

CHRISTINA HITCHCOCK

# INCREDIBLY EASY DESSERTS

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40 DECADENT SWEETS  
THAT ANYONE CAN MAKE



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## About the Author

Hi! I'm Christina, the chief cook and bottle washer at It Is a Keeper where I share quick dinner ideas, easy slow cooker recipes, meal planning tips and cooking resources.

I'm a northeastern Pennsylvania food blogger and a self-proclaimed recipe hoarder who reads cook books cover to cover like most people read a juicy novel. I'm also a wife and busy mom.

I've always loved to cook. Cooking is very cathartic to me. I'm truly in my element in the kitchen. Maybe it's that I'm using all of my senses – the feel of the dough, the smell of the sauce or the sound of the vegetables being chopped. Whether I'm making an old favorite that I know by heart or trying a new recipe, it's exciting to see it all come together.

In 2010, as I was cleaning my house, I realized I had amassed hundreds of recipes (ripped from magazines, printed from emails and written on napkins). I made a decision right then and there that I was going to try each recipe in the pile, decide if it's a keeper (or not) and blog about my results. Today, It Is a Keeper to become a trusted authority for busy families.

My recipes are full of flavor and made with easy to find ingredients. I hope your family and friends enjoy these recipes as much as mine do.



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# FRESH STRAWBERRY POKE CAKE

This Fresh Strawberry Poke Cake is light, refreshing and bursting with fresh strawberry flavor. It's always a crowd favorite.

SERVINGS: 12 PREP TIME: 15 MINUTES BAKE TIME: 30 MINUTES

## INGREDIENTS

### CAKE

1 box Strawberry Cake Mix  
10 oz frozen sliced strawberries, thawed

### TOPPING

1 3.4 oz pkg instant vanilla pudding  
1 C milk  
3 C frozen non-dairy whipped topping  
Fresh strawberries

## DIRECTIONS

### CAKE

- Preheat oven to 350 ° F.
- Grease and flour 13x9-inch pan.
- Prepare, bake, and cool according to package directions.
- Poke holes 1 inch apart on top of cake using handle from wooden spoon (or a drinking straw).
- Puree thawed strawberries in blender.
- Spoon evenly over top of cake allowing mixture to soak into holes.

### TOPPING

- Prepare pudding mix according to package directions using 1 cup milk.
- Fold whipped topping into pudding mixture.
- Spread over cake.
- Garnish with fresh strawberries.
- Refrigerate at least 4 hours.



# BANANA CREAM POKE CAKE

This Banana Poke Cake is moist, tender and bursting with banana flavor. It's everything you love about banana cream pie turned into a cake!

**SERVINGS: 12 PREP TIME: 30 MINUTES BAKE TIME: 30 MINUTES**

## INGREDIENTS

### CAKE

1 box yellow cake mix  
3 eggs  
1 c of water  
1/3 cup butter, melted  
2 bananas, mashed (use overripe bananas)  
1 3.4 oz box instant banana pudding  
2 C of milk

### WHIPPED CREAM TOPPING

2 C heavy whipping cream  
1/2 C powdered sugar  
1 tsp vanilla  
1 C vanilla wafers, crushed

### OPTIONAL

Bananas, for garnish

## DIRECTIONS

- Preheat oven to 350 degrees.
- In the bowl of a stand mixer add the cake mix, eggs, water, and butter.
- Beat on medium speed for 2 minutes.
- Meanwhile, mash bananas in a separate bowl.
- Fold bananas into cake batter and stir until combined.
- Pour into prepared 13x9 baking dish.
- Bake for 30 minutes or until a skewer inserted into the center of the cake comes out clean.
- Allow cooling for 10 minutes.
- Use the handle of a wooden spoon to poke holes all over the top of the cake. Be careful not to go all the way to the bottom.
- In a bowl, combine the instant pudding and milk; whisk until combined.
- Allow pudding to set for about 2 minutes.
- Pour slightly thickened pudding over the top of the cake.
- Use a spatula to spread it evenly, allowing it to fill the holes.
- Refrigerate for at least 30 minutes.
- Meanwhile, add whipping cream to the bowl of a stand mixer; Whip cream till soft peaks form.
- Fold in powdered sugar and vanilla and beat until thoroughly mixed.
- Spread the whipped cream on top of the chilled cake.
- Top with crushed vanilla cookies and garnish with banana slices.



# SNICKERS POKE CAKE

This decadent SNICKERS® Poke Cake is one of my favorite easy desserts to make.

**SERVINGS: 12    PREP TIME: 20 MINUTES    BAKE TIME: 35 MINUTES**

## INGREDIENTS

1 box Devil's Food Cake,  
prepared a 13x9 pan  
3/4 C caramel sundae  
topping, divided  
3 full-size SNICKERS bars,  
chopped  
1 container frozen  
whipped topping, thawed

## DIRECTIONS

- Bake cake according to package directions.
- Cool for 10 minutes.
- Poke holes all over cake using a drinking straw. Be careful not to go all the way through to the bottom.
- Pour 1/2 cup of the caramel topping over the top of the cake.
- Use a spatula to spread it around so it gets into all of the holes.
- In a bowl, mix the thawed whipped topping with the remaining caramel topping.
- Spread whipped topping mixture on top of the cake.
- Chop SNICKERS bars into small pieces.
- Sprinkle chopped SNICKERS on top of the cake.
- Drizzle with chocolate syrup and extra caramel sauce before serving, if desired.



