

## Easy Italian Ricotta Cookies with Almond Glaze

Italian Almond Ricotta Cookies

OVEN  
350°F

TIME  
30 min

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### INGREDIENTS

For the Cookies:

2 cups all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
1/2 cup unsalted butter, softened  
1 cup granulated sugar  
1 large egg  
1 cup whole milk ricotta cheese  
1 teaspoon almond extract  
1 teaspoon vanilla extract

For the Glaze:

1 cup powdered sugar  
2-3 tablespoons milk  
1/2 teaspoon almond extract  
1/4 cup sliced almonds, toasted

### DIRECTIONS

1. Prepare the Oven: Preheat oven to 350°F (175°C). Line baking sheets with parchment paper.
2. Mix Dry Ingredients: Whisk together flour, baking powder, baking soda, and salt in a medium bowl.
3. Cream Butter & Sugar: In a large bowl, cream butter and sugar until light and fluffy. Beat in egg, ricotta cheese, almond extract, and vanilla extract until fully combined.
4. Combine: Gradually mix dry ingredients into the wet mixture just until incorporated. Do not overmix.
5. Scoop & Bake: Drop tablespoon-sized portions of dough onto prepared baking sheets, spacing about 2 inches apart.
6. Bake for 10-12 minutes, until edges are lightly golden but centers remain soft. Cool completely.
7. Make the Glaze: Whisk powdered sugar, milk, and almond extract until smooth. Adjust milk for desired consistency.
8. Glaze & Finish: Dip cooled cookie tops into glaze and sprinkle with toasted sliced almonds. Let glaze set before serving.

### SWAPS & NOTES

Full-fat ricotta gives the best texture.

Drain excess liquid if it seems watery.

Citrus twist: Add lemon zest for brightness.

Increase vanilla slightly for a softer flavor.

### TIPS FOR SUCCESS

Drain ricotta if watery to avoid overly soft dough.

Use room-temperature ingredients for smoother mixing.

Let cookies cool completely before glazing.

For clean presentation, place glazed cookies on a rack to set.

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

Original recipe: <https://chefmaniac.com/easy-italian-ricotta-cookies-with-almond-glaze/>