



# Life & Sprinkles

SPRINKLE SOME CHEER

A bite-sized eBook filled with festive Christmas cookie cup recipes to make your holiday baking merry and bright!

# IT'S COOKIE SEASON!



Cookie cups are a fun and easy way to shake up your Christmas cookie game.

With endless options for fillings like frosting, sprinkles, or chocolate, they're the perfect treat to get creative with.

These little bites of holiday cheer are sure to be a favorite in your kitchen this season.





# CHRISTMAS COOKIE CUP RECIPES



## SWEET SUGAR COOKIE BASE

### *Gingerbread Cookie*

Sweet sugar cookie base filled with warm, spiced gingerbread and a hint of cinnamon

## CHOCOLATE CHIP COOKIE BASE

### *Hot Cocoa Chip*

A classic chocolate chip cookie base with creamy chocolate frosting, marshmallow fluff, and mini marshmallows

### *Cranberry White Chocolate*

A soft and chewy cookie base topped with silky white chocolate ganache and a sprinkle of tangy dried cranberries

### *Peppermint Bark*

A soft cookie cup filled with creamy peppermint cream cheese frosting and finished with a drizzle of rich chocolate sauce

### *Almond Snowball*

A buttery sugar cookie cup filled with smooth almond cream cheese frosting and topped with wintery snowflake sprinkles

### *Nutcracker Crunch*

A chocolate chip cookie cup filled with creamy Nutella and Rice Krispies, topped with crushed Cadbury chocolate snowballs



# Gingerbread Cookie

Get ready to *sleigh* the dessert table with these Gingerbread Cookie Cookie Cups! Each bite is a perfect combo of warm cinnamon, cozy ginger, and a dash of nutmeg, topped with creamy spiced frosting and of course, holiday sprinkles. Let's not forget the showstopping mini gingerbread man garnish—made of chocolate for an extra sweet surprise on top!



## *Gingerbread Cookie Cups*

### INGREDIENTS

- 1 package Pillsbury Ready-to-Bake Sugar Cookie Dough (24 count)
- 1 cup salted butter, softened
- 4 cups powdered sugar
- 1 tsp ground ginger
- 1 tsp cinnamon
- ¼ tsp nutmeg
- ¼ tsp cloves
- 2-4 tbsp heavy cream
- 1 tsp vanilla extract
- Cinnamon sugar, for sprinkling
- Mini gingerbread man garnishes (made with royal icing or chocolate)





# Gingerbread Man Cookie Cups

## DIRECTIONS

1. Preheat the oven to 350°F and generously coat a mini muffin pan with baking spray.
2. Roll each dough square into a small ball and place one ball in the center of each cup in the muffin pan.
3. Gently press the center of each ball with your thumb or the back of a small spoon to create a slight indentation.
4. Bake for 8–10 minutes, or until the edges are lightly golden brown.
5. Remove from the oven and, if needed, gently re-press the centers with the back of a spoon to ensure they hold their cup shape.
6. Allow the cups to cool in the pan for 15–20 minutes. To remove, lightly twist each one out of the pan. If they don't twist easily, let them cool a bit longer.
7. Once completely cooled, prepare the filling. In a mixing bowl, beat the butter until smooth. Add half of the powdered sugar and mix until combined. Add the remaining powdered sugar, spices, heavy cream, and vanilla, then beat until smooth and fluffy.
8. Transfer the frosting to a piping bag fitted with an open star or 1M tip. Pipe a swirl of frosting into each cookie cup.
9. Sprinkle with cinnamon sugar and garnish with a mini gingerbread man.



# Cranberry White Chocolate Cookie Cup



## SNOWBERRY CUPS!

Say hello to holiday magic with these Cranberry White Chocolate Cups aka *Snowberry Cups*! The sugar cookie base is packed with creamy white chocolate filling, a pop of tart cranberries, and a zesty orange twist. It's like biting into a snowball—but way more delicious and without the frostbite!



