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SWEET & EASY

Dessert Recipes





Easy S'mores Brownies Cupcakes

ingredients

Crust:

- 1 1/2 Cup Graham Cracker Crumbs
- 1/3 Cup Sugar
- 6 Tablespoons melted Butter

Brownies:

- Brownie Mix (and ingredients needed from the back of the box)
- 1/3 Cup Mini Chocolate Chips
- Chocolate Syrup

Frosting:

- Large Marshmallows

instructions

- Pre-heat oven to 350 degrees
- Use a food processor and pulse graham crackers until fine crumbs.
- Add sugar and melted butter to the food processor and mix well.
- Set crust crumbs aside and make the brownie batter.
- Prepare brownie mix according to box directions. and add in chocolate chips.
- Line a cupcake pan using muffin tins or cupcake liners.
- Fill cupcake liners with 2 tablespoons of graham cracker crust and press down with fingers or a measuring spoon.
- Spoon brownie batter over the graham cracker crust until 2/3 full.
- Drizzle chocolate syrup over the brownie cups and sprinkle with graham cracker crumbs and bake for 25 minutes.
- After 25 minutes, place a marshmallow in the center of the brownies and press it down carefully.
- Bake another 3-5 minutes for the marshmallow to melt.
- Remove from oven and cool completely.

Easy Snickerdoodles

ingredients

- 2 Cups White Sugar (divided)
- 1 Cup Butter (softened)
- 2 Eggs
- 2 1/2 Cups Flour
- 4 Teaspoons Baking Powder
- 1/2 Teaspoon Salt
- 1/4 Cup Sugar
- 3 Teaspoons Cinnamon

instructions

- Preheat oven to 400 Degrees.
- With a hand mixer, cream together sugar, butter, and eggs.
- Add in flour, baking powder, and salt. Mix well.
- In a small bowl, mix 1/4 cup sugar and 3 teaspoons cinnamon.
- Roll dough into 1" balls and roll them in the cinnamon and sugar mixture.
- Place 2" apart on a baking sheet that has been lined with parchment paper.
- Bake 8-9 minutes or until the edges are slightly brown.
- Remove from oven and let the cookies cool on a cookie sheet for 5 minutes before moving to a cooling rack.





Mini Chocolate Chip Cheesecakes

ingredients

Ingredients for Crust:

- 1 sleeve crushed graham crackers about 2 cups
- 3 Tablespoons melted butter
- 1 Tablespoons sugar

Ingredients for Cheesecake:

- 2 8-ounce packages of cream cheese (room temperature)
- 3/4 Cup sugar
- 2 eggs
- 1/2 cup white chocolate chips
- 1 teaspoon vanilla
- 1 Cup mini chocolate chips + extra to garnish

instructions

- Preheat the oven to 350 degrees.
- Pulse or crush graham crackers in a food processor or until fine crumbs.
- Combine crushed graham crackers with butter and 1 Tablespoon sugar.
- Press a spoonful of cookie crumbs into the bottom of each cupcake liner in a cupcake pan (set aside any extra crumbs for topping).
- Bake the crust for 5 minutes and remove from the oven to let cool.
- Combine cream cheese, sugar, and vanilla into a large mixing bowl and beat with a hand or stand mixer on a low speed.
- Melt white chocolate in 20 second increments and combine with the cream cheese batter.
- Add eggs one at a time and mix on low after each egg is added.
- Fold in chocolate chips.
- Pour cream cheese mixture over the prepared crust, filling 3/4 of the way full.
- Bake for 20-23 minutes or until the center of the cheesecake is set.
- Turn the oven off and slightly open the oven door for the cheesecakes to cool for 5 minutes.
- Remove from the oven, garnish with crushed graham cracker and chocolate chips, and cool completely on a wire rack (about 45 minutes).
- Refrigerate for 1-2 hours to cool/set completely.

