Cadbury Egg Easter Cookies



Our roaster oven is so much more than just for cooking turkeys. You can also bake delicious cookies in it! These Cadbury Egg Easter Cookies are a soft and sweet cookie filled with that amazing melty Cadbury chocolate and some crunchy candy shell pieces. If this isn't heaven, I don't know what is. Go to your nearest store to find yourself some Cadbury Eggs and make these cookies. You won't regret it!

Your Key Ingredient:

NESCO Roaster Oven

Grocery Ingredients:

- 1 tsp baking soda
- 2 1/4 cup flour

- 1 cup salted butter, softened
- 3/4 cups sugar
- 3/4 cups brown sugar
- 1 1/2 tsp vanilla extract
- 2 eggs
- 300g Cadbury mini-eggs (keep half of the quantity whole and chop up the rest)

Instructions:

1. Combine the flour and baking soda. Set aside.
2. In a large bowl, beat together the butter, sugar, brown sugar and vanilla extract. Mixture will be smooth and creamy.
3. Add 2 eggs and continue to beat until the dough is fully mixed.
4. Add the flour and the baking soda. Continue to beat until the dough is mixed.
5. Add the crushed Cadbury mini-eggs to the dough and mix gently.
6. Using an ice cream scoop or your hands, make balls with the dough, then place them onto the baking sheet covered with parchment paper. Place the whole Cadbury mini-eggs on top of dough to decorate the cookies.
7. Bake in Roaster Oven at 350 degrees for 10-12 minutes or until cookies are lightly, browned.