



Sweet Ricotta Easter Cookies

Recipe makes 22-24 cookies

Ricotta Filling

- *2 cups + 2 tablespoons ricotta cheese(drained)*
- *$\frac{1}{2}$ cup granulated sugar*
- *1 teaspoon vanilla paste*
- *Zest of 1 medium orange*

Cookies

- *3 $\frac{1}{2}$ cups all-purpose flour*
- *1 tablespoon baking powder*
- *3 large eggs*
- *$\frac{1}{2}$ cup + 3 tablespoons granulated sugar*
- *$\frac{1}{2}$ cup milk*
- *$\frac{1}{2}$ cup vegetable oil*
- *Zest of 1 lemon*

Decorations

- *Granulated sugar for coating the cookies*
- *Liquid food coloring - I chose light colors for Easter*
- *2 -3 ounces of Lemoncello Lemon Liqueur*
- *decorations such as candy, chocolate bits, chocolate mini eggs*

Directions

Ricotta Filling

1. *In a medium bowl, whisk ricotta cheese with sugar until smooth and creamy (do not over beat).*
2. *Add orange zest and vanilla and stir until incorporated (I used a spatula)*
3. *Chill the mixture, covered with plastic wrap, while making cookies.*

Cookies

1. *Preheat oven to 180 degrees C (350F) with rack in center of oven. Line two baking sheets with parchment paper and set aside.*
2. *Sift flour and baking powder into a large bowl.*
3. *In another bowl, whisk eggs and sugar until combined. Whisk in milk, oil and lemon zest until smooth.*
4. *Mix dry ingredients into liquid ingredients in 2-3 additions, until well incorporated.*
5. *Finish mixing dough with your hands and press into a ball (if sticky add another tablespoon of flour. Let rest for 15 minutes.*
6. *With the help of a spoon roll the dough into 44-48 small balls.(shape them with your hands until smooth), transfer them to the prepared baking pans.*
7. *Place each cookie about 1 inch apart, as they will rise.*
8. *Bake the first round for about 12-15 minutes, until bottoms are golden brown(tops remain pale). Rotate the pan halfway through baking.*
9. *As you remove the first tray of cookies from oven, put second baking sheet in oven.*
10. *While the cookies are still warm, cut a circle in the bottom of each cookie and scoop out enough to hold some filling. Be careful not to pierce the cookie or you risk in breaking it. Set aside.*
11. *Repeat with second tray.*
12. *Find a pair for each cookie, so they are similar in size.*

Assembly

1. *Fill each cookie hole with enough filling that it covers it. Press the two flat sides of each half together and wipe away any that comes out past the edge.*
2. *To colour Cookies, have 3-4 separate little bowls fill each half full with Lemoncello Liqueur and add your liquid food colouring to each bowl. I used yellow, pink, baby blue, purple.*
3. *Dip top half of joined cookie in one food color (pat on paper towel to remove any excess before dipping other half). Dip bottom half in different color making sure it meets and covers the other color just a tad. Pat on paper towel, then roll cookie in sugar. Stand cookie upright. Repeat with remaining cookies.*
4. *Chill cookies, covered with plastic wrap, for a few hours before serving. This will allow the ricotta to harden and set while moistening the cookies.*
5. *Decorate the cookies as you please or leave as is.*

These cookies keep about 4 days and taste best first two days. Leave them out at room temperature about 15 minutes before serving.

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