

Lemon Ricotta Cookies

Cookies:

2 1/2 cups all-purpose Flour
1 teaspoon baking powder
1 teaspoon salt
1 stick butter, Softened
2 cups granulated sugar
2 eggs
15 ounce ricotta cheese
3 tablespoons lemon juice

Glaze (optional):

1 1/2 cup powdered sugar
3 tablespoons lemon juice



- ✦ Preheat the oven to 375 degrees F
- ✦ For the cookies: In a medium bowl combine the flour, baking powder, and salt. Set aside
- ✦ In a large bowl, beat butter with sugar until light and fluffy. Add eggs, one at a time, beating until incorporated. Add ricotta cheese and lemon juice; beat to combine. Stir in the dry ingredients; do not over mix
- ✦ Line baking sheets with foil, spray foil with Pam. Spoon the dough (about 1.5 tablespoons for each cookie) onto the baking sheets. Bake for 15 minutes or until slightly golden at the edges. Remove from the oven
- ✦ For the glaze: Combine the powdered sugar and lemon juice until smooth. Drizzle some glaze over cookie on a baking sheet



From the Springhower kitchen ☺ Hope you will enjoy this recipe as much as we did!