# CRANBERRY WHITE CHOCOLATE COOKIE CUPS

## INGREDIENTS

- 1 package of Pillsbury Ready-to-Bake Sugar Cookie Dough (24 count)
- $\frac{3}{4}$  cup white chocolate chips or chopped white chocolate
- $\frac{1}{4}$  cup heavy cream
- 1 tsp vanilla extract
- $\frac{1}{4}$  tsp orange zest (optional)
- $\frac{1}{4}$ – $\frac{1}{3}$  cup dried cranberries







# CRANBERRY WHITE CHOCOLATE COOKIE CUPS

## DIRECTIONS

1. Preheat the oven to 350°F and generously coat a mini muffin pan with baking spray.
2. Roll each dough square into a small ball and place one ball in the center of each cup in the muffin pan.
3. Gently press the center of each ball with your thumb or the back of a small spoon to create a slight indentation.
4. Bake for 8–10 minutes, or until the edges turn lightly golden brown.
5. Remove from the oven and, if needed, gently re-press the centers with the back of a spoon to ensure they keep their cup shape.
6. Allow the cups to cool in the pan for 15–20 minutes. To remove, lightly twist each one out of the pan. If they resist, let them cool a bit longer before trying again.
7. Once the cookie cups are completely cooled, prepare the filling: Place the white chocolate into a bowl and set aside. Heat the heavy cream in the microwave for 30–45 seconds, or until it starts to bubble. Immediately pour the hot cream over the chocolate.
8. Let the mixture sit for one minute, then whisk until smooth and creamy. Stir in the vanilla extract and optional orange zest.
9. Spoon the ganache into each cookie cup, filling just to the edges without overflowing.
10. Top each cookie cup with a few dried cranberries and refrigerate until the ganache is fully set.



# Almond Snowball

These Almond Snowball Cookie Cups are bringing all the fun frosty vibes! Buttery sugar cookie cups are filled with almond cream cheese frosting and topped with a flurry of snowflake sprinkles—what's not to love? They're like tiny, edible snowballs that won't freeze your fingers!

# Almond Snowball Cookie Cups



## INGREDIENTS

- 1 package Pillsbury Ready-to-Bake Sugar Cookie Dough (24 count)
- ½ cup salted butter, softened
- 1 (8 oz) package cream cheese, softened but slightly cool
- 4 cups powdered sugar
- 1 tsp almond extract
- 1 tsp vanilla extract
- Snowflake sprinkles, for garnish



# Almond Snowball Cookie Cups

1. Preheat the oven to 350°F and generously coat a mini muffin pan with baking spray.
2. Roll each dough square into a small ball and place one ball in the center of each cup in the muffin pan.
3. Gently press the center of each ball with your thumb or the back of a small spoon to create a slight indentation.
4. Bake for 8–10 minutes, or until the edges are lightly golden brown.
5. Remove from the oven and, if needed, gently re-press the centers with the back of a spoon to ensure they hold their cup shape.
6. Allow the cups to cool in the pan for 15–20 minutes. To remove, lightly twist each one out of the pan. If they don't twist easily, let them cool a bit longer.
7. Once completely cooled, prepare the filling: In a mixing bowl, beat the butter and cream cheese together until smooth and creamy. Add half of the powdered sugar and mix until fully combined. Then, add the remaining powdered sugar, almond extract, and vanilla extract, and beat until smooth and fluffy.
8. Transfer the frosting to a piping bag fitted with a round tip. Pipe a swirl of frosting into each cookie cup.
9. Finish by garnishing with snowflake sprinkles for that snowy touch.

# Hot Cocoa Chip



## CHOCOLATE CHIP-STYLE!

Get ready for some chocolate chip goodness with these Hot Cocoa Cookie Cups! A chocolate chip cookie base filled with marshmallow fluff and topped with rich chocolate frosting and mini marshmallow bits—these little treats are a cup of hot chocolate in dessert form. Perfect for sipping...er, munching, on a cold winter night!



# HOT COCOA CHIP COOKIE CUPS

## INGREDIENTS

- 1 package Pillsbury Ready-to-Bake Chocolate Chip Cookie Dough (24 count)
- ¼ cup marshmallow fluff
- 1 cup salted butter, softened
- 4 cups powdered sugar
- ¼ cup cocoa powder
- 1 tsp vanilla extract
- 2-4 tbsp heavy whipping cream
- Mini marshmallow bits, for garnish



# HOT COCOA CHIP COOKIE CUPS



## DIRECTIONS

1. Preheat the oven to 350°F and generously coat a mini muffin pan with baking spray.
2. Roll each dough square into a small ball and place one ball in the center of each cup in the muffin pan.
3. Gently press the center of each ball with your thumb or the back of a small spoon to create a slight indentation.
4. Bake for 8–10 minutes, or until the edges are lightly golden brown.
5. Remove from the oven and, if needed, gently re-press the centers with the back of a spoon to ensure they hold their cup shape.
6. Allow the cups to cool in the pan for 15–20 minutes. To remove, lightly twist each one out of the pan. If they don't twist easily, let them cool a bit longer.
7. Once completely cooled, prepare the filling: Add ½ tsp of marshmallow fluff to the base of each cookie cup.
8. In a mixing bowl, beat the butter until smooth. Add half of the powdered sugar and mix until combined. Then add the remaining powdered sugar, cocoa powder, vanilla extract, and 2–4 tbsp heavy cream (adjust for desired consistency) and beat until smooth and fluffy.
9. Transfer the frosting to a piping bag fitted with an open star or 1M tip. Pipe a swirl of frosting into each cookie cup.
10. Finish with a sprinkle of mini marshmallow bits for a garnish!



