



Long Livo

Easy Sugar Cookie – Only 3 Ingredients

10 min

Prep time

24

Servings

12 min

Cook time

Easy

Difficulty

22 min

Total time

American

Cuisine

Ingredients

Main Ingredients

- ☐ 1 cup (2 sticks) unsalted butter, softened
- ☐ 1 cup granulated sugar
- ☐ 2 cups all-purpose flour

Instructions

- 1 Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
- 2 In a large bowl, cream the softened butter and sugar together until light and fluffy, about 3 minutes.
- 3 Gradually add the sifted flour, mixing just until the dough comes together; avoid over-mixing.
- 4 Roll the dough into 1-inch balls, optionally roll in a little extra sugar, and place 2 inches apart on the sheet.
- 5 Bake for 10-12 minutes, until the edges are just set and the tops look slightly golden. Let cool on the sheet 2 minutes, then transfer to a wire rack.

Nutrition per serving

150 kcal

Calories

2 g

Protein

20 g

Carbs

8 g

Fat

Tips & notes

- If the dough feels sticky, chill for 10 minutes before shaping.
- For an extra hint of flavor, add a teaspoon of vanilla extract to the butter-sugar mixture.
- Store cookies with a slice of bread in the container to keep them soft.