



# SNOW DAYS SWEETS

— COZY WINTER DESSERTS & FUN SNOW DAY —  
TREATS FOR ALL AGES





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# WHERE FOOD MEETS FUN!



Introducing Snow Day Sweets, the first in my new bite sized e-cookbook collection! This edition features six simple, wintry recipes perfect for any and all snow days. From snow-kissed treats to quick-to-make sweets, every recipe is designed to bring a little extra FUN to your winter.





*Winter-Season Banana*  
**PUDDING TRIFLE**

# *This just might be my favorite banana pudding ever....*

I love banana pudding, and I am always looking for ways to give classic desserts a seasonal touch. Now that it's Winter season, I really wanted to play up some of the spices like cinnamon, nutmeg, and ginger. This trifle is perfect if you have leftover gingerbread cookies or if you're just a fan of ginger snaps! It's filled with easy semi-homemade spiced pudding, sliced bananas, and crushed shortbread and gingerbread cookies. Add in homemade vanilla whipped cream, and I can assure you that this banana pudding will be a huge hit! Serve it in a trifle bowl or a large glass bowl, both make such a pretty presentation.





# WINTER BANANA PUDDING

## INGREDIENTS

### FOR THE PUDDING:

- 2 (3.4 oz) boxes of instant pudding
- 4 cups cold milk
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground ginger
- 1 teaspoon vanilla extract

### FOR THE LAYERS:

- 4–5 ripe bananas, sliced
- 1 package of Pepperidge Farm Gingerbread Cookies, divided
- Walkers Shortbread- 8 pieces, divided
- 1 cup heavy whipping cream
- 2 tablespoons powdered sugar
- 1 teaspoon vanilla extract

### GARNISHES:

- Crushed shortbread cookies
- Crushed gingerbread cookies



# WINTER BANANA PUDDING



## INSTRUCTIONS

### 1. Prepare the pudding:

- In a large mixing bowl, whisk together the instant pudding mix, cold milk, cinnamon, nutmeg, ginger, and vanilla extract. Whisk until smooth and thickened (about 2–3 minutes). Set aside.

### 2. Whip the cream:

- In a separate bowl, use a hand or stand mixer to whip the heavy cream, powdered sugar, and vanilla extract until stiff peaks form. Set aside for layering or use store-bought whipped topping for an even faster option.

### 3. Assemble the pudding:

- In a large trifle dish or individual serving cups, start with a layer of shortbread cookies at the bottom.
- Add a layer of banana slices, then a layer of pudding.
- Repeat the layers until all ingredients are used, finishing with a layer of whipped cream on top.

### 4. Garnish and chill:

- Sprinkle crushed shortbread cookies, white chocolate curls, or a light dusting of cinnamon over the whipped cream.
- Refrigerate for at least 1 hour before serving to let the cookies soften slightly.

This is the style of the trifle bowl that I have used for years and years and I LOVE IT! [Trifle Bowl Link](#)



*Classic "Snow Cream"*  
**AKA VANILLA ICE CREAM**



# *A classic vanilla bean ice cream made in a Creami!*

Okay, this is vanilla ice cream, but in Winter it's just way more fun to call it Snow cream! And let me tell you this ice cream is amazing. It's made in a Ninja Creami, so it has the best texture of all time! It's similar to soft serve, but just a bit thicker. It's really easy to make and kids can totally help. You prep it the night before (it only takes minutes), then mix it the next day. So now, you're free to spend more time enjoying your snow day (or just pretending it's one here in Florida) and less time in the kitchen. I love vanilla ice cream as-is, but I'll never say no to sprinkles! Add on your favorite toppings. If you make this recipe, send it to me I'd love to see how you dressed up your snow cream :)



