

Easy Cadbury Mini Egg Cookies Recipe Everyone Will Rave About

Cadbury Mini Egg Cookies are the ultimate springtime treat, Colorful, flavorful, and fun. They combine the soft, chewy goodness of a classic chocolate chip cookie with the festive crunch of crushed Mini Eggs in every bite. Inspired by Easter mornings at my abuela's kitchen, where candy-filled baskets were a must, this recipe blends sweet memories with a dessert that's always a hit.

In this post, I'll show you how to bake these cookies to golden perfection. You'll learn why they've become a seasonal favorite and discover easy ways to tweak the recipe to suit your taste. I've also included helpful baking tips and answers to common questions, so your cookies turn out just right every time.

Table of Contents

Table of Contents

- [Baking Easter Traditions into Every Bite](#)
- [Why You'll Love These Cookies](#)
- [The Base That Brings It All Together](#)
- [Baking Tips to Make Them Shine](#)
- [What Makes Cadbury Mini Egg Cookies Foolproof](#)
- [Getting the Most Out of Every Ingredient in Cadbury Mini Egg Cookies](#)
- [How to Serve Them Just Right](#)
- [How to Store Them for Lasting Freshness](#)
- [A Sweet and Simple Family Bake](#)
- [Safe and Stress-Free Tips for Baking with Kids](#)
- [The Flavor Everyone Comes Back For](#)
- [The Cookie That Steals the Show](#)
- [Frequently Asked Questions About Cadbury Mini Egg Cookies](#)
- [Does Cadbury chocolate melt in cookies?](#)
- [Do mini eggs taste different from other chocolate?](#)
- [Can you bake mini eggs into cookies?](#)
- [Are Cadbury Mini Eggs vegetarian-friendly?](#)

The Story Behind Cadbury Mini Egg Cookies

Baking Easter Traditions into Every Bite

There's just something special about Cadbury mini eggs. Maybe it's the pastel colors, or that smooth milk chocolate hidden beneath the shell. For me, they're pure nostalgia, like edible spring mornings. I remember sneaking one (or five) from the candy dish in my abuela's kitchen every time I passed by.

Years later, while hosting pop-up dinners in Brooklyn, I wanted to bring that memory to life. After lots of test batches, I landed on this cookie: buttery dough, melty chocolate chips, and the signature crunch of crushed mini eggs. That first batch disappeared in minutes. Watching grownups light up like kids again was the moment I knew this cookie wasn't just dessert, it was comfort, joy, and a little piece of spring wrapped into one.

Just like my [Grandma's Irish Sugar Cookies](#) and [Crispy Cocoa Cookies](#), this recipe comes from a place of memory and a love for flavors that make you feel something.

Why You'll Love These Cookies

If you've ever stocked up on mini eggs after Easter, this recipe is for you. *Cadbury mini egg cookies* hit all the right notes, Crispy edges, chewy centers, and bursts of chocolatey crunch in every bite. Crushing some of the eggs lets the chocolate melt slightly inside, while the shells add just enough texture to keep things interesting.

The dough begins with a tried-and-true base: softened butter, a mix of brown and white sugar for richness and structure, and a touch of vanilla to round out the flavor. It holds its shape but stays soft, so every bite feels indulgent, not dry or overly crisp. Enjoy them with a cup of coffee, slip a few into an Easter basket, or savor them warm straight from the oven, There's no wrong way to indulge.

And if you're into springtime sweets, don't miss my [Cadbury Mini Eggs Cheesecake](#), It's creamy, colorful, and just as festive.

Cadbury Mini Egg Cookies recipe card with full ingredients and baking steps

Cadbury Mini Egg Cookies – 5-Star Festive Favorite

No reviews

- Author: Aaron recipes
- Total Time: 20 minutes
- Yield: 24 cookies 1x
- Diet: Vegetarian

[Print Recipe](#)

[Pin Recipe](#)

Description

These Cadbury Mini Egg Cookies are soft, buttery, and packed with crushed mini eggs and melty chocolate chips. A colorful, festive treat perfect for Easter and spring baking.

