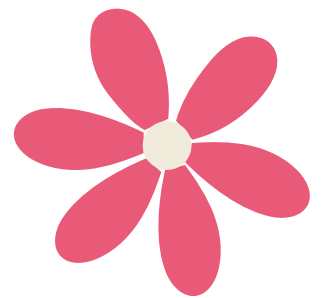


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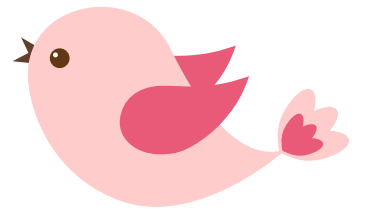
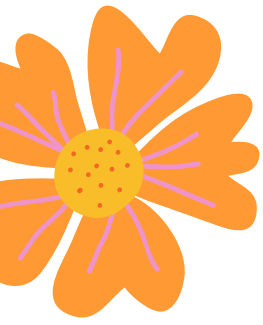
**Spring!**

A MINI COLLECTION OF NEW  
SPRING RECIPES!

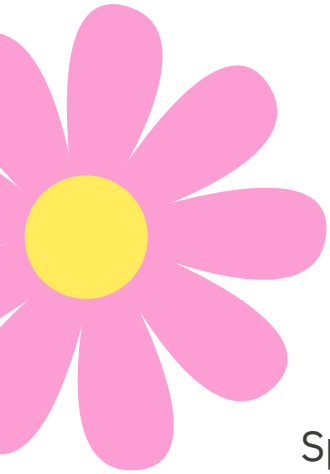


by Taryn at Life & Sprinkles

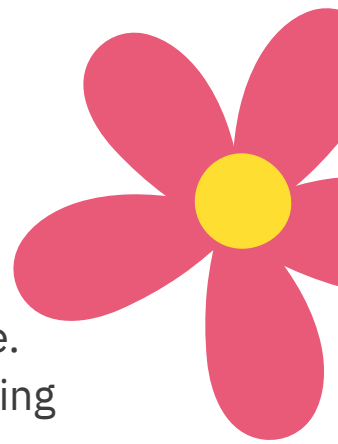




# recipe refresh



## all new spring ideas



Open the windows and get out the patio furniture. Spring is here and I could not be more excited. Spring is, by far, my favorite season of the year. Sun dresses, green grass, the Epcot flower and garden festival, and spending all day out in the sunshine. Spring also brings an abundance of celebrations like Easter, birthday parties, and baby showers. All solid reasons to share a sweet treat or a savory snack. So grab your shorts and let's spring into the season!





# Spring Faves

some of my favorite simple spring foodie ideas

**01**

Have a garden party and serve an easy veggie tray with hummus and ranch, cucumber mint water, and deli sandwiches.

**02**

Get started on summer reads with a Patio Book Club Brunch. Snack on croissants with assorted spreads and a fresh fruit salad.

**03**

Bring your little friends around town this Spring and do a Park Hop! Pack raspberry PB&J, fresh juice, and herbed pita chips.

**04**

The weather is perfect for an Outdoor Movie Night. Fill bowls with buttery popcorn, make semi-homemade garlic pretzel bites (on my blog!) and don't forget the jelly beans and chocolate bunnies.

**05**

Let's have a tea party, shall we? Maybe some iced tea with hints of berries and a swirl of honey. Don't forget my personal favorite, petit fours! (I get mine from the grocery store!)

**06**

Last but not least, how about a Popsicle Party! I love bomb pops and all of the new flavors they're offering (have you seen the unicorn??) Make a kiddie mocktail and serve cherry 7-up with an ice pop dunked inside!





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cadbury egg  
fudge brownies



# cadbury egg fudge brownies

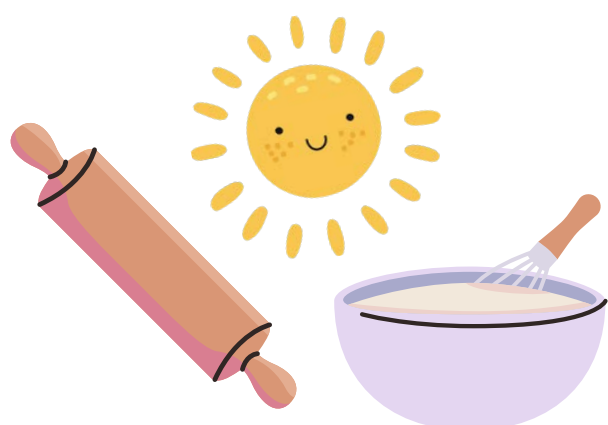
**Cadbury. Egg. Brownies.** The three most delicious words ever spoken in spring baking. A dressed-up box brownie mix swirled with Cadbury Creme Eggs and topped with crunchy coated milk chocolate eggs.

