

World's Best Butter Cookies Recipe for Crisp, Buttery Perfection

World's Best Butter Cookies



TIME

16 to 18 min

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INGREDIENTS

8 ounces unsalted butter, softened
3/4 cup granulated sugar
1/4 teaspoon salt
1 1/2 teaspoons pure vanilla extract
1 large egg yolk
2 cups all-purpose flour

DIRECTIONS

1. In a large mixing bowl, beat the softened butter, granulated sugar, salt, and vanilla extract together until smooth and creamy.
2. Add the egg yolk and mix until fully incorporated, scraping down the sides of the bowl as needed.
3. Add the flour and mix just until the dough comes together. Be careful not to overmix.
4. Transfer the dough to a lightly floured surface and knead it a few times until smooth.
5. Shape the dough into a log, then wrap it tightly in plastic wrap.
6. Refrigerate the dough for several hours until firm. You can also freeze it for later use.
7. When ready to bake, preheat the oven to 325 degrees Fahrenheit and line baking sheets with parchment paper.
8. Slice the dough into 1/8-inch thick rounds and place them on the prepared baking sheets about 1 inch apart.
9. Bake for 16 to 18 minutes, or until the edges just begin to turn golden.
10. Let the cookies cool on the baking sheets briefly, then transfer them to a wire rack to cool completely.

SWAPS & NOTES

Use high-quality butter if possible, since it is the main flavor in the recipe.

Unsalted butter gives you better control over the salt level, but salted butter can work in a pinch.

Pure vanilla extract gives the best flavor, though vanilla bean paste can make the cookies feel even more special.

For a festive variation, you can roll the dough log in coarse sugar before slicing.

TIPS FOR SUCCESS

The most important tip for great butter cookies is to start with properly softened butter.

It should be soft enough to cream easily with the sugar, but not melted or greasy.

That helps create the smooth, even texture that makes these cookies so lovely.

Chilling the dough is another key step.

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