



Soft Chewy Valentine Heart Sugar Cookies

The First Bite That Stole My Heart

The scent of warm butter and sugar wrapped around me like a hug. My grandma pulled a tray of heart-shaped cookies from the oven. Their edges were pale gold, centers soft as clouds. One bite sent vanilla and almond dancing on my tongue. **Ever wondered how you could turn these cookies into something unforgettable?** That moment taught me sweets aren't just treats—they're love made edible. Share your first cookie memory below!

My Cookie Disaster Turned Happy

Accident

My first batch spread into blobs, not hearts. I'd skipped chilling the dough, too eager to bake. The salvaged scraps became "rustic" cookies, still delicious. **Mistakes remind us cooking is about joy, not perfection.** Now I laugh while wrapping dough, knowing patience makes magic. What kitchen flop taught you a lesson?

Why These Cookies Sing

- Almond extract adds a whisper of fancy, like a secret ingredient. - The frosting stays fluffy yet melts just right against the chewy center. **Which flavor combo surprises you most—vanilla and almond or the salty-sweet frosting?** Try both and decide!

A Sweet Slice of History

Sugar cookies date back to 1700s Germany, shaped by bakers' creativity. Hearts became popular for Victorian tea parties. *Did you know the first heart-shaped cookie cutter was handmade from tin?* Today, we keep the tradition alive—one buttery bite at a time.



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Ingredients:

Ingredient	Amount	Notes
Butter (for cookies)	1 ½ cups (345 g)	3 sticks at room temperature
Granulated sugar	2 cups (390 g)	
Eggs	4 large	
Vanilla extract (for cookies)	1 teaspoon	
Almond extract (for cookies)	½ teaspoon	
All-purpose flour	5 cups (650 g)	spooned and leveled
Baking powder	2 teaspoons	
Fine sea salt	½ teaspoon	
Salted butter (for frosting)	½ cup	
Powdered sugar (for frosting)	4 cups	
Milk (for frosting)	4 Tablespoons	more as needed
Vanilla extract (for frosting)	1 teaspoon	
Almond extract (for frosting)	¾ teaspoon	
Food coloring	As needed	optional

How to Make Soft Chewy Valentine Heart Sugar Cookies

Step 1

See also How to Make Sugared Cranberries
Cream butter and sugar until fluffy. Add eggs, vanilla, and almond extract. Mix until smooth. Don't rush—this step adds air for soft cookies.
Step 2 Whisk flour, baking powder, and salt in another bowl. Slowly add to wet ingredients. Mix just until combined. Overmixing makes tough

cookies. **Step 3** Split dough in half and wrap tightly. Chill for 1-2 hours. (*Hard-learned tip: Cold dough holds its shape better!*) Skip this, and cookies spread. **Step 4** Roll dough $\frac{1}{2}$ inch thick on a floured surface. Cut heart shapes and space them on parchment. Bake at 375°F for 6-8 minutes. **Step 5** Let cookies cool on the pan for 5 minutes. Transfer to a rack to cool fully. Frost only when completely cool to avoid melting. **What's the secret to keeping cookies soft? Share below!** **Cook Time:** 8 minutes **Total Time:** 1 hour 28 minutes **Yield:** 24 cookies **Category:** Dessert, Holiday

Fun Twists on Classic Valentine Cookies

Chocolate-dipped Melt dark chocolate and dip half of each cookie. Sprinkle with crushed pistachios for crunch. **Fruity** Swap almond extract for raspberry. Top frosting with freeze-dried strawberry bits. **Gluten-free** Use 1:1 gluten-free flour. Add 1 tsp xanthan gum for chewiness. **Which twist would you try first? Vote in the comments!**

Serving Suggestions for Sweethearts

Pair cookies with fresh berries or vanilla ice cream. For drinks, try pink lemonade or sparkling rosé. Stack cookies on a tiered stand for a cute display. Tie with ribbon for gifting. **Which would you choose tonight?**



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Keep Them Fresh and Tasty

Store cooled cookies in a sealed container for up to 5 days. Layer them with parchment to prevent sticking. For longer storage, freeze unfrosted cookies for 2 months. Thaw at room temp before frosting. *Fun fact*: Chilling the dough keeps the cookies soft. Batch-cooking tip: Double the recipe and freeze half the dough for future treats. Why this matters: Fresh cookies make any day sweeter.

