



Simple Slice and Bake Butter Cookies

The Magic of Buttery, Melt-in-Your-Mouth Cookies

The smell of warm butter and sugar takes me back to my grandma's kitchen. She'd pull golden cookies from the oven, their edges just crisp. One bite, and they'd melt like snowflakes on my tongue. **Ever wondered how you could turn simple slice-and-bake cookies into something unforgettable?** These buttery rounds are your answer. They're easy but feel fancy, especially with a sprinkle coat.

My First Cookie Log Disaster (And What It Taught Me)

My first try, the dough log looked like a squashed banana. I panicked, but my neighbor laughed and handed me a ruler. We reshaped it, and the cookies baked up perfect. **Home cooking isn't about perfection—it's about joy and messy tries.** Now I giggle when my logs wobble. The cookies still taste divine. Share your first baking flop below!

Why These Cookies Work

– The almond extract adds a cozy, nutty whisper behind the sweet vanilla. – Chilling the dough makes slices neat but keeps centers tender. **Which flavor combo surprises you most—vanilla-almond or another pair you'd try?** I once added orange zest, and wow!

A Cookie With Roots

Slice-and-bake cookies grew from 1930s fridge marketing. Busy moms loved dough they could stash and bake later. *Did you know sprinkles became popular post-WWII when sugar rationing ended?* Today, these cookies bridge generations. My grandkids love rolling them in rainbow sprinkles. What's your favorite cookie memory?



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Ingredients:

Ingredient	Amount	Notes
Unsalted butter	1 cup	Room temperature
Granulated sugar	1 1/2 cups	
Egg	1 large	
Vanilla extract or flavoring	2 teaspoons	
Almond extract or flavoring	1 teaspoon	
Salt	1/2 teaspoon	
All-purpose flour	2 1/4 cups	
Sprinkles	As needed	For coating (optional)

Easy Slice-and-Bake Butter Cookies

Step 1 Cream butter and sugar until smooth. Add egg, vanilla, and almond extract. Mix well. Scrape the bowl edges. (Hard-learned tip: Room-temperature butter blends faster. Cold butter makes lumpy dough.)

See also Peanut Butter Chocolate Chia Jam Bites

Step 2 Split dough into two halves. Wrap each in plastic wrap. Shape into rough logs. Don't fuss—it'll firm up later. **What's your trick for handling sticky dough? Share below!**

Step 3 Chill dough for 4 hours. This prevents spreading. Cold dough slices neatly. Patience pays off here.

Step 4 Preheat oven to 350°F. Roll logs to perfect rounds. Coat with sprinkles for fun color. Slice into even cookies.

Step 5 Bake 10–12 minutes. Edges should barely tan. Cool 5 minutes on the tray. Transfer to a rack. *Fun fact: These freeze well for holiday gifting!*

Cook Time: 12 minutes **Total Time:** 4 hours 37 minutes **Yield:** 36 cookies **Category:** Dessert, Cookies

Mix It Up

Lemon zest Swap almond extract for lemon. Bright and tangy for summer. **Chocolate dip** Melt chocolate to coat half each cookie. Kids love this. **Cinnamon sugar** Skip sprinkles. Roll logs in cinnamon-sugar mix instead. **Which twist would you try first? Vote in the comments!**

Serving Ideas

Pair with vanilla ice cream for a simple dessert. Or stack them high on a vintage plate. Drink match: Cold milk for kids. Spiced chai tea for adults. **Which would you choose tonight?**



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Keep Them Fresh: Storing and Freezing Tips

These cookies stay fresh in an airtight container for up to two weeks. Want them longer? Freeze the baked cookies for a year. *Fun fact*: My grandkids sneak frozen ones straight from the freezer—they're that good. For softer cookies, add a slice of bread to the container. It keeps them tender. Batch-cooking tip: Double the dough logs and freeze one for last-minute treats. Who doesn't love instant cookies?