## Ingredients

- 1 box fudge brownie mix + the ingredients listed on the box
- 4 Cadbury Creme Eggs
- 1 stick salted butter
- 2 cups powdered sugar
- ½ cup cocoa powder
- 1 tsp vanilla extract
- 4-5 tbsp heavy cream
- ½ cup Cadbury Mini Eggs (these are the crunchy coated kind), crushed into small pieces.
- Spring confetti sprinkles if desired

## Instructions

1. Preheat oven to 350 degrees. Spray a 9" square pan with baking spray then line it with two pieces of parchment crisscrossed and hanging over the sides.
2. In a medium bowl, make the fudge brownie mix as directed on the box.
3. Coarsely chop the creme eggs. They will be sticky! Fold them into the batter.
4. Bake the brownies as directed on the brownie mix. Be sure to check them with a toothpick. I baked mine for a few minutes longer since they had the extra chocolate in them. Let them cool completely. Move them to the fridge for an hour for a fudgier brownie texture if desired.
5. In another mixing bowl, beat the butter until smooth. Add in the powdered sugar, cocoa powder, vanilla, and heavy cream. Mix until smooth.
6. Once the brownies are fully cooled, top them with the frosting and crushed mini eggs. Top with confetti sprinkles if desired.





# springtime afternoon salad

TOPPED WITH HAWAIIAN SWEET ROLL CROUTONS





# Springtime afternoon salad

A SEMI-HOMEMADE SALAD WITH A SWEET TOUCH!



## Ingredients

- Spring lettuce mix
- Blueberries
- Frozen chicken tenders or nuggets of your choice, cooked and cooled
- Raspberry vinaigrette

### FOR THE CROUTONS

- 1/4 cup vegetable oil
- 12-pack Kings Hawaiian sweet rolls, cubed
- 1/2 tsp salt
- 1/8 tsp pepper



## Instructions

- 1.** To make the croutons, line a baking sheet with parchment paper or foil. Toss the cubed rolls in oil, salt, and pepper. Spread onto the prepared baking sheet.
- 2.** Bake in a 350 degree oven for 8 minutes and gently toss them on the sheet. Bake them for an additional 8 minutes. Let them cool completely. Pro tip: they're even better if they sit for a day!
- 3.** To assemble the salad: Fill your bowl with the lettuce. Top with blueberries, chicken tenders, and croutons. Drizzle with raspberry vinaigrette. Add any extra toppings that you like.

A new kind of crouton



**mini vanilla  
bean carrot  
cake cups**





# mini vanilla bean carrot cake cups

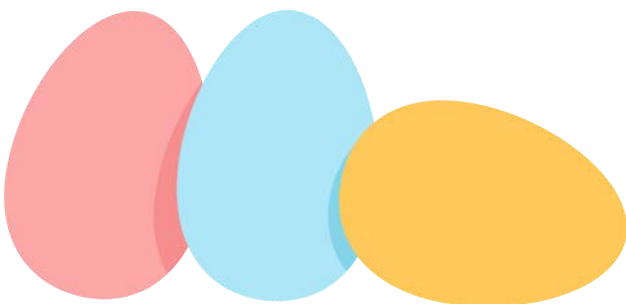
Are you a carrot cake fan? If so, you'll love these mini vanilla bean carrot cake cups. A classic carrot cake base topped with the most incredibly delicious vanilla bean frosting, Spring sprinkles, and royal icing egg decorations.

## Ingredients

- 24 Mini easter cups  
(<https://amzn.to/3uGFBbL>)
- 1 box carrot cake mix (if you can't find this, you can always use a spice mix and have a spice/vanilla combo!)
- 1 cup buttermilk
- 1 (3.9 oz) box instant vanilla pudding
- 3 eggs
- 1/3 cup vegetable oil
- 2 sticks butter
- 4 cups powdered sugar
- 4-5 tbsp heavy cream
- 1 tsp vanilla
- Pink food color
- Spring sprinkles and decorations (mine are from Michaels)

## Instructions

- 1.** Preheat the oven to 350 degrees and place the cups on a baking sheet.
- 2.** Combine the cake mix, buttermilk, pudding mix, eggs, and vegetable oil in a medium bowl.
- 3.** Fill each cup about half way with the cake batter. This should make the full set of cups, but if you're a little short it's totally fine!
- 4.** Bake them according to the package, remove from the oven, and let them fully cool. Mine baked for 17 minutes.
- 5.** In a large bowl, beat the butter until smooth. Add in half of the powdered sugar and mix. Add in the rest of the sugar, cream, and vanilla, and mix until smooth. Squeeze a few drops of food coloring into the frosting and mix until the color is even.
- 6.** Frost them with a knife, or pipe a swirl of frosting down the center. I used a Wilton 127 tip. Top with sprinkles and decorative egg garnishes.



