

Shortbread Cookies

Classic Turkish shortbread cookies made with just 3 ingredients: butter, flour, and sugar. Crispy, buttery treats perfect with tea or coffee.

15	15	30	6	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Shortbread Cookies

Ingredients

- 2 cup flour
- 1 cup unsalted butter
- 3 cup granulated sugar
- 1 tsp salt
- 2 tsp vanilla extract

Instructions

- 1 Prepare for baking**

Preheat oven to 350°F (175°C). Line a baking sheet with parchment paper.
- 2 Make the dough**

Add 2 cups butter (softened to room temperature) and 1 teaspoon salt to a large mixing bowl. Beat with an electric mixer on medium speed until light and fluffy, about 3-4 minutes.
- 3** Add 1 cup sugar and 2 teaspoons vanilla extract to the butter mixture. Beat for 1-2 minutes until smooth and well combined.
- 4** Add 3 cups all-purpose flour gradually while mixing on low speed. Mix just until the dough comes together and no flour streaks remain, about 1-2 minutes.
- 5 Chill the dough**

Wrap dough in plastic wrap and refrigerate for 1 hour until firm to the touch.
- 6 Shape the cookies**

Remove dough from refrigerator and roll into walnut-sized balls, about 1½ inches in diameter. Place on prepared baking sheet, spacing them 2 inches apart.
- 7 Bake the cookies**

Bake for 12-15 minutes until edges are set and very lightly golden. Centers should still look pale and soft.
- 8 Cool and serve**

Cool cookies on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely before serving.

Tips

Use room temperature butter for easy mixing, but avoid letting it become too warm or the cookies will spread excessively during baking.

Chill the shaped dough for at least 1-2 hours before baking to prevent spreading and maintain the cookie shape.

Roll the dough to an even thickness of about ¼ inch to ensure uniform baking and consistent texture.

Don't overbake - the cookies should be just lightly golden on the edges but still pale on top when done.

Use parchment paper or a silicone baking mat to prevent sticking and ensure easy removal from the pan.

If using salted butter, reduce or omit the additional salt in the recipe to prevent oversalting.

Press a fork gently into each cookie before baking to create the traditional shortbread pattern and prevent puffing.

Let cookies cool completely on the baking sheet for 5 minutes before transferring to prevent breaking.