

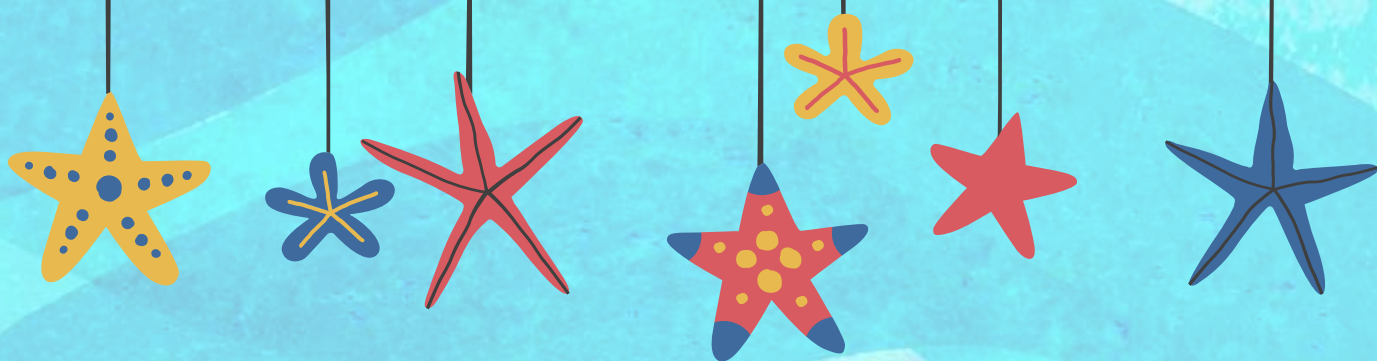
# Hello

# SUMMER

A MINI COLLECTION OF NEW  
SUMMER RECIPES!

by Taryn at Life & Sprinkles





# recipe *refresh*

## ALL NEW SUMMER IDEAS!

Summer is here, and I couldn't be happier! I live in Florida and it's hot, hot, HOT, but I love every minute of it. There's just something fun and free about the summer season. No school, longer days, extra sunshine, and everything slows down a bit.

I added some of my favorite summer recipes to this mini eCookbook that are perfect for the next few months. I'd love to hear if you give any of them a try!







# recipe list

1

Mixed Berry  
Lemonade

3

Southwest  
Pasta Salad

5

Ice Cream  
Pies


7

Jello Beach  
Cake

9

Coconut  
Lemon  
Bundt Cake





# recipe list cont'd

11

Avocado  
Ranch Wrap

13

Bacon Ranch  
Cheeseball

15

Sweet and  
Spicy Dip

17

Banana Split  
Pound Cake

19

Peachy  
Banana  
Pops



# MIXED BERRY

## lemonade





# mixed berry lemonade

This lemonade is sweet, refreshing and perfect for sunny summer days!

## Ingredients

- 1 cup mixed berries (strawberries, blueberries, raspberries)
- 1 cup freshly squeezed lemon juice (about 4-6 lemons)
- 1 cup granulated sugar
- 4 cups cold water
- Ice cubes

## Instructions

1. In a small saucepan, create a simple syrup by combining the sugar and 1 cup of water. Heat over medium heat, stirring until the sugar is fully dissolved. Remove from heat and let it cool to room temperature.
2. In a blender, puree the mixed berries until smooth.
3. In a bowl, combine the lemon juice, berry puree, simple syrup, and the remaining 4 cups of cold water. Stir well.
4. Strain the mixture by placing a fine-mesh sieve over another bowl and press the juice through with a spoon or rubber spatula. Repeat if there are still seeds in the lemonade.
5. Pour into a pitcher and then serve over ice.



# SOUTHWEST PASTA SALAD

a quick and easy  
summer side dish!



# southwest pasta salad

THE MOST SCRUMPTIOUS SALAD FOR SUMMER BBQS!