# triple layer fruit smoothies





# triple layer fruit smoothies

ONLY A FEW INGREDIENTS AND SALTY SWEET PERFECTION

## Ingredients

- 1 frozen banana
- 1/2 cup almond or cashew milk (or sub the milk of your choice)
- 1/2 cup vanilla yogurt
- 1/2 cup frozen strawberries
- 1/4 cup almond or cashew milk
- 1/2 cup frozen mixed berries
- 1/4 cup almond or cashew milk

\*If desired add a sugar substitute or vanilla flavoring during the first step



## Instructions

- 1.** In a blender, combine the banana, 1/2 cup milk, and yogurt. Add any extra sweeteners that you'd like. Blend until smooth. Pour 1/3 of the mixture into a tall glass.
- 2.** Return the blender to the base and add in 1/2 cup frozen strawberries and 1/4 cup milk. Blend until smooth. Pour 1/2 of the remaining mixture into the glass.
- 3.** Return the blender to the base one last time and add in 1/2 cup frozen mixed berries and 1/4 cup milk. Blend until smooth and pour into the glass.
- 4.** Add a straw and enjoy! I've been using the sustainable agave straws found here: <https://amzn.to/3wxelDt>

**note**

I used strawberries, bananas, and mixed berries in mine, but feel free to swap out the fruit of your choice. This recipe is really kid friendly and they have fun with the 3 different flavors!



# easy cheesy pesto crescents



# easy cheesy pesto crescents

## Ingredients

- 1 container Grands Crescents - 8 big rolls
- 8 slices provolone cheese, freshly sliced or pre-packaged
- 8 tsp pesto, jarred or homemade



## Instructions

- 1.** Preheat the oven to 350 degrees. Line a baking sheet with parchment paper.
- 2.** On a working surface or cutting board, roll out each crescent roll and slightly flatten.
- 3.** Cut the circle of provolone cheese into two separate pieces. One piece will be smaller and  $\frac{1}{2}$  of the slice. Put this piece on the skinny part of the crescent. Put the other piece towards the top. You want it to fit in the crescent so if it overlaps, divide it in half and move both pieces towards the center.
- 4.** Place 1 tsp of pesto on the top/wider part of the crescent. Spread it out just a bit so that it's an even layer.
- 5.** Roll up the crescent as directed and place it onto the prepared baking sheet. Repeat with the remaining crescent rolls. Bake as directed or until golden brown. Mine were baked for 13 minutes. Let them slightly cool for 5 minutes and serve.
- 6.** Side Note: the dough might look undercooked but it's probably just melted cheese!

“Pesto is one of my favorite flavors, I’m always craving it around springtime. These pesto crescent rolls are a quick and easy dish to put together that takes a few minutes and only 3 ingredients.”



lemon raspberry  
**spritzer**





# lemon raspberry spritzer

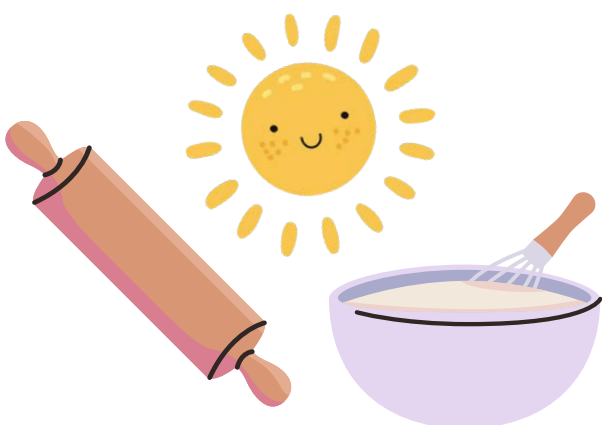
This is such a simple drink, but it'll become a staple in your home this spring and summer. We used raspberry lemonade, but feel free to swap it out for blueberry, strawberry, or even pomegranate lemonade. Yum!

