

The Best Italian Almond Ricotta Cookies: Soft, Pillowly, and Perfectly Sweet

The Secret to the Softest Cookie You'll Ever Eat



OVEN
350°F

TIME
15 min

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INGREDIENTS

For the Cookie Dough:

All-Purpose Flour (2 cups): Provides the necessary structure.

Baking Powder (1 tsp) & Baking Soda (1/2 tsp): Our leavening agents for that "puff."

Salt (1/4 tsp): To balance the sugar.

Unsalted Butter (1/2 cup): Make sure it is softened to room temperature for proper creaming.

Granulated Sugar (1 cup): For the perfect level of sweetness.

Large Egg (1): To bind the dough.

Whole Milk Ricotta Cheese (1 cup): Do not use part-skim; the fat content is vital for moisture!

Almond Extract (1 tsp): The star of the show.

Vanilla Extract (1 tsp): To round out the floral notes of the almond.

For the Almond Glaze:

Powdered Sugar (1 cup): Sifted for a smooth finish.

Milk (2-3 tbsp): To reach your desired drizzling consistency.

Almond Extract (1/2 tsp): For that extra punch of flavor.

Toasted Sliced Almonds (1/4 cup): For a necessary crunch on top.

DIRECTIONS

- 1. Prep the : Kitchen:** Preheat your oven to 350°F (175°C). Line two large baking sheets with parchment paper or silicone mats to ensure the soft bottoms don't stick.
- 2. Dry : Ingredients:** In a medium bowl, whisk together the flour, baking powder, baking soda, and salt. Set aside.
- 3. Cream : Butter and Sugar:** In a large mixing bowl, beat the softened butter and granulated sugar together until the mixture is light and fluffy (about 2-3 minutes).
- 4. Add : Wet Ingredients:** Beat in the egg. Add the ricotta cheese, almond extract, and vanilla extract. Mix until well combined-the batter may look slightly grainy at this stage; that's normal!
- 5. Combine:** Gradually add the dry ingredients to the wet mixture. Mix just until the white streaks of flour disappear. Do not overmix, or the cookies will lose their lightness.
- 6. Scoop and : Bake:** Drop rounded tablespoons of dough onto the sheets, spaced 2 inches apart. Bake for 10-12 minutes. The tops will stay pale, but the edges should be just barely golden.
- 7. Cool:** Let them rest on the pan for 5 minutes before moving them to a wire rack to cool completely.
- 8. Glaze and : Garnish:** Whisk the glaze ingredients together. Dip the cooled cookie tops into the glaze, then immediately sprinkle with toasted almonds. Let the glaze set for at least 30 minutes.

SWAPS & NOTES

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Milk (2-3 tbsp): To reach your desired drizzling consistency.

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TIPS FOR SUCCESS

Room Temperature Ingredients: Ensure your egg and butter are at room temperature so the ricotta incorporates smoothly.

Don't Overbake: These cookies are meant to be soft.

If they get too brown, they will lose that signature "melt-in-your-mouth" quality.

Toasting Almonds: Briefly toast your sliced almonds in a dry pan over medium heat for 2-3 minutes until fragrant.

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

Original recipe: <https://chefmaniac.com/the-best-italian-almond-ricotta-cookies-soft-pillowy-and-perfectly-sweet/>