

LEMON RICOTTA COOKIES

INGREDIENTS:

FOR 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 Organic Madagascar Vanilla Extract
- ¼ tsp LorAnn Super-Strength Natural Lemon Oil

FOR GLAZE:

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



DIRECTIONS:

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.