

# Italian Butter Cookies

A buttery simple Italian Cookie. These Italian Butter Cookies are perfect anytime. Serve them as a holiday cookie or with tea or coffee in the afternoon.



5 from 29 votes

Prep Time	Cook Time	Chilling Time	Total Time
10 mins	10 mins	1 hr	1 hr 20 mins

Course: cookies Cuisine: Italian Servings: 35 cookies

Calories: 92kcal Author: [Rosemary Molloy](#)

## Ingredients

- 2 cups all purpose flour\*
- 1 1/2 teaspoons baking powder
- 1 pinch salt
- 1 cup butter (softened)\*\*
- 3/4 cup granulated sugar
- 1 large egg (room temperature)
- 1 teaspoon vanilla

**Jean Robinson served these cookies at LFGC 50th Anniversary celebration March 2024**

**\*If the dough is too soft then add a tablespoon or two of flour to firm it up. It should be soft and firm but not loose.**

**\*\*Be sure to use a good quality butter, apparently this year 2022, store brand butter quality is not what it used to be. Less fat could mean a dry not so tasty cookie.**

## Instructions

1. In a medium bowl sift the flour, baking powder and salt. Set aside.
2. In a large bowl on medium speed beat the butter and sugar until creamy approximately 3 minutes, then add the egg and vanilla and combine. Add the sifted flour mixture a little at a time until combined.
3. Place the dough on a lightly floured flat surface and gently form into a ball (do not over knead). Wrap the dough in plastic and refrigerate for one hour.
4. Pre-heat oven to 350F (180C). Line two cookie sheets with parchment paper.
5. Place the dough on a lightly floured flat surface and roll (you can use half the dough at a time) to a little thicker than 1/8 inch thick. Place on cookie sheets and bake for 10-12 minutes, or until edges or lightly golden. Let cool 5-8 minutes then move to cookie rack to cool completely, before serving. Dust with powdered sugar if desired. Enjoy!

## Notes

The dough can also be formed into a log, wrapped in plastic and refrigerated. Then just slice and bake.

## Nutrition

Calories: 92kcal | Carbohydrates: 9.85g | Protein: 1g | Fat: 5.49g | Saturated Fat: 3.39g |  
Cholesterol: 19.97mg | Sodium: 50.07mg | Potassium: 28.75mg | Fiber: 0.19g | Sugar: 4.32g |  
Vitamin A: 170.83IU | Calcium: 10.96mg | Iron: 0.37mg

*Italian Butter Cookies <https://anitalianinmykitchen.com/italian-butter-cookies/>*