

Easter Egg Cookies RECIPE

# **Easter Egg Cookies**



<?xml version="1.0"?>

TIME

7 minutes

**INGREDIENTS** 

9 items

MAKES

15 servings

We've partnered with our friends at M&M'S® to create an easy cookie air fryer recipe,

finished with a Maltesers Mini Bunny nestled into it. SHARE

- Pinterest (opens in new window)
- Facebook (opens in new window)
- Twitter (opens in new window)
- Download (opens in same window)
- Print (opens in same window)

#### **INGREDIENTS**

- 110g unsalted butter, softened
- 100g light brown soft sugar
- 60g caster sugar
- 1 medium egg
- 180g plain flour
- ½ tsp bicarbonate of soda
- 1 tsp vanilla extract
- 2 x 80g bags M&M'S Chocolate Eggs, some roughly chopped
- 3 x 58g bags Maltesers Mini Bunnies

#### PRODUCTS USED



MALTESERS Chocolate Mini Bunnies Bag 58g

#### **SEE DETAILS**

Where To Buy

## **Instructions**

1. 1

Using an electric beater or a free-standing mixer, beat the butter and both sugars until light and creamy, about 3-4 minutes. With the mixer still running, slowly add the egg, mixing until combined. Sift in the flour, then the bicarbonate of soda, vanilla extract and a pinch of salt. Add the M&M'S Chocolate Eggs, then fold together using a large metal spoon. Chill in the fridge for 30 minutes.

2. 2

Heat the air fryer for 5 minutes at 160C, using the baking setting, if you have it, then prepare 15 heaped balls of the cookie dough (each weighing about 42g each). When the air fryer has heated up, remove the drawer and add 4 cookie dough balls on a sheet of parchment or silicone liner. Bake for 7-9 minutes. If you don't have an air fryer, heat your oven to 180C/160C fan/gas 4 and bake for 10-12 minutes, or until the cookies start to colour at the edges.

3. 3

Allow to cool in the draw for 5 minutes, or until firm enough to safely remove with a palette knife. Then set onto a wire rack and add a Maltesers Mini Bunny to the middle of each cookie – they should melt slightly and stick to the cookies, but still maintain their shape. Repeat with all the remaining cookie dough balls.

4. Tip

If you decide to batch cook the cookies or want to save some dough in the freezer for later, once frozen, add an extra 6 minutes to the cooking time, or until golden around the edges.

## **More Recipes Like This**



### **Carrot Cake Traybake with Maltesers Easter Bunnies**

Cooking time

45 min

Ingredients

11 items

**SEE DETAILS** 

#### **Chocolate Banana Loaf**

Cooking time

60 minutes

Ingredients

12 items

**SEE DETAILS** 

×

### **Maltesers Blondies**

Cooking time

45 min

Ingredients

9 items

SEE DETAILS **▼** 



#### **Maltesers Bunnies Brownie Bites**

Cooking time

35 min

Ingredients

## SEE DETAILS

**Source URL:** https://www.maltesers.co.uk/recipes/easter-egg-cookies