



**USE
IT UP™**



OZHARVEST

EASTER EGG COOKIES



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Prep time



Cook time



Serves

NEED

Uneaten Easter
chocolate

175g butter

200g sugar

100g caster sugar

1 tbsp vanilla
extract

1 egg

250g plain flour

½ tsp bicarbonate
of soda

A quick and easy recipe to turn uneaten Easter chocolate into cookies.

HOW

1. Heat oven to 170C and line baking sheets with baking paper.
2. Place the butter, sugars and vanilla into the bowl of a stand mixer and beat until fluffy. Add the egg into the mixer bowl and beat until mixed.
3. By hand, fold in the flour, bicarb and a pinch of salt.
4. Chop the leftover chocolate into chunks then mix into the batter until everything is combined.
5. Scoop golf-ball-sized mounds of cookie dough onto the baking tray, with plenty of space between each one.
6. Chill in the fridge for 15 minutes, then remove from fridge and bake for 10-12 minutes, or until golden. Keep in an airtight container.

Chef Tip: Freeze the cookie batter to enjoy a later time. Simply defrost in the fridge before baking.

A Recipe by



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