

Cranberry orange ricotta cookies

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These cranberry, orange ricotta cookies are full of holiday cheer. The scent of oranges with the sweetness of cranberries feels like a warm hug from a loved one on a chilly December night. Passed down from memories of bustling family gatherings, they combine the delicate tang of citrus with the creamy taste of ricotta, creating a balance between tradition and indulgence. Whether nestled on a festive cookie platter or enjoyed with a cup of espresso or tea.

Three useful tips when making cranberry orange ricotta cookies

1. Use fresh Ingredients: For the best flavor use fresh orange zest and juice. They provide a bright tangy kick that complements the sweetness of the cranberries and the creamy ricotta. You can use whole milk or low fat ricotta in this recipe.
2. Don't overmix the dough: Ricotta cookies have a tender cake-like texture. Overmixing the dough after the flour has been added can develop too much gluten, resulting in denser cookies. Mix just until the ingredients are combined for the lightest results.
3. Chill the dough: I believe all cookie doughs should be chilled. This is especially true for ricotta cookies. The dough can be sticky due to the ricotta, so chilling it for 30 minutes makes it easier to handle and ensures

the cookies hold their shape while baking. Chilling cookie dough also helps to develop flavor. Cranberry orange cookies are the perfect blend of festive flavors and soft texture, making them a standout festive treat for the holiday season.

Ingredients

- 1 stick of room temperature butter
- 1 1/2 sugar
- 1 cup of ricotta
- 1 egg
- 1 Tbsp. vanilla
- zest and juice from 1 small orange
- 2 1/2 cups of flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 2 cups dried cranberries
- powder sugar glaze 2 cups powder sugar juice from one orange.
- Sprinkles

Instructions

1. In a bowl start by creaming the butter and sugar together until light.
2. Add the ricotta, egg, orange zest, vanilla and the juice from the orange. beat until light and fluffy.
3. Mix the baking powder and baking soda with the flour. Add the flour mixture to the butter mixture. Mix only until well combined. Then fold in the cranberries.
4. Drop by Tablespoon on a parchment lined cookie sheet bake in a pre heated 375-degree oven for 10 -12 minutes.
5. Let cool before drizzling with the powder sugar glaze and topping with sprinkles. ENJOY!!!!