ITALIAN RICOTTA COOKIES

WHAT YOU NEED

- 1 cup soft butter
- 2 cup sugar
- 2 teaspoon vanilla
- 3 large eggs
- 4 cup flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 15 ounce container of ricotta

WHAT TO DO

1. Preheat oven to 350˚
2. Cream sugar and butter
3. Add eggs and vanilla
4. Add dry ingredients
5. Fold in ricotta
6. Bake 12 minutes at 350˚
7. Top with cream cheese icing and a sprinkle of nutmeg or cinnamon

Makes 4 – 5 dozen cookies.

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