## Ingredients

- 8 oz. fusilli pasta
- 1 can (15 oz.) black beans, drained and rinsed
- 1 cup corn kernels (fresh or canned)
- 1/2 red bell pepper, diced
- 1/4 cup red onion, finely chopped
- 1/2 cup ranch dressing
- 1 tbsp lime juice
- 1 tsp chili powder
- 1/2 tsp cumin
- Salt and pepper to taste



## Instructions

1. Cook the pasta according to package instructions. Drain and rinse with cold water to cool.
2. In a large bowl, combine the pasta, black beans, corn, red bell pepper, and red onion.
3. In a small bowl, whisk together the ranch dressing, lime juice, chili powder, cumin, salt, and pepper.
4. Pour the dressing over the salad and toss to coat.
5. Refrigerate for at least 30 minutes before serving.





**MINI LOADED**  
ice cream pies



## mini loaded ice cream pies

Mini graham cracker crusts filled with ice cream and topped with magic shell and chocolate sprinkles!

### Ingredients

- 6 tbsp Nutella or chocolate spread of your choice
- 6 mini graham cracker crusts
- Approximately 3-4 cups of chocolate, vanilla, or marbled ice cream. You can also use flavors with add-ins like cookies n cream or cookie dough.
- 1 bottle of milk chocolate magic shell
- Chocolate sprinkles for decorating

### Instructions

1. Spread 1 tablespoon of Nutella at the bottom of each mini crust.
2. Using a large ice cream scoop, place a rounded scoop of ice cream on each crust, on top of the Nutella layer.
3. Freeze for 2-3 hours or until the ice cream is frozen solid.
4. Once frozen, remove each pie from their foil pie bases and place them on plates. Add the magic shell to each pie, covering the ice cream scoop.
5. Immediately add chocolate sprinkles and serve. I recommend waiting about 5 minutes to eat them so that they're easy to cut through.





# BLUE RASPBERRY jello beach cake



# BLUE RASPBERRY jello beach cake

A CLASSIC JELLO CAKE WITH A BLUE BEACHY TWIST!

## Ingredients

- 1 box white cake mix + the ingredients listed on the box
- 1 package (3 oz) Berry Blue Jello
- 1 cup boiling water
- 1/2 cup cold water
- 1 (8 oz) tub whipped topping
- Blue food coloring
- Assorted summer gummies and sprinkles or edible glitter



## Instructions

1. Preheat your oven to 350 degrees and spray a 13 x 9 pan with baking spray.
2. Prepare the cake according to the package instructions. Pour the batter into the pan and bake as directed.
3. Remove it from the oven and let it cool for 10 minutes. While it's cooling, dissolve the Jello in 1 cup of boiling water, stirring until completely dissolved. Then, stir in 1/2 cup of cold water.
4. Once the cake has cooled slightly but is still warm to the touch, use a straw or something similar and poke holes throughout the cake. They should be big enough for the Jello to seep through aka bigger than a fork.
5. Slowly pour the Jello mixture over the entire surface of the cake, aiming to fill the holes.
6. Refrigerate the cake for at least 2-3 hours, allowing the Jello to set.
7. Remove the lid from the whipped topping. Stir in a few drops of blue food coloring until it reaches the desired color.
8. Spread the whipped cream evenly over the chilled cake.
9. Add the gummies and/or glitter for a garnish. Keep refrigerated until serving and then cut into squares.

This is a very moist cake. The jello doesn't harden, it soaks the cake and gives it a delightful fruity flavor. Blue raspberry is always a hit with all of the neighborhood kids.

**note**





# LEMON COCONUT bundt cake

# LEMON COCONUT bundt cake

A lemony bundt cake topped with coconut glaze and coconut flakes. This is summer paradise in cake form!

## Ingredients

- 1 box of lemon cake mix
- 1 cup of buttermilk
- 1/3 cup vegetable oil
- 3 large eggs
- 1 1/3 cups powdered sugar
- 2-4 tbsp milk
- 2 tbsp butter, melted
- 1/4 tsp coconut extract
- 1/2 cup sweetened coconut flakes



## Instructions

1. Preheat the oven to 350 degrees and generously spray a bundt cake pan with baking spray.
  2. In a medium bowl, combine the cake mix, buttermilk, vegetable oil, and eggs and mix until fully combined and smooth.
  3. Bake according to the directions on the cake mix box. Let the cake cool for about 30 minutes in the pan and then turn it upside down and flip it onto a cooling rack to cool completely.
  4. In a small bowl, combine the powdered sugar, milk, melted butter, and coconut extract. Start with 2 tablespoons of milk and add another tablespoon, if needed, until you reach the desired consistency. Mix with a spoon until fully combined and smooth. This should make more of a glaze than an icing.
  5. Place the bundt cake onto a serving plate. Pour half of the glaze onto the cake. Use a spoon for better control. Some will drip onto the plate, so be sure to scoop it up when serving!
  6. Repeat with the rest of the glaze and then top with coconut flakes.
- \*Alternatively, don't add the glaze and flakes until you cut it into slices. Then top each slice with a generous spoonful of glaze and a sprinkle of coconut flakes.