Cookie SOS: Fixes for Common Issues

Dough too sticky? Chill it longer or add a tablespoon of flour. Cookies spread too much? Your butter might've been too soft. Next time, chill the sliced dough before baking. Sprinkles won't stick? Lightly dampen the dough log with water before rolling. Why this matters: Small tweaks make big differences. Ever had cookies turn out rock-hard? Share your rescue stories below!

See also [Homemade Chai Spice Ice Cream Recipe](#)

Your Questions, Answered

Q: Can I make these gluten-free? A: Yes! Swap the flour for a 1:1 gluten-free blend. Add 1/4 teaspoon xanthan gum if it's not included. **Q: How far ahead can I prep the dough?** A: The logs keep in the fridge for 3 days or freeze for 3 months. **Q: Any butter swaps?** A: Margarine works but tastes less rich. For dairy-free, try vegan butter. **Q: Can I halve the recipe?** A: Absolutely. Use a medium egg or whisk a large one and measure half. **Q: Why almond extract?** A: It adds depth. Skip

it if you dislike the flavor—vanilla alone works.

Bake, Share, and Enjoy

These cookies are my go-to for gifting and gatherings. They're simple but always impress. Why this matters: Food connects us. **Tag @SavoryDiscovery on Pinterest with your cookie photos!** Did you try a twist? Tell me in the comments.

Happy cooking! —Elowen Thorn.

You need to try !



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Author: Elowen Thorn



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Difficulty: **Beginner**



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Prep time: **25 minutes**



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Cook time: **12 minutes**



Rest time:**4 hours**



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Total time:**4 hours 37 minutes**



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Servings: **36 servings**



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Calories: **100 kcal**

Best Season: **Summer**

Description

Simple and delicious slice-and-bake butter cookies with a hint of almond

and vanilla, perfect for any occasion.

Ingredients

- ☐ 1 cup unsalted butter (room temperature)
- ☐ 1 1/2 cups granulated sugar
- ☐ 1 large egg
- ☐ 2 teaspoons vanilla extract or flavoring
- ☐ 1 teaspoon almond extract or flavoring
- ☐ 1/2 teaspoon salt
- ☐ 2 1/4 cups all-purpose flour
- ☐ sprinkles

Instructions

1. Use a mixer to cream the butter and sugar together until smooth. Add the egg, vanilla, and almond and mix well. Add the salt and flour and beat until fully combined. Scrape the sides of the bowl and mix again.
2. Roughly divide the dough in half. Place each half on a large double layer of plastic wrap. Use the plastic wrap to form the dough into a log shape that's about 2 1/2 inches wide. The dough is soft and this can be a little challenging, but don't stress too much over it. We'll fix it later.
3. Wrap tightly in the plastic wrap and place in the refrigerator. Allow the dough to chill for at least 4 hours.
4. When ready to bake, preheat the oven to 350°F and line a cookie sheet with parchment paper or a silicone baking mat.
5. Take one of the cookie dough logs out of the fridge and roll it on the counter (still in the plastic wrap) to better define the round shape.
6. If desired, coat the outside of the log with sprinkles or nonpareils.

Pour the sprinkles into a shallow tray or plate. Remove the plastic wrap and roll the dough in the sprinkles to get the outside coated.

7. Slice the dough into 1/4-inch slices and place on the prepared baking sheet. You can also gently adjust the shape with your fingers at this point, too, if they aren't round to your liking.
8. Bake for 10 to 12 minutes or until the edges of the cookies are just barely starting to turn a light golden brown. (The longer you bake them, the crispier they get. I like them right at 10 minutes.)
9. Remove from the oven and allow the cookies to cool on the baking sheet for about 5 minutes before transferring them to a wire rack to cool completely. Store baked cookies in an airtight container at room temperature for up to two weeks or tightly wrapped in the freezer for up to 12 months.

Notes

For best results, ensure butter is at room temperature before mixing. Adjust baking time based on desired crispiness.

Keywords: Butter Cookies, Slice and Bake, Cookies, Dessert

See also [Easy Homemade Strawberry Sauce Recipe](#)