

Vibrant Easter Chocolate Chip Cookies: The Ultimate Pastel Marbled Treat

Easter Chocolate Chip Cookies



OVEN
350°F

TIME
3 min

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INGREDIENTS

- 2 1/2 cups All-Purpose Flour: The foundation of our cookie structure.
- 1 teaspoon Baking Soda: For that essential lift and golden-brown reaction.
- 1/2 teaspoon Salt: To balance the sweetness of the sugars.
- 1 cup Unsalted Butter: Softened to room temperature (essential for proper creaming).
- 3/4 cup Granulated Sugar: For crisp edges.
- 3/4 cup Brown Sugar (Packed): For a chewy, moisture-rich center.
- 2 Large Eggs: To bind the dough.
- 2 teaspoons Vanilla Extract: Use high-quality extract for the best floral notes.
- Gel Food Coloring: You'll need pastel pink, purple, yellow, and blue. (Gel is superior to liquid as it won't change the dough's consistency).
- 2 cups Chocolate Chips: Semi-sweet is classic, but white chocolate chips also look stunning against the pastel dough.

DIRECTIONS

- Preheat and Prepare:** Start by preheating your oven to 350°F (175°C). While the oven warms up, line two large baking sheets with parchment paper or silicone baking mats. This prevents sticking and ensures the bottoms of the cookies don't over-brown.
- Mix Dry Ingredients:** In a medium-sized mixing bowl, whisk together the flour, baking soda, and salt. Whisking helps aerate the flour and ensures the leavening agent is evenly distributed. Set this aside.
- Cream Butter and Sugars:** In a large bowl (or a stand mixer fitted with the paddle attachment), beat the softened butter with the granulated and brown sugars. You want to beat this for about 2-3 minutes until the mixture is light and fluffy. Add the eggs one at a time, mixing well after each, then stir in the vanilla extract.
- Combine Wet and Dry Mixtures:** Slowly add the dry ingredients to the wet mixture. I recommend doing this in three stages. Stir until just combined. Over-mixing at this stage can lead to tough cookies, and we want these to stay tender!
- Color the Dough:** This is the fun part! Divide your dough into four equal portions in separate small bowls. Add a tiny drop of gel food coloring to each—one pink, one purple, one yellow, and one blue. Mix gently with a spoon or your hands until the color is uniform.
- Form the Marbled Cookies:** To get that professional marbled look, take a small piece (about the size of a marble) from each of the four colors. Press them together into one larger ball (about 1.5 to 2 tablespoons total) and roll it gently between your

palms. Don't over-roll, or the colors will blend into a muddy brown! Place them on the baking sheet and gently flatten them. Press a few extra chocolate chips into the tops for that "perfect" look.

7. **Bake to Perfection:** Bake for 10-12 minutes. You are looking for the edges to be just barely golden, while the centers still look slightly soft. Let them cool on the baking sheet for 5 minutes to "set" before moving them to a wire rack.

SWAPS & NOTES

Swaps and Notes The Butter: If you only have salted butter, omit the extra $\frac{1}{2}$ teaspoon of salt from the recipe.

The Chocolate: While semi-sweet chips provide a great contrast, you can use mini chocolate chips to ensure there is

chocolate in every single tiny crevice of the marbled dough.

The Coloring: Always use gel food coloring.

Liquid food coloring can make the dough too sticky and the colors won't be as vibrant.

TIPS FOR SUCCESS

Don't Over-bake: The cookies will continue to cook on the hot pan once removed from the oven.

If they look "done" in the center while in the oven, they are likely overcooked.

Chill the Dough: If your kitchen is warm and the dough feels oily, pop the colored dough balls in the fridge for 20 minutes before rolling.

This prevents the cookies from spreading too thin.

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

Original recipe: <https://chefmaniac.com/vibrant-easter-chocolate-chip-cookies-the-ultimate-pastel-marbled-treat/>