

Easter Chocolate Chip Cookies: Festive, Chewy & Easy Recipe

Easter Chocolate Chip Cookies: Your Sweetest Spring Celebration!



OVEN
375°F

TIME
2-3 min

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INGREDIENTS

2 ½ cups all-purpose flour
1 teaspoon baking soda
½ teaspoon salt
1 cup (2 sticks) unsalted butter, softened
¾ cup granulated sugar
¾ cup packed light brown sugar
2 large eggs
1 teaspoon vanilla extract
1 ½ cups semi-sweet chocolate chips

Optional: 1 cup Easter M&M's or pastel sprinkles

Swaps and Notes:

Butter: Unsalted butter, softened to room temperature, is crucial for creaming properly and achieving a tender cookie.

Sugars: The combination of granulated and light brown sugar gives these cookies their perfect chewy texture and balanced sweetness.

Chocolate Chips: Semi-sweet chocolate chips are classic, but you can use milk chocolate, dark chocolate, or even white chocolate chips.

Easter M&M's/Sprinkles (Optional): This is where the Easter magic happens! Use pastel-colored chocolate candies or festive sprinkles to add color and fun.

Vanilla Extract: Pure vanilla extract will give the best flavor.

Don't Overmix: As with most cookies, mix the dry into the wet just until combined to ensure a tender cookie.

Directions:

Preheat Oven & Prep Baking Sheets: Preheat your oven to 375°F (190°C). Line two large baking sheets with parchment paper.

Whisk Dry Ingredients: In a medium bowl, whisk together the all-purpose flour, baking soda, and salt. Set aside.

Cream Butter & Sugars: In a large mixing bowl (using a stand mixer or handheld mixer), cream together the softened unsalted butter, granulated sugar, and light brown sugar until light and fluffy, about 2-3 minutes.

Add Eggs & Vanilla: Beat in the eggs one at a time, mixing well after each addition. Then, stir in the vanilla extract until well combined.

Combine Wet and Dry: Gradually add the whisked dry ingredients to the wet mixture, mixing on low speed or by hand until just combined. Do not overmix; a few streaks of flour are okay.

Fold in Chocolate & Easter Candies: Gently fold in the semi-sweet chocolate chips and any optional Easter M&M's or pastel sprinkles until evenly distributed throughout the dough.

Scoop Dough: Drop rounded tablespoons of cookie dough onto the prepared baking sheets, spacing them about 2 inches apart.

Bake: Bake for 9-12 minutes, or until the edges are golden brown and the centers are still soft and slightly puffed. The exact time will depend on your oven and desired chewiness.

Cool: Let the cookies cool on the baking sheets for 5 minutes before transferring them to a wire rack to cool completely.

Tips for Success:

Room Temperature Butter: Crucial for a smooth, creamy base that creams well with sugar.

Don't Overmix: Overmixing the dough once flour is added can lead to tough cookies. Mix only until just combined.

Chill Dough (Optional): For thicker, chewier cookies, chill the dough for 30 minutes to an hour before baking. This helps prevent spreading.

Don't Overbake: For soft and chewy cookies, pull them from the oven when the edges are set but the centers still look slightly underbaked. They will continue to cook as they cool on the hot baking sheet.

Even Scoops: Use a cookie scoop for uniform cookies that bake evenly.

Serving Suggestions and Pairings:

Easter Baskets: A delightful homemade addition to

any Easter basket.

DIRECTIONS

1. Making these : Easter Chocolate Chip Cookies is a straightforward process, perfect for a joyful spring bake!
2. Preheat : Oven & Prep Baking Sheets: Preheat your oven to 375°F (190°C). Line two large baking sheets with parchment paper.
3. Whisk : Dry Ingredients: In a medium bowl, whisk together the all-purpose flour, baking soda, and salt. Set aside.
4. Cream : Butter & Sugars: In a large mixing bowl (using a stand mixer or handheld mixer), cream together the softened unsalted butter, granulated sugar, and light brown sugar until light and fluffy, about 2-3 minutes.
5. Add : Eggs & Vanilla: Beat in the eggs one at a time, mixing well after each addition. Then, stir in the vanilla extract until well combined.
6. Combine : Wet and Dry: Gradually add the whisked dry ingredients to the wet mixture, mixing on low speed or by hand until just combined. Do not overmix; a few streaks of flour are okay.
7. Fold in : Chocolate & Easter Candies: Gently fold in the semi-sweet chocolate chips and any optional Easter M&M's or pastel sprinkles until evenly distributed throughout the dough.
8. Scoop : Dough: Drop rounded tablespoons of cookie dough onto the prepared baking sheets, spacing them about 2 inches apart.
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11. **Tips for Success: Room Temperature Butter:** Crucial for a smooth, creamy base that creams well with sugar.
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14. **Don't : Overbake:** For soft and chewy cookies, pull them from the oven when the edges are set but the centers still look slightly underbaked. They will continue to cook as they cool on the hot baking sheet.
15. **Even : Scoops:** Use a cookie scoop for uniform cookies that bake evenly.
16. **Serving Suggestions and Pairings:** These Easter Chocolate Chip Cookies are a fantastic standalone treat, perfect for celebrating the spring season!
17. **Easter : Baskets:** A delightful homemade addition to any Easter basket.
18. **Dessert : Platter:** Perfect for an Easter brunch or dinner dessert spread.
19. **Spring : Parties:** A fun and festive treat for school parties or family gatherings.
20. **Sweet : Snack:** Enjoy with a glass of milk or a cup of coffee.
21. For another festive cookie recipe, check out : [The Easter Cookies Everyone Will Be Talking About \(and Asking the Recipe For!\)](#) for a truly unforgettable treat.
22. **Storage and Leftover Tips:** Store cooled Easter Chocolate Chip Cookies in an airtight container at room temperature for up to 5 days. For longer storage, you can freeze baked cookies for up to 2 months. Thaw at room temperature or warm briefly in the microwave for a fresh-baked feel. You can also freeze unbaked cookie dough balls and bake from frozen, adding a few minutes to the baking time.
23. **More Recipes You Will Love:** If you loved the classic comfort and sweetness of these cookies, here are a few more delightful dessert recipes that I think you'll absolutely love:
24. For an incredibly indulgent chocolate treat, check out my [These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#).
25. If you're a fan of bite-sized chocolate goodness, my [These Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime](#) are a must-try.

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easter-chocolate-chip-cookies-festive-chewy-easy-recipe/>