

High Altitude Glazed Ricotta Cookies

Rich vanilla cake with coconut & almond glaze makes this a delicious bundt cake recipe!

Equipment



- 1 1/2 tbsp cookie scoop
- parchment paper
- baking sheets
- cooling racks
- plastic wrap

Ingredients



- 1 cup sugar minus 1 tbsp
- 1/2 cup butter
- 1 cup ricotta cheese
- 1 tbsp vanilla extract
- 1 large egg
- 2 cups flour plus 2 tbsp
- 3/4 tsp baking powder
- 1/2 tsp salt

Glaze



- 2 1/2 cups powdered sugar
- 4 tbsp milk
- 1-2 tbsp sprinkles (optional)

Instructions



1. Preheat oven to 360F and line baking sheets with parchment paper.
2. In a small bowl mix together the flour, baking powder and salt. Set aside.
3. In your mixing bowl, cream the butter and sugar together. Beat for about 3 minutes, then scrape the bowl. Beat around another 2 minutes until it is light and fluffy.
4. Add in the vanilla and egg, mix until combined.
5. Add in the ricotta cheese, and mix until it is well combined.
6. Add in half of the flour mixture and mix until just combined, then add in the other half.
7. Use a 1 1/2 tbsp cookie scoop to place 12 evenly spaced cookies on a parchment lined baking sheet.
8. Bake for about 13-15 minutes, until the bottoms are golden brown.
9. Let the cookies cool on the baking sheet for 2 minutes, then transfer to a cooling rack to cool completely before you add the glaze. The glaze will not work well if they are still warm.

GLAZE

1. Lay out cookies on a cooling rack. It is easiest to place them on there after you add the glaze so it can drip and harden before putting the cookies back into a container. I would suggest putting plastic wrap or parchment paper underneath the cooling racks to make clean up easier.
2. In a small bowl combine 1 1/4 cup powdered sugar and 2 tbsp milk. Adjust the consistency as necessary.
3. Use a spoon to put the glaze on the cookies. Keep in mind that they will drip so don't worry about getting it all the way to the edge. Also, the glaze will harden so it is best to put the sprinkles on as you go. I usually glaze 4 cookies, then add sprinkles to them, and repeat.
4. Once you use up the first batch of glaze, mix the additional 1 1/4 cup powdered sugar and 2 tbsp milk to finish adding the glaze to the rest of the cookies.
5. Once all of the cookies have glaze and sprinkles (optional), leave them on the cooling racks to harden for about 30 minutes.
6. Store the cookies in an air-tight container, putting parchment paper between any layers. They can be left out at room temperature for a day, but then store them in the refrigerator for up to a week.