



Long Livo

Heart Cookies Recipe – Festive Cut-Out Treats

20 min

Prep time

24

Servings

12 min

Cook time

Easy

Difficulty

32 min

Total time

American

Cuisine

Ingredients

For the Cookies

- ☐ 2 1/2 cups all-purpose flour
- ☐ 1 cup unsalted butter, softened
- ☐ 3/4 cup powdered sugar
- ☐ 1 tsp vanilla extract
- ☐ 1/4 tsp salt

- ☐ 1 tbsp lemon juice

For the Cream Cheese Frosting

- ☐ 4 oz cream cheese, softened
- ☐ 2 tbsp unsalted butter, softened
- ☐ 1 cup powdered sugar, sifted
- ☐ 1/2 tsp vanilla extract
- ☐ 1 tsp milk (optional, for consistency)

Instructions

- 1** In a large bowl, cream together the softened butter and powdered sugar until light and fluffy, about 2-3 minutes.
- 2** Add vanilla extract, lemon juice, and salt; mix until combined.
- 3** Gradually stir in the flour, mixing just until a smooth dough forms. Avoid over-mixing.
- 4** Shape the dough into a disc, wrap in plastic, and chill for at least 30 minutes.
- 5** Preheat oven to 350°F (175°C). Roll out the chilled dough on a lightly floured surface to 1/4-inch thickness.
- 6** Cut hearts with a cookie cutter, place on a parchment-lined baking sheet, and bake 10-12 minutes until edges are just set.
- 7** Allow cookies to cool on the sheet for 5 minutes, then transfer to a wire rack to cool completely.
- 8** While cookies cool, beat together cream cheese, butter, powdered sugar, and vanilla until smooth; add milk if needed for a pipeable consistency.
- 9** Pipe or spread frosting onto each cooled heart, then let set for 15 minutes before serving.

Nutrition per serving

210 kcal

Calories

2 g

Protein

27 g

Carbs

11 g

Fat

Tips & notes

- If the dough feels too soft after mixing, chill it a bit longer before rolling.
- For an extra decorative touch, sprinkle tiny pink or red sprinkles on the frosting before it sets. Check out the digital chocolate chip cookie recipe for another fun style.
- You can store the unfrosted cookies for up to a week and frost them just before serving.