

# Christmas Cannoli Cookies

Prep time 20 min Baking Time 12 min, cool, then glaze Makes 24 cookies

## Ingredients

### Cookies

- 2 cups all-purpose flour
- one-half teaspoon baking soda
- one-half teaspoon salt
- one-half cup unsalted butter, softened room temp
- one-fourth cup whole milk ricotta, room temp
- one cup granulated sugar
- one-half teaspoon orange zest
- one-half teaspoon vanilla extract
- one-half teaspoon almond extract
- one-half teaspoon cinnamon
- one large egg, room temp
- three-fourths cup chocolate chips
- Optional: shelled, halved pistachio nuts



### Glaze

- one and one-fourth sifted confectioners' sugar
- one-half freshly squeezed seedless orange, or to taste
- one-half teaspoon orange zest
- one-half teaspoon almond extract
- optional: melted chocolate chips



## Directions



### Cookies

1. Heat oven to 350 degrees.
2. Using Parchment paper, line baking sheets.
3. In a bowl, whisk flour with baking soda and salt until well-blended.
4. In a separate bowl, beat butter and ricotta about two minutes until fluffy. Use hand mixer or a stand mixer with paddle attachment.
5. Add in sugar, orange zest, vanilla extract, almond extract, and cinnamon. Beat about three minutes until blended.
6. Add the egg and beat until just blended.
7. Blend in flour mixture on low speed until just blended. Overbeating will result in crumbly cookies.
8. Blend in by hand chocolate chips and nuts (optional, both).
9. Scrape bowl, cover with cling wrap, refrigerate thirty minutes or until dough is firmer.
10. Drop batter about two inches apart by rounded tablespoons onto baking sheets.
11. Bake twelve minutes, until cookies are golden brown.
12. Cool for five minutes before glazing. Glaze by dribbling or apply with pastry brush. Optional: dip one side of glazed cookie into melted chocolate for a half-and-half topping.

### Glaze preparation

While cookies are cooling, mix glaze ingredients with a whisk until thoroughly combined.