

How I Make 3-Ingredient Butter Cookies That Are Simple, Sweet, and Irresistible

Let me show you how these incredibly simple cookies come together and why they always impress.



OVEN
350°F

TIME
30 min

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INGREDIENTS

1 cup unsalted butter, softened
1/2 cup powdered sugar (you can use granulated sugar if preferred, but powdered gives a smoother texture)
2 cups all-purpose flour
A pinch of salt (if using unsalted butter)
Sprinkles or colored sugar for decoration
Melted chocolate for drizzling

DIRECTIONS

- 1.** Preheat and Prep: I preheat the oven to 350°F and line a baking sheet with parchment paper.
- 2.** Cream the Butter and Sugar: In a large mixing bowl, I cream the softened butter and powdered sugar together until light, fluffy, and smooth. This step makes sure the cookies have that delicate texture.
- 3.** Add the Flour: I gradually add the flour, mixing gently until a soft dough forms. It might look crumbly at first, but keep mixing - it will come together into a smooth dough.
- 4.** Shape the Cookies: I roll the dough into small 1-inch balls and place them on the baking sheet about 2 inches apart. I gently press down with a fork or the bottom of a glass to flatten slightly. Sometimes I top them with sprinkles or colored sugar before baking.
- 5.** Bake: I bake for 12-15 minutes until the edges are just turning golden. The centers will still be pale and soft, but they firm up as they cool.
- 6.** Cool and Enjoy: I let them cool on the pan for a few minutes before transferring them to a wire rack. If I'm feeling fancy, I drizzle melted chocolate over them once cooled.

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

Original recipe: <https://chefmaniac.com/how-i-make-3-ingredient-butter-cookies-that-are-simple-sweet-and-irresistible/>