

## **LEMON RICOTTA COOKIES WITH LEMON GLAZE**

(From Giada's Kitchen – New Italian Favorites)

2-1/2 cups all-purpose flour  
1 tsp baking powder  
1 tsp salt  
1 stick unsalted butter at room temp  
2 cups sugar  
2 eggs (at room temp)  
1 (15 oz container) whole-milk ricotta cheese  
zest of 1 lemon  
3 tbsp freshly squeezed lemon juice

### Glaze

1-1/2 cups confectioners sugar  
zest of 1 lemon  
3 tbsp fresh lemon juice

Preheat to 375 degrees.

Combine the flour, baking powder & salt. Set aside.

In a large bowl, using an electric mixer, beat the butter and sugar until light and fluffy. Add the eggs, 1 at a time, beating until incorporated. Add the ricotta cheese, lemon zest and lemon juice and beat to combine. Stir in the dry ingredients.

Line baking sheets with parchment paper. Spoon the dough onto the baking sheets (approx. 2 tbsp per cookie). Bake 15 minutes, until slightly golden at the edges. Remove from the oven and let the cookies rest on the baking sheet for 20 minutes.

While they cool, combine the confectioners sugar, lemon zest and lemon juice in a small bowl and stir until smooth. Glaze the cookies.