Ingredients

Copy to clipboard

Scale

- 1/2 cup unsalted softened butter
 - 1/2 cup white sugar
 - 1/3 cup light brown sugar
 - 1 egg
 - 1 tsp vanilla extract
 - 1 1/2 cups all-purpose flour
 - 1/2 tsp salt
 - 1/2 tsp baking soda
 - 1 cup chopped Cadbury Mini Eggs
 - 1/2 cup chocolate chips
 - Cook Mode Prevent your screen from going dark
-

Instructions

1. Preheat oven to 350°F.
2. Cream together butter, sugar, and brown sugar until smooth.
3. Add in vanilla and egg. Mix until just combined.
4. In a separate bowl, whisk flour, salt, and baking soda.
5. Gradually mix dry ingredients into wet until fully incorporated.
6. Fold in chopped Cadbury Mini Eggs and chocolate chips.
7. Scoop dough onto a lined or greased baking sheet.
8. Bake for 10–12 minutes, until edges are lightly golden.
9. Cool on baking rack before serving.

Notes

Do not overbake—the cookies should look slightly soft in the center when removed.

Use a cookie scoop for uniform size; yields about 24 cookies.

Add extra chopped mini eggs on top before baking for a bakery-style finish.

- Prep Time:
- Cook Time:
- Category:
- Method:
- Cuisine:

Nutrition

- **Serving Size:** 1 cookie
- **Calories:** 160
- **Sugar:** 15g
- **Sodium:** 70mg
- **Fat:** 7g
- **Saturated Fat:** 4g
- **Unsaturated Fat:** 2g
- **Trans Fat:** 0g
- **Carbohydrates:** 22g
- **Fiber:** 1g
- **Protein:** 2g
- **Cholesterol:** 20mg

Did you make this recipe?

Share a photo and tag us — we can't wait to see what you've made!

Making the Perfect Cadbury Mini Egg Cookies at Home

The Base That Brings It All Together

Great cookies start with a reliable base, and for Cadbury Mini Egg Cookies, it's all about balance. Soft, buttery dough meets chewy brown sugar and just the right touch of crispness on the edges. When you fold in those crushed mini eggs, the combo feels like it was meant to be.

This recipe keeps it simple, One egg, a splash of vanilla, and classic dry ingredients like flour, salt, and baking soda. No need to chill the dough. Just mix, scoop, and bake. Whether you're prepping for Easter brunch or just want a sweet treat on a cozy weekend, these cookies add a burst of holiday joy to any moment.

Want another cookie that's colorful and fun? Check out my [Matcha Strawberry Cookies](#), They're just as playful and pack a punch of flavor.

Baking Tips to Make Them Shine

To get your cookies just right, start with room-temp butter. Butter that's too cold won't blend smoothly, and if it's melted, your cookies will spread excessively during baking. Give the Mini Eggs a rough chop, just enough to break them up while keeping some chunky bits for texture. Roughly chop the Mini Eggs so they soften a bit in the oven while still maintaining their delightful candy crunch in every cookie.

Use a cookie scoop for evenly sized portions and bake until the edges turn golden, but the centers still look soft. That's your signal to pull them from the oven. Let them sit on the tray for a couple of minutes to finish setting, then transfer to a rack to cool.

These simple tricks apply to other bakes too, like my spiced [Carrot Cake Cookies](#). But when it comes to festive favorites, these **Cadbury Mini Egg Cookies** steal the spotlight. Try them once, and you'll be hooked.

Cadbury Mini Egg Cookies ingredients prepped and ready on a kitchen counter

Baking Success with Cadbury Mini Egg Cookies

What Makes Cadbury Mini Egg Cookies Foolproof

When it comes to crowd-pleasing treats, **Cadbury Mini Egg Cookies** never disappoint. This recipe is foolproof, quick to prepare, and delivers rich flavor with that perfect candy crunch every time. The soft, chewy texture combined with creamy milk chocolate and colorful shells makes these cookies a must for spring and beyond.