# CLASSIC \*SNOW CREAM\* VANILLA CREAM ICE CREAM

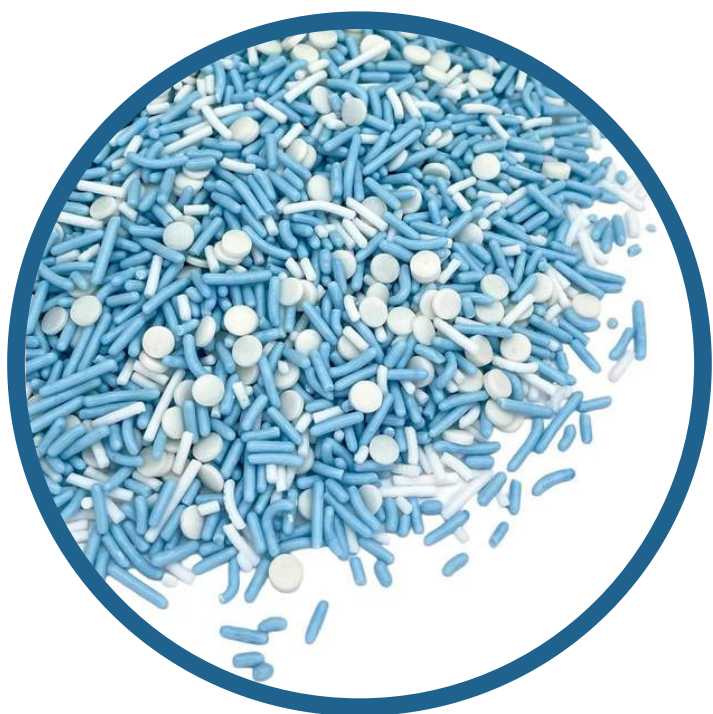
## INGREDIENTS

### FOR THE ICE CREAM:

- 2 cups heavy cream
- 1 cup whole milk \*plus 1/4 c extra for the re-spin if needed
- 1/2 cup granulated sugar
- 2 tsp vanilla bean paste
- Pinch of salt

### SPRINKLES:

- Blue and white sprinkle blend from Man vs Cakes, but snowflake sprinkles would also be great! The sprinkles that I used have no artificial dyes and they're gluten free





# CLASSIC \*SNOW CREAM\* VANILLA CREAMI ICE CREAM



## INSTRUCTIONS

1. In a medium-sized mixing bowl, whisk together the heavy cream, whole milk, granulated sugar, vanilla bean paste, and a pinch of salt. Stir until the sugar dissolves completely.
2. Pour the mixture into the Ninja Creami pint container, making sure not to exceed the max fill line. Secure the lid and place the container in the freezer on a level surface. Freeze for at least 24 hours.
3. Once frozen, remove the container from the freezer and install it into the Ninja Creami machine according to the manufacturer's instructions. Select the "Ice Cream" mode and let the machine spin.
4. After the first spin, if the texture isn't creamy enough, create a small well in the center of the ice cream, pour in 1/4 cup of milk, and select "Re-Spin."
5. Scoop out your ice cream, top with colorful sprinkles, and enjoy!

## *Don't have a Creami?*

### Traditional Ice Cream Maker Method:

1. Prepare the Base: Whisk together the heavy cream, whole milk, granulated sugar, vanilla bean paste, and salt until the sugar dissolves completely.
2. Chill the Mixture: Cover the bowl and refrigerate for at least 2 hours or overnight to ensure the mixture is very cold.
3. Churn: Pour the chilled mixture into your ice cream maker and churn according to the manufacturer's instructions until it reaches a soft-serve consistency.
4. Freeze: Transfer the churned ice cream to an airtight container, mix in sprinkles if desired, and freeze for 2-4 hours to firm up before serving.



*Winter Wonderland*  
**SUGAR COOKIE BARK**



*You will not be able to get over this sweet, buttery crunch!*

This sugar cookie bark is one of the simplest recipes I've ever made, yet it's consistently one of the most popular. It's a fun and easy spin on a packaged sugar cookie mix, and the results are absolutely incredible. My grandmother used to make Christmas cookies every year, bringing them all the way from New Jersey when she came to visit during the holidays. Over time, the recipe became too much for her since it involved so many steps. I tried to make them on my own a few times, but they just don't have the same magic as hers. Funny enough, this cookie bark tastes almost identical. It's a happy little accident that the bark tastes so similar, and I'm loving it because it's way easier to make!



