin pan with cooking spray.
3. Unfold the puff pastry sheets, one at a time.
4. Cut each sheet in 6 equal squares (12 total).
5. Line each muffin cup with one of the squares, stretching the dough as necessary, making sure the corners are resting on flat surface of pan and visible after filling (Handkerchief style).
6. Place the ricotta, mascarpone, and powdered sugar in a medium bowl. Beat with hand mixer for 2 minutes or until smooth. Add the egg, flour, Fiori di Sicilia (or vanilla), and Limoncello (or lemon extract) and beat 2 more minutes to yield a smooth cream filling.
7. Spoon the filling equally into the 12 crescent dough cups.
8. Bake at 375F for 20 to 25 minutes or until the crescent dough is golden.
9. Do not overbake. Cheese filling's surface should not begin to crack.
10. Remove from oven and, when cooled enough to handle, from muffin pan.
11. Refrigerate the cheesecakes for at least two hours.
12. Serve cold after dusting with powdered sugar.