

MINI EGG COOKIES



GET CREATIVE



1 HOUR



PREPARATION
NEEDED

▶▶ GETTING INTO THE ACTIVITY

Bake some tasty Easter themed mini egg cookies to share with the family.

- 1) In a bowl beat together the butter, sugar and vanilla. Do this until the mixture is pale and fluffy. Add the egg and beat again.
- 2) Tip in the flour and bicarb and mix together. Finally add in the chocolate chips and half of your mini eggs. Crush these up first into small chunks.
- 3) Scoop small ball sized mounds of cookie dough onto a lined baking tray, leaving plenty of space between each cookie. You may need to use multiple cooking trays or cook them in batches. Push the remaining mini eggs on top of the cookie dough.
- 4) Bake for 15-18 minutes at 190c / 170c Fan / Gas 5. Cookies should be golden around the edges and pale & soft in the middle. Leave to cool before placing on a wire rack to cool.

Ask a grown-up to take a photo of you baking and share it with your BB group or post on social media using #BBatHOME.



WHAT YOU'LL NEED

- 175g Butter
- 200g Brown Sugar
- 100g Caster Sugar
- 1 tbsp Vanilla Extract
- 1 Large Egg
- 250g Plain Flour
- ½ tsp Bicarbonate of Soda
- 50g Chocolate Chips
- 100g Mini Eggs



NOTES FOR PARENTS & CARERS

Please supervise and assist this activity - particularly when using the oven. An adult should initiate any contact with the BB group and/or share on social media.