



Celebration Cake Cookies

July is a red, white, and blue special month

3 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon fine sea salt
8 Tablespoons unsalted butter, room temperature
2 cups granulated sugar
2 teaspoons grated lemon zest
2 large eggs
1-3/4 cups ricotta cheese
1 Tablespoon honey
3 Tablespoons fresh lemon juice

Frosting:

1/4 cup light corn syrup
2/3 cup heavy cream
1 teaspoon pure vanilla extract
5-1/2 cups confectioners' sugar
Toppings: blue sugar; red sugar or blue cake gel

- Preheat oven to 325 degrees F; set racks in the upper and lower thirds if using two pans at the same time. Line two baking sheets with parchment paper.
- In a medium bowl, whisk flour, baking powder, and salt.
- In a stand mixer fitted with the paddle, combine the butter, sugar, and lemon zest. Beat on medium high speed until the butter is smooth and the mixture resembles wet sand, about 5 minutes. Add the eggs, one at a time, scraping down the sides as needed. Continue beating on medium high for 1 minute until the batter is light and fluffy. Add the ricotta, honey, and lemon juice. Beat on low until combined, scraping down the sides as needed. The mixture will look curdled,
- Add the flour mixture in two parts and mix on low until combined, scraping down the sides after each addition. Increase the speed to medium-high and beat for 30 seconds to make sure the batter is mixed.
- Use a 4 to 5 Tablespoon cookie scoop (about ¼ cup) to portion.
- Place generous scoops of batter onto the lined baking sheets 3 inches apart. (The cookies will spread)
- Bake until the cookies are firm to the touch in the center and slightly golden on the edges, about 20 to 25 minutes, switching racks and rotating halfway through. Transfer to a wire rack to cool completely before frosting
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Prepare Frosting:

- In a large bowl, combine corn syrup, 2/3 cup heavy cream, and vanilla. Add the confectioners' sugar and whisk until the frosting is smooth and very thick.
- To frost the cookies with red, white, and blue stripes.: For each cookie – spread frosting smoothly over the entire top of cookie. Cover 2/3 of the cookie, leaving 1/3 exposed; sprinkle blue sugar over the 1/3 section. Then cover the cookie, leaving 1/3 on the other side exposed; sprinkle it generously with red sugar. You should have a cookie with three stripes, red, white, and blue.
- Frost the remaining cookies using the same procedure. Set cookies aside to become firm, about 1 hour. Yield: about 24 cookies.
- To frost the cookies with blue gel:
- Spread frosting smoothly over the entire top of the cookie. Squeeze a thin line of blue gel back and forth over the top of cookie. Then take a sharp knife and run the point down through the blue forming a design over the top. Lightly sprinkle the top with red sugar as desired.

Cook's Note: If your frosting is too thick, add a teaspoon or two of corn syrup or heavy cream. You could use this basic recipe to celebrate other holidays during the year.

About the Recipe: This recipe is a cross between a cake and a cookie. It is flavored with lemon, or you could use orange if desired. Spread a glossy smooth frosting over the top of each cookie and then decorate it with decorative colored sugar or gel. The cookies are very sweet and festive looking. They are perfect for celebrating those special holidays.