

Foodnity Recipes

Orange Infused Sweet Ricotta Peach Cookies

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Base

- [ ] 1 cup ricotta cheese, well-drained
- [ ] 1/2 cup granulated sugar
- [ ] 1/4 cup honey
- [ ] 2 large eggs
- [ ] 2 tbsp orange zest (about 1 orange)
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon juice
- [ ] 1 1/2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] 1/4 tsp salt

Fruit Mix

- [ ] 1 cup fresh peaches, diced small
- [ ] 1 tbsp orange zest (optional, for topping)
- [ ] Powdered sugar for dusting

Instructions

1. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a large bowl, whisk ricotta, sugar, and honey until smooth; add eggs one at a time, then stir in orange zest, vanilla, and lemon juice.
3. Sift together flour, baking powder, and salt; fold into the wet mixture just until incorporated. Gently fold in the diced peaches.
4. Drop rounded tablespoons of dough onto the sheet, sprinkle a pinch of extra zest on each, and bake 10-12 minutes until edges turn lightly golden.
5. Cool on a rack, then dust with powdered sugar and serve.

Nutrition per serving

180 kcal	4 g	30 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too sticky, refrigerate for 10 minutes before shaping.
- For extra citrus punch, add a few drops of orange extract to the batter.
- You can swap peaches for apricots for a slightly tart variation.