# CHICKEN AVOCADO ranch wraps



# chicken avocado ranch wrap

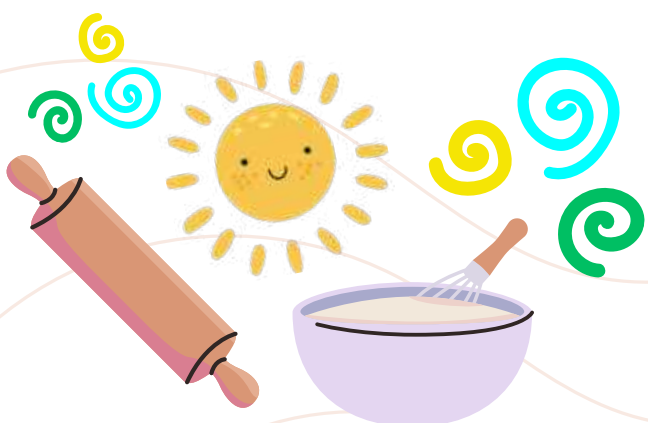
I love a good wrap! Not only is this chicken avocado ranch wrap my all-time favorite, it's also my personal favorite recipe in this ebook!

## Ingredients

- 2 large flour tortillas
- 1 ripe avocado, sliced
- 6-8 pre-cooked chicken breast strips, I used John Soules Fire Grilled
- 1/4 cup red onion, thinly sliced
- 1/4 cup shredded cheddar cheese
- 1/2 cup lettuce, shredded
- 1/4 cup ranch dressing- I used Marie Calendar's Homemade Ranch

## Instructions

1. Slice the avocado and red onion and set aside.
2. Lay out the flour tortillas on a clean surface.
3. Spread a generous amount of ranch dressing over each tortilla.
4. Place an even layer of shredded lettuce on each tortilla.
5. Add the shredded chicken breast (if using), followed by the avocado slices, red onion, and shredded cheddar cheese.
6. Fold in the sides of each tortilla and then roll them up tightly from one end to the other to enclose the fillings.
7. Cut the wraps in half if desired and serve immediately.



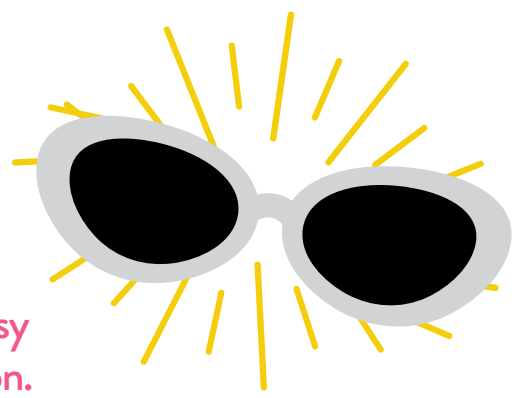


# BACON RANCH CHEESEBALL

perfect for summer  
parties!



# bacon ranch cheeseball



If you haven't had a cheeseball, give this a try! They're so easy to make and this one is loaded with cheese, chives, and bacon.

