

Easter Chocolate Chip Cookies: A Colorful, Festive Treat for Spring

Easter Chocolate Chip Cookies



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 1 cup unsalted butter, softened
- 1 cup brown sugar, packed
- $\frac{1}{2}$ cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 ... cups all-purpose flour
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 2 cups chocolate chips
- 1 cup Easter-themed chocolate candies (like pastel M&Ms)

Step-by-Step Instructions:

1. Preheat the Oven:
2. Cream the Butter & Sugars:
Softened butter
Brown sugar
Granulated sugar
3. Add the Eggs & Vanilla:
4. Combine the Dry Ingredients:
Flour
Baking soda
Salt
5. Mix Dry & Wet Ingredients Together:
6. Add Chocolate Chips & Easter Candies:
7. Scoop the Dough:

8. Bake to Perfection:

9. Cool Before Serving:

10. Enjoy & Share!:

Pro Tips for the Best Easter Cookies:

Use Room-Temperature Ingredients - This helps create a smooth dough and even baking.

Don't Overmix the Dough - Overmixing can make the cookies dense instead of soft and chewy.

Chill the Dough for Thicker Cookies - If you want extra thick cookies, chill the dough for 30 minutes before baking.

Make Them Extra Festive - Swap the chocolate chips for white chocolate or pastel-colored candy melts for a brighter Easter look!

Want a Bakery-Style Finish? - Press a few extra M&Ms and chocolate chips onto the top of each cookie before baking for that professional touch.

What to Serve with Easter Chocolate Chip Cookies:

Easter Brunch - Serve them alongside fruit, pastries, and coffee for a sweet morning treat.

DIRECTIONS

1. Preheat the Oven: I start by preheating my oven to 350°F (175°C) and lining a baking sheet with parchment paper to prevent sticking.
2. Cream the Butter & Sugars: In a large mixing bowl, I beat together:
 3. Softened butter
 4. Brown sugar
 5. Granulated sugar
6. I mix until the texture is light and fluffy-this step helps create that soft, chewy texture we love in cookies.
7. Add the Eggs & Vanilla: Next, I beat in the eggs, one at a time, making sure they're fully incorporated. Then, I stir in vanilla extract for a warm, sweet aroma.
8. Combine the Dry Ingredients: In a separate bowl, I whisk together:
 9. Flour
 10. Baking soda
 11. Salt
12. This ensures that the leavening agents are evenly distributed for a perfectly baked cookie.
13. Mix Dry & Wet Ingredients Together: I gradually add the dry mixture into the wet ingredients, mixing until just combined. (Overmixing can make the cookies tough, so I stop as soon as the flour disappears!)
14. Add Chocolate Chips & Easter Candies: Now comes the fun part! I gently fold in the chocolate chips and pastel Easter candies, making sure they're evenly distributed throughout the dough.

15. Pro Tip: Save a handful of M&Ms to press onto the tops of the cookies before baking for a picture-perfect finish!
16. Scoop the Dough: Using a cookie scoop or spoon, I drop rounded tablespoons of dough onto the baking sheet, spacing them about 2 inches apart so they have room to spread.
17. Bake to Perfection: I place the cookies in the oven and bake for 10-12 minutes, or until the edges are lightly golden but the centers are still soft.
18. Cool Before Serving: Once baked, I let the cookies cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely.
19. (If you eat one warm, the melty chocolate and soft center are absolutely irresistible!)
20. Enjoy & Share!: Now it's time to enjoy these Easter chocolate chip cookies with a glass of cold milk or a warm cup of coffee.
21. Pro Tips for the Best Easter Cookies: Use Room-Temperature Ingredients - This helps create a smooth dough and even baking.
22. Don't Overmix the Dough - Overmixing can make the cookies dense instead of soft and chewy.
23. Chill the Dough for Thicker Cookies - If you want extra thick cookies, chill the dough for 30 minutes before baking.
24. Make Them Extra Festive - Swap the chocolate chips for white chocolate or pastel-colored candy melts for a brighter Easter look!
25. Want a Bakery-Style Finish? - Press a few extra M&Ms and chocolate chips onto the top of each cookie before baking for that professional touch.

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

Original recipe: <https://chefmaniac.com/easter-chocolate-chip-cookies-a-colorful-festive-treat-for-spring/>