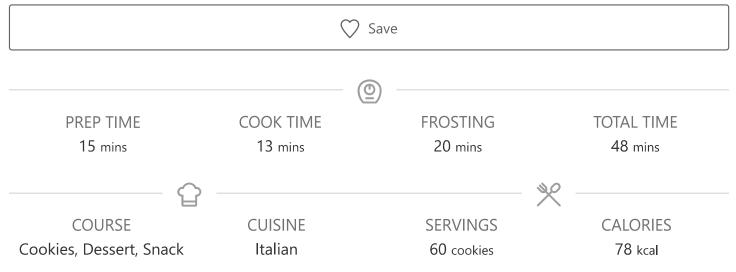
Lemon Ricotta Cookies

Lemon ricotta cookies are sweet, soft, pillowy treats bursting with lemon flavor. This tangy classic Italian recipe is for all the lemon lovers out there. The perfect dessert for any occasion, whether it is a party, potluck or just to enjoy with a cup of coffee or tea, these cookies are sure to be a hit!







Want to Save This Recipe?

Enter your email & I'll send it to your inbox. *Plus, get great new recipes from me every week!* By submitting this form, you consent to receive emails from Enza's Quail Hollow Kitchen

INGREDIENTS

- 2½ cups All Purpose Flour
- 1 tsp Baking Powder
- ½ tsp Baking Soda
- 1 pinch Salt
- ½ cup Butter Unsalted, softened
- 1½ cups Sugar
- 2 Eggs large, room temperature
- 15 oz Ricotta Cheese whole milk or extra cream
- 2 tbsp Lemon Juice
- 1 tbsp Lemon Zest

Lemon Icing

- 1½ cups Confectioners' Sugar
- 3 tbsp Lemon Juice
- 1 tbsp Lemon Zest

INSTRUCTIONS

- 1. Pre-heat the oven to 350°F. Line cookie sheets with parchment paper. Whisk together the flour, baking powder, baking soda and salt in a medium bowl and set aside.
- 2. Using an electric mixer or a stand mixer, cream the butter and sugar until the mixture is pale yellow, about 5 minutes.
- 3. Add the eggs one at a time and beat until completely mixed in between additions. Scrape down the sides to make sure the eggs are fully incorporated.
- 4. Add the ricotta cheese, lemon juice and lemon zest to the egg mixture and beat well.
- 5. Continue beating while you slowly add the dry ingredients into the wet ingredients. Mix until the flour is completely and evenly mixed in and you have a soft fluffy cookie dough.
- 6. Use a tablespoon or a cookie scoop to drop the dough on the prepared cookie sheets, leaving about 2 inches between each cookie.
- 7. Bake for 11-13 minutes. The top of the cookies will still be white but the bottoms should be golden brown. Remove the cookies from the oven and place them on a wire rack to cool completely before frosting.

Lemon Icing

- 1. Combine all of the ingredients in a small bowl and whisk until the icing is pourable but not too liquidy.
- 2. Dip the tops of the cookies into the icing and use your finger or the back of a spoon to spread the icing evenly on the cookie. Set the cookies on sheets of waxed paper to dry.

NOTES

Tips for Making the Best Lemon Ricotta Cookies

- Chilling the dough will help the cookies keep their shape while baking. If you skip this step the cookies will still be delicious but they will not be as puffy.
- The cookies will spread a bit while baking so make sure to leave enough room between each cookie on the baking sheet.
- Do not try to make these cookies any larger then the one tablespoon size recommended. Larger cookies will take longer to bake and will spread too much

NUTRITION

Serving: 60cookies Calories: 78kcal Carbohydrates: 12g Protein: 2g

Fat: 3g Saturated Fat: 2g Polyunsaturated Fat: 0.1g Monounsaturated Fat: 1g

Trans Fat: 0.1g Cholesterol: 13mg Sodium: 37mg Potassium: 17mg
Fiber: 0.2g Sugar: 8g Vitamin A: 87IU Vitamin C: 1mg

Calcium: 21mg Iron: 0.3mg

Q

KEYWORD

Holiday cookies, Ricotta cheese, lemon, Easter, Mother's Day, party

Tried this recipe?

Let us know how it was!