

Cadbury Mini Egg Chocolate Chip Cookies

Ingredients:

½ cup unsalted butter, melted

⅔ cup granulated sugar

¼ cup brown sugar

1 large egg room temperature

1 tsp vanilla extract

1 ¼ cup all-purpose flour

½ tsp baking soda

1 tsp cornstarch

½ tsp salt

⅓ cup semi-sweet chocolate chips

⅓ cup Cadbury mini eggs, crushed

Instructions:

Preheat oven to 350°F and line a baking sheet with parchment paper.

In a bowl, whisk together flour, baking soda, cornstarch, and salt. Set aside.

In another bowl, mix melted butter, granulated sugar, and brown sugar until smooth. Add egg and vanilla extract and stir until combined.

Add dry ingredients to wet ingredients and mix until just combined. Fold in chocolate chips and crushed mini eggs.

Scoop dough (about 3 tablespoons each) onto prepared baking sheet, spacing them apart.

Bake for 11 minutes until edges are golden and centers look slightly underdone.

Cool on baking sheet for 5–10 minutes, then transfer to a wire rack to cool completely.