## Ingredients

- 16 oz (2 packages) cream cheese, softened
- 1 cup shredded cheddar cheese
- 1 packet ranch seasoning mix
- 1 package of bacon, to be cooked and divided
- 1/4 cup chopped green onions (optional, for added flavor)
- 1/2 cup chopped chives or green onions (for coating)



## Instructions

1. Cook the bacon until crispy, then crumble and set it aside. Reserve a portion for coating the cheese ball.
2. Chop the chives or green onions to coat the cheese ball and set aside.
3. In a large mixing bowl, combine the softened cream cheese, shredded cheddar cheese, ranch seasoning mix, 1/2 cup crumbled bacon, and chopped green onions.
4. Mix thoroughly until all ingredients are well incorporated.
5. Using your hands or a spatula, shape the cheese mixture into a ball.
6. Wrap the cheese ball in plastic wrap and refrigerate for at least 1 hour, or until it firms up enough to hold its shape.
7. Once the cheese ball has firmed up, remove it from the refrigerator and unwrap it.
8. Roll the cheese ball in the chopped chives or green onions and the rest of the crumbled bacon, pressing gently to ensure the coating sticks.
9. Place the coated cheese ball on a serving platter.
10. Serve with an assortment of crackers, breadsticks, or fresh vegetable sticks.





# sweet & spicy VEGGIE DIP



## sweet & spicy veggie dip

Tis the season for fresh vegetables, and this dip is the perfect pairing!

### Ingredients

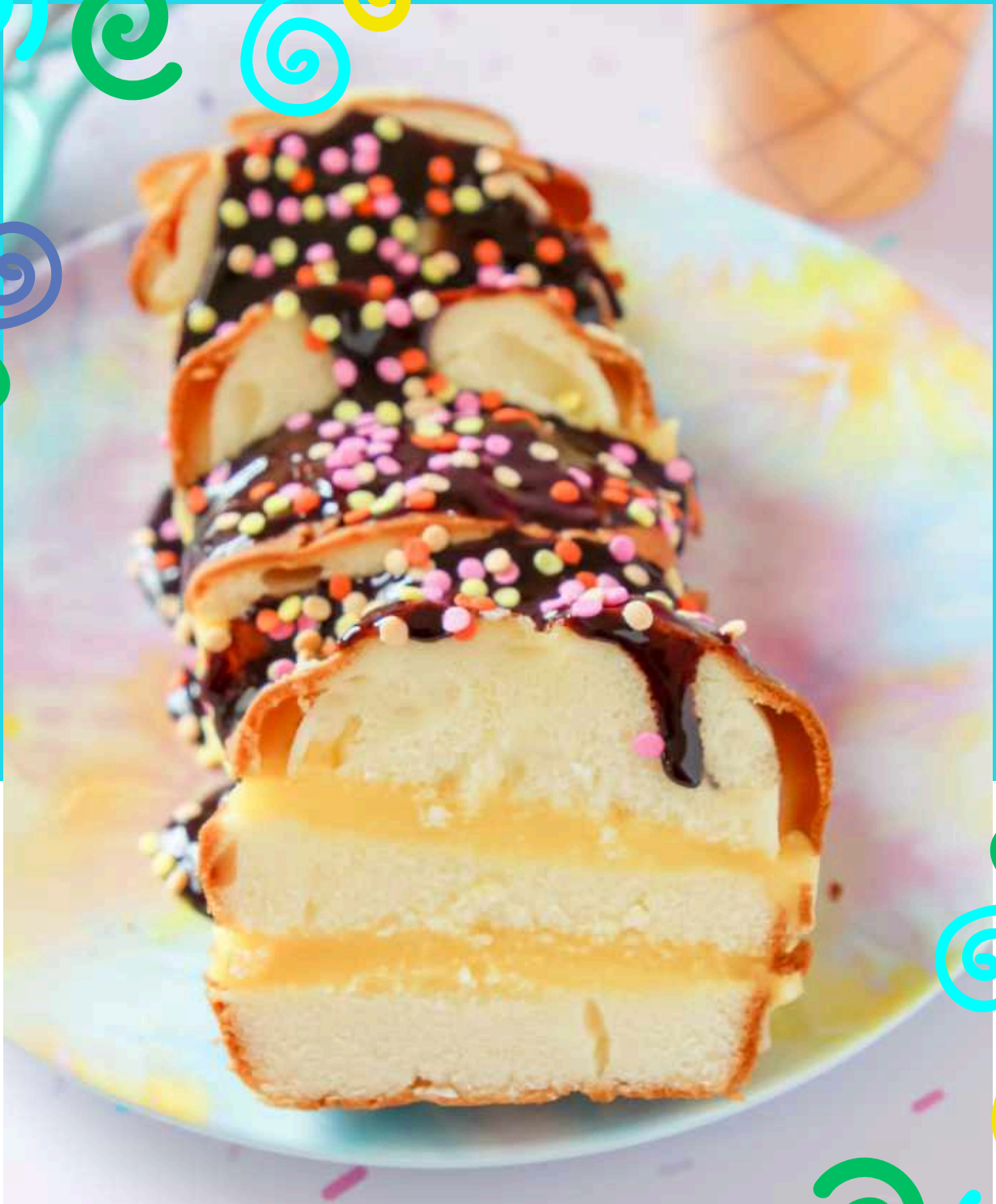
- 1 cup plain Greek yogurt
- 1 garlic clove, minced
- 2 tablespoons honey
- Pinch of cayenne pepper
- 1/4 teaspoon salt
- 1/8 teaspoon black pepper
- 1/2 tablespoon lime juice

