

Orange-Ricotta Softies

Ingredients

2-½ cups all-purpose flour
1 tsp. baking powder
¼ tsp. salt
1 stick (½ C) unsalted butter, softened
2 cups granulated sugar
2 eggs
1 15oz. container whole-milk ricotta cheese
5 Tbs. orange juice, divided
1 tsp. vanilla extract
1 ½ C powdered sugar
1 tsp. shredded orange peel (optional)

Directions

1 Preheat oven to 350° F. In a medium bowl stir together the flour, baking powder, and salt; set aside.

2 In a large mixing bowl, beat butter and sugar with electric mixer until combined. Mix in eggs. Add the ricotta cheese, 2 Tbs. orange juice, and vanilla; beat until well combined. Mix in dry ingredients until just combined.

3 Drop dough by rounded teaspoons 2 inches apart onto parchment paper-lined cookie sheets. Bake about 12 minutes (longer) or until just barely starting to brown around edges. Remove and let cool slightly on wire rack.

4 Meanwhile, make the glaze. Stir together powdered sugar, orange peel, and remaining orange juice. Spoon about ½ tsp. of glaze onto each cookie, and spread over top. Let stand until glaze is set. Makes 60 cookies.