

Choc-chip Cheesecake Sandwiches

What you need:

For the cookies

1x Easter Cadbury Hollow Egg – Milk Chocolate Egg with Astros
115g butter, room temperature
1 cup brown sugar
½ cup castor sugar
½ cup peanut butter
2 teaspoons vanilla essence
2 eggs, room temperature
2½ cups all-purpose flour
1 teaspoon baking soda
½ teaspoon baking powder
½ teaspoon salt

For the filling

500g full-cream cheese
2x Easter Cadbury Hollow Eggs – Milk Chocolate Eggs with Astros

Make it

For the cookies

1. Preheat the oven to 180° C.
2. Crack open all three Easter Cadbury Hollow Eggs, separating the milk chocolate eggs from the Astros.
3. Roughly break one of the milk chocolate eggs into chunks.
4. In a freestanding mixer or using an electric beater, cream the butter, brown sugar, castor sugar, peanut butter and vanilla essence – give it a good two and a half-minute mix, scraping down the sides.
5. On low speed, add the eggs one at a time and mix until fully incorporated.
6. In a separate bowl, mix the flour, baking soda, baking powder, and salt.
7. Slowly add the flour mixture to the creamed sugar and batter and mix (on low) until everything is just combined – careful not to over-mix it.
8. Using a spatula, fold in the milk chocolate egg chunks and all of the Astros (from all three eggs).
9. Line a baking tray with baking paper.
10. Roll the cookie dough into equal balls, place on a lined baking tray and press lightly down, making sure that there are a few Astros and milk chocolate egg chunks sticking out.

11. Place the cookie tray into the fridge (for roughly 30 minutes) until the cookies are chilled and firm.
12. Bake the chilled cookies for about 15 – 20 minutes, or until they're slightly golden brown.
13. Once baked, allow the cookies to cool completely.

For the filling

1. Roughly break the remaining two Easter Cadbury Hollow Eggs into chunks and melt in a double boiler, or in the microwave in a glass bowl.
2. Using an electric beater, mix the melted chocolate with the cream cheese.
3. Once the cookies have cooled, sandwich two cookies together with the chocolate cream cheese and place in the fridge until serving.

TOP TIP: For that extra chocolatey deliciousness, dip the chilled choc-chip cream cheese Astro cookie sandwiches in melted Cadbury Dairy Milk chocolate.