# 9 MINUTE LEMON CAKE

This easy 9 Minute Lemon Cake recipe is a quick and easy dessert that is baked in only 9 minutes in the microwave.

**SERVINGS: 12    PREP TIME: 10 MINUTES    BAKE TIME: 9 MINUTES**

## INGREDIENTS

1 box Lemon cake mix  
1 5.9 oz box instant lemon  
pudding  
4 eggs  
1/3 C vegetable oil  
1 C 7UP  
1 C prepared frosting

## DIRECTIONS

- In a large bowl combine cake mix, pudding, eggs, oil and 7 UP.
- Mix until completely combined.
- Evenly pour mixture into a silicone Bundt pan.
- Bake in microwave on high setting for 9 minutes.
- Test for doneness using a toothpick. If cake is not done, microwave for 1 minute increments until fully baked.
- Remove cake immediately to a cake plate.
- Allow to cool completely.
- Microwave frosting for 10 seconds until it's smooth.
- Drizzle frosting over cake and serve.



# MICROWAVE CHOCOLATE CAKE

This Microwave Chocolate Cake recipe takes only 9 minutes to bake! It's the perfect easy dessert recipe when you get unexpected guests (or unexpected chocolate cravings!).

**SERVINGS: 10 PREP TIME: 5 MINUTES BAKE TIME: 9 MINUTES**

## INGREDIENTS

1 15.25 oz boxed Devil's Food cake mix  
1 C SmartWater® sparkling water  
1/2 C vegetable oil  
3 eggs  
1 16 oz container chocolate frosting

## DIRECTIONS

- Add cake mix, SmartWater® sparkling water, vegetable oil, and eggs to a large bowl.
- Beat on medium speed until thoroughly combined.
- Pour batter into a microwave-safe baking pan.
- Place half of the frosting into a piping bag and spread in an even layer around the top of the cake.
- Microwave on high for 9 minutes.
- Remove from microwave and immediately remove the cake from the pan.
- Microwave the remaining frosting on high for 30-second increments, until melted.
- Drizzle melted frosting on top of the cake.



# EASY LEMON CAKE

If you're looking for a quick and easy dessert, this Easy Lemon Cake recipe is the perfect solution! It has only 2 easy ingredients and is ready in no time.

**SERVINGS: 12    PREP TIME: 5 MINUTES    BAKE TIME: 30 MINUTES**

## INGREDIENTS

1 16 oz box Angel Food  
Cake Mix  
1 15.75 oz can lemon pie  
filling  
Confectioners' sugar for  
dusting on top

## DIRECTIONS

- Preheat oven to 350 degrees.
- Grease a 9x13 rectangular baking dish or spray with non-stick cooking spray.
- In a large bowl, stir together cake mix and pie filling until fully combined.
- Pour mixture into prepared baking dish.
- Bake for 30 minutes or until a cake tester inserted into the center comes out clean.
- Cool completely before dusting with confectioners' sugar.



# NO-BAKE CHOCOLATE ECLAIR CAKE

SERVINGS: 10 PREP TIME: 15 MINUTES CHILL TIME: 4 HOURS

## INGREDIENTS

### CAKE

2 3.5 oz boxes instant  
vanilla pudding  
3 C milk  
1 8 oz container whipped  
topping  
2 sleeves Graham crackers

### FROSTING

1/3 C cocoa  
1 C sugar  
1/4 C milk  
1/2 C butter  
1 tsp vanilla extract

## DIRECTIONS

- In a large bowl, combine the pudding and milk.
- Whisk until combined.
- Gently fold in whipped topping.
- Place a single layer of graham crackers in the bottom of a 13x9 baking dish.
- Place half of the pudding mixture on top of the graham crackers.
- Top with another layer of graham crackers and spread the remaining pudding mixture on top.
- Add a final layer of graham crackers on top.
- Bring cocoa, milk, and sugar to a full rolling boil; boil about 1 minute, stirring very frequently.
- Remove from heat and cool for one minute.
- Add butter and vanilla; stir until butter is melted.
- Pour chocolate topping over the top layer of graham crackers.
- Refrigerate for at least 4 hours..



# NO-BAKE LEMON ICEBOX CAKE

SERVINGS: 10 PREP TIME: 15 MINUTES CHILL TIME: 4 HOURS

## INGREDIENTS

2 3.5 oz pkgs instant lemon pudding mix  
1 8 oz container frozen whipped topping, thawed  
3 C Coffee-Mate liquid creamer & 2 Tbsp original or Sweet & Creamy varieties  
2 Tbsp lemon zest, divided  
1 16 oz pkg graham crackers  
1/2 C butter, softened  
1 1/2 C powdered sugar  
2 Tbsp lemon juice

## DIRECTIONS

- In large bowl, whisk together pudding mixes, Coffee-mate liquid creamer and 1 tablespoon of lemon zest.
- Fold in whipped topping until combined.
- Place a single layer of graham crackers on the bottom of a 13x9 baking dish.
- You may need to break some of the crackers to completely cover the bottom of the baking dish.
- Pour 1/2 of the pudding mixture on top of the graham crackers.
- Spread into an even layer.
- Place another layer of graham crackers on top of the pudding mixture.
- Pour remaining pudding on top of graham crackers and spread into an even layer.
- Place a final layer of graham crackers on top of the pudding mixture.

