

Ricotta Cookies

Submitted by Francie Francisco

From the 2014 Cookie Swap, 2nd Place for Tastiest Cookie



2 sticks butter; soft
2 cups sugar
15oz ricotta cheese
1 Tbsp vanilla
3 eggs
4 cups flour
1 tsp baking soda
½ tsp salt

Icing:
4 oz cream cheese
¾ stick of butter; soft
3 cups powdered sugar
½ tsp vanilla

Preheat oven to 350°. Cream together butter, sugar, ricotta, vanilla and eggs (adding 1 at a time). Mix together flour, baking soda and salt and slowly add to creamed mixture. Drop by tablespoonfuls onto parchment paper-covered cookie sheets. Bake 10-13 minutes, being careful to not brown bottoms.

For icing, mix together cream cheese and butter until smooth. Add powdered sugar and vanilla and stir until smooth. Frost tops of cookies and sprinkle with decorating sugar.

