



Ricotta and Cherry Cookies

Yields: Approx. 3 ½ doz

Ingredients:

2 ¼ cups all-purpose flour
1 teaspoon baking powder
pinch of salt
1 cup granulated sugar
½ cup (1 stick) butter, at room temperature
2 large eggs
8 ounces fresh ricotta, drained (from Crooked Face Creamery)
½ teaspoon vanilla extract
Finely grated zest of 1 lemon
¼ cup freshly squeezed lemon juice
½ cup frozen cherries – thawed, pitted, drained and halved
2 cups confectioners' sugar, sifted

Preheat oven to 325°. Sift together flour, baking powder and salt in a bowl and set aside. Line 2 sheet pans with parchment paper.

Cream the sugar and butter in a mixer until light and fluffy, about 2 minutes. Reduce the speed to medium and add the eggs one at a time, beating well after each addition. Add the ricotta, vanilla and lemon zest and beat to combine. Add the flour mixture and beat on low until just combined – don't overmix. Fold in the cherries.

Drop the dough in heaping tablespoons onto the sheet pans. Place in oven and bake, rotating pans halfway through the baking time, until the cookies are puffed, golden and cooked all the way through, about 20 to 22 minutes. Remove and cool on wire racks.

When the cookies are completely cool, make the glaze. In a bowl, whisk together the confectioners' sugar and lemon juice to make a smooth glaze. Adjust the consistency with a little water or more confectioners' sugar to make a glaze thick enough to stick to the cookies. Drizzle the tops of the cookies with glaze and let dry on racks. If you don't want to use glaze you can simply sprinkle with confectioners' sugar.