

Ricotta Be Delicious Cookies

Serving Size: Makes about 4 dozen cookies

INGREDIENTS

Cookies:

- 2 ½ cups all-purpose flour
- 1 tsp baking powder
- 1 tsp salt
- ½ cup (1 stick) unsalted butter, softened
- 2 cups granulated sugar
- 2 eggs, room temperature
- 15 oz. container whole milk ricotta cheese
- 2 Tbsp fresh lemon juice
- ½ tsp LorAnn Oils Vanilla Extract
- ¼ tsp LorAnn Oils Super-Strength Natural Lemon Oil

Glaze:

- 1 ½ cups powdered sugar
- 3 Tbsp lemon juice
- 3 drops LorAnn Oils Super-Strength Natural Lemon Oil

INSTRUCTIONS

1. Preheat oven to 375°F. Line two baking sheets with parchment paper or silicone baking mats. Set aside.
2. In a medium bowl, whisk together flour, baking powder, and salt.
3. In a large bowl, or the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar on medium speed, until light and fluffy, about 5 minutes. Add eggs, one at a time, beating after each addition. Mix in ricotta cheese, lemon juice, LorAnn Oils Vanilla Extract, and LorAnn Oils Natural Lemon Oil. Beat until combined. Stir in dry ingredients until just combined.
4. Use a 1 ½-inch cookie scoop, or two spoons, to scoop dough, about 1 tablespoon per cookie, onto prepared baking sheets, spacing 2 inches apart. Place baking sheets in refrigerator and chill dough for 15 minutes.



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5. Bake cookies for 12–14 minutes, until cooked through, but still pale. Remove from oven and let cool on baking sheets for 15 minutes. Transfer to racks to cool completely. Continue with remaining dough.
6. To make glaze, combine powdered sugar, lemon juice, and LorAnn Oils Natural Lemon Oil in a small bowl and stir to combine. Dip tops of each cookie in glaze to cover. Let glaze harden completely, about 2 hours. Store cookies in airtight containers for up to 3 days, or freeze for up to 1 month.

