



Ricotta Cookies

1/2 pound whole milk ricotta cheese
2 1/2 cups flour
1 tablespoon baking powder
12 tablespoons margarine, softened
extra granulated sugar in bowl to roll cookie balls
red and green candied cherries

1 cups granulated sugar
grated zest from 1 lemon
3 eggs
1 tablespoon lemon extract

In electric mixer beat sugar and softened margarine together until light and fluffy. Add eggs, ricotta, lemon extract, and lemon zest and beat until creamy. Add dry ingredients a little at a time and blend well. The dough should be slightly tacky.

Take a little piece of the dough and roll it into a ball. I found that if I used a small ice cream scoop (about one inch in diameter) the cookies come out all the same size and it was very easy. Roll the ball in the granulated sugar. Place the sugar coated balls on a lightly greased cookie sheet or on parchment paper. Press lightly with rosette form, as shown above, or something that will press down the dough slightly and make a design. Place a whole or half piece of a candied cherry in the middle of the impression or design you made on the cookie. Bake in a preheated 400 degree oven for 18-25 minutes. They should not get very brown, but just lightly golden around the edges and brown on the bottom. Makes about 32-35 cookies