



INGREDIENTS

WET INGREDIENTS

½ cup of unsalted butter

½ cup of granulated sugar

½ cup of brown sugar

1 large egg

1 TSP of vanilla bean extract

DRY INGREDIENTS

1 ½ cups of AP flour

½ TSP of kosher salt

1/2 TSP of baking soda

1 TSP of baking powder

1/2 cup of white chocolate chips

½ cup of mini eggs



MICRO MINI CHOCOLATE EGG COOKIES

By Caterina Romano's kitchen

DIRECTIONS

1. For best results, your ingredients need to be at room temperature.
2. In a bowl of a stand mixer equipped with a paddle, add the butter and the two sugars.
3. Keep your mixer on stir and mix until all the ingredients are well combined.
4. Stop the mixer and do a scrape down.
5. Add the egg and vanilla. Mix until well combined.
6. Combine the flour, salt, baking soda and baking powder. Mix well. Add the chocolate chips and mix into the flour mixture.
7. Add the dry to the wet ingredients one tablespoon at a time and mix until the dough comes together.
8. Do another scrape down.
9. Remove the bowl from the mixer. Gradually fold in the mini eggs and incorporate them into the dough.
10. Place the dough in a glass container. Cover and refrigerate for 1 hour.
11. Preheat oven to 350 DF.
12. Use a 2 TBSP scooper. Scoop the dough and place them on a baking tray lined with parchment paper. Press the cookies down gently using your and or the bottom of a measuring cup.
13. Decorate the cookies with 4-5 mini eggs by pressing them into the cookie.
14. Bake for 8-10 minutes.
15. Cool in the pan for 10 minutes. Transfer the cookies to a cooling rack for an additional 30 minutes.

ENJOY THE MICRO MINI CHOCOLATE EGG COOKIES