



TREWITHEN DAIRY
GLYNN VALLEY · CORNWALL

EASTER EGG COOKIES

DESCRIPTION

These cookies are a great way to get children involved with baking at Easter and if you don't want all of them in your biscuit tin, leading to temptation, simply freeze them in balls and defrost them as and when you want to bake them. If mini eggs aren't your thing, they can be substituted with milk, white or dark chocolate chips.

MAKES: 18

INGREDIENTS

150g light brown sugar
50g caster sugar
170g Trewithen Dairy Unsalted Butter, softened
1 medium egg
1 tsp vanilla extract
250g plain flour, sifted
2 tsp cornflour, sifted
1 tsp bicarbonate of soda
½ tsp salt
100g dark chocolate chips
300g mini eggs

METHOD

1. In the bowl of a stand mixer fitted with the beater attachment, cream the light brown sugar, caster sugar and butter together for 3-5 minutes until light and creamy.
2. Add the egg and vanilla extract and beat until combined.
3. Add the flour, cornflour, bicarbonate of soda and salt, then fold into the mixture with a large spoon or spatula.
4. Finally fold in the chocolate chips, then cover the dough in the bowl and chill for at least 1 hour, or up to 24 hours.
5. Heat the oven to 180°C/Fan 160°C/Gas 4. Line two baking sheets with non-stick baking paper.
6. Divide the dough into 18 equal sized pieces and roll each into a ball.
7. Place the balls of dough on the lined baking sheets, spaced at least 4 - 5cm apart and away from the edges of the baking sheet. Gently press each ball down to flatten the bottom slightly.
8. Bake for 8 minutes. Meanwhile, roughly chop about a quarter of the mini eggs.
9. Remove the cookies from the oven and press 3 or 4 mini eggs into each cookie, then sprinkle with some of the roughly chopped mini eggs.
10. Return to the oven and bake for a further 6-9 minutes until the cookies are golden brown. Remove from the oven and leave to cool and firm up on the baking sheet for 5 minutes. The centres should still be soft and chewy. Serve warm or leave to cool completely.