



Lemon Ricotta Cookies with Sicilian Lemon Balsamic Icing

Prep Time: 15 minutes

Cook Time: 10-12 minutes/sheet

makes 4 dozen, approximately

Ingredients

Cookies:

2 ½ C All Purpose flour
1 t baking powder
1 t sea salt
1 stick unsalted butter, room temperature
1 ¾ C sugar
2 eggs
1 (15-oz) container whole milk ricotta cheese
3 T lemon juice
zest of 1 lemon

Icing:

1 ½ C powdered sugar
2 T lemon juice, freshly squeezed
1 T **Gustare Sicilian Lemon Balsamic Vinegar**
zest of 1 lemon

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to taste, to enjoy, to savour



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Directions

Cookies:

Preheat oven to 375°

In a medium bowl combine flour, baking powder and salt. Set aside.

In a large bowl of an electric mixer cream the butter and sugar until light and fluffy, about 3 minutes. Add the eggs, one at a time, beating until incorporated. Add the ricotta cheese, lemon juice and lemon zest and blend well. Stir in dry ingredients.

Line two baking sheets with parchment paper or Silpat. Drop by spoonfuls onto baking sheets leaving an inch between cookies. Bake for 10-12 minutes or until slightly golden around the edges. Remove from oven and cool on baking sheets.

Icing:

In a small bowl, combine powdered sugar, lemon juice, balsamic vinegar and lemon zest whisking until very smooth. Spoon about ½ teaspoon onto each cookie and let dry. Enjoy!

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