## FROSTING

- Beat butter, powdered sugar, 2 tablespoons of Coffee-mate liquid creamer, 2 tablespoons lemon juice and 1 tablespoon lemon zest in large bowl until smooth and creamy.
- Spread frosting evenly. If frosting is too thick, add 1 teaspoon of Coffee-mate liquid creamer until desired consistency is reached.
- Spread frosting on top of graham crackers.
- Refrigerate for at least 4 hours before serving.



# CARROT POKE CAKE

SERVINGS: 10 PREP TIME: 15 MINUTES CHILL TIME: 4 HOURS

## INGREDIENTS

1 boxed carrot cake mix  
8 oz crushed pineapple,  
drained  
1/4 C shredded coconut  
14 oz sweetened condensed  
milk  
8 oz frozen whipped topping,  
thawed  
10.6 oz whipped cream  
cheese frosting  
1/2 C caramel sundae sauce  
1 C chopped pecans  
(optional)

## DIRECTIONS

- Prepare the cake mix according to the package directions.
- Stir in drained pineapple and coconut.
- Bake cake according to package directions.
- Leave the cake in the baking dish and allow to cool for 10 minutes.
- Using a the handle of a wooden spoon, poke about 20-25 holes in the cake making sure to evenly distribute them and being careful not to go all the way through to the bottom of the cake.
- Pour the sweetened condensed milk evenly over the top of the cake; allow cake to cool completely before the next step.
- Add the frosting to a large bowl; fold in Cool Whip until thoroughly combined.
- Spread frosting over top of the cake.
- Sprinkle chopped pecans over the top of the cake
- Refrigerate for at least 4 hours.
- Drizzle caramel sauce over the top of the cake before serving.



# BLUEBERRY COFFEE CAKE

This easy Blueberry Coffee Cake streusel topping is one of my most cherished recipes. It's the best blueberry coffee cake recipe I've ever had.

SERVINGS: 12 PREP TIME: 15 MINUTES BAKE TIME: 50 MINUTES

## INGREDIENTS

3/4 C sugar  
1/4 C shortening  
1 egg  
1 tsp vanilla  
1/2 C milk  
2 C flour  
2 tsp baking powder  
1/2 tsp salt  
2 C fresh blueberries,  
cleaned  
1/2 C sugar  
1/2 C flour  
1/2 tsp cinnamon  
1/4 C butter, softened

## DIRECTIONS

- Preheat oven to 375 degrees and butter and flour a 9x9 baking dish.
- In a large mixing bowl, cream together sugar and shortening.
- Stir in vanilla, egg and milk until combined.
- Sift together flour, baking powder and salt.
- Add dry ingredients into the wet ingredients and stir until just combined. Be careful not to over-mix the batter.
- Gently fold in the blueberries.
- Pour batter into prepared 9x9 baking dish.
- In a medium bowl, combine remaining sugar, flour, cinnamon and butter.
- Blend together with a fork until all of the ingredients are crumbly.
- Sprinkle the cinnamon mixture over top of the cake batter.
- Bake for 45-50 minutes, or until a cake tester inserted into the center of the cake comes out clean.



# NO-BAKE PUMPKIN CHEESECAKE

*This easy Pumpkin Cheesecake recipe is one of my favorite no-bake desserts. It's a great idea for Thanksgiving dinner!*

**SERVINGS: 1    PREP TIME: 10 MINUTES    BAKE TIME: 1 HOUR AND 10 MINUTES**

## INGREDIENTS

8 oz cream cheese, room temperature  
1 C pumpkin puree  
1/2 C sugar  
1/2 tsp pumpkin pie spice  
2 1/2 C whipped topping, thawed  
1 prepared graham cracker pie crust

## DIRECTIONS

- Add cream cheese, pumpkin, sugar and pumpkin pie spice to a large bowl or stand mixer.
- Beat until completely combined and no lumps remain.
- Fold in whipped topping.
- Pour into prepared pie shell and chill for at least one hour.
- Top with remaining whipped topping and a sprinkle of pumpkin pie spice.



# BUTTERFINGER PIE

This Easy No Bake Butterfinger Pie is my favorite easy no-bake dessert recipe. It comes together in no time at all and is always a crowd-pleaser!

SERVINGS: 6 PREP TIME: 10 MINUTES BAKE TIME: 10 MINUTES

## INGREDIENTS

1 12.5 oz bag Fun Size Butterfinger candy bars, crushed  
1 8 oz pkg cream cheese, room temperature  
12 oz Cool Whip  
1 pre-made graham cracker crust

## DIRECTIONS

- Reserve 1/2 cup of crushed Butterfingers.
- Combine remaining candy bars, cream cheese, and Cool Whip in a large bowl.
- Pour into graham cracker crust.
- Sprinkle reserved candy bars on top.
- Chill for 2 hours before serving.



# NO-BAKE LEMON ICEBOX PIE

This no-bake lemon icebox pie is a delightful summer treat! It's light, refreshing and very easy to make! It's one of my all-time favorite no-bake desserts!

SERVINGS: 6 PREP TIME: 5 MINUTES REFRIGERATE TIME: 3 HOURS

## INGREDIENTS

- 1 6 oz can frozen lemonade.
- 1 14 oz can sweetened condensed milk.
- 1 8 oz container frozen whipped topping, thawed.
- 1 prepared graham cracker pie crust.

