



Triple Lemon Cookies

Makes 33-35

Cookie Ingredients

- 2 ½ cups bread flour (The package will say Better for Bread or just Bread Flour)
- 1 tsp table salt
- 1 tsp non-aluminum baking powder
- 1 stick unsalted butter, softened
- 1 ½ cups granulated sugar
- 2 large eggs
- 15 oz whole milk ricotta cheese
- Grated zest of 1 large lemon
- Juice of one large lemon (at least 3 Tbsp)
- ½ tsp lemon extract

Glaze Ingredients

- 1 ½ cups powdered sugar
- Zest of 1 large lemon
- Juice of 1 large lemon (about 3 Tbsp)

Instructions

Preheat oven to 375 with rack in the middle (I used my convection setting at 350 and put the three racks in there at the same time - one middle, one four inches above and one four inches below). Line three cookie sheets with parchment paper.

In a medium bowl, combine the bread flour, salt and baking soda. In a large bowl, cream the butter with the sugar on medium to high speed for four minutes. Add the eggs and mix in well. Add the ricotta, lemon zest, lemon juice, and lemon extract and mix well. Stir in the flour mixture until just combined - do not over mix.

Refrigerate the dough for at least two hours or even overnight.

Scoop about 2-3 tablespoons of dough per cookie (my scoop said #30) onto the parchment covered cookie sheets - I made 12 cookies per sheet. Bake 15 minutes for a single sheet in a

regular oven at 375 degrees until the edges are slightly brownish. Remember, I baked all three sheets of cookies together on convection 350 for 15 minutes. Remove from the oven and put the sheets onto cooling racks - you don't need to transfer the cookies at all (Giada, please note this).

While the cookies are baking, make the glaze by stirring the ingredients together. The consistency is a little thicker than maple syrup.

When the cookies are cool to the touch slide the parchment with the cookies off of the trays for easy cleanup (Giada, please note this too). Any frosting that drips off the cookie will end up on parchment! And just so you know, I lick this off any frosting drips. Put about one teaspoon of glaze on each cookie and skim it over the entire top with a knife or the back of a spoon. Let the frosting harden - this took me about one hour maximum. Pack into a cute container and eat or gift them.

I did freeze these but when defrosted the frosting became tacky. Wait a few hours and the icing hardens, so I would still freeze them and I imagine they would keep for at least a month frozen. HAHAHA, you'll never have them around that long.