

Vanilla Shortbread Cookies

Delicate and buttery cookies with a hint of vanilla flavor, perfect for a sweet treat.


30 min

Total time

Easy

Difficulty

120

kcal / serving

Ingredients

- 1 cup all-purpose flour
- 1/2 cup butter, softened
- 1/4 cup sugar
- 1 egg
- 1 tsp vanilla extract

Steps

- 1 Preheat oven to 350°F (180°C) and line a baking sheet with parchment paper.
- 2 In a mixing bowl, cream together butter and sugar until light and fluffy.
- 3 Beat in the egg and vanilla extract until well combined.
- 4 Gradually add the flour and mix until a smooth dough forms.
- 5 Roll out the dough on a floured surface and cut out shapes using cookie cutters.
- 6 Place the cookies on the prepared baking sheet and bake for 12-15 minutes, or until lightly golden.
- 7 Allow the cookies to cool before enjoying.