## DIRECTIONS

- Combine the frozen lemonade, sweetened condensed milk, and whipped topping in a large bowl.
- Use a mixer to thoroughly combine the ingredients until fluffy.
- Pour mixture into prepared pie crust.
- Refrigerate for at least 3 hours, preferably overnight.



# MANDARIN CHIFFON PIE

*This no-bake mandarin chiffon pie is such an easy and delicious dessert recipe!*

**SERVINGS: 6 PREP TIME: 5 MINUTES REFRIGERATE TIME: 5 MINUTES**

## INGREDIENTS

1/4 C mandarin juice,  
about 3 Halos  
1 3 oz pkg orange gelatin  
2-6 oz containers of  
orange yogurt  
8 oz Cool Whip  
1 Shortbread pie crust  
1/2 C chopped mandarins,  
about 2 Halos

## DIRECTIONS

- Mix together the mandarin juice and gelatin.
- Microwave on high for 1 minute.
- Whisk in yogurt and Cool Whip.
- Fold in chopped mandarins.
- Pour into pie crust and refrigerate until set.



# STRAWBERRY CHIFFON PIE

*This Strawberry Chiffon Pie is one of the easiest pie recipes you'll ever make!*

**SERVINGS: 6 PREP TIME: 5 MINUTES REFRIGERATE TIME: 1 HOUR**

## INGREDIENTS

1/4 C water  
1 3 oz package strawberry gelatin  
2 6 oz containers strawberry yogurt  
8 oz Cool Whip  
1 Graham Cracker Pie Crust

## DIRECTIONS

- Mix together the water and Jell-O.
- Microwave on high for 1 minute.
- Whisk in yogurt and Cool Whip.
- Pour into pie crust and refrigerate until set (about 1 hour).



# RASPBERRY CHIFFON PIE

This Raspberry Chiffon Pie is one of the easiest dessert no bake recipes that you will ever make.

SERVINGS: 6 PREP TIME: 5 MINUTES REFRIGERATE TIME: 10 MINUTES

## INGREDIENTS

1/4 C water  
1 3 oz pkg raspberry gelatin  
2-6 oz containers of Müller® Ice Cream  
Inspired Raspberry Chocolate Chip yogurt  
8 oz whipped topping  
1 Graham Cracker Pie Crust  
Chocolate curls for garnish

## DIRECTIONS

- Mix together the water and Jell-O.
- Microwave on high for 1 minute.
- Whisk in yogurt and Cool Whip.
- Pour into pie crust and refrigerate until set.



# NO BAKE CARAMEL PIE

SERVINGS: 8 PREP TIME: 10 MINUTES CHILL TIME: 4 HOURS

## INGREDIENTS

6 oz bag Milky Way Bites  
16 oz + 8 oz frozen  
whipped topping, thawed  
14 oz can Dulce de Leche  
(if you can't find Dulce de  
Leche you can make your  
own from a 14 oz can of  
sweetened condensed  
milk)  
1 store-bought chocolate  
cookie pie shell

## DIRECTIONS

- Chop Milky Way Bites into small pieces. Reserve 1/4 cup.
- Place 16 ounces of whipped topping in a large mixing bowl.
- Fold in Dulce de Leche.
- Fold in chopped Milky Way Bites.
- Pour mixture into pie shell.
- Top with 8 ounces whipped topping.
- Sprinkle reserved chopped Milky Way Bites on top.
- Refrigerate for 4 hours before serving.



# BLUEBERRY DREAM PIE

*There is just something about the combination of blueberry sauce with bursts of fresh berries mixed in. And the topping...well, that's dreamy all by itself! No wonder this pie is called Blueberry Dream Pie!*

**SERVINGS: 6 PREP TIME: 10 MINUTES REFRIGERATE TIME: 2 HOURS & 10 MINUTES**

## INGREDIENTS

1 in. pie shell, baked and cooled  
4 C fresh blueberries, divided  
1/2 C sugar  
2 Tbsp instant tapioca  
1 box instant vanilla pudding  
1 C milk  
4 oz Cool Whip

## DIRECTIONS

- In a saucepan, combine 1 1/2 cups blueberries, sugar and tapioca over medium-high heat, stirring frequently.
- Once the sauce starts to thicken, remove sauce from heat.
- Off the heat, add remaining 2 1/2 cups of blueberries and stir to combine.
- Pour into baked and cooled pie shell and refrigerate.
- Meanwhile, whisk together pudding and milk until thickened.
- Fold in Cool Whip.
- Top blueberries with pudding mixture and chill for at least 2 hours.



# BLUEBERRY CRUMB PIE

This Blueberry Crumb Pie is such an easy dessert because you don't have to fuss with pie pastry.

