

# {3 Ingredient} Easy Sugar Cookies

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Quick and easy sugar cookies made with only 3 pantry ingredients and no egg! So simple and foolproof, you can whip up this sugar cookie recipe anytime. Sweet, buttery, and delicious!

**Prep Time:** 10 mins **Cook Time:** 15 mins **Cool down:** 15 mins **Total Time:** 40 mins

**Servings:** 34 cookies



## Ingredients

- 1 cup unsalted butter , room temperature
- 2/3 cup + 3 tablespoons granulated sugar , divided
- 2 cups + 1 tablespoon all-purpose flour
- 1 teaspoon vanilla (optional, but recommended)
- rainbow sprinkles or nonpareils (optional, but recommended)

## Instructions

1. Preheat oven to 325 degrees F. Line 2 large baking sheets with parchment paper.
2. In a medium bowl, using a handheld electric mixer, beat together butter and 2/3 cup sugar until combined. (It will be a little gritty - that's ok.)
3. Add in flour and blend well (then blend in the vanilla, if using.)
4. Using a cookie scoop, roll the dough into 1-inch balls.
5. Gently roll the balls in the remaining 3 tablespoons of sugar until lightly coated; transfer to the baking sheets 2 inches apart.
6. With the bottom of a measuring cup or glass, press down on the balls to flatten. Sprinkle with some nonpareils (if using) and lightly press down again just so they stick. (The dough should end up being between an 1/8-1/4 inch thick, so 3/16 to be exact. They will look pretty small in circumference, but they will spread a bit to a normal size cookie.)
7. Bake for 14-16 minutes or until just slightly golden around the edges and on the bottom.
8. Remove from the oven and let rest on the baking sheets for at least 10-15 minutes (don't skip this step!) Then eat or transfer to a cooling rack to cool completely.
9. Enjoy!

## Notes

**For recipe tips, questions, and storage, please refer to the full article. And watch the video, which is a great visual for how to roll and flatten the cookies.**

## Nutrition

Calories: 90 kcal · Carbohydrates: 10 g · Protein: 1 g · Fat: 5 g · Saturated Fat: 3 g · Cholesterol: 14 mg · Sodium: 1 mg · Potassium: 9 mg · Fiber: 1 g · Sugar: 4 g · Vitamin A: 167 IU · Calcium: 3 mg · Iron: 1 mg

*Nutritional information given is an automatic calculation and can vary based on the exact products you use and any changes you make to the recipe. If these numbers are very important to you, I would recommend calculating them yourself.*

## Other Notes

Course: Dessert Cuisine: American Keyword: Sugar Cookie recipe, sugar cookies