



Cadbury Mini Eggs Cookies

★★★★★

Delicious Chocolate Chip Cookies filled with crushed Cadbury Mini Eggs are sure to be your new favorite way to eat this delicious Easter treat!

Course

Dessert

Cuisine

American

Prep Time

10 minutes

Cook Time

12 minutes

Total Time

22 minutes

Servings

24 cookies

Calories

156kcal

Author

Angela Allison

Cost

6-8

Equipment

- 2 mixing bowls
- baking sheet

Ingredients

- 1 ½ cups all purpose flour (219 grams)
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ cup unsalted butter, softened
- ½ cup brown sugar, packed
- ⅓ cup granulated sugar
- 1 egg
- 1 teaspoon vanilla
- 1 cup Cadbury Mini Eggs, lightly crushed (about a 9 ounce package)
- ½ cup chocolate chips

Instructions

1. Preheat oven to 350 degrees. Line a baking sheet with parchment paper or baking mat; set aside.
2. In a bowl, whisk together the flour, baking powder, baking soda, and salt; set aside.
3. In a separate bowl, use a handheld mixer to mix together the butter and sugars until light and fluffy; about 2 minutes. Mix in the egg and vanilla until well combined. Add in the flour mixture and mix until just combined. Fold in the crushed Cadbury Mini Eggs and chocolate chips with a rubber spatula.

4. Using either a cookie scoop or spoon, scoop the batter onto the cookie sheets (you should get about 24 cookies total) leaving about 2 inches between the cookies. Bake for about 12 minutes, or until the cookies just begin to turn golden in color; be careful not to over bake. Remove from oven and let sit on cookie sheet for 5 minutes then transfer to cooling rack to cool completely.

Notes

- To crush the Cadbury Mini Eggs, place them in a large zip top bag and use a rolling pin or pan to break them up. I like to keep the pieces fairly large so there are big chunks of the eggs in each cookie.
- Be careful not to over bake the cookies. You want to pull them out of the oven when they just start to turn color.
- Store these cookies in an airtight container in the refrigerator for up to a week.

Nutrition

Calories: 156kcal | Carbohydrates: 21g | Protein: 2g | Fat: 8g | Saturated Fat: 5g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 1g | Trans Fat: 1g | Cholesterol: 19mg | Sodium: 132mg | Potassium: 18mg | Fiber: 1g | Sugar: 14g | Vitamin A: 153IU | Vitamin C: 1mg | Calcium: 37mg | Iron: 1mg

Recipe courtesy of This Delicious House. Sign up for more recipes today at <https://thisdelicioushouse.com>