SERVINGS: 6 PREP TIME: 20 MINUTES BAKE TIME: 30 MINUTES

## INGREDIENTS

2 C flour  
2 tsp sugar  
3/4 tsp salt  
1/2 tsp cinnamon  
2/3 C canola oil  
3 Tbsp milk  
4 C blueberries  
2/3 C sugar  
3 Tbsp flour  
dash lemon juice  
dash salt  
1 tsp cinnamon  
1 tsp instant tapioca

## DIRECTIONS

- Preheat the oven to 400 degrees.
- Put flour, sugar, cinnamon and salt in a pie plate.
- Stir with fork until combined.
- In a small bowl, combine milk and oil and pour over dry ingredients.
- Reserve 1/3 of the dough for the crumb topping.
- Press remaining dough into the pie plate, making sure to go up the sides.
- Place the blueberries and sugar in a microwave safe bowl.
- microwave on high for 2 minutes.
- Add flour to the berries and microwave for an additional 2 minutes.
- Stir in lemon juice, salt and cinnamon.
- Pour filling into prepared crust and sprinkle tapioca on top.
- Scatter the reserved dough for the crumb topping.
- Bake at 400 degrees F for 30 minutes.



# SNICKERS PIE

Who doesn't love a good no-bake pie recipe?. Your family will love this no bake Snickers pie.

SERVINGS: 4 PREP TIME: 10 MINUTES CHILL TIME: 4 HOURS

## INGREDIENTS

1 prepared graham cracker crust  
16 oz + 8 oz frozen whipped topping thawed  
14 oz can Dulce de Leche if you can't find Dulce de Leche you can make your own from a 14 oz can of sweetened condensed milk  
6 oz bag Snickers Bites or 10 fun size Snickers bars  
1/2 C chopped peanuts  
Chop Snickers bars into small pieces. Reserve 1/4 C.

## DIRECTIONS

- Place 16 ounces of whipped topping in a large mixing bowl.
- Fold in Dulce de Leche.
- Fold in chopped Snickers.
- Pour mixture into pie shell.
- Sprinkle reserved chopped Snickers on top.
- Sprinkle chopped peanuts on top.
- Drizzle with chocolate sauce and caramel sauce.
- Refrigerate for 4 hours before serving.



# APPLE CRUMB PIE

This Apple Crumb Pie is one of my go-to easy dessert recipes.

**SERVINGS: 8 PREP TIME: 10 MINUTES BAKE TIME: 30 MINUTES**

## INGREDIENTS

PAM Cooking Spray  
2 C flour  
2 tsp sugar  
3/4 tsp salt  
1/2 tsp cinnamon  
2/3 C canola oil  
3 Tbsp milk  
4 C apples (peeled, cored and sliced)  
2/3 C sugar  
3 Tbsp flour  
dash lemon juice  
dash salt  
2 tsp cinnamon

## DIRECTIONS

### CRUST

- Preheat the oven to 400 degrees.
- Spray pie plate with an even coating of PAM cooking spray.
- Put flour, sugar, cinnamon and salt in a pie plate.
- Stir with fork until combined.
- In a small bowl, combine milk and oil and pour over dry ingredients.
- Reserve 1/3 of the dough for the crumb topping.
- Press remaining dough into the pie plate, making sure to go up the sides.

### FILLING

- Place the apples and sugar in a microwave safe bowl and microwave on high for 2 minutes.
- Add flour to the apples and microwave for an additional 2 minutes.
- Stir in lemon juice, salt and cinnamon.
- Pour filling into prepared crust.
- Scatter the reserved dough across the top for the crumb topping.
- Bake at 400 degrees F for 30 minutes.



# PEANUT BUTTER KISS COOKIES

*Hands down the most popular cookie at every cookie exchange and the first cookie that everyone reaches for at holiday parties are these glorious Peanut Butter Blossoms.*

**SERVINGS: 48 COOKIES    PREP TIME: 10 MINUTES    BAKE TIME: 10 MINUTES**

## INGREDIENTS

1/2 C shortening  
3/4 C Creamy Peanut Butter  
2/3 C granulated sugar, divided  
1/3 C packed light brown sugar  
1 egg  
2 Tbsp milk  
1 tsp vanilla extract  
1 1/2 C all-purpose flour  
1 tsp baking soda  
1/2 tsp salt  
48 Hershey's Kisses

## DIRECTIONS

- Preheat oven to 375 degrees F.
- Beat shortening and peanut butter in large bowl until thoroughly combined.
- Add 1/3 cup granulated sugar and brown sugar; beat until fluffy.
- Add egg, milk and vanilla; beat well.
- In a separate bowl, stir the flour, baking soda and salt together.
- With the mixer running, slowly add the dry ingredients into peanut butter mixture.
- Form dough into 1-inch balls and roll in remaining granulated sugar.
- Place cookie balls on ungreased cookie sheet.
- Bake for 8 to 10 minutes or until lightly browned.
- While cookies are baking, remove wrappers from Hershey Kisses.
- When cookies finish baking, immediately press a Hershey Kiss into center of each cookie; cookie will crack around edges.
- Remove from cookie sheet to wire rack and cool completely before storing.



# ZUCCHINI COOKIES

*My grandma's recipe for Easy Zucchini Cookies is one of my most treasured recipes. These cookies have the perfect texture!*

**SERVINGS: 30 COOKIES   PREP TIME: 15 MINUTES   BAKE TIME: 15 MINUTES**

## INGREDIENTS

2 C flour  
1 tsp baking soda  
1 tsp cinnamon  
1/2 tsp salt  
1/2 C butter, softened  
1 C granulated sugar  
1 egg beaten  
1 C zucchini, grated  
1 C golden raisins  
1 C pecans, chopped  
1 C semi-sweet chocolate chips

## DIRECTIONS

- Preheat oven to 350 degrees.
- Grease baking sheets or line with parchment paper
- Combine flour, baking soda, cinnamon and salt in a medium bowl.
- In a large bowl, beat butter and sugar with a mixer on medium speed until light and fluffy.
- Add egg and beat well.
- Gradually add flour mixer and beat until smooth. The dough will be stiff.
- Stir in zucchini and remaining ingredients.
- Drop by heaping teaspoonfuls, 2 inches apart onto baking sheets.
- Bake 13 - 15 minutes or until lightly browned. Be careful not to over-bake.
- Cool for 2 minutes then remove to cooling racks.