See also [Skillet Pineapple Upside Down Cake](#)

Fix Common Cookie Troubles

Dough too sticky? Add a sprinkle of flour while rolling. Cookies spread too much? Chill the dough longer. Frosting too thick? Add milk, one teaspoon at a time. Why this matters: Small tweaks save time and stress. Share your best cookie hack below!

Your Questions, Answered

Can I make these gluten-free? Swap all-purpose flour for a 1:1 gluten-free blend. Add 1/4 teaspoon xanthan gum for chew. **Can I prep the dough ahead?** Yes! Chill it for up to 3 days or freeze for a month.

What's a good butter swap? Coconut oil works, but the texture will be crispier. **Can I halve the recipe?** Absolutely. Use 2 eggs and adjust other ingredients by half. **How do I prevent browning?** Bake on the middle rack and set a timer for 6 minutes.

Spread the Love

These cookies are my go-to for Valentine's Day. They remind me of baking with my grandkids. Tag **Savory Discovery on Pinterest** with your creations. Did you try a twist? Tell me in the comments! Happy cooking! —Elowen Thorn.

You need to try !



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Soft Chewy Valentine Heart Sugar Cookies



Soft Chewy Valentine Heart Sugar Cookies | 10

Soft Chewy Valentine Heart Sugar Cookies





Soft Chewy Valentine Heart Sugar Cookies | 12

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Soft Chewy Valentine Heart Sugar Cookies

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Soft Chewy Valentine Heart Sugar Cookies | 14

Cooking Method:[Baking](#)



Soft Chewy Valentine Heart Sugar Cookies | 15

Cuisine:[American](#)



Soft Chewy Valentine Heart Sugar Cookies | 16

Courses: [Dessert](#)

Difficulty: **Beginner**



Soft Chewy Valentine Heart Sugar Cookies | 18

Prep time: **20 minutes**

Cook time: **8 minutes**



Soft Chewy Valentine Heart Sugar Cookies | 20

Rest time:

Total time: **28 minutes**



Soft Chewy Valentine Heart Sugar Cookies | 22

Servings: **Not specified servings**



Soft Chewy Valentine Heart Sugar Cookies | 23

Calories: **kcal**

Best Season: Summer

Description

Enjoy these soft and chewy Valentine heart sugar cookies, perfect for

sharing with loved ones.

Ingredients

- 1 1/2 cups (345 g) butter, 3 sticks at room temperature
- 2 cups (390 g) granulated sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 5 cups (650 g) all-purpose flour, spooned and leveled
- 2 teaspoons baking powder
- 1/2 teaspoon fine sea salt
- 1/2 cup salted butter
- 4 cups powdered sugar
- 4 Tablespoons milk, more as needed
- 1 teaspoon vanilla
- 3/4 teaspoon almond extract
- food coloring, optional

Instructions

1. In a large bowl, mix together 1 1/2 cups butter and 2 cups sugar. Beat until creamy. Add in 4 eggs, 1 teaspoon vanilla and 1/2 teaspoon almond extract and mix together until combined.
2. In a separate bowl, mix 5 cups flour, 2 teaspoons baking powder and 1/2 teaspoon salt. Slowly add dry ingredients to the wet ingredients. Mix just until combined.
3. Split dough in two and place in saran wrap. Refrigerate for 1-2 hours. Do not skip this step.
4. Once dough has chilled, preheat oven to 375°F. Roll out the dough about 1/2 inch thick on a baker's mat or a clean counter top.

5. Cut with cookie cutters and then place onto baking sheet lined with parchment paper about 1-2 inches apart. Bake for 6-8 minutes, or until the center is barely set. Do not let the edges or bottoms brown, or they won't be soft. Watch carefully the last minute of baking. Allow to cool on the pan for a few minutes and then remove to a cooling rack.
6. Allow to cool and then frost as desired.
7. In a large bowl, beat 1/2 cup butter for 1 minute, until light and fluffy.
8. Add 2 cups of the powdered sugar, 1 teaspoon vanilla and 3/4 teaspoon almond extract. Mix until well blended. Add 2 more cups of the powdered sugar, optional food coloring, and 3-4 Tablespoons milk. Mix again. If you are piping the frosting onto the cookies, 3-4 Tablespoons is perfect. If you are spreading the frosting, add another Tablespoon of milk until it's a thinner consistency.
9. Spread on cookies to decorate.

Notes

For best results, chill the dough as directed to prevent spreading during baking.

Keywords: Cookies, Valentine, Sugar, Dessert

See also Classic Chewy Chocolate Chip Pecan Cookies