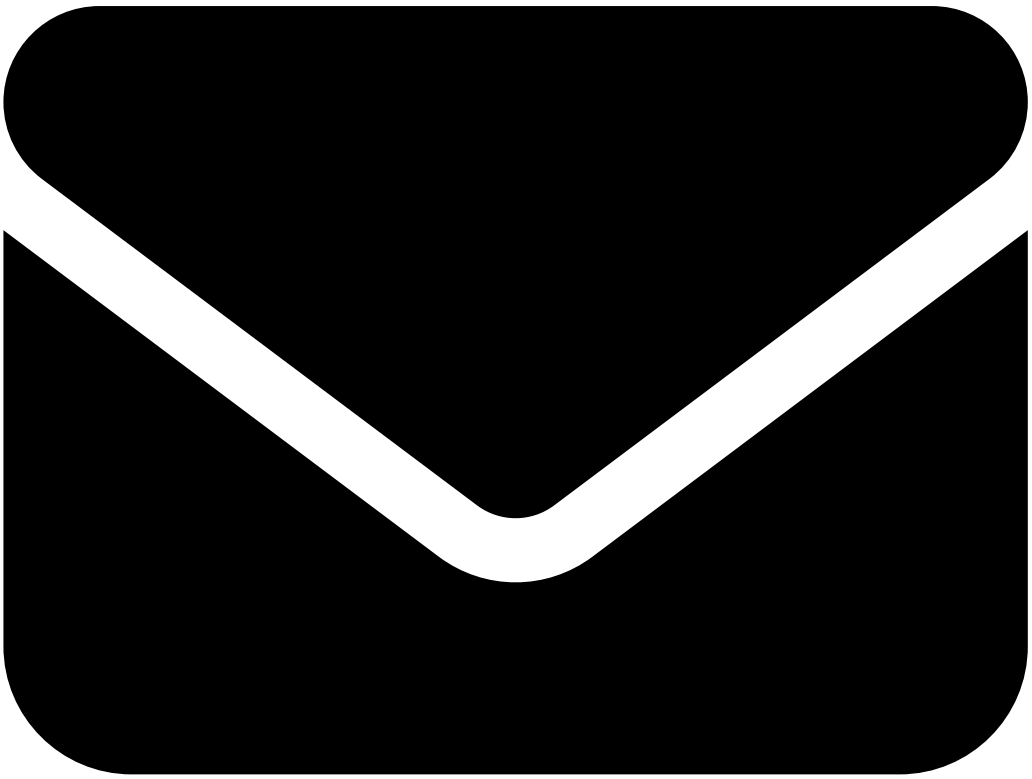
Lemon Ricotta Cookies

Lemon Ricotta Cookies

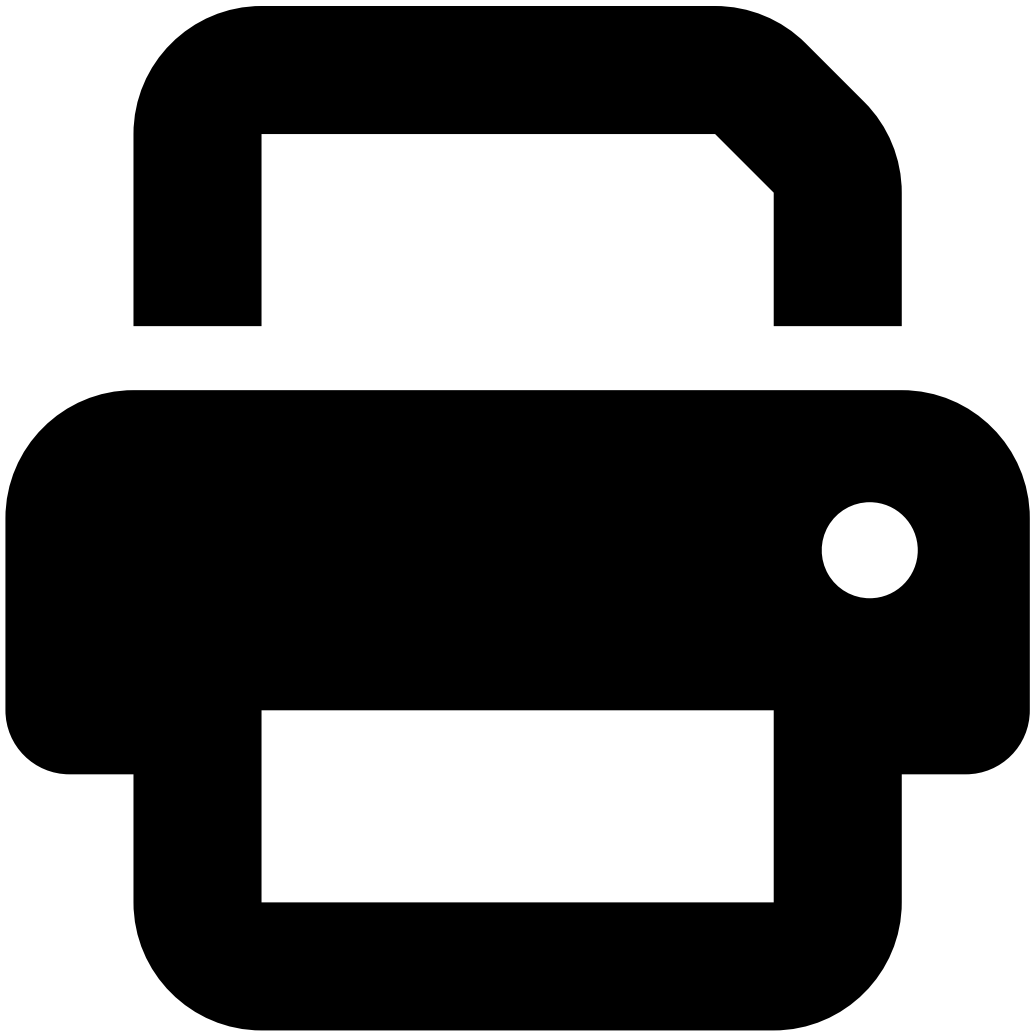
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These Lemon Ricotta Cookies are an Italian spring classic . But they are so easy to make you'll want to make them part of your cookie repertoire to enjoy any time of the year!!! Made with ricotta these cookies have a moist , cake- like texture that melts in your mouth. Bright lemon zest and juice add a refreshing tang, and the simple sugar and lemon juice glaze adds just the right amount of sweetness. Perfect for Easter, Mother's Day or when your craving a sweet treat.
Be sure to put some aside for yourself these cookies will disappear quickly and leave family and friends craving more.

They should almost come with a warning CAUTION can be additive!!!

How to store Lemon Ricotta Cookies

These Lemon Ricotta cookies are freezer friendly in an air tight container, meaning you can make them way ahead of when

you plan to serve them.

Another thing is you can frost them before freezing or you can ice them the day you plan to serve them. Either way these Lemon Ricotta Cookies taste best at room temperature and look real pretty on your table served on a decorative plate.

Cookies make great Christmas gifts, package them up in festive boxes up for sharing or mailing to family and friends,

