

Mini Egg Marshmallow Cookies

recipe: Kelsey Siemens - www.the-farmersdaughter.com

yields: about 18 cookies (dependent on size of cookie scoop)

INGREDIENTS

1 cup salted butter (227 g) - room temperature

1 cup (200 g) brown sugar, packed

1/2 cup (50 g) granulated sugar

1 large egg

2 teaspoons vanilla extract

1 teaspoon baking soda

1/4 tsp salt

3 cups (375 g) All Purpose flour (spooned & leveled)

3/4 cup chopped mini eggs

1/4 cup shredded coconut (optional)

toppings:

12 large marshmallows, cut in half

more mini eggs for topping

flaked salt (optional) - I use Maldon!

DIRECTIONS

Preheat oven to 350 degrees F. Line a baking sheet with a silicone baking mat or parchment paper, and set aside.

In a large bowl, cream together the softened butter and sugar for 3-5 minutes on medium-high speed, until it has lightened in colour and is quite fluffy. Add in the egg and mix on medium speed until fully incorporated. Add in the vanilla extract, baking soda, and salt, and mix on low until incorporated.

Next, mix in flour on low, until the dough just comes together. Use a spatula to scrape down the sides and bottom of the bowl. Stir in the chopped mini eggs and shredded coconut on low speed (or you can do this by hand).

Use a cookie scoop or a spoon to form fairly large balls of cookie dough, and place onto a cookie sheet (I made mine about 70grams).

Tip: My large cookie scoop is equal to 1/4 cup.

Gently form a shallow divot in the top of each dough ball, and place a marshmallow half (or several smaller marshmallows) inside. You can inset the marshmallow more deeply and cover with dough if you'd prefer, but I loved the toasty flavour that the uncovered ones received.

Place a few chopped mini eggs onto the edges of the dough balls to make them look nice and pretty.

Bake the cookies for 10-12 minutes at 350 degrees F, remove from the oven and immediately sprinkle with flakey salt so that it will stick to the cookies if desired.

tips:

- *I always recommend you doing a test cookie to make sure the dough is spreading how you want it, so you can make adjustments if needed. If you don't use a scale to measure the flour, you may over measure a little which will result in a cookie that doesn't spread enough! If this happens, simply add teaspoon or two of water and try again. If they spread too much, you can try chilling the cookie dough balls for 15 minutes before baking, or add 1/4 cup of flour and try again.*
- *For future cookies: Scoop cookie dough balls onto a cookie sheet and freeze before transferring into an airtight container for later use. When baking, add about 2 minutes to the bake time (no need to let it thaw).*