



## Easter cookies

### Ingredients

125g Unsalted butter  
110g Soft light brown sugar  
110g Golden caster sugar  
1 Large egg  
1tsp Vanilla bean paste  
1/2 tsp table salt  
225g Self Raising flour  
100g Mini chocolate eggs

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### Method

- Preheat oven to 200 degrees centigrade (180 fan) Gas mark 6
- Line 2 baking trays with baking parchment
- In a stand mixer cream butter and sugars until pale and fluffy.
- Add egg and vanilla bean paste and mix until combined.
- Add flour and salt until a soft dough forms then add the chocolate eggs.
- Roll into balls approximately 40g each and place on baking tray leave room to double in size.
- Bake for 9 minutes
- Leave to cool and set