

Zucchini Bread Recipes

3 Ingredient Cookies

A quick, buttery, chewy cookie made with only three pantry staples – perfect for a simple snack.

10 min Prep time	**12 min** Cook time	**22 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] 1 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 light and airy, about 2–3 minutes.



3. Gradually add the flour, stirring gently until just incorporated; avoid over-mixing.



4. Scoop rounded tablespoonfuls onto the prepared sheet, spacing 2 inches apart. Press lightly with the back of a spoon.



5. Bake for 10-12 minutes, until edges turn a soft golden hue. Remove and let cool on the sheet 2 minutes, then transfer to a wire rack.



Nutrition per serving

180 kcal	2 g	25 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you like a hint of spice, a pinch of cinnamon adds warmth without altering the simplicity.
- For a richer flavor, substitute half of the butter with melted coconut oil.
- Store cookies in a single layer to maintain softness; a second layer can become slightly crisp.