### Instructions

1. In a medium bowl, combine the Greek yogurt, minced garlic, honey, and lime juice. Mix well until smooth.
2. Add the cayenne pepper, salt, and black pepper. Stir until well incorporated.
3. If you want it sweeter, add more honey; for more heat, add extra cayenne.
4. Transfer the dip to a serving bowl and refrigerate overnight. Serve with chips, fresh veggies, or as a condiment for grilled meats.







# BANANA SPLIT POUND CAKE

# banana split pound cake

Store-bought pound cake topped with a sweet banana cream filling, chocolate fudge, and colorful summer sprinkles!

## Ingredients

- 1 1/4 cups cold milk- not skim
- 1 box (3.4oz) banana pudding mix
- 1/2 tablespoon vanilla extract
- 1 (16 oz) Sara Lee Family Size frozen pound cake, defrosted
- 1/2 cup hot fudge topping, room temperature
- Rainbow or colorful sprinkles
- Assorted toppings of your choice like nuts, chocolate chips, or fruit

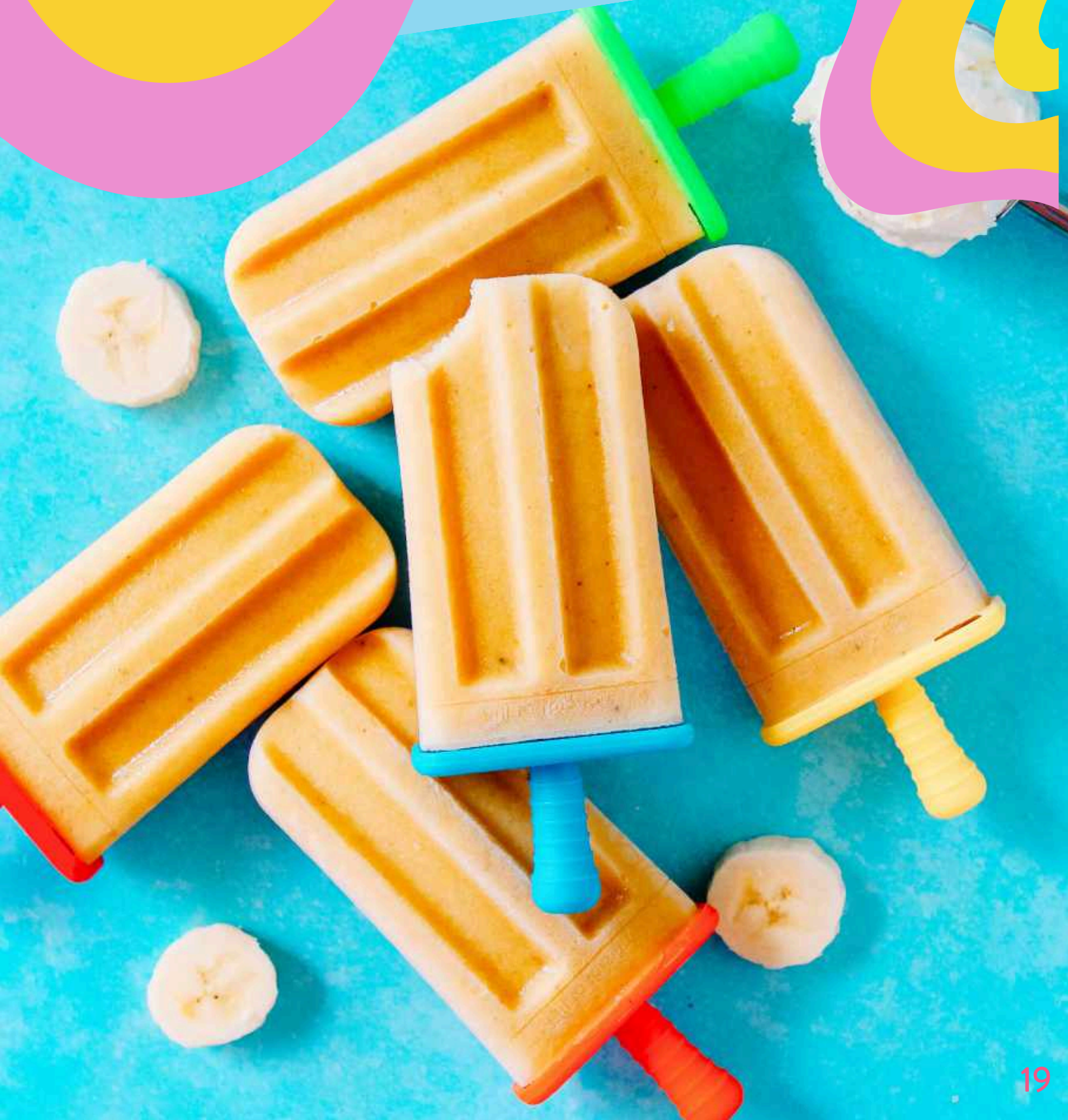


## Instructions

1. In a large bowl, combine the milk, pudding mix, and vanilla. Beat it for 2 minutes as directed on the package. Place it in the fridge for one hour.
2. Line a 2 qt loaf pan with plastic wrap. Make sure that it hangs over the sides. Cut the pound cake horizontally. You'll want 3 even layers. Add the bottom layer to the loaf pan. Spread half of the pudding on top.
3. Add the second layer, then the rest of the pudding and top it with the third layer. Fold the plastic wrap over the cake to fully cover it. Refrigerate it for 1-2 hours.
