

THE CULINARY

Playground



Lemon Ricotta Cookies

Makes 8-10

2 Tablespoons unsalted butter, softened

1/2 cup sugar

2 Tablespoons egg beaters

1/3 cup whole milk ricotta cheese, drained

1 1/2 tablespoons lemon juice

1/4 lemon, zested

2/3 cup all-purpose flour

1/4 teaspoon baking powder

1/4 teaspoon salt

Glaze:

1/3 cup powdered sugar

3/4 tablespoon lemon juice

1/4 lemon, zested

Preheat the oven to 375 degrees F.

Cookies:

Add butter and sugar to a large bowl. Using an electric mixer beat the butter and sugar until light and fluffy, about 3 minutes. Add the egg beating until incorporated. Add the ricotta cheese, lemon juice, and lemon zest. Beat to combine.

Add flour, baking powder, and salt and stir to combine.

Line baking sheet with parchment paper. Spoon the dough (about 2 tablespoons for each cookie) onto the baking sheets. Bake for 15 minutes, until slightly golden at the edges. Remove from the oven and let the cookies rest on the baking sheet for 20 minutes.

Glaze:

Combine the powdered sugar, lemon juice, and lemon zest in a small bowl and stir until smooth. Spoon about 1/2-teaspoon onto each cookie and use the back of the spoon to gently spread.

Let the glaze harden for about 2 hours.