

CADBURY MINI EGG COOKIES

from Kristin Holt

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1 cup real dairy butter
1 cup brown sugar
1 cup white sugar
2 eggs
1 ½ tsp. vanilla
1 tsp. baking powder
1 tsp. baking soda
½ tsp. salt
2 ½ cups flour
6 Tbsp. unsweetened cocoa powder
10 oz. bag Cadbury Mini Eggs¹

1. Preheat oven to 350°. Break up Cadbury eggs into coarse pieces (bigger than chocolate chips). Set aside half of the broken candy.
2. Cream together butter and sugars. Add eggs, vanilla, baking powder, baking soda, and salt. Blend thoroughly. Stir in flour and cocoa. Mix well.
3. Stir in coarsely broken Cadbury Mini Eggs (or other mix-in or choice).
4. Form cookie dough balls. Dip top half of ball into remaining candy. This ensures the baked cookies look good!
5. Set cookie dough on baking sheet. I use a medium cookie scoop, filled flush to the rim. This scoop is a scant ¼ cup, 3 level measuring tablespoons.
6. Bake at 350° for 8 to 10 (or even 12) minutes (if your cookies are as large as mine). Cookies are soft and fudgy in the middle and a little crisp on the edges.

¹ If it's not Easter, or if you don't like Cadbury Mini Eggs, try substitutions such as these: white chocolate chips, mint-flavored chips, peanut butter chips, or 1 bag crushed peppermint candies (on baking aisle) at Christmas. All are delicious in this homemade chocolate cookie.