

Choco Fever Dream

3 Ingredient Cookies – So Easy

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
- [ ] 1/2 cup unsalted butter, softened
- [ ] 1/2 cup granulated sugar

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 with granulated sugar until light and fluffy, about 2 minutes.
3. Gradually fold in the flour, mixing just until no dry spots remain. The dough will be soft.
4. Scoop tablespoon-sized mounds onto the sheet, spacing 2 inches apart. Bake for 10-12 minutes, until the edges turn a light golden brown.

Nutrition per serving

150 kcal	2 g	20 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too sticky, chill for 5-10 minutes before shaping.
- For a crispier edge, sprinkle a tiny pinch of sea salt on each cookie before baking.
- These cookies freeze well; bake from frozen by adding 2 extra minutes.