



## Sunny Side Up Egg Cookies

### INGREDIENTS:

- 2 sticks (1 cup) unsalted butter (softened)
- 1 1/2 cups of granulated sugar
- 2 eggs
- 1 teaspoon of vanilla
- 1 teaspoon of butter flavoring
- 3 cups of flour
- 1 teaspoon of baking powder
- 1/2 teaspoon of salt
- 3 bags of Wilton's candy melts in white
- 1 bag of Wilton's candy melts in yellow
- 24-36 Nilla Wafers

### DIRECTIONS:

- Preheat oven to 350F degrees.
- In a large mixing bowl, cream together butter and sugar until smooth.
- Add eggs, vanilla and butter flavoring and mix well.
- Add all dry ingredients and mix until able to knead into a firm ball of dough (add additional flour if necessary).
- Roll out on a floured counter with a flour coated rolling pin to desired thickness.
- Cut using an egg shaped cookie cutter.
- Place cookies on ungreased cookie sheets and bake at 350F degrees for 8 to 10 minutes.
- Slide baked cookies onto parchment paper to cool completely.
- Melt 1/2 a bag of yellow candy melts in a small bowl in the microwave in 30 second increments, stirring in between, until smooth.
- Gently dip Nilla wafers into yellow candy melts, covering completely and removing with a fork by tapping on the edge of the bowl and sliding bottom along edge. Place on parchment paper to harden completely. (I placed these in the fridge to harden more quickly so they would be ready to place on the egg "whites")
- Melt white candy melts in a larger bowl, using the same technique as melting the yellow ones.
- Gently dip each cooled egg cookie into the white candy melts, using the same technique as with the Nilla Wafers.
- Place on parchment paper to harden, but before white egg hardens completely, place a yellow Nilla Wafer on top as a "yolk".
- Allow cookie to harden completely and serve up with bacon and toasted pound cake...and maybe coffee?
- These can be placed into treat bags and put into Easter baskets too! Fun!!!