## Ingredients

- Raspberry lemonade
- Welch's Sparking White Grape Juice
- Fresh raspberries
- Ice
- Serving glasses or jars
- Straws: we used agave straws as an alternative to plastic straws, found here: <https://amzn.to/49LvlO9>

## Instructions

1. Fill your serving glasses or jars with ice.
2. Pour the lemonade into each glass, filling it about halfway.
3. Top with the sparkling grape juice. There should be a 1:1 ratio of lemonade and juice.
4. Garnish with fresh raspberries and serve.



# hot honey croissant sandwich

SPICY, SWEET, AND READY TO EAT IN A FLASH





# hot honey croissant sandwich



My new favorite lunch, this hot honey ham croissant sandwich is as tasty as it is easy to make. Baked to crispy perfection, the croissants are filled with shredded ham, cheese, and topped with a drizzle of Mike's hot honey.

## Ingredients

- 6-8 croissants, depending on the size available in the store. Mine were regular, but they also had mini and large
- 6-8 slices of gouda cheese, sliced thin. If you can't find thin, get regular and use less per croissant
- 6-8 oz of deli ham, shaved
- Mike's Hot Honey to taste



## Instructions

- 1.** Preheat the oven to 350 degrees and slice each croissant in half. Place the bottoms in a 13 x 9 baking dish
- 2.** Top with cheese - if the cheese is thicker use half of a slice. If it's thinner, place it onto the base, layering it up if needed. Add 1 oz of ham and top with the other half of the croissant.
- 3.** Bake for 10 minutes. Remove from the dish and drizzle with hot honey. Serve and enjoy right away!

hot. flaky. glazed.





**patio lunch  
baked chicken  
tacos**





# patio lunch baked chicken tacos

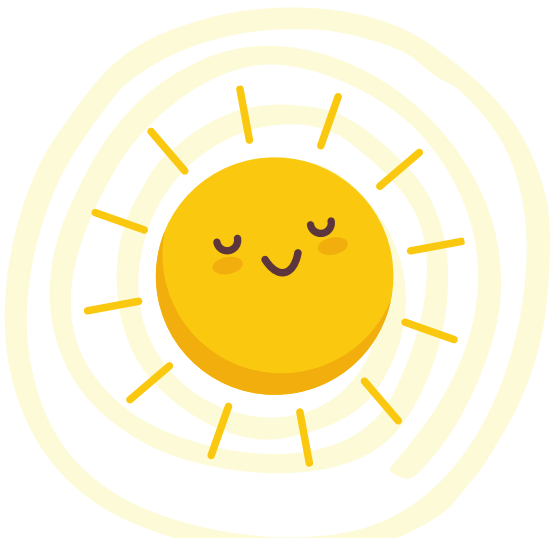
Tuesday or not, it's always taco time at my house! These easy chicken and veggie tacos are baked to crispy golden perfection.

## Ingredients

- 1 1/2 cups chopped white onion, divided
- 1 pound ground chicken breast
- 1 tbsp vegetable oil
- 1 packet taco seasoning
- 1/2 cup store-bought tomato trinity blend: (chopped tomatoes, peppers, and onions)
- 1 cup shredded Mexican cheese
- 1/2 cup guacamole or to taste
- 1 container premade store-bought pico de gallo
- 1 package Stand n Stuff taco shells
- Optional toppings - lettuce, sour cream, salsa, red onions, jalapeños

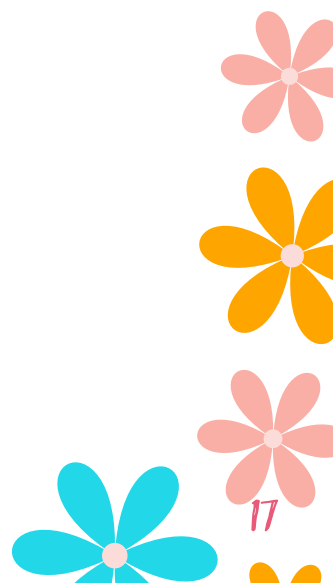
## Instructions

1. Preheat the oven to 350 degrees. In a medium sauté pan, add half of the chopped white onion. Saute for 3-4 min over medium heat.
2. Add the chicken and cook until no longer pink. Add the taco seasoning packet and follow the instructions to make the taco meat. After it's combined and the liquid is evaporated, stir in the trinity mix. and remove from the heat.
3. In a 13 x 9 baking dish, arrange your taco shells so that they're standing straight up. Fill each evenly with the chicken mixture and top with cheese. Bake for 10 minutes.
4. Remove from the oven, and top with remaining chopped onions, guacamole, pico de gallo, and your choice of additional toppings.