# WINTER WONDERLAND SUGAR COOKIE BARK

## INGREDIENTS

- 1 package of sugar cookie mix plus ingredients listed on the package (typically egg, butter, etc.)
- 1/3 to 1/2 cup winter-colored sprinkles (I used Man vs Cakes white and blue sprinkle mix)
- 1/2 cup white chocolate chips or melting wafers- I recommend Ghirardelli melts (optional, for drizzling)
- Extra sprinkles (optional, for garnish)

**SPRINKLES!** Personally, I prefer jimmies mixes (none of the harder pieces, balls, or tiny pieces in the mix.) I used the same sprinkle blend as before for this one! You could always switch it out for sprinkle snowflakes or another wintery sprinkle mix. I love Man vs Cakes because these sprinkles are also crunchy, not soft!





# WINTER WONDERLAND SUGAR COOKIE BARK



## INSTRUCTIONS

1. Preheat your oven to 350°F. Line a large baking sheet (10x15 inches recommended) with parchment paper for easy cleanup.
2. Follow the instructions on the sugar cookie mix package to prepare the dough. Once the dough is mixed, gently fold in 1/3 to 1/2 cup of sprinkles, depending on how colorful you want your bark to be.
3. Spread the dough evenly onto the prepared baking sheet. Aim for about 1/4-inch thickness to achieve a delightful crunch. Bake for 10-15 minutes, or until the edges are lightly golden brown.
4. Remove the cookie sheet from the oven and allow the cookie layer to cool for 30 minutes. Once cooled, break the cookie into bark-sized pieces. For an extra fun texture, separate darker pieces (from the edges) onto a new baking sheet.
5. Return the bark pieces to the oven:
6. Darker edge pieces: Bake for an additional 5-10 minutes.
7. Lighter center pieces: Bake for 10-15 minutes, or until golden and crispy.
8. Let the cookie bark cool completely—overnight is even better! This ensures maximum crunch.
9. For an extra festive touch, drizzle the bark with melted white chocolate and sprinkle additional sprinkles on top while the chocolate is still wet. Allow the drizzle to set before serving.



*White Chocolate Chunk*  
**BLIZZARD BROWNIES**



*I love white chocolate and I love brownies, so why not!*

I absolutely love this brownie recipe because it has a mix of butter *and* oil. I usually use one or the other, but this combo gives the brownies a fudgy texture with a slightly crispy, crunchy top. To give them a winter twist, I decided to add white chocolate. The chips were perfect, but I still wanted to bump them up a notch. Enter white chocolate Lindor truffles—they have that creamy center plus the texture of the outer shell. I couldn't have been happier with how they turned out. Here's a strong recommendation ;) after the brownies cool, place them in the fridge for a few hours or overnight. Even if you heat them up again or eat them at room temperature, this step really takes the fudginess to the next level.



# WHITE CHOCOLATE CHUNK BLIZZARD BROWNIES

## INGREDIENTS

- 1/4 cup salted butter
- 1/4 cup vegetable oil
- 1 cup granulated sugar
- 1/4 brown sugar
- 2 large eggs
- 1 tsp vanilla extract
- 1/3 cup unsweetened cocoa powder
- 1/2 cup all purpose flour
- 1/4 tsp salt
- 1/4 tsp baking powder
- 1/2 cup white chocolate chips
- 8-10 white Lindor truffles, chopped





# WHITE CHOCOLATE CHUNK BLIZZARD BROWNIES



## INSTRUCTIONS

1. Preheat your oven to 350 degrees. Spray an 8" square dish with baking spray and line it with parchment paper.
2. Melt the butter in a microwave-safe bowl. Mix the melted butter with the oil and let it cool slightly.
3. Add the granulated sugar and brown sugar to the butter-oil mixture. Whisk until smooth.
4. Beat in the eggs one at a time, followed by the vanilla extract, until the mixture is glossy and thick.
5. Sift in the cocoa powder, flour, salt, and baking powder. Gently fold the ingredients together until just combined- don't overmix.
6. Fold in the white chocolate chips and chopped Lindor truffles.
7. Bake for 25-30 minutes or until the edges are set and a toothpick inserted into the center comes out with only a few moist crumbs.
8. Allow the brownies to cool completely in the pan before cutting them into squares.

