




# 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!

★★★★★ 5 from 5 votes



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PREP TIME	COOK TIME	FROSTING	TOTAL TIME
15 mins	13 mins	20 mins	48 mins
			
COURSE	CUISINE	SERVINGS	CALORIES
Cookies, Dessert, Snack	Italian	60 cookies	78 kcal

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## 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

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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 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

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## 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

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Serving: 60cookies

Calories: 78kcal

Carbohydrates: 12g

Protein: 2g

Fat: 3g

Saturated Fat: 2g

Polyunsaturated Fat: 0.1g

Monounsaturated Fat: 1g

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Trans Fat: 0.1g

Fiber: 0.2g

Calcium: 21mg

Cholesterol: 13mg

Sugar: 8g

Iron: 0.3mg

Sodium: 37mg

Vitamin A: 87IU

Potassium: 17mg

Vitamin C: 1mg

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KEYWORD

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

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