# VALENTINE-BOXED CAKE MIX COOKIES

These Valentine Boxed Cake Mix Cookies are so easy to make and one of my favorite desserts to bring to a party or potluck.

**SERVINGS:** 24 COOKIES **PREP TIME:** 5 MINUTES **BAKE TIME:** 10 MINUTES

## INGREDIENTS

1 box cake mix, any flavor

1 egg

1/2 C canola oil

## OPTIONAL

Valentine sprinkles

## DIRECTIONS

- Preheat oven to 350 degrees.
- In a mixing bowl, combine cake mix with egg and oil.
- Roll cookie dough into balls about 2 inches across.
- Flatten each with the bottom of a glass. Add sprinkles as desired.
- Bake at 350 for 8-12 minutes or until centers are set.



# CHOCOLATE PEANUT BUTTER NO-BAKE COOKIES

These Chocolate Peanut Butter No Bake Cookies are an easy cookie recipe and one of my grandma's best recipes.

SERVINGS: 24 COOKIES PREP TIME: 10 MINUTES BAKE TIME: 6 MINUTES

## INGREDIENTS

2 C sugar  
3/4 C cocoa powder  
1 stick butter  
3/4 C milk  
Pinch of salt  
1 tsp vanilla  
3 1/2 C rolled or quick oats  
1/2 C peanut butter

## DIRECTIONS

- In a large saucepan, combine sugar, cocoa, butter, milk and salt; Boil for six minutes.
- In a large bowl, combine remaining ingredients.
- Pour hot chocolate mixture over dry ingredients.
- Using two teaspoons, spoon mounds onto a parchment-lined baking sheet.
- Allow to cool completely.

## OPTIONAL

1/2 C chopped walnuts



# POTATO CHIP COOKIES

These Potato Chip Cookies are an easy cookie recipe that is the perfect combination of salty and sweet!

SERVINGS: 24 COOKIES PREP TIME: 10 MINUTES BAKE TIME: 15 MINUTES

## INGREDIENTS

1 lb butter  
1 C sugar  
2 Tbsp vanilla  
3 1/2 C flour  
1 C crushed potato chips

## DIRECTIONS

- Preheat oven to 350 degrees
- Using a stand or hand mixer, cream the butter, sugar and vanilla.
- Slowly add in flour.
- Fold in potato chips.
- Drop teaspoonfuls of batter on ungreased cookie sheets.
- Bake for 15 minutes or until slightly browned on bottom.



# APPLE PEANUT BUTTER NO-BAKE COOKIES

These easy Apple Peanut Butter Cookies are one of my favorite no-bake recipes. They make a great snack or dessert.

**SERVINGS:** 15 COOKIES **PREP TIME:** 10 MINUTES **BAKE TIME:** 4 MINUTES

## INGREDIENTS

1/2 C white sugar  
1/2 C light corn syrup  
1/2 tsp vanilla extract  
Pinch of salt  
3/4 C peanut butter  
2 C Honey Bunches of Oats Apple Cinnamon cereal

## DIRECTIONS

- In a microwave-safe bowl, combine sugar, corn syrup, vanilla and salt; stir to combine.
- Microwave on high for 4 minutes or until mixture is bubbling.
- Remove from microwave and quickly stir in peanut butter and cereal.
- Immediately, drop by spoonful's onto parchment paper.
- Allow to cool completely before storing in an airtight container.



# EASY BREAKFAST COOKIES

*These Easy Breakfast Cookies are one of my favorite nutritious breakfast recipes.*

**SERVINGS: 18 COOKIES   PREP TIME: 10 MINUTES   BAKE TIME: 10 MINUTES**

## INGREDIENTS

2 C wheat flakes, crushed  
(Total or Wheaties)  
1/2 C whole wheat flour  
1/4 C wheat germ  
1/4 C ground flax seed  
1/2 C brown sugar  
1/2 tsp salt  
1/2 tsp baking soda  
2 tsp cinnamon  
3/4 C plain yogurt  
1/4 C apple sauce  
2 tsp vanilla  
1 egg

## DIRECTIONS

- Preheat oven to 375 degrees F.
- In large bowl, combine crushed cereal, flour, wheat germ, flaxseed, brown sugar, salt, baking soda and cinnamon; stir to combine.
- In a separate bowl, combine yogurt, applesauce, vanilla and the egg; stir to combine.
- Mix wet ingredients into dry ingredients and stir until just combined; allow batter to sit for 2-3 minutes.
- Drop by spoonful's on a cookie sheet.
- Bake for 10 minutes or until set.
- Recommended serving size is 2 cookies.