# Peppermint Bark

These Peppermint Bark Cookie Cups are here to sprinkle some holiday cheer on your dessert table! Each chocolate chip cookie cup is filled with creamy peppermint frosting, topped with crushed candy canes, and drizzled with dark chocolate. Every bite totally captures the feeling of *Mint-er* They're basically peppermint bark's cooler, cookie-loving cousin!





# Peppermint Bark Cookie Cups

## INGREDIENTS

- 1 package Pillsbury Ready-to-Bake Chocolate Chip Cookie Dough (24 count)
- ½ cup salted butter, softened
- 1 (8 oz) package cream cheese, softened but slightly cool
- 4 cups powdered sugar
- ½ tsp peppermint extract
- 1 tsp vanilla extract
- Finely crushed candy canes, for topping
- Dark chocolate for drizzling (recommend Ghirardelli dark chocolate melts)



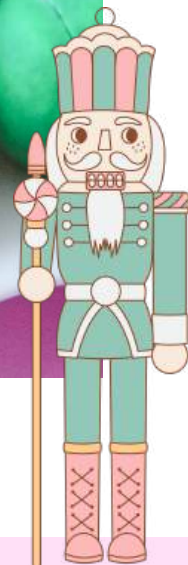
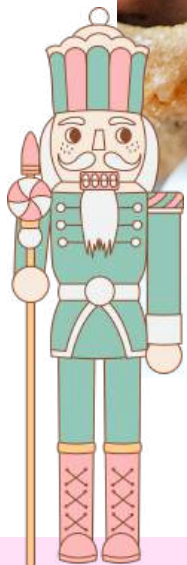
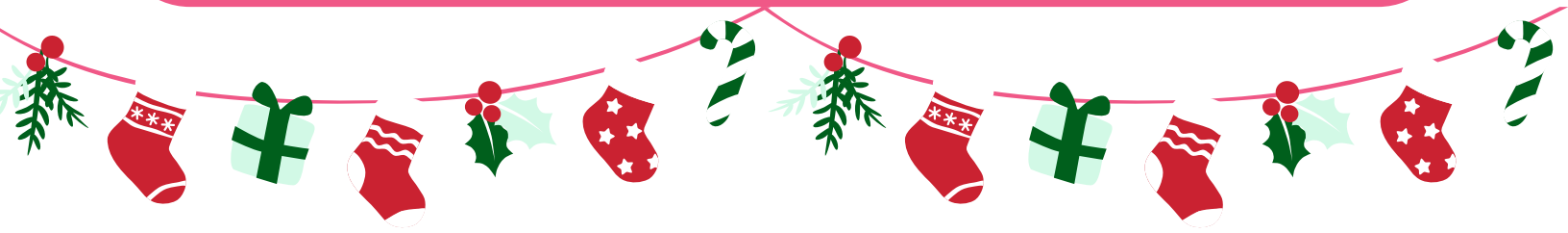
# Peppermint Bark Cookie Cups

## DIRECTIONS

1. Preheat the oven to 350°F and generously coat a mini muffin pan with baking spray.
2. Roll each dough square into a small ball and place one ball in the center of each cup in the muffin pan.
3. Gently press the center of each ball with your thumb or the back of a small spoon to create a slight indentation.
4. Bake for 8–10 minutes, or until the edges are lightly golden brown.
5. Remove from the oven and, if needed, gently re-press the centers with the back of a spoon to ensure they hold their cup shape.
6. Allow the cups to cool in the pan for 15–20 minutes. To remove, lightly twist each one out of the pan. If they don't twist easily, let them cool a bit longer.
7. Once the cookie cups are completely cooled, prepare the filling: In a mixing bowl, beat the butter and cream cheese together until smooth and creamy. Add half of the powdered sugar and mix until combined. Then, add the remaining powdered sugar, peppermint extract, and vanilla extract, and beat until smooth and fluffy.
8. Transfer the frosting to a piping bag fitted with an open star or round tip. Pipe a swirl of frosting into each cookie cup.
9. Sprinkle crushed candy canes on top of each frosted cookie cup.
10. In a microwave-safe bowl, melt the dark chocolate in 30-second intervals, stirring after each, until smooth. Let the chocolate cool slightly, then transfer it to a bottle with a small tip or drizzle over each cookie cup using a spoon.
11. Refrigerate for 15–20 minutes or until the chocolate sets. Serve right away!



