
Orange/Lemon Ricotta/Cream Cheese Cookies

Ingredients:

4 Cups (480g)	All Purpose Flour
1½ Tsp	Baking Powder
1 Tsp	Baking Soda
¾ Tsp	Salt
1 Tsp	Cardamom
1 Cup (16 Tblsp)	Unsalted Butter, Softened
2¾ Cups (347g)	White Sugar
2 Tblsp	Orange/Lemon Zest
15 Oz (346g)	Ricotta/Cream Cheese
2	Eggs, Large
1 Tsp	Orange/Lemon Oil
½ Tsp EACH	Fiori di Sicilia and Princess Emulsion
2	Eggs @ Room Temp
8 Oz (227g)	Almonds; Sliced, Roasted/Toasted & Coarsely Chopped
1½ Cups (~250g)	White Chocolate Chips

Icing:

3 Cups	Powdered Sugar
1/3 Cup	Orange/Lemon Juice

Yield: ~50 Cookies @ 1.2 Oz

Directions:

1. Whisk Dry Ingredients together; Flour, Baking Powder & Soda, Salt, and Cardamom.
2. In Mixer Bowl beat Butter, White Sugar and Orange/Lemon Zest until uniformly smooth, light, and sticks to the side of the Bowl.
3. Add Ricotta/Cream Cheese and Blend well.
4. Add Orange/Lemon Oil, Fiori di Sicilia, and Princess Emulsion. Beat until well blended.
5. Add Eggs and beat until light and fluffy.
6. Add Dry Ingredients and beat just until well blended. Do not overmix. Scrape bowl frequently to ensure all ingredients are well blended.
7. Combine and add Almonds and White Chocolate Chips. Beat until evenly mixed.
8. Cover and refrigerate Dough for at least 3 hours.
9. Preheat oven to 350°. Prepare Cookie Sheet(s) with Parchment Paper..
10. Scoop ~2½ Tablespoons (#30 Cookie Scoop) of Dough. The Scoops will be "sticky." Place Scoops 1½ inches apart on Parchment Paper covered Cookie Sheet.
11. Bake for 11 minutes or until bottom edges just start to brown. Cookies will be "puffed." Rest Cookies on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.

Icing:

12. Add Orange/Lemon Juice slowly to Powdered Sugar while gently whisking until well blended and smooth without any lumps. Icing should be the consistency of Paint. If too thick, add more Juice, if too thin, add more Powdered Sugar.
13. Place Cookies on Cooling Rack over Parchment Paper. Drizzle Icing on cooled Cookies or swipe Cookies through Icing to coat ¼ to ½ of the surface of each Cookie. Leave on Cooling Rack until Icing sets (about 2 hours).