# MINT CANDY COOKIES

SERVINGS: 40 COOKIES PREP TIME: 10 MINUTES BAKE TIME: 9 MINUTES

## INGREDIENTS

1 package (17-1/2 ounces)  
sugar cookie mix  
40 to 45 mint Andes  
candies  
6 ounces chocolate chips

## DIRECTIONS

- Preheat oven to 375 F.
- Prepare the cookie dough according to package directions.
- Cover and chill for 20 minutes.
- Scoop out just under a tablespoonful of cookie dough and wrap a thin layer around each mint candy.
- Place on a cookie sheet.
- Repeat with remaining dough and candies.
- Bake for 7-9 minutes or until cookies are set.
- Cool for 1 minute before removing to a wire rack to finish cooling.
- In a microwave-safe bowl, melt chocolate chips; stir until smooth.
- Use a spoon to drizzle melted chocolate over cookies.



# NO-BAKE PEANUT BUTTER CRISP BALLS

These No-Bake Peanut Butter Crisp Balls are one of my favorite easy cookie recipes.

**SERVINGS: 72 CRISP BALLS    PREP TIME: 40 MINUTES    BAKE TIME: 40 MINUTES**

## INGREDIENTS

2 C creamy peanut butter  
1/2 C butter, room temperature  
3 3/4 C confectioners' sugar  
3 C Rice Krispies  
4 C milk chocolate chips  
1/4 C shortening

## DIRECTIONS

- In a large bowl, beat peanut butter and butter until combined.
- Slowly add in confectioners' sugar and beat until smooth; Stir in cereal.
- Use a small cookie scoop to shape mixture into 1 inch balls.
- Refrigerate for at least 30 minutes until chilled.
- Line baking sheets with wax paper.
- Meanwhile, place chocolate chips and 1/4 cup shortening in microwave-safe bowl.
- Microwave on high for 15-second increments until melted; stir until smooth.
- Dip balls into melted chocolate allowing excess to drip off.
- Place on a waxed paper-lined pan. Let stand until set.



# PEANUT BUTTER OREO BALLS

These No-Bake Peanut Butter Crisp Balls are one of my favorite easy cookie recipes.

SERVINGS: 24 PREP TIME: 30 MINUTES BAKE TIME: 30 MINUTES

## INGREDIENTS

1 8 oz pkg cream cheese softened  
36 OREO Cookies finely crushed, about 3 C  
4 oz peanut butter  
4 oz semi-sweet baking chocolate melted

## DIRECTIONS

- Place cookies in a food processor fitted with the blade attachment.
- Pulse until cookies become fine crumbs.
- Add cream cheese and pulse until completely combined.
- Roll mixture into small balls and place on a parchment-lined baking sheet.
- Place peanut butter in a small microwave-safe bowl and heat on high for 1 minute.
- Coat each cookie ball in peanut butter and place back on parchment paper.
- Chill in refrigerator for 15 minutes.
- Meanwhile, melt chocolate over a double boiler (or in microwave).
- Coat each cookie ball in melted chocolate and place back on parchment paper.
- Drizzle remaining peanut butter over cookie balls.
- Allow to harden before storing.



# 5 MINUTE COOKIE DOUGH DIP

Your family and friends will love this 5-minute cookie dough dip! It's ready in minutes!

**SERVINGS: 10 PEOPLE   PREP TIME: 5 MINUTES   BAKE TIME: 5 MINUTES**

## INGREDIENTS

5 Tbsp unsalted butter,  
room temperature  
1/2 C sugar  
1 1/2 tsp vanilla extract  
3/4 C flour  
1/4 tsp salt  
1/2 C milk  
1/4 C mini chocolate chips

## DIRECTIONS

- Cream butter and sugar together with an electric mixer for about 2-3 minutes or until light and fluffy.
- Add vanilla and beat until combined.
- Beat in flour and salt.
- Slowly add milk and mix until combined.
- Fold in chocolate chips.
- Chill until ready to serve.



# APPLE PIE DIP

*This easy Apple Pie Dip recipe can be made in the microwave in minutes. It's the perfect fall snack!*

**SERVINGS: 4 PREP TIME: 10 MINUTES BAKE TIME: 7 MINUTES**

## INGREDIENTS

2 C peeled, cored and  
diced apple  
2 Tbsp fresh lemon juice  
3 Tbsp brown sugar  
1/4 tsp cinnamon  
1/8 tsp nutmeg  
1 tsp cornstarch dissolved  
in 1 tsp water

## DIRECTIONS

- Combine apples, lemon juice, brown sugar, cinnamon and nutmeg together in microwave-safe bowl; stir to combine.
- Microwave on high for 5 minutes or until mixture is bubbling and juice comes out of the apples.
- Remove from microwave, stir in the cornstarch slurry.
- Microwave on high for 2 more minutes until the sauce thickens.
- Can be served warm or cold.



# CHOCOLATE PECAN BRITTLE

This easy Chocolate Pecan Brittle is an easy candy recipe that is salty and sweet at the same time. It's the perfect combination!

**PREP TIME:** 5 MINUTES **BAKE TIME:** 40 MINUTES

## INGREDIENTS

2 sleeves of saltine  
crackers  
1 C brown sugar  
1/2 C butter  
12 oz chocolate chips  
1 C pecans, chopped

## DIRECTIONS

- Preheat the oven to 350 degrees.
- Grease a large rimmed baking sheet.
- Place crackers in a single layer, covering the entire baking sheet.
- Boil butter and sugar for one minute; pour over crackers.
- Bake for 8-10 minutes.
- Remove from oven and quickly place chocolate chips on top in a single layer.
- As chocolate chips melt, spread into an even coating.
- Refrigerate until hard (at least 30 minutes) and break into pieces.



