

Easy Lemon Ricotta Cookies That Melt in Your Mouth and Taste Like Sunshine

How I Make Lemon Ricotta Cookies That Are Soft, Sweet, and Bright with Citrus



OVEN
350°F

TIME
15 min

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INGREDIENTS

2 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup unsalted butter, softened
1 3/4 cups granulated sugar
2 large eggs
1 (15 oz) container ricotta cheese
Zest of 1 lemon
2 tablespoons lemon juice
1 teaspoon vanilla extract
1 1/2 cups powdered sugar
2-3 tablespoons lemon juice
Optional: additional lemon zest or sprinkles for topping

DIRECTIONS

- 1.** Preheat and : Prepl start by preheating the oven to 350°F and lining two baking sheets with parchment paper.
- 2.** Mix : Dry IngredientsIn a medium bowl, I whisk together the flour, baking powder, baking soda, and salt. This keeps everything evenly distributed when added to the wet ingredients.
- 3.** Cream : Butter and SugarIn a large bowl, I beat the softened butter and sugar together until light and fluffy-about 2-3 minutes. Then I add in the eggs, ricotta, lemon zest, lemon juice, and vanilla. I mix until smooth and creamy.
- 4.** Add the : Dry to the WetI slowly add the dry mixture to the wet, stirring just until combined. The dough will be soft and a bit sticky-that's exactly what you want.
- 5.** Scoop and : BakeUsing a medium cookie scoop or heaping tablespoon, I drop mounds of dough onto the baking sheets, spacing them about 2 inches apart. I bake for 12-15 minutes, or until the edges are set and the tops look slightly puffed but not browned.
- 6.** Cool and : GlazeI let the cookies cool on the baking sheet for 5 minutes, then transfer to a wire rack. Once completely cool, I whisk together the glaze and drizzle or spread it on each cookie. I sometimes add a little extra lemon zest on top for flair.

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

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