

Mini Egg Brown Butter Chocolate Chip Cookies

Course: **Snacks, Cookies, Dessert**

Servings	Prep time	Cooking time	Total time
12 servings	20 minutes	10 minutes	30 minutes

Ingredients

100g (½ cup) brown sugar

50g (¼ cup) white sugar

115g (½ cup) brown butter (see instructions below)

1 egg

1 tsp vanilla extract

½ tsp espresso powder

125g (1 cup) all-purpose flour

½ tsp baking soda

¼ tsp salt

85g (½ cup) semi-sweet chocolate chips

85g (½ cup) chopped mini eggs (plus extra for topping)

Directions

Brown the Butter

- 1 In a **light-colored pan**, melt the butter over **medium heat**, stirring constantly. The butter will foam, then turn golden brown and smell nutty (about **5–7 minutes**). Remove from heat immediately and transfer to a **heatproof bowl** to cool for about **15 minutes**.

Mix the Wet Ingredients

- 2 In a mixing bowl, **cream together the brown butter, brown sugar, and white sugar** until smooth.
- 3 Add the **egg and vanilla extract**, mixing until fully incorporated.

Combine the Dry Ingredients

- 4 In a separate bowl, whisk together **flour, baking soda, espresso powder, and salt**. Slowly mix the dry ingredients into the wet ingredients, stirring until just combined.

Fold in the Chocolate & Mini Eggs

- 5 Gently fold in **semi-sweet chocolate chips** and **chopped mini eggs**. Be careful not to overmix!

Chill the Dough

- 6 Cover the dough and refrigerate for at least **1 hour** (but ideally **3 hours** for better texture and flavor).

Bake the Cookies

- 7 Preheat oven to **350°F (175°C)**. Line a **baking sheet** with parchment paper. Scoop the dough into balls and place them **2 inches apart** on the sheet. Press a few extra mini eggs on top for decoration.

- 8 Bake for **9–11 minutes**, until the edges are golden but the centers are slightly soft.

Cool & Enjoy!

- 9 Let the cookies cool on the baking sheet for **5 minutes**, then transfer to a wire rack.

Serve warm or at room temperature for the best flavor.