

# EASTER EGG COOKIES



## What you will need

250g butter

120g brown sugar

125ml condensed milk

1 tsp vanilla bean paste

300g self-raising flour

150g plain flour

100g of chopped chocolate

3x125g pkts Cadbury mini eggs

150g dark chocolate melted



**HAPPY EASTER!**

## Instructions

1. Pre heat oven to 180C. Line 3 large baking trays
2. Melt butter, add sugar and beat until light and creamy. Add condensed milk and beat until light and fluffy. Beat in vanilla.
3. Transfer mixture to a large bowl. Combine flours and chocolate.
4. Roll rounded tablespoonful of mixture into balls and place on prepared trays, flatten slightly and bake for 12 minutes.
5. While biscuits are still warm, gently press 3 mini eggs into each biscuit. Drizzle the cookies with melted chocolate and leave to cool.