

3-Ingredient Butter Cookies - Simple, Buttery, and Irresistible

3-Ingredient Butter Cookies ?



OVEN
350°F

TIME
3 min

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INGREDIENTS

- 1 cup (230 g) unsalted butter, softened
- $\frac{1}{2}$ cup (100 g) granulated sugar
- 2 cups (240 g) all-purpose flour

DIRECTIONS

- 1.** Preheat the Oven: Preheat to 350°F (175°C). Line a baking sheet with parchment paper.
- 2.** Cream the Butter and Sugar: In a large bowl, beat softened butter and sugar until light and fluffy-about 2-3 minutes with a hand or stand mixer.
- 3.** Add the Flour: Gradually mix in the flour until the dough comes together. It will be soft and slightly dense.
- 4.** Pipe or Shape the Dough: Transfer the dough into a piping bag with a large star or round tip. Pipe small rounds onto the prepared baking sheet, spacing 1-2 inches apart. Alternatively, you can roll the dough into balls and flatten slightly with a fork.
- 5.** Bake: Bake for 10-12 minutes, or until the edges are just turning golden. Don't overbake-these should stay pale for a tender crumb.
- 6.** Cool: Let the cookies cool on the pan for a few minutes before transferring to a wire rack to cool completely.

SWAPS & NOTES

Butter : Only use unsalted for full control of flavor.
If using salted, omit any added salt.

Sugar : Granulated gives a classic crumb, but you can sub superfine sugar for extra delicacy.

Add-ins (Optional) : A splash of vanilla, almond extract, or zest of lemon/orange adds a twist.

TIPS FOR SUCCESS

Use room temperature butter for smooth mixing and the perfect texture.

Don't overmix once the flour is added-just until combined.

Pipe while fresh : This dough pipes best when it's just mixed and still soft.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/3-ingredient-butter-cookies-simple-buttery-and-irresistible/>