

Easy Almond Ricotta Cookies: A Perfect Holiday or Everyday Dessert

Some cookies are more than just a treat; they're a tradition. These



OVEN
350°F

TIME
10-12 min

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INGREDIENTS

- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup (1 stick) unsalted butter, softened
- 1 cup granulated sugar
- 1 large egg
- 1 cup whole milk ricotta cheese
- 1 teaspoon almond extract
- 1 teaspoon vanilla extract
- 1 cup powdered sugar
- 2-3 tablespoons milk
- 1/2 teaspoon almond extract
- 1/4 cup sliced almonds, toasted (for garnish)

DIRECTIONS

- 1.** Preheat : Oven and Prep Pans: Preheat your oven to 350°F (175°C). Line two large baking sheets with parchment paper.
- 2.** Mix : Dry Ingredients: In a medium bowl, whisk together the all-purpose flour, baking powder, baking soda, and salt. Set this aside.
- 3.** Cream : Butter and Sugar: In a large mixing bowl, using an electric mixer, cream together the softened butter and granulated sugar until the mixture is light and fluffy.
- 4.** Add : Wet Ingredients: Beat in the egg until it's well combined. Then, add the ricotta cheese, almond extract, and vanilla extract, and mix until everything is well combined and creamy.
- 5.** Combine : Wet and Dry: Gradually add the dry ingredients to the wet ingredients, mixing on low speed just until the flour is incorporated. Be careful not to overmix the dough.
- 6.** Scoop the : Cookies: Using a tablespoon or a small cookie scoop, drop rounded balls of dough onto the prepared baking sheets, spacing them about 2 inches apart to allow for spreading.
- 7.** Bake: Bake for 10-12 minutes, or until the edges are just starting to turn golden and the tops are set.
- 8.** Cool: Let the cookies cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely. Do not try to glaze them until they are fully cooled.
- 9.** Make the : Glaze: While the cookies are cooling, prepare the glaze. In a small bowl, whisk together the powdered sugar, milk, and almond extract until the

mixture is smooth.

10. Glaze and : Garnish: Dip the tops of the cooled cookies into the glaze, letting any excess drip off. Sprinkle the tops with toasted sliced almonds. Allow the glaze to set completely before serving.

SWAPS & NOTES

Ricotta Cheese: Whole milk ricotta cheese is what gives these cookies their incredible texture.

Make sure you use a good quality, full-fat ricotta for the best results.

Almond Extract: The almond extract is the key flavor in these cookies.

Don't be tempted to swap it for vanilla, as the almond is what gives them their signature taste.

TIPS FOR SUCCESS

Room Temperature Ingredients: Make sure your butter, egg, and ricotta cheese are at room temperature.

This helps everything mix together smoothly and prevents a lumpy dough.

Don't Overmix: Overmixing the dough can develop the gluten in the flour and make the cookies tough.

Mix just until the flour disappears.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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