

The Delicate Treat I Can't Stop Baking: Soft Ricotta Almond Pillows

Ricotta keeps them moist and soft:



OVEN
350°F

TIME
10 min

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INGREDIENTS

1 cup ricotta cheese (drained if watery)
1/2 cup unsalted butter, softened
1 cup granulated sugar
2 large eggs
1 teaspoon almond extract
2 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
Powdered sugar, for dusting
Optional Almond Glaze:
1 cup powdered sugar
2 tablespoons milk
1/2 teaspoon almond extract

DIRECTIONS

1. Cream the Butter, Sugar, and Ricotta: I start by beating the softened butter, granulated sugar, and ricotta cheese together in a large bowl until smooth and creamy. This step is key for that soft, tender texture.
2. Add Eggs and Almond Extract: Once the mixture is fluffy, I add the eggs one at a time, beating after each addition. Then I stir in the almond extract. The batter smells amazing at this point.
3. Combine the Dry Ingredients: In a separate bowl, I whisk together the flour, baking powder, and salt. I gradually add the dry ingredients to the ricotta mixture, stirring until just combined. The dough will be soft and slightly sticky.
4. Scoop and Bake: Using a small cookie scoop or tablespoon, I drop mounds of dough onto a parchment-lined baking sheet, spacing them about 2 inches apart. I bake at 350°F for 12-15 minutes, or until the edges are lightly golden and the centers are set.
5. Cool and Finish: Once out of the oven, I let the cookies cool completely on a wire rack. Then I either dust them generously with powdered sugar or drizzle with almond glaze for extra sweetness.

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

Original recipe: <https://chefmaniac.com/the-delicate-treat-i-cant-stop-baking-soft-ricotta-almond-pillows/>