

Helergon Kitchen

3 Ingredient Cookies – Easy Sweet Treat

10 min Prep time	**12 min** Cook time	**22 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup all-purpose flour
- [ ] ½ cup granulated sugar
- [ ] ½ cup unsalted butter, softened

Instructions

1. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment.
2. In a bowl, cream the softened butter and sugar together until light and fluffy.
3. Gently fold in the flour until just combined; avoid over-mixing.
4. Scoop rounded tablespoons onto the sheet, flatten slightly, and bake for 10-12 minutes until edges turn golden.

Nutrition per serving

210 kcal	2 g	26 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you like a hint of sea salt, sprinkle a pinch on each cookie before baking.
- For extra flavor, add a splash of vanilla extract to the butter-sugar mixture.
- Cool on the sheet for two minutes before transferring to a wire rack.