for a delicious gift straight from the heart!! Please leave me a comment about your experience with this cookie recipe. And please don’t forget to tag me on Instagram with your creations. I love hearing from you!!!!

Lemon Ricotta Cookies



Lemon Ricotta Cookies are soft, tender, and delicately sweet, with creamy ricotta and fresh lemon adding bright flavor to every bite. A classic Italian-inspired cookie that’s perfect for holidays, gatherings, or an everyday treat.

- 1 stick butter at room temperature
- 1 1/2 cups sugar
- 1 egg
- 1 teaspoon vanilla
- 1/4 teaspoon almond flavoring

- Juice from 2 lemons
- 1 tablespoon lemon rind
- 1 cup ricotta cheese
- 2 3/4 cups flour
- 2 teaspoons baking powder

1. Pre heat oven to 375

2. Beat the sugar with the butter until light and fluffy
3. Add in the eggs and continue beating until well blended
4. Add in the ricotta, vanilla, almond extract, lemon juice and lemon rind mix until light
5. Mix the baking powder with the flour
6. Mix flour mixture into the wet ingredients mix just until the flour is well incorporated
7. Drop by Tablespoon unto a lightly buttered cookie sheet
8. Bake 10 to 12 minutes or until lightly brown
9. Make a lemon glaze by mixing 3 cups powdered sugar with 2 tablespoons of lemon juice
10. Dip cooled cookies into the lemon glaze decorate with sprinkles

cookies, Dessert
Italian
Italian lemon cookies, ricotta ,