Mini Egg Cookie Bar Traybake

If you have a surfeit of mini eggs left over from Easter, and are looking for something to do with the kids during lockdown, this is a really fun and easy recipe to get the whole family baking.

If you don’t have mini eggs, it works equally well with smarties or M and Ms and you can swap the milk chocolate chips for plain or white chocolate if you prefer. You can even do it just with chocolate chips if you want to.

Don’t be tempted to over bake it. You want to retain the soft, chewy cookie texture and don’t want the edges to form too thick a crust.

Ingredients

275 g Plain Flour

1 tsp Bicarbonate of Soda

1/2 tsp Salt

1 tbsp Cornflour

115 g Unsalted Butter/Stork

55 g Granulated Sugar

135 g Light Brown Sugar

1 Medium Egg

1 tsp Vanilla Extract

300 g Mini Eggs

100 g Milk Chocolate Chips

Method

1. Preheat your oven to 190C/170C Fan/ Gas 5 and line a 9x9inch Square Tin with parchment paper, and leave to the side for now.
2. In a large bowl, melt the butter. Add in the two sugars, and whisk for about 2 minutes so the sugar starts to dissolve and the mixture is smooth. Add in the Egg and the Vanilla, and whisk again briefly till smooth. (I used an electric whisk)
3. Add the Plain Flour, Bicarbonate, Salt and Cornflour to the mixture.
4. Add the Mini Eggs (apart from a handful), and the Chocolate Chips and mix with a spatula till a thick cookie dough is formed.
5. Press the mixture into the bottom of the tin and press in the handful of Mini Eggs into the top for decoration. Bake the traybake in the oven for 18-22 minutes, until the top of the cookie bake looks and feels ‘dry’. It will probably be a little soft under the crust but remember it will continue to cook in the hot tray.
6. Leave the cookie bake to cool for about 10 - 15 minutes, then lift out of the tray using the parchment paper and leave to cool fully on a wire rack. Cut the bake into 4×4 for decent sizes, or 5×5 for smaller ones. Enjoy!

Adapted from a recipe by Jane’s Patisserie.