Lemon Sugar Cookies

ingredients

- 1 Cup Cold Butter
- 2 Cup Sugar
- 2 Teaspoon Vanilla
- 2 Egg
- 2 Teaspoon Lemon Juice
- 2 Teaspoon Lemon Zest
- 3 Cups Flour
- 1 Teaspoon Baking Powder
- 1/4 Teaspoon Baking Soda
- 1/2 Teaspoon Salt

Lemon Glaze Ingredients:

- 1 Cup Powdered Sugar
- 1/2 Teaspoon Vanilla
- Lemon Juice (add enough for a thin icing consistency)

instructions

- Preheat oven to 350 degrees.
- Cream Butter, Sugar, and Vanilla, then slowly add eggs and lemon juice and zest.
- Add in Flour, Baking Powder, & Salt and mix well.
- Roll dough into 1" balls and place on a parchment lined baking sheet.
- Bake for 10-12 minutes at 350 degrees.
- While the cookies bake, make the Lemon Glaze by combining Powdered Sugar, Vanilla, and Lemon Juice until icing consistency.
- Remove cookies from oven and let cool for 5 minutes on the cookie sheet.
- Remove cookies from baking sheet to a cooling rack and Drizzle with Lemon Glaze.



A close-up photograph of several No Bake Samoa Cookies. The cookies are round and have a golden-brown, caramelized appearance. They are topped with a thick layer of white coconut flakes and drizzled with a thick, orange-brown caramel sauce. The background is a light, neutral color, possibly a parchment-lined surface.

No Bake Samoa Cookies

ingredients

- 1/2 Cup Unsalted Butter (Cut into Pieces)
- 1/2 Cup Whole Milk
- 3/4 Cup Brown Sugar (Packed)
- 3/4 Cup White Sugar
- 1/4 Cup Unsweetened Cocoa Powder
- 3/4 Cup Peanut Butter
- 1 1/2 Teaspoon Vanilla Extract
- 1/4 Teaspoon Salt
- 3 Cup Quick Oats
- 1/3 cup coconut & some to garnish (optional)
- 8-12 Pieces of Caramel (optional)

instructions

- Combine butter, milk, brown sugar, white sugar, salt, and cocoa powder in a saucepan.
- Stir over low heat until butter is completely melted.
- Once butter is melted, increase heat to medium and continue stirring until mixture begins to boil.
- Boil mixture for 1.5 minutes.
- Remove from heat and add in peanut butter and vanilla and mix well.
- Add oats and coconut and stir until combined completely.
- Using a cookie scoop or spoon, dip 1 tablespoon of batter onto a cookie sheet that has been lined with parchment paper.
- Sprinkle with coconut flakes.
- Melt caramels in a small bowl in the microwave for 30 seconds on power level 5. Continue this process until caramel melts completely.
- Drizzle caramel over cookies and let cool completely.

Cheesecake Oreo Brownie Bars

ingredients

Oreo Crust Ingredients:

- 1 Cup crushed Oreos
- 3 Tablespoons butter (melted)

Brownie Ingredients:

- 1/2 cup unsalted butter
- 1 cup semi-sweet chocolate chips
- 3/4 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 1/2 cup + 2 Tablespoons flour
- 2 Tablespoons unsweetened cocoa powder
- 1/4 teaspoon salt
- 15-16 Broken Oreos
- 8 Broken Oreos

Cheesecake Ingredients:

- 8 ounces cream cheese - softened
- 1 Cup White Chocolate
- 1/4 cup + 2 Tablespoons sugar
- 2 teaspoon vanilla
- 1 egg
- 8 Broken Oreos

instructions

- Pre-heat oven to 325 degrees.
- Combine crushed Oreos and melted butter and press into a 9 x 9 inch pan that has been lined with foil or parchment paper with a couple of inches hanging over each side
- Bake the crust for 10 minutes and then remove to a cooling rack and increase the oven to 350 degrees.
- For the brownie layer, combine chocolate chips and butter into a saucepan over medium-low heat. Stir until smooth and cool for 5 minutes.
- Add 3/4 cup sugar to melted chocolate and mix well.
- Slowly mix in eggs one at a time until combined and then mix in vanilla.
- Slowly add in flour, cocoa powder, and salt and pour over prepared pan with Oreo crust.
- Press a layer of broken Oreos over the brownie batter.
- To make the cheesecake layer, beat cream cheese until smooth.
- Heat white chocolate in 20 second increments in the microwave until melted.
- Add white chocolate to cream cheese and mix well until smooth.
- Add in sugar and vanilla and mix well.
- Slightly beat the remaining egg and add to the cream cheese mixture. Mix until combined.
- Spoon cheesecake mixture onto the Oreo layer and smooth the top.
- Place remaining broken Oreos on top of the cheesecake and bake 35-40 minutes or until the brownie begins to pull away from the pan.
- Cool for 1 hour then cover and refrigerate 2-3 hours.



