

Choco Fever Dream

Easy Sugar Cookie – Only 3 Ingredients

10 min Prep time	**12 min** Cook time	**22 min** Total time
24 Servings	**Easy** Difficulty	**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	2 g	20 g	8 g
Calories	Protein	Carbs	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.