# Nutcracker Crunch



## ALL THE RIGHT CRUNCH!

Step into the holiday spirit with these Nutcracker Crunch Cookie Cups! Each chocolate chip cookie cup is filled with that ever-so-fabulous hazelnut spread, Rice Krispies crunch, and then topped off with crushed chocolate candies. They're the perfect mix of creamy, crunchy, and holiday magic!

# NUTCRACKER CRUNCH COOKIE CUPS



## INGREDIENTS

- 1 package Pillsbury Ready-to-Bake Chocolate Chip Cookie Dough (24 count)
- 1 cup chocolate hazelnut spread (like Nutella)
- ½ cup Rice Krispies cereal
- Chocolate crispy candy, crushed (recommendation: Cadbury Snowballs)

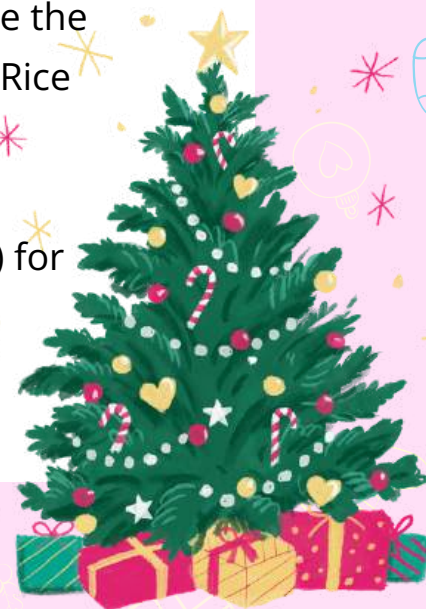




# NUTCRACKER CRUNCH COOKIE CUPS

## DIRECTIONS

1. Preheat the oven to 350°F and generously coat a mini muffin pan with baking spray.
2. Roll each dough square into a small ball and place one ball in the center of each cup in the muffin pan.
3. Gently press the center of each ball with your thumb or the back of a small spoon to create a slight indentation.
4. Bake for 8–10 minutes, or until the edges are lightly golden brown.
5. Remove from the oven and, if needed, gently re-press the centers with the back of a spoon to ensure they keep their cup shape.
6. Allow the cups to cool in the pan for 15–20 minutes. To remove, lightly twist each one out of the pan. If they resist, let them cool a bit longer before trying again.
7. Once the cookie cups are completely cooled, prepare the filling: In a small bowl, mix together the Nutella and Rice Krispies until completely combined.
8. Spoon the filling into each cookie cup and top with crushed chocolate crispy candy (Cadbury Snowballs) for a holiday crunch.





# These are a few of my favorite things...

## HOLIDAY EDITION

### PLAYLIST



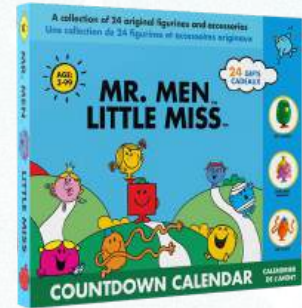
This playlist is full of festive cheer! You can catch me blasting these songs in the kitchen from Nov to Jan.

### BOOK



I have heard such good reviews of this book. I can't wait to dig in.

### ADVENT CALENDAR



I love advent calendars and we get multiple every year! This one is definitely nostalgic.

### WATER BOTTLE STICKERS



Stay hydrated in holiday fashion with these adorable Santa-inspired water bottle stickers.

### TWO PIECE SET



Cozy is the word of the season. I will forever and always be lounging in this cute cozy Christmas set.

### SPRINKLES



One can't Christmas cookie without sprinkles. This is the perfect jimmies-style sprinkle blend for every Christmas bake.

### OIL SET



I am obsessed with my oil diffuser, and these seasonal oils are so good. They instantly make my house smell just like Christmas!

### CHRISTMAS CANDLES



Don't have a diffuser? No problem. These Christmas scented candles are amazing and cute for decor too.

### GIFT BAGS



Every year I promise myself I'll get bags in bulk b/c I love a quick and easy gift bag to drop and go with. These are my pick!

# *Bite-Sized eBooks Coming in 2025*

Big things are coming in small packages! 🎉 ❄️

Get excited for even more mini cookbooks in 2025! 📖 ✨

Stay tuned for a sprinkle of sweetness in every page!



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