



# Bison Cottage Cheese Cookies

A holiday favorite. Our take on the Italian Ricotta Cookie, these soft, moist, cake-like cookies are deliciously sweet and topped with a simple glaze.

Servings	Prep Time	Cook Time	Total Time
~36	30m	50m	1hr 20m

## Ingredients

2 cups Bison Cottage Cheese  
4 cups all-purpose flour  
2 tsp baking powder  
1 tsp baking soda  
1 tsp salt  
1 tsp nutmeg  
Zest of one medium orange  
½ cup butter  
1½ cups sugar  
2 large eggs  
1 tsp vanilla extract  
1 tsp almond extract  
1 tsp orange extract  
2 cups powdered sugar  
5 Tbsp orange juice  
1 tsp almond extract  
Sprinkles for topping

## Instructions

1. In a bowl, whisk flour, baking powder, baking soda, orange zest, salt, and nutmeg. Set aside.
2. Beat butter until smooth and creamy. Then add sugar and beat again until light and fluffy, about 3 minutes. Add eggs one at a time, and continue to beat until smooth; add the extracts and Bison Cottage Cheese.
3. Add flour mixture and beat until well combined.
4. Cover dough and refrigerate overnight, or at least 8 hours.
5. Preheat oven to 350°F.
6. Line baking sheet with parchment paper and use medium-sized cookie scoop to place cookies on sheet, about an inch apart.
7. Bake for 10 to 12 minutes and cool completely before glazing.
8. Begin glaze by sifting powdered sugar into bowl.
9. Mix orange juice and almond extract. Whisk into powdered sugar to make a thin glaze.
10. Dip cookies into the glaze and top with sprinkles.
11. Let stand until glaze has hardened, serve, and enjoy.