Making **Cadbury Mini Egg Cookies** couldn't be easier. You start with softened butter, white and brown sugars, and a splash of vanilla. One egg gives the dough structure while keeping it tender. Dry ingredients like flour, baking soda, and salt pull it all together. Next come the stars of the show: chopped Cadbury Mini Eggs and plenty of chocolate chips for bursts of sweetness and texture in every bite. After just 10 minutes in the oven, your home fills with the sweet aroma of golden cookies packed with melty chocolate.

For another chocolate-forward favorite, my [Crispy Cocoa Cookies](#) hit every craving in a single bite.

Getting the Most Out of Every Ingredient in Cadbury Mini Egg Cookies

Every part of this **Cadbury Mini Egg Cookies** recipe is crafted to maximize flavor and texture. The brown sugar keeps the center moist and soft, while white sugar helps create those lightly crisped edges. The crushed mini eggs melt just slightly as they bake, leaving behind sweet pockets of chocolate inside a tender cookie.

Whether you're making a small batch for the weekend or doubling up for a spring celebration, **Cadbury Mini Egg Cookies** perform every time. They freeze well, look beautiful in gift boxes, and taste even better the next day. For a complete dessert table, pair them with my [Almond Croissant Cookie Bars](#) for a buttery, melt-in-your-mouth finish.

Serving and Storing Cadbury Mini Egg Cookies

How to Serve Them Just Right

Cadbury Mini Egg Cookies recipe card with full ingredients and baking steps

Once your **Cadbury Mini Egg Cookies** are out of the oven, give them a few minutes to rest on the baking sheet. This helps the centers stay soft and the edges finish setting. Then transfer to a wire rack or sneak one warm while the chocolate's still gooey. Highly recommended.

These cookies are ideal for spring brunches, Easter dessert spreads, or simply enjoying with a warm cup of coffee at home. Stack them in jars, wrap a few in cellophane bags for gifts, or tuck them into dessert boxes. They're as pretty as they are delicious. Want something extra fun? Give my Cookie Nachos a try, They're a guaranteed hit with both kids and grown-ups alike!

Serve **Cadbury Mini Egg Cookies** with a cup of tea, a tall glass of milk, or even next to a scoop of vanilla ice cream. The pastel colors and chocolatey bursts make them just as lovely on the plate as they are in every bite.

How to Store Them for Lasting Freshness

Cadbury Mini Egg Cookies stay delicious for days if stored the right way. Once fully cooled, transfer them to an airtight container at room temperature, They'll remain soft and flavorful for up to five days.

Planning ahead? Freeze the dough. Portion the dough into balls and place them on a baking sheet to flash freeze, This keeps them from sticking together later. Once firm, transfer to a freezer-safe bag for easy, bake-anytime cookies. When you're ready to bake, just pop them straight from the freezer into the oven and add an extra minute or two.

You can also freeze fully baked cookies and reheat them gently for that fresh from the oven feel. I use the same method with my [Oats Eggless Cookies](#) which is perfect for keeping sweet treats on standby.

Cadbury Mini Egg Cookies cooling on a rack with chocolate melted and edges golden

Making Cadbury Mini Egg Cookies with Kids

A Sweet and Simple Family Bake

Baking **Cadbury Mini Egg Cookies** is more than a recipe. It's a fun way to bring the family together. With colorful candies, easy steps, and no long wait times, it's the perfect baking project for kids. Little ones love smashing the mini eggs, scooping dough, and sneaking a few chocolate chips while they're at it.

This recipe also doubles as a great intro to baking for kids. They'll learn how to measure, mix, and follow simple instructions without needing fancy tools or complicated prep. And in just about 20 minutes, you'll all be enjoying warm cookies fresh from the oven. For another hands-on treat, try my [Carrot Cake Cookies](#). They're a joy to bake, And even more fun when it's time to decorate.

