



# Ricotta Cookies with Lemon and Poppyseed

The perfect balance of tart and sweet, these ricotta cookies made with Bison Cottage Cheese, and flavors of lemon and poppyseed, will be the talk of your next cookie swap.

Servings	Prep Time	Cook Time	Total Time
~36	15m	40m	55m

## Ingredients

1 cup Bison Cottage Cheese  
2 cups all-purpose flour  
2½ Tbsp poppyseeds  
1½ tsp baking powder  
¼ tsp salt  
1 cup granulated sugar  
½ cup unsalted butter, softened  
2 Tbsp lemon zest  
1 large egg  
1 tsp vanilla extract  
1¼ cups confectioners' sugar  
2½ Tbsp fresh lemon juice  
Lemon zest, for decorating

## Instructions

1. In a mixing bowl whisk together flour, poppyseeds, baking powder, and salt for about 20 seconds. Set aside.
2. Using a stand mixer, mix together butter, sugar, and lemon zest until combined.
3. Mix in egg and vanilla extract. Add Bison Cottage Cheese and blend.
4. Add flour mixture, mix until combined and everything is evenly incorporated.
5. Cover bowl and chill 1-2 hours.
6. Preheat the oven to 350°F. Prepare a baking sheet with parchment paper.
7. Scoop dough out onto prepared baking sheet using a medium cookie scoop.
8. Bake for 12-14 minutes, until just nearly set when touched on top.
9. Let cool on pan for about 5 minutes, then transfer to a wire rack to cool completely.
10. For the icing, in a small mixing bowl whisk together confectioners' sugar and lemon juice until blended well. Spoon over cooled cookies and top lightly with lemon zest.
11. Let glaze set at room temperature, then serve and enjoy!

