

Treasure Barrel

3 Ingredient Cookies - So Easy

10 min Prep time	**10 min** Cook time	**20 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Base

- [ ] 1 cup 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.
2. In a bowl, cream the softened butter and sugar together until pale and fluffy, about 2-3 minutes.
3. Sift the flour into the butter-sugar mixture and stir gently until just combined; avoid over-mixing.
4. Scoop tablespoonfuls of dough onto the prepared sheet, spacing them 2 inches apart; bake for 9-11 minutes, until the edges turn just golden.
5. Allow the cookies to cool on the sheet for 2 minutes, then transfer to a wire rack to finish cooling.

Nutrition per serving

150 kcal	2 g	18 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a thicker cookie, chill the dough for 10 minutes before baking.
- For extra flavor, stir in a pinch of sea salt or a splash of vanilla extract.
- These cookies can be flavored with a handful of chocolate chips – see the brown butter cookies for inspiration.