Life Is What You Bake It!



Name: Amber Sanflippo

Recipe Name: Ricotta Cheese Cookies

Dessert Ingredients:

- 3 eggs
- 2 cups sugar
- 2 sticks butter or margarine, softened at room temperature
- 2 teaspoons vanilla
- 1 15 oz container of ricotta cheese
- 4 cups flour
- 1 tablespoon baking soda
- 1 teaspoon salt

Dessert Instructions

- 1. Preheat oven to 350 degrees.
- 2. Cream the eggs, sugar, butter, vanilla, and ricotta cheese together in a large bowl.
- 3. Mix remaining dry ingredients in a separate bowl.
- 4. Once dry ingredients are mixed, add to creamed mixture and mix well.
 - a. (Note: if the batter is too dry, add a little milk).
- 5. Drop by spoonfuls onto a greased cookie sheet.
- 6. Bake 10 to 15 minutes until brown on the bottom (top will be slightly wet).
- 7. Let sit on a cookie rack until cooled.