

# **RICOTTA COOKIES**

**BY ROSE MARIE MANCUSO**

**1/4 POUND BUTTER OR CRISCO**

**1/2 ROUNDED CUP RICOTTA**

**1 TEASPOON VANILLA**

**1 CUP SUGAR**

**1 EGG**

**2 CUPS SIFTED FLOUR**

**1/2 TEASPOON SIFTED FLOUR**

**1/2 TEASPOON BAKING POWDER**

**1/2 TEASPOON SALT**

**BLEND SOFTENED BUTTER WITH RICOTTA TILL CREAMY ADD VANILLA, ADD SUGAR GRADUALLY, ADD EGG. STIR IN DRY INGREDIENTS. DROP BY TEASPOONS IN GREASED BAKING SHEET. BAKE AT 350°F FOR 10 MINUTES OR UNTIL GOLDEN BROWN**