# lemon ice cream pie





# lemon ice cream pie

## Ingredients

- 1 container whipped topping (I used Cool Whip)
- 1 can sweetened condensed milk
- 1 jar (12 oz) lemon curd
- 1 10" Graham cracker crust - this is the deeper crust with an extra serving
- Optional: 4 cups fresh berries for topping (I used strawberries, raspberries, and blueberries)



## Instructions

- 1.** In a large mixing bowl, combine the whipped topping and sweetened condensed milk until there are no streaks.
- 2.** With a spatula, gently fold in the lemon curd until completely combined.
- 3.** Fill the graham cracker crust with the filling mixture. Use the insert that the pie crust came with and flip it over to be used as a lid. Flip the foil edge over the lid to seal and place in the freezer for 3-4 hours.
- 4.** Top with fresh berries if desired and serve.



# honey nut yogurt parfaits





# honey nut yogurt parfaits

## Ingredients

- Vanilla yogurt
- Fruit of your choice- I used cherries and pineapple

### FOR THE GRANOLA

- 1/4 cup vegetable oil
- 3 tbsp honey
- 2 tbsp packed brown sugar- I used Truvia brown sugar substitute
- 2 tsp vanilla
- 1/4 tsp salt
- 2 1/2 cups old-fashioned oats
- 1/2 cup pistachios without the shell
- 1/2 cup cashews, halves and pieces
- 1 cup dried cherries or cranberries



## Instructions

- 1.** Preheat the oven to 325 degrees. Line a 13 x 9 rimmed baking sheet with parchment paper or aluminum foil sprayed with baking spray.
- 2.** In a mixing bowl, combine the oil, honey, brown sugar, vanilla, and salt. Stir until combined. Fold in the oats, pistachios, and cashews until fully mixed.
- 3.** Bake for 35-40 minutes or until lightly browned. Be sure to check it around 30 minutes. Remove it from the oven when done and let it cool completely.
- 4.** To assemble, place a scoop of fruit at the bottom of a parfait glass. Top with yogurt and granola. Repeat the layers and eat right away!

perfect spring breakfast or snack idea!

This granola is so delicious and easy to customize. Don't like cashews or pistachios? Swap them out for almonds or pecans. You can also add other dried fruit like blueberries or chocolate chips.

# Amazon Finds



## honey pot

Leave it to Le Creuset to make the cutest little honey pots ever. These would be perfect at a tea party or garden lunch.



## edible butterfly decorations

Butterflies made from wafer paper make the cutest spring dessert addition.



## Flower straw covers

Perfect spring addition to your Stanley Cup (also, how pretty are those colors??)



## daisy chips and dip plate

I am a huge fan of chips and salsa, cheese dip, guacamole, you name it! But this would also be cute with shortbread cookies and fruit dip.



## bunny drink glasses

The cutest spring drink glasses- even if you don't like the taste of Peeps, the design is simply the cutest.



## butterfly cookie cutters

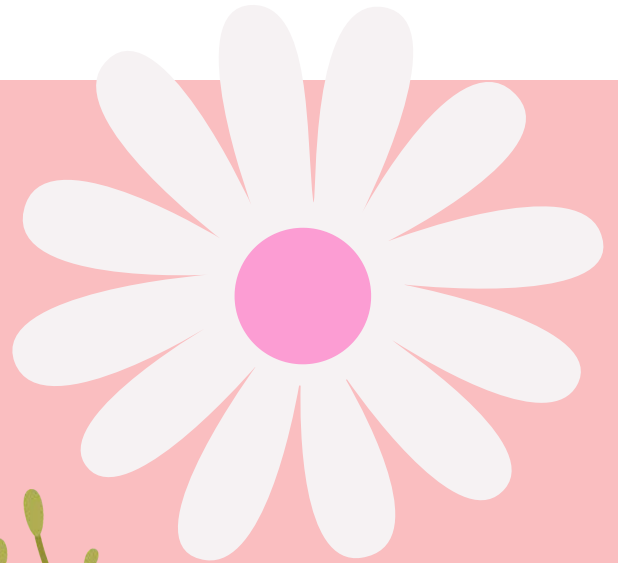
Use these butterfly cookie cutters all year round to create the most beautiful sweet snacks or favors.







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