

Treasure Barrel

Easy Sugar Cookie Recipe – Only 3 Ingredients

15 min Prep time	**12 min** Cook time	**27 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] 3/4 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 pale and fluffy, about 2-3 minutes.
3. Gradually add the flour, mixing just until combined; avoid over-mixing.
4. Scoop tablespoon-sized balls, roll gently, and place on the prepared sheet, spacing about 2 inches apart.
5. Bake for 10-12 minutes, or until the edges are lightly golden; let cool on the sheet for 5 minutes, then transfer to a wire rack.

Nutrition per serving

210 kcal	2 g	27 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a crisp edge, bake an extra minute, but watch closely to avoid burning.
- A pinch of sea salt on top before baking adds a subtle contrast.
- Feel free to roll the dough in granulated sugar for a sparkling finish.