

Ricotta Cookies

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Makes 9 dozen cookies

4 points each/74 calories

Cookies

- 2 sticks butter (1 cup)
- 2 cups sugar
- 1 tsp vanilla
- 3 eggs
- 4 cups flour
- 1 tsp baking soda
- 1/2 tsp salt
- 15 oz ricotta cheese

Icing

- 1 stick butter (1/2 cup)
- 4 cups 10x/powdered sugar
- 1 tsp vanilla
- 2 Tbsp milk

Cookies

1. Preheat oven to 350
2. In a bowl, cream together butter and sugars.
3. Add vanilla

4. Add eggs, one at a time, beating well after each addition
5. In a separate bowl, sift together flour, baking soda and salt
6. Alternately mix in flour mixture and ricotta cheese to butter mixture. Start and end with flour mixture.
7. Drop by teaspoonfuls on a cookie sheet. Bake for 10-15 minutes. Cool completely on a wire rack

Icing

1. Cream butter. Add in powdered sugar a bit at a time.
2. Add in vanilla and milk. Add more milk until you get to your desired consistency. I like a "soft" icing, so I add about 4-4 1/2 Tablespoons.
3. Frost cookies when they are completely cool.

Dessert
Cookies