

Helergon Kitchen

Easy Sugar Cookie Recipe – Only 3 Ingredients

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

Ingredients

Main Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] 3/4 cup granulated sugar
- [ ] 2 cups all-purpose flour
- [ ] 1 tsp vanilla extract
- [ ] Pinch of salt (optional)

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 2-3 minutes.
3. Stir in the vanilla extract and a pinch of salt, then gently fold in the flour just until a smooth dough forms.
4. Scoop rounded teaspoons of dough onto the prepared sheet, spacing them 2 inches apart; optionally press a few sprinkles onto the tops.
5. Bake for 9-11 minutes, until the edges are lightly golden; let cool on the sheet for 2 minutes before transferring to a wire rack.

Nutrition per serving

210 kcal	2 g	26 g	12 g
Calories	Protein	Carbs	Fat

> **Tips & notes**
> - If you prefer a chewier center, reduce bake time by a minute.
> - For a decorative touch, dust with powdered sugar after cooling.
> - Store in a single layer to keep the tops from getting soggy.