4. When serving, cut the cake into slices and pour the hot fudge topping over the cake. Add colorful sprinkles and fun toppings, if desired.



# *Peachy Banana* **CREAM POPS**



# *Peachy Banana* **CREAM POPS**

Simple, sweet, and oh so very summery!

## *Ingredients*

- 1- 15 oz canned peaches in juice
- 1 frozen banana
- 1 cup vanilla ice cream
- 1 tsp vanilla extract



## *Instructions*

1. Set your ice pop mold on the counter. This will make 4-6 pops depending on the size of your mold.
2. In a blender combine all of the ingredients and blend until smooth.
3. Pour the mixture into the ice pop mold. Be sure to fill them to the top so that the stick is flush with the bottom of the pop. Try not to overfill.
4. Freeze overnight and enjoy.

Ice pop molds can be found at Target, Walmart, Amazon, or most of your local stores. I **HIGHLY** recommend getting silicone ice pop molds. You don't have to run them under the water to release the pop. Just simply peel away the mold and they're good to go!



# SUMMER READING FINDS!

Perfect for reading by the water!



SUMMER  
ICED COFFEE  
CUPS

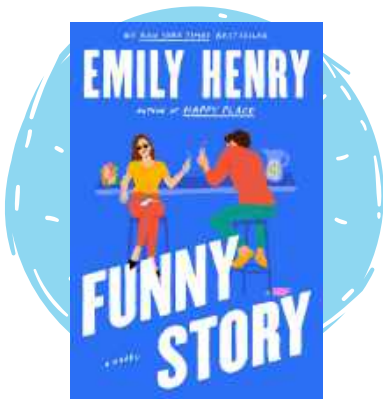


COOL TREATS  
SUMMER  
BOOKMARKS



WATERPROOF  
BOOK  
HOLDER

On my reading bucket list!



FUNNY  
STORY



THIS SUMMER  
WILL BE  
DIFFERENT



THE SUMMER  
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