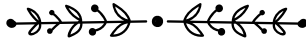


Italian Ricotta Cookies

Submitted by Kathleen Macaluso Powers, Nativity Catholic Church



INGREDIENTS:

Cookies:

- 1/2 lb. butter
- 2 cups sugar
- 1 lb. ricotta
- 2 eggs
- 1 teaspoon vanilla (or anise oil)
- 4-1/2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt

Frosting:

- 2 cups confectioner's sugar
- 1/4 cup butter
- 3 tablespoons milk
- 1/2 teaspoon vanilla
- Sprinkles

DIRECTIONS

Preheat oven to 350 degrees.

Cream butter; add sugar and continue creaming.

Add eggs, ricotta and vanilla; beat well.

Sift flour, baking powder, baking soda and salt. Add to batter.

Drop about a teaspoon of dough on ungreased baking sheet.

Bake about 10 minutes until edges are lightly browned. Cool.

Mix well and dip cookies into icing.

Place on a wire rack on a piece of waxed paper on countertop and put sprinkles on top.

Notes:

1. *It is alright to use only 15 ounces if you can only find 15 ounce containers.*
2. *If using anise oil, use real anise oil. Hard to find, so vanilla extract is good.*
3. *No need to refrigerate once baked.*