No Bake Oreo Cheesecake Balls

ingredients

- 1 package of Double Stuf Oreo Cookies
- 8 oz of cream cheese (softened)
- 16 - 24 oz of almond bark

instructions

- In a plastic bag or food processor, pulse or crush cookies into cookie crumbs.
- Mix in cream cheese until combined.
- Using a cookie scoop, scoop cookie mixture and roll into 1" balls.
- Place cookie balls on a baking sheet that has been lined with parchment paper.
- Freeze cookie balls for 30 minutes.
- Once the cookie balls are frozen, melt almond bark in the microwave or in a melting pot until smooth.
- Using a plastic fork, roll the cookie balls in the almond bark and let the excess drip off.
- Place on the cookie sheet to let the almond bark harden.
- Once the first layer is hard, drizzle almond bark on cookie balls to create small lines.
- Immediately, sprinkle on holiday sprinkles before the almond bark dries.
- Let almond bark harden and store in an airtight container.
- Keep Oreo Cookie Balls in the freezer or refrigerator until ready to serve.

Oatmeal Chocolate Chip Cookies

ingredients

- 2 Sticks Butter
- ½ Cup Sugar
- ½ Cup Brown Sugar
- 1 Egg
- 1 tsp. Vanilla
- 1 1/2 Cups of Flour
- 1 Cup Quick Cook Oats
- ½ tsp. Baking Soda
- ½ tsp. Salt
- 1 1/2 oz. Bag of Mini Chocolate Chips

instructions

- Pre-heat oven to 350 degrees.
- Combine melted butter, sugar, brown sugar, egg, and vanilla in a large mixing bowl.
- Mix well.
- Slowly add flour, oats, soda, and salt and mix well.
- Fold in mini chocolate chips.
- Roll into 1" balls and place on a cookie sheet lined with parchment paper about 2" apart.
- Bake for 12-15 minutes at 350 degrees.





Chocolate Peanut Butter Cookie Bars

ingredients

- 1 Box Brownie Mix
- 1 Packages of Peanut Butter Cookie Mix
- 1 Package of Chocolate Chips
- (eggs, butter, water, and oil to make brownies and cookies according to package)
- Coconut Oil

instructions

- Make brownie mix according to the package.
- Make peanut butter cookie mix according to the package.
- Put the brownie mix in a large sheet pan (I used a foil pan from the store that I could throw away).
- Put the peanut butter cookie dough in your hand and flatten it out to lay on top of the brownie mix.
- Bake at 325 degrees for 40-45 minutes or until done.
- Let cool.
- Melt chocolate chips in the microwave on power level 5 and add 1 tablespoon of coconut oil so that the chocolate stays soft.
- Spread the melted chocolate on top of your cookie bars after they have cooled a little.
- Put the brownie cookie bars into the fridge or freezer so that they can set and the chocolate harden a little.
- Cut into squares to serve or leave them in the pan!

Chocolate Chip Cookies

ingredients

- 2 1/2 Cups Unbleached Flour
- 2 Sticks of Butter (1 cup) - softened
- 3/4 Cup Sugar
- 3/4 Cup Brown Sugar
- 2 Eggs
- 1 12oz Package of Chocolate Chips
- 1 Teaspoon Baking Soda
- 1 Teaspoon Salt
- 1 Teaspoon Vanilla

instructions

- Mix all the "wet" ingredients - (butter, eggs, vanilla).
- Add in all dry ingredients - (flour, sugar, brown sugar, salt, baking soda)
- Fold in Chocolate Chips.
- Create cookie dough balls.
- Preheat the oven to 350 degrees and cook 9-10 minutes. Take out of the oven when slightly brown on top.





Chocolate Chip Cookie Dough Dip

ingredients

- 1 Stick Butter Softened (1/2 Cup)
- 1 8oz Package of Cream Cheese Softened
- 1/3 Cup Brown Sugar
- 1/2 Cup Powdered Sugar
- 1 1/2 Tsp Vanilla
- 1 Pinch of salt
- 1 Cup Mini Chocolate Chips

instructions

- Mix butter, cream cheese, brown sugar, powdered sugar, salt, and vanilla together.
- Carefully fold in chocolate chips.
- Chill until ready to serve.