



RECIPE
rhino

♥ recipes worth sharing

≡ *Easter* ≡

CHOCOLATE CHIP COOKIES

Soft, chewy cookies with a fun pastel marbled look and gooey chocolate chips. A festive spring treat that is perfect for Easter gatherings or a sweet homemade snack. ♥



PREP TIME
10 min



COOK TIME
10–12 min



TEMPERATURE
350°F



YIELD
18–24 cookies

≡ INGREDIENTS ≡

- 2 ½ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup unsalted butter, softened
- ¾ cup granulated sugar
- ¾ cup brown sugar, packed
- 2 large eggs
- 2 teaspoons vanilla extract
- Gel food coloring (pastel pink, purple, yellow, and blue)
- 2 cups chocolate chips



RHINO TIP

Avoid overmixing the colored dough, so the pastel swirl stay distinct and pretty after baking.

≡ STEP-BY-STEP INSTRUCTIONS ≡



- 1 Preheat the oven.**
Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.



- 2 Whisk the dry ingredients.**
In a medium bowl, whisk together the flour, baking soda, and salt. Set aside.



- 3 Cream butter, sugars, eggs, and vanilla.**
In a large bowl, beat the butter, granulated sugar, and brown sugar until light and fluffy. Add eggs one at a time, mixing well after each addition, then stir in the vanilla extract.



- 4 Combine wet and dry ingredients.**
Gradually add the dry ingredients to the wet mixture, stirring until just combined.



- 5 Color and form the cookies.**
Divide the dough into four equal portions. Color each portion with a different pastel gel food coloring. Take small portions of each colored dough and press them together to form a marbled ball. Place on the baking sheet.



- 6 Bake and cool.**
Bake for 10–12 minutes, or until the edges are lightly golden. Let cool on the baking sheet for 5 minutes before transferring them to a wire rack.

≡ TIPS & VARIATIONS ≡

♥ Chill dough 30 minutes for thicker cookies.

♥ Swap in white chocolate chips or Easter sprinkles for extra festive flare.

♥ Freeze dough up to three months and bake fresh.

♥ Try lemon or almond extract instead of vanilla for a spring twist.

≡ *Family favorites, one recipe at a time.* ≡



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