

Italian Ricotta Cookies

Servings: 30

Source: Adapted from www.delish.com by Extension Master Food Volunteer

These cookies are set apart with ricotta cheese to keep them soft and an almond flavored glaze enhances the flavor.

INGREDIENTS

2 cups all-purpose flour
1 1/2 teaspoon baking powder
1/2 teaspoon salt
1/4 cup butter
1 cup granulated sugar
8 oz ricotta cheese, part skim
1 teaspoon pure vanilla extract
1 egg

Icing:

1 cup powdered sugar
2 tablespoons milk
1/4 teaspoon almond extract
Sprinkles

DIRECTIONS

Cookies:

1. Preheat the oven to 350°.
2. In a medium bowl whisk together the flour, baking powder and salt. Set aside.
3. In the bowl of a stand mixer or in a large mixing bowl with a hand mixer, cream together on medium speed the butter and sugar until light and fluffy.
4. Add in the ricotta, vanilla extract and egg, mix until smooth.
5. Add the dry ingredients and mix just to combine.
6. Scoop the dough into approximately 1 1/2 teaspoon portions and space 2 inches apart on a cookie sheet. Bake for 15 minutes. (The tops will remain pale while the bottoms turn golden brown) Cool the cookies on a wire rack.

Icing:

Whisk together the powdered sugar and milk until smooth. Whisk in the almond extract. Spoon the icing over the cookies and top with sprinkles while the icing is still wet.

Nutrients Per Serving:

90 Calories | 2.5g Fat (1.5g Saturated) | 17g Carbohydrates | 9g Added Sugar | 2g Protein | 60mg Sodium | 0g Fiber