Milk Chocolate Egg Cookies

Makes: 30 cookies
Prep Time: 15 minutes Cook Time: 15 minutes
Total Time: 1 hour 30 minutes

- 1/2 cup unsalted butter, melted
- 1 cup granulated sugar
- 1/2 cup firmly packed light brown sugar
- 4 ounces milk chocolate, chopped and melted
- 2 large eggs, room temperature
- 1 tsp almond extract
- 1/2 tsp vanilla extract
- 1 cup all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 3/4 tsp kosher salt
- 1/2 tsp baking soda
- 1/2 tsp baking powder
- 2 & 1/2 cups crushed candy-coated milk chocolate eggs, divided
- 1/2 cup milk chocolate chunks

In the bowl of a stand mixer fitted with the paddle attachment, beat melted butter, sugars, melted chocolate, eggs, and extracts at medium speed until well combined.

In a medium bowl, sift together flour, cocoa, salt, baking soda, and baking powder. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Add 1/2 cup crushed chocolate eggs and chocolate chunks, beating just until combined. Cover and refrigerate for at least 1 hour or overnight.

Preheat oven to 325°F (170°C). Line 3 baking sheets with parchment paper.
Using a 1-ounce cookie scoop, scoop dough, and shape into ½-inch-thick disks. Place remaining 2 cups (360 grams) crushed chocolate eggs in a small bowl. Press each disk into candy eggs, coating well. Place 1½ inches apart on prepared pans.

Bake until set, 12 to 15 minutes. Let cool completely.