

# Lemon Ricotta Cookies

## Lemon Ricotta Cookies

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!!!!

## Ingredients

- 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

## Instructions

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

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# Italian Pizzelle Cookies

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No Italian Holiday is without these crisp, thin, buttery Italian Pizzelle Cookies.

Delicate, thin, wafer like this recognizable Italian cookies aren't baked in the oven, they get their shape by pressing the batter between the hot Pizzella Iron .

This easy, quick cookie can be flavored with vanilla, anise, almond extracts and even chocolate.

These cookies are easy, quick, delicious and use few ingredients, the only thing you need is a pizzella iron.

## Things To know When Making Italian Pizzelle Cookies

The first thing to know when making these Italian Pizzelle Cookies is to be sure the pizzella iron is well oiled and hot.

Another thing is the amount of butter and how tightly you press the iron will determine the texture and thickness. I like mine thin and crispy, so I add a little less flour, and 2 tablespoons more of butter.

You can use margarine or canola oil in place of the butter, I like the flavor of real butter in cookies. As for the flavoring my favorite is that of my childhood, vanilla and

anise.

Sometimes I use almond extract and mix finely ground almonds in the mix. These cookies are easy, quick, delicious and use few ingredients, the only thing you need is a pizzella iron.

And while still hot , you have a few seconds to shape them into different curvy shapes, these Italian Pizzelle cookies made great waffle cones for ice cream too!!!

These classic Italian Pizzelle cookies don't need much more than a dusting of powdered sugar.

If you need a company's coming quick dessert top them with vanilla ice cream, and drizzle some chocolate sauce over the top, sprinkle with chopped almonds for a decant flare.

You will want to make these quick, versatile cookies more often than for the holidays, when you make them, please leave me a comment, that's my favorite part....

## Ingredients

- 3 eggs
- 1 1/2 cups sugar
- 2 cups flour
- 2 teaspoons baking powder
- 2 teaspoons each vanilla and anise
- 1/2 cup melted butter
- **Instruction**
- Heat pizzelle iron
- Beat eggs with sugar, until light
- Add melted butter, vanilla and anise extract
- Combine baking powder with flour
- Add flour to liquid ingredients
- Mix until well blended
- Drop by tablespoon on to hot pizzelle iron
- Press the iron shut

- Bake 3 to 4 minutes
- Repeat with remaining dough
- Sprinkle with powdered sugar.....Enjoy!!!!