

Butter Cookies

Classic homemade butter cookies with vanilla and almond flavors. Perfect Christmas treats that melt in your mouth. Easy recipe with simple ingredients.

15	12	27	8	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Butter Cookies

Ingredients

- 2 cup flour
- 1 cup unsalted butter
- 1 cup granulated sugar
- 2 egg yolk
- 1 tsp salt
- 2 tsp vanilla extract
- 1 cup powdered sugar

Instructions

- 1 Prepare the Base Mixture**

Preheat oven to 350°F (175°C). Line 2 baking sheets with parchment paper.
- 2** Beat 1 cup softened butter and 1 cup sugar in a large bowl with an electric mixer on medium speed until light and fluffy, about 3-4 minutes.
- 3** Add 2 egg yolks and beat until well combined and smooth, about 1 minute.
- 4** Mix in 1 teaspoon vanilla extract until evenly distributed throughout the mixture.
- 5 Form the Cookie Dough**

Add 2 cups flour gradually while mixing on low speed until just combined. Stop mixing as soon as the dough comes together to avoid tough cookies.
- 6** Shape dough into a log, wrap tightly in plastic wrap, and refrigerate for at least 1 hour until firm.
- 7 Shape the Cookies**

Remove chilled dough from refrigerator and dust work surface with 2 teaspoons powdered sugar.
- 8** Roll dough evenly to 1/4-inch thickness on the sugared surface.
- 9** Cut dough using cookie cutters or slice into 2-inch rounds, then place on prepared baking sheets spacing them 2 inches apart.
- 10 Bake the Cookies**

Bake for 10-12 minutes until edges are lightly golden brown and centers still appear slightly soft.

- 11 Cool cookies on baking sheets for 5 minutes to set, then transfer to wire racks to cool completely before serving.

Tips

Measure flour accurately by spooning it into the measuring cup and leveling off with a knife. Too much flour creates tough, dry cookies that lack the signature tender texture.

Ensure butter is properly softened – it should give slightly to pressure but not be melty. Room temperature butter creams better with sugar, creating the light, fluffy base essential for perfect texture.

Chill the shaped dough for at least one hour before baking. This prevents excessive spreading and helps cookies maintain their shape during baking.

Use parchment paper or silicone baking mats to prevent sticking and ensure even browning. Avoid greasing the pan, which can cause cookies to spread too much.

Bake until the edges are just set and lightly golden – the centers may look slightly underbaked. Cookies will continue to cook on the hot pan after removal from the oven.

Cool cookies on the baking sheet for 5 minutes before transferring to prevent breaking, then move to a wire rack to cool completely and maintain crispness.

For uniform thickness when rolling, use guides like wooden dowels or adjustable rolling pin rings to ensure even baking.

If dough becomes too soft while working, return it to the refrigerator for 15-20 minutes to firm up before continuing.