

## Melt-in-Your-Mouth Butter Cookies - Soft, Rich & Easy to Bake

Melt-in-Your-Mouth Butter Cookies - A Buttery Bite of Heaven



**OVEN**  
**325°F**

**TIME**  
**15 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

1 cup (226g) unsalted butter, softened  
¾ cup (100g) powdered sugar  
1 teaspoon vanilla extract  
1 ⅔ cups (220g) all-purpose flour  
... cup (30g) cornstarch  
... teaspoon salt

Optional: Granulated sugar for coating

Ingredient Notes & Tips:

**Butter:** Use high-quality unsalted butter at room temperature for the best flavor and texture.

**Powdered Sugar:** Helps keep the texture soft and smooth, as opposed to granulated sugar.

**Cornstarch:** This is key! It gives the cookies their signature melt-in-your-mouth feel.

**Salt:** Just enough to enhance the butter and vanilla flavors.

Instructions:

- 1 Prepare the Dough:
- 2 Mix Dry Ingredients:
- 3 Chill the Dough:
- 4 Slice & Bake:
- 5 Cool and Serve:

Tips for Success:

**Don't skip the chill:** Cold dough slices cleanly and bakes evenly without spreading.

**Watch the edges:** These cookies bake fast! Pull them out just as the edges start to brown.

Double the batch: They freeze beautifully and make a wonderful last-minute dessert or gift.

Serving Suggestions & Pairings:

With a cup of hot tea or espresso

Alongside copycat Neiman Marcus cookies on a cookie platter

As a base for mini ice cream sandwiches

With easy coconut macaroons for a gluten-free option

Decorated for the holidays like snow globe cookies

Storage Tips:

Room Temp: Store in an airtight container for up to 1 week.

Freezer: Freeze baked cookies for up to 2 months in a zip-top bag. Thaw at room temp before serving.

Make-ahead dough: Keep wrapped dough logs in the freezer and slice off cookies as needed!

More Recipes You'll Love:

Neiman Marcus Chocolate Chip Cookies

Rainbow Sprinkle Cookies

## DIRECTIONS

1. **Prepare the Dough:** In a large bowl, beat the butter and powdered sugar together until the mixture is light, fluffy, and pale in color. Add vanilla extract and beat until smooth.
2. **Mix Dry Ingredients:** Sift together the flour, cornstarch, and salt in a separate bowl. Gradually add the dry mix to the butter mixture. Mix until a soft, pliable dough forms-don't overwork it.
3. **Chill the Dough:** Shape the dough into a log about 2 inches in diameter. Wrap it in plastic wrap and chill in the refrigerator for at least 30 minutes. This helps the cookies hold their shape.
4. **Slice & Bake:** Preheat oven to 325°F (160°C). Line a baking sheet with parchment paper.
5. Remove the dough from the fridge, unwrap, and slice into 1/8-inch thick rounds. If desired, roll the edges in granulated sugar for a light crunch.
6. Place cookies on the baking sheet, leaving space between each. Bake for 12-15 minutes, or until the edges are just beginning to turn golden.
7. **Cool and Serve:** Let cookies cool on the sheet for a few minutes before transferring to a wire rack. They'll firm up as they cool.
8. **Tips for Success:** Don't skip the chill: Cold dough slices cleanly and bakes evenly without spreading.
9. **Watch the edges:** These cookies bake fast! Pull them out just as the edges start to brown.
10. **Double the batch:** They freeze beautifully and make a wonderful last-minute dessert or gift.
11. **Serving Suggestions & Pairings:** Enjoy your butter cookies:

12. With a cup of hot tea or espresso
13. Alongside copycat : Neiman Marcus cookies on a cookie platter
14. As a base for mini ice cream sandwiches
15. With easy coconut macaroons for a gluten-free option
16. Decorated for the holidays like snow globe cookies
17. Storage Tips: Room Temp: Store in an airtight container for up to 1 week.
18. Freezer: Freeze baked cookies for up to 2 months in a zip-top bag. Thaw at room temp before serving.
19. Make-ahead dough: Keep wrapped dough logs in the freezer and slice off cookies as needed!
20. More Recipes You'll Love: If you're in the mood to bake, don't stop here:
21. Neiman : Marcus Chocolate Chip Cookies
22. Rainbow : Sprinkle Cookies
23. Easter : Sugar Cookies
24. Easy : Coconut Macaroons
25. Snow : Globe Cookies

## SWAPS & NOTES

**& Tips Butter :** Use high-quality unsalted butter at room temperature for the best flavor and texture.

**Powdered Sugar :** Helps keep the texture soft and smooth, as opposed to granulated sugar.

It gives the cookies their signature melt-in-your-mouth feel.

**Salt :** Just enough to enhance the butter and vanilla flavors.

## TIPS FOR SUCCESS

**Don't skip the chill :** Cold dough slices cleanly and bakes evenly without spreading.

**Watch the edges :** These cookies bake fast!

**Pull them out just as the edges start to brown.**

**Double the batch :** They freeze beautifully and make a wonderful last-minute dessert or gift.

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

Original recipe: <https://chefmaniac.com/melt-in-your-mouth-butter-cookies-soft-rich-easy-to-bake/>