

Italian Ricotta Cookies

Makes five dozen cookies

Cookies

Ingredients:

- 2 cups sugar
- 1 cup butter, softened
- 1 pound ricotta cheese
- 2 Tablespoons vanilla extract
- 2 large eggs
- 4 cups all-purpose flour
- 1 Tablespoons baking powder
- 1 teaspoon salt



Directions:

1. Preheat oven to 350 degrees F / 176 degrees C.
2. In large bowl, with mixer at low speed, beat sugar and butter until blended.
3. Increase speed to high. Beat until light and fluffy, about five minutes.
4. At medium speed, beat in ricotta, vanilla and eggs until well combined.
5. Reduce speed to low. Add flour, baking powder and salt; beat until dough forms.
6. Drop dough by level tablespoons, about two inches apart, onto ungreased large cookie sheet.
7. Bake about 15 minutes or until cookies are very lightly golden brown (cookies will be soft).

Icing

Ingredients:

- 2 cups powdered sugar
- 3 Tablespoons whole milk
- Sprinkles

Directions:

1. In small bowl, stir powdered sugar and 2 Tablespoons milk. Stir until smooth. Add additional milk until icing gets to an easily spreadable consistency.
2. With small teaspoon, spread icing on cookies. Decorate with sprinkles.
3. Set cookies aside to allow icing to dry completely.

Storage tip

Store un-iced cookies in an airtight container. The cookies do not need to be refrigerated. For best results, frost cookies the night before serving.