

# Marie Saba

*from my kitchen to yours*

## Ricotta Cookies

*Makes 24 cookies*

### Ingredients:

- 1/2 cup (113 g) unsalted butter
- 3/4 cup (160 g) sugar
- 1 large egg
- 2 teaspoons (8 g) vanilla
- 3/4 cup (6 oz.) ricotta
- 2 cups (280 g) all-purpose flour
- 1/2 teaspoon (2 g) baking powder
- 1/2 teaspoon (2 g) baking soda
- 1/2 teaspoon (2 g) Kosher salt

### For the glaze:

- 1 1/2 cup (150 g) confectioners' sugar
- 2 Tablespoons (15 ml) milk (+ 1 teaspoon if needed)
- 1/8 teaspoon almond extract
- Sprinkles



### Instructions:

1. Preheat oven to 350 F (176 C). Line a baking sheet with parchment paper.
2. In a large bowl, cream butter and sugar until well-combined, about 1 minute. Add egg and vanilla; beat to combine. Scrape down sides of bowl. Add ricotta and beat again.
3. In a separate bowl, mix together flour, baking powder, baking soda, and salt. Add to wet ingredients and beat just to combine.
4. Using a tablespoon-size cookie scoop, place walnut-sized balls of dough on the prepared baking sheet. (Dough will be sticky!) Bake for 14-16 minutes, until just golden.
5. While cookies are baking, make glaze. In a medium bowl, whisk together confectioner's sugar, milk, and almond extract.
6. When cookies are done baking, let them cool for about 5 minutes. Then spoon a little glaze over one cookie at a time and immediately add sprinkles for decoration. (Decorations won't stick unless the glaze is wet.) Continue with remaining cookies until all are glazed and decorated. Store in an air-tight container for up to 5 days.

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**Make-Ahead Tip:**

- Unbaked cookie dough balls can be frozen for up to 2 months. Freeze on a flat surface (e.g., parchment lined baking sheet) and then transfer to a freezer bag or other freezer-safe container. Bake from frozen and add 2-3 minutes to the bake time.
- Baked cookies can be frozen (unglazed) for up to 2 months. Thaw on the counter, add glaze and sprinkles and serve.