

These butter cookies are so delicious and they melt in your mouth! This recipe is super easy and anyone can make it at home.

DIFFICULTY

Easy

YIELDS

50

PREP TIME

1 Hour

WORK TIME

20 Minutes

RECIPE CUISINE

World

INGREDIENTS

- 1 cup (230g) Butter, softened
- 2 cups (250g) Flour
- 2/3 cup (85g) Powdered sugar

Optional additions:

- Vanilla extract
- Salt
- Sugar for coating

DIRECTIONS

1. Preheat oven to 350F (180C). Line a baking tray with parchment paper, set aside.
2. In a large bowl cream together the butter and powdered sugar until light and fluffy. Add the flour and mix until combined. If the dough is too soft, add 2-3 tablespoons of flour
3. 2 ways to shape the cookies:
4. Shape the dough into a disk form, wrap in plastic wrap and refrigerate for 1 hour. Then, roll out the dough into 1/4-inch (1/2cm) thick. Then, cut into desired shape (hearts, round, rectangle).
5. Roll the dough into a log shape, wrap it with plastic wrap and freeze for 30 minutes. Then, unwrap and slice the log into 1/4-inch (1/2cm) thick slices.
6. Transfer the cookies to the baking tray and bake for 12-15 minutes, until slightly golden.
7. Allow to cool.

Notes:

- Cookies can be stored in an airtight container up to 3 days.
- If the cookies are too soft, refrigerate for 30 minutes before baking.