

# Easter Cook-along Recipe: Mini Egg NYC Cookies

Thick, chunky and delicious New York style Mini Egg NYC cookies stuffed with chocolate chunks and mini eggs!

Please only take part in this if you are confident that you can safely cook/bake in your kitchen. Richmond fellowship and I can take no responsibility if you burn yourself or have any other accident whilst joining this session.

## Ingredients

**Please purchase and weigh out before the session starts.**

Cook Time: 12minutes minutes

Chilling Time: 1hour hour

Total Time: 1hour hour 32minutes minutes

Servings: 8 Cookies

GRAMS	OUNCES
1. 125 g unsalted butter	1. 4.41 oz unsalted butter
2. 100 g light brown soft sugar	2. 3.53 oz light brown soft sugar
3. 75 g white granulated sugar	3. 2.65 oz white granulated sugar
4. 1 large/medium egg	4. 1 Large/Medium egg
5. 1 tsp vanilla (optional!)	5. 1 tsp vanilla (optional!)
6. 300 g plain flour	6. 10.58 oz plain flour
7. 1 + 1/2 tsp baking powder	7. 1 + 1/2 tsp baking powder
8. 1/2 tsp bicarbonate of soda	8. 1/2 tsp bicarbonate of soda
9. 1/2 tsp sea salt	9. 1/2 tsp sea salt
10. 100 g Dairy Milk (chopped finely) (or chocolate chips)	10.3.53 oz Dairy Milk (chopped finely) (or chocolate chips)
11. 200 g Mini Eggs (chopped)	11.5.64 oz Mini Eggs (chopped)
12. 50 g Mini Eggs (whole)	12.1.41 oz Mini Eggs (whole)

FOR FULL RECIPE:

<https://www.janespatisserie.com/2021/01/23/mini-egg-nyc-cookies/>

## Notes

- These are best eaten on the day of baking, but can be revived by microwaving for 15-30 seconds, or putting into a hot oven for 2-3 minutes!
- Once baked, these will last for 4-5+ days!
- You can freeze the raw cookie dough for up to three months. If you are baking straight from frozen after some time, add 1-2 minutes to the baking time!
- You can use any [chocolate](#) you fancy, not necessarily dairy milk or mini eggs!
- If you prefer your cookies flatter, you can squish them down slightly before baking
- If you want a lovely texture - you can add in 1 level tbsp of cornflour, *and take out 25g of the flour!*
- If you can't access one of the sugars, use all of the other one - i.e. all granulated, or all light brown sugar. Using other sugars can change the texture.
- If you want to make smaller cookies (60g) - they take about 9 minutes to bake!

## Freezing & prepping

Can you freeze them?! YES YOU CAN!!

If don't want an entire batch of cookies in one go because they're better when warm and fresh out of the oven, you can follow the recipe like normal, and chill and prep the dough.

At this point, you can take the ones you don't want to bake immediately and put them onto a tray and freeze. Once solid, you can put them into a container or bag and just leave them until you want them!

When baking from frozen, just add 1-2 minutes to the baking time and that's it! You can also freeze baked cookies and just let them thaw on the side if you prefer.

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