



Lemon ricotta cookies

These 'Italian' themed cookies are simple and fun to make and they taste delicious! The moistness of the ricotta cheese gives them a crumbly cake like texture, and the lemon creates a tangy twist on traditional Italian ricotta cheese cookies.

You will need: (Makes 40)

200g Caster sugar

110g butter (softened)

1 x 250g tub of ricotta cheese

½ teaspoon of vanilla essence

½ teaspoon lemon extract

Grated zest of 2 small lemons

1 egg

425g plain flour

1 tablespoon of baking powder

To Make

1. Place the butter and sugar in a large bowl and beat with a wooden spoon until light and fluffy (approx 5 min)
2. In a small bowl beat the egg together with the ricotta cheese, vanilla essence and lemon extract.
3. Add the ricotta cheese and egg mixture to the butter and sugar and using a wooden spoon beat gently until well combined.
4. In a separate bowl mix together the baking powder, flour and lemon zest. Then slowly add this dry mixture to the wet mixture, combining well until a dough has formed.
6. Put some icing sugar on to a work surface and place the dough on top. Divide the dough into 4 equal sized pieces and then divide each piece into 10. You should end up with 40 small pieces of dough. Take each small piece of dough and roll it gently into a small ball, between the palms of your hands. If it feels too sticky to handle sprinkle a little icing sugar into your hand.
9. Place the cookie balls onto a couple of baking sheets, 2 cm apart and bake in a pre-heated oven at 200 degrees for approximately 15 minutes. When they are ready the cookies will be lightly golden and if you stick a knife into the middle of one it should come out clean.