

Easter egg cookies



Prep: 20 mins

Cook: 15 mins - 55 mins



Easy



Makes 20

Ingredients

175g butter, softened

200g light brown soft sugar

100g golden caster sugar

1 tbsp vanilla extract

1 large egg

250g plain flour

½ tsp bicarbonate of soda

50g white chocolate, chopped into chunks

100g bar dark chocolate, chopped into chunks

100g mini chocolate eggs, lightly crushed with a rolling pin, leaving some larger pieces to decorate

Method

Step 1 Heat oven to 190C/170C fan/gas 5 and line a baking sheet with baking parchment. Tip the butter, soft sugars and egg into a large bowl. Beat with a hand-held electric whisk until smooth. Tip in the flour, bicarbonate of soda and vanilla, then use a spatula to mix together the chocolate chunks and about half the crushed chocolate eggs (pieces) and mix again until everything is combined.

Step 2 Scoop golf-ball-sized mounds of dough onto the baking sheets, making sure you leave plenty of space between them (You should fit 4-6 cookies on each sheet). Bake in batches to make the total 20 cookies. *Can be frozen for up to 3 months. Defrost thoroughly in the fridge for 15-18 mins, swapping the sheets around halfway through. For soft and chewy cookies, the cookies should be golden at the edges but still pale and soft in the middle. For a crisp texture, you will need to bake them for 10-12 mins.*

Step 3 Remove from the oven and leave to cool for 5 mins, then transferring to a wire rack, then bake the remaining cookies until all the cookies are baked. *Will keep for up to a week.*

