

Candy-Topped Ricotta Cookies



PREPARATION TIME
10 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
lemon sherbet



These soft cookies are an economical way to make use of any leftover ricotta cheese you want to use in a hurry. You can also use any leftover, well-drained, small curd cottage cheese.

SHOPPING LIST

- ricotta cheese • candy sprinkles
- confectioners' sugar

ON HAND

- butter • vanilla extract
- sugar • egg • flour
- baking soda • salt • milk

INGREDIENTS

- 1 stick butter, softened
- 1/4 cup ricotta cheese
- 1 teaspoon vanilla extract
- 1 cup sugar
- 1 egg
- 2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup confectioners' sugar
- 3 tablespoons milk
- 1/2 cup multicolored candy sprinkles

MAKES **50** COOKIES

COOKIN'
Express

• If your time is limited, use canned vanilla frosting instead of making homemade. Look for frosting in the baking section of most supermarkets.

Make Ahead

You can prepare these cookies up to 24 hours ahead. Store them in an airtight container until ready to serve.

1 Preheat oven to 350°F. Grease 3 baking sheets. Combine butter and ricotta in a large bowl with a wooden spoon. Add vanilla and sugar; beat well.



3 Drop dough by 3 teaspoonfuls onto prepared baking sheets. Bake cookies until lightly golden brown, about 10 minutes. Cool cookies slightly; remove from baking sheets.



♦ VARIATION

For a light citrusy flavor, add a few drops of lemon extract to the icing in step 4.



2 Add egg to bowl; mix well. Add flour, baking soda and salt; mix well.



4 Meanwhile, combine confectioners' sugar and milk in a small bowl with a fork until smooth. Drizzle some icing over each cookie. Top each with 1/2 teaspoon sprinkles.