Safe and Stress-Free Tips for Baking with Kids

A little planning makes baking with kids smoother and more fun. Pre-measure ingredients into small bowls so younger bakers can easily dump them into the mixing bowl. Let kids join the fun by using a plastic or silicone knife to safely crush Mini Eggs, and have them press a few extra candies onto the tops of the cookies before they go in the oven.

Keep things safe by supervising near the oven, and let kids use a cookie scoop instead of their hands for portioning dough. These simple tweaks make the experience both safe and memorable.

Looking for a no-bake option that still feels festive? My [Cadbury Mini Eggs Cheesecake](#) is perfect for little chefs to help assemble and just as colorful on the table.

Why Cadbury Mini Egg Cookies Are Always a Hit

The Flavor Everyone Comes Back For

There's something irresistible about **Cadbury Mini Egg Cookies**. Maybe it's the way the candy shell gives a soft crunch or how the creamy chocolate melts right into the dough. Or maybe it's that buttery, soft-baked texture that's just right, never too rich or too sweet.

These cookies hit that sweet spot between playful and classic, Perfect for any occasion. Kids love the colors and the candy crunch. Grown-ups appreciate the subtle flavor and nostalgic vibe. Whether it's for a holiday table or a weeknight snack, these cookies just work. For more feel-good favorites, check out my [Grandma's Irish Sugar Cookies](#) which are cozy, classic, and just as loved.

What really makes these stand out is the way every element plays off the other. The mini eggs add texture and color, while the soft dough keeps it all grounded. It's that simple harmony that keeps people reaching for another.

The Cookie That Steals the Show

Want to impress without the fuss? **Cadbury Mini Egg Cookies** do it. No need for fancy decorations. The mini eggs baked right in are eye-catching on their own. They come out of the oven looking festive and are ideal for gifting, bake sales, or adding to a cheerful brunch spread.

They're easy to make, easy to share, and always a crowd-pleaser. From their pastel pop to that soft, melty center, **Cadbury Mini Egg Cookies** are the kind of treat that feels special every time and definitely earns a spot in your go-to recipe stash.

Cadbury Mini Egg Cookies served with milk and pastel napkins on a spring table

Conclusion: Cadbury Mini Egg Cookies That Hit Every Note

If you're after a cookie that's colorful, comforting, and crowd-pleasing, **Cadbury Mini Egg Cookies** deliver every time. With gooey centers, crisp edges, creamy milk chocolate, and that signature candy crunch, every bite feels like a little celebration.

They're quick to make, easy to freeze, and perfect for sharing. Whether it's Easter, a bake sale, or just a random Tuesday, these cookies bring the joy with flavor and color to match.

So grab a mixing bowl, crush up those candies, and let the oven work its magic. One bite, and these **Cadbury Mini Egg Cookies** will earn a permanent spot in your recipe rotation.

For more recipes, Please follow me on [Pinterest](#).

Frequently Asked Questions About Cadbury Mini Egg Cookies

Does Cadbury chocolate melt in cookies?

Yes! The milk chocolate inside Cadbury mini eggs melts just enough while baking to give you those soft, gooey pockets we all love. Meanwhile, the candy shell holds its shape, adding a little crunch and color to each bite.

Do mini eggs taste different from other chocolate?

They do. Cadbury mini eggs have a creamy milk chocolate center with a thin, crisp shell that's lighter than most candy-coated chocolates. That combo adds a distinct flavor and texture you don't get from regular chocolate chips, Perfect for making these cookies stand out.

Can you bake mini eggs into cookies?

Definitely. That's what makes these cookies so fun. Roughly chop the mini eggs and fold them into your dough for bursts of chocolate and crunch. For an extra-pretty finish, press a few pieces on top before baking.

Are Cadbury Mini Eggs vegetarian-friendly?

Most of the time, yes, But it's always smart to double-check the label. Cadbury Mini Eggs typically don't contain gelatin or non-vegetarian ingredients, so they're a safe pick for most cookie trays, especially around Easter.