

Recipe – Lemon Ricotta Cloud Cookies

Biscotti Ingredients:

- 2 & 1/2 cups of all-purpose flour
- 1 tsp of baking powder
- 1 tsp of salt
- 1 stick (8 tbsp) of unsalted butter
- 15 ounces of whole milk ricotta
- 2 cups of white sugar
- 2 whole eggs
- 1 whole lemon, zested
- 3 tbs of lemon juice (about 2 lemons, juiced)

Biscotti Baking Directions

- Preheat your oven to 375F (conventional setting). Line a baking sheet with parchment paper.
- In a mixing bowl, sift together the flour, baking powder, salt, and lemon zest.
- Using an electric mixer with the beater attachments on, cream the butter and sugar together—until fluffy. Then, one by one, add in the eggs. Continue mixing until smooth.
- Add in the ricotta and lemon juice/zest. Keep mixing until smoothly combined. Then, slowly pour the flour in, mixing on the lowest setting for another 2 minutes.
- When the dough comes together, it's done. Chill the dough in your fridge or freezer for 30 minutes before spooning them out to bake.
- Line a baking sheet or two with parchment paper. Use a soup spoon and dollop out “drop cookies” (about a spoonful) — separating the cookies by about an inch.
- Bake for 15 minutes until lightly golden underneath. Allow to cool for 20 minutes at room temperature before finishing with the citrus glaze.





Citrus Glaze Ingredients

- 1 1/3 cups of powdered sugar
- 1 lime, zested / juiced
- 1 lemon, zested / juiced
- 1 orange, zested / juiced

Citrus Glaze Directions:

- Mix all the glaze ingredients together in a bowl until smooth. The glaze will be a little runny.
- Drizzle 1 teaspoon of glaze atop each cookie before serving.

Chef Chris Atwood's Note:

Ricotta adds a pillowy lightness to these cloud cookies — balanced by the zing of lemon. Bake the cookies until they just start to brown. They should be soft and cake-like. They're best eaten in the 2 days after baking to ensure a moist cookie crumb.



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christopher.b.atwood@gmail.com

(617) 835-0296