

Sarah's Deluxe Cadbury Mini Egg Cookies
(adapted from a recipe by Karli Bitner at cookingwithkarli.com)

Makes: 22 to 24 (3.5 to 4-inch) cookies

Ingredients:

2 cups + 2 tablespoons all-purpose flour
1 teaspoon baking powder
 $\frac{3}{4}$ teaspoon kosher or sea salt
1 cup (2 sticks) salted butter, room temperature
1 cup light brown sugar, packed
 $\frac{1}{2}$ cup granulated sugar
1 egg, room temperature
1 tablespoon maple syrup
2 teaspoons pure vanilla extract
 $\frac{1}{2}$ cup Old-fashioned rolled oats
1 $\frac{1}{2}$ cups Cadbury mini eggs, crushed, divided
 $\frac{1}{2}$ cup white chocolate chips
 $\frac{1}{2}$ cup mini chocolate chips



Directions:

Preheat oven to 350 degrees and line 2 baking sheets with parchment paper.

In a medium add the flour, baking powder and salt. Whisk until combined and set aside.

In a large bowl, use a stand mixer with the paddle attachment or a handheld mixer to beat the butter on medium speed for 1 minute until smooth and creamy. Add the white and brown sugars and cream together on medium speed for 2 minutes until pale and fluffy. Scrape the sides and bottom of the bowl.

Add the egg, maple syrup and vanilla and beat on medium speed until fully incorporated, about 30 seconds.

Add the flour mixture and mix on low for about 10 seconds, just until the dough begins to form. Add 1 cup of the crushed Cadbury eggs and all chocolate chips (save the remaining crushed eggs to decorate the tops of the cookies). Mix on low until the dough begins to pull away from the sides of the bowl, for about 20 to 30 seconds.

Use a $\frac{1}{4}$ cup measuring cup to portion out the dough for each cookie. Gently form each portion into mounded balls, being careful not to pack the ball tightly. Place 6 cookie balls onto the prepared baking sheet, spacing them evenly apart to allow room to spread while baking. Press 4 to 5 pieces of the remaining crushed Cadbury eggs into the top of each cookie. Repeat the process until all the dough is used, working one sheet at a time to prevent the dough from drying out.

Bake one sheet at a time until the cookies have spread, and the edges are light golden brown, but the center of the cookies are still soft, about 12 to 14 minutes. Remove the sheet from the oven and use the back of a spoon or an offset spatula to push the edges of each cookie toward the center, shaping them into thick circles.

Let the cookies cool on the baking sheet for 20 minutes then serve immediately or transfer the cookies to a wire rack to cool completely before storing.

Store the cookies in an airtight container at room temperature for up to 1 week or freeze for up to 3 months. The cookies can also be frozen raw after forming them into balls. They can be baked straight from the freezer, just add another minute or two to the baking time.

**For more great recipes and event updates,
join my mailing list at sarahnasello.com and follow me on social media:**

Website: sarahnasello.com

Instagram: [@sarahnasello](https://www.instagram.com/sarahnasello)

Facebook: [facebook.com/sarahgnasello](https://www.facebook.com/sarahgnasello)