# 5 MINUTE FUDGE

This 5 Minute Fudge recipe is one of my favorite easy Christmas recipes. It's perfect to give as a gift or as a sweet treat during the holidays!

**SERVINGS: 10 PREP TIME: 5 MINUTES BAKE TIME: 5 MINUTES**

## INGREDIENTS

12 oz semi-sweet chocolate chips  
1 oz can sweetened condensed milk, 14  
1 tsp vanilla extract  
Pinch of salt

## DIRECTIONS

- Line a 9x9 baking dish with parchment paper leaving overhang on each side for easy removal.
- Place chocolate chips, sweetened condensed milk and salt in a microwave-safe bowl.
- Heat on high for one minute; remove from microwave and stir to combine.
- If needed, heat for an additional 30 seconds to fully melt the chocolate; stir until chocolate is smooth.
- Stir in vanilla.
- Pour into prepared baking dish.
- Allow to completely cool before cutting in squares.



# EASY PUMPKIN MUFFINS

These 3 Ingredient Pumpkin Muffins are an easy dessert recipe that is super simple to make.

**SERVINGS: 12    PREP TIME: 5 MINUTES    BAKE TIME: 30 MINUTES**

## INGREDIENTS

1 18 oz boxed spice cake mix  
1 15 oz can of pumpkin puree  
2 Tbsp water

## DIRECTIONS

- Combine all ingredients in a bowl and stir until combined.
- Spoon into muffin tins lined with paper muffin cups.
- Bake at 350 degrees for 30 minutes or until a toothpick, inserted into the center, comes out clean.
- Cool completely before serving.



# STRAWBERRY JELL-O SALAD

*This Strawberry Jell-O Salad is super easy to make and super delicious!*

**SERVINGS: 4 PREP TIME: 5 MINUTES BAKE TIME: 5 MINUTES**

## INGREDIENTS

16 oz Cottage cheese  
3 oz box instant Jell-O, any flavor  
4 oz crushed pineapple  
1 C whipped topping

## DIRECTIONS

- Combine cottage cheese, Jell-O and pineapple together in a bowl.
- Fold in whipped topping.



# EASY CINNAMON ROLL-UPS

These Cinnamon Roll-Ups are incredibly easy to make! You'll want to get your kids in the kitchen to help.

**SERVINGS: 16    PREP TIME: 10 MINUTES    BAKE TIME: 15 MINUTES**

## INGREDIENTS

16 slices white sandwich bread

8 oz cream cheese, room temperature

3/4 C powdered sugar

1 tsp vanilla

1 C sugar

1 tsp cinnamon

3/4 C butter, melted

## DIRECTIONS

- Trim the crusts off of the bread.
- Flatten bread slices with a rolling pin.
- In a bowl, mix the cream cheese, powdered sugar and vanilla.
- In a separate bowl, combine the sugar and cinnamon and mix until combined; set aside.
- Spread 1 tablespoon of cream cheese mixture on the end of one bread slice and roll up jelly roll-style.
- Dip in melted butter and roll in cinnamon-sugar mixture until fully coated.
- Place on a baking sheet.
- Repeat with remaining bread slices.
- Bake rolls at 350 degrees for 15 minutes or until golden brown.
- Serve immediately.



# RED VELVET MUDDY BUDDIES

This Red Velvet Muddy Buddies recipe is an easy snack recipe and when you add M&M's® Red Velvet, it's perfect for Valentine's Day!

SERVINGS: 9 PREP TIME: 10 MINUTES BAKE TIME: 10 MINUTES

## INGREDIENTS

13.5 oz box Chex Cereal,  
rice  
1 C red chocolate candy  
melts  
1/2 C peanut butter  
1 tsp vanilla  
1/4 C butter  
1 1/2 C powdered sugar  
1 bag M&M's® Red Velvet

## DIRECTIONS

- Place the cereal in a large mixing bowl; set aside.
- Place the chocolate candy melts, peanut butter, butter and vanilla in a microwave-safe bowl.
- Microwave on high for 30-second increments, stirring in between, until chocolate is melted.
- Pour the melted chocolate mixture on top of the cereal and stir to combine.
- Place 1/2 of the powdered sugar into a gallon-sized zip-top bag.
- Add cereal mixture to the bag and top with the remaining powdered sugar.
- Close the bag and shake until all of the cereal is coated in the sugar.
- Place in a large bowl and stir in M&Ms.



# PINEAPPLE WHIP

*When it comes to healthy snacks for kids, this Frozen Pineapple Whip has to be one of the easiest recipes I've ever made!*

**SERVINGS: 4 PREP TIME: 5 MINUTES FREEZE TIME: 20 MINUTES**

## INGREDIENTS

2 C frozen pineapple  
chunks  
1/3 C milk  
1/16 tsp salt  
2 Tbsp Agave nectar (or  
sugar)  
1 Tbsp lemon juice

## DIRECTIONS

- Place all ingredients into a blender.
- Blend until smooth.
- Scoop out with an ice cream scooper into small cups or onto a cookie sheet.
- Freeze for 20 minutes before serving.



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