**Fun Fact, I always let my brownies sit in the fridge for a few hours after they've cooled. I have found that it gives them that fudgy texture. If you try this, bring them back to room temp before serving.**





*Polar Bear Paw*  
**COOKIES**



*Even if you don't make these into paws, they're still one amazing cookie!*

When I was planning the cookie recipe for this ebook, I really wanted to bring a playful winter theme. A polar bear paw just sounded adorable. Plus, after watching *Geek Girl* on Netflix, I have a special love for polar bears. These cookies have a peanut butter base, and then they're dipped in white chocolate and sprinkled with crushed pretzels. All of the salty-sweet fans will love this one! If you don't want to make the cookies from scratch, you can most definitely use refrigerated cookie dough. I piped paws and snowflakes on each cookie, but feel free to leave them off or do an entirely different design!



# POLAR BEAR PAW COOKIES

## INGREDIENTS

### FOR THE PEANUT BUTTER COOKIES:

- 1 cup creamy peanut butter
- 1/2 cup salted butter, softened
- 1 cup granulated sugar
- 1/2 cup packed brown sugar
- 1 large egg
- 1 tsp vanilla extract
- 1 1/4 cups all-purpose flour
- 1/2 tsp baking soda
- 1/4 tsp salt

### FOR DECORATING:

- 12 oz white chocolate chips or candy melts  
(I used 1 bag of Ghirardelli melts)
- 1 cup crushed pretzels

**TIP:** I practiced piping the snowflakes and paws on parchment paper first. I searched “snowflake chocolate piping template” and there are a ton of free downloads!





# POLAR BEAR PAW COOKIES



## INSTRUCTIONS

1. Preheat your oven to 350°F and line 2 baking sheets with parchment paper.
2. In a large bowl, cream together the peanut butter, butter, granulated sugar, and brown sugar until light and fluffy.
3. Add the egg and vanilla extract, mixing until fully combined.
4. In a separate bowl, whisk together the flour, baking soda, and salt. Gradually add the dry ingredients to the wet mixture and mix until a dough forms.
5. Roll the dough into 1 1/2-inch balls, place them on the baking sheet, and flatten slightly with the back of a spoon or your hand.
6. Bake for 10–12 minutes, until the edges are lightly golden. Let the cookies cool completely on a wire rack.
7. Melt the white chocolate chips or candy melts in a microwave-safe bowl, heating in 30-second intervals and stirring until smooth.
8. Dip the bottom of each peanut butter cookie into the melted white chocolate, then press the edges into crushed pretzel.
9. Use the remaining melted white chocolate to pipe polar bear paws and/or snowflakes onto each cookie.
10. Place the decorated cookies on a lined tray and let them sit at room temperature or refrigerate for 10–15 minutes until the chocolate hardens.



*Snow Days Coconut*  
**ALMOND CUPCAKES**



# *Have you ever had coconut cream cheese frosting?*

If you haven't, I strongly urge you to give this one a try! Not a coconut fan? You can make them all almond-flavored and add almond extract instead of coconut. Since coconut resembles snow, I just had to throw this one in. When I was creating it, I realized that I had never made coconut cream cheese frosting before, only coconut buttercream. Well let me tell you, these came out better than I imagined. Start with a small amount of extract and give it a taste, then add more until it's your ideal coconut ratio. PS- the liners are from Home Goods and they are SO CUTE!



# SNOW DAYS COCONUT ALMOND CUPCAKES

## INGREDIENTS

### FOR THE CUPCAKES:

- 1 box almond cake mix (plus ingredients listed on the box, substituting buttermilk for water)
- 1 (3.4 oz) box dry instant vanilla pudding mix

### FOR THE FROSTING AND TOPPING:

- 1 stick (1/2 cup) salted butter, softened
- 1 (8 oz) block cream cheese, softened to room temperature
- 3 cups powdered sugar
- 1 tsp vanilla extract
- 1/2–1 tsp coconut extract (adjust to taste)
- 1/2 cup shredded sweetened coconut

### OPTIONAL SUPPLIES:

- Cute, winter-themed liners

Here is a link to cupcake wrappers if you don't have any at your local stores- **WRAPPERS.**

If you'd rather just use liners by themselves, here's a super cute set! **LINERS.**





# SNOW DAYS COCONUT ALMOND CUPCAKES

## INSTRUCTIONS

1. Preheat your oven to 350°F. Line a cupcake pan with 24 cupcake liners.
2. In a large mixing bowl, prepare the almond cake mix according to the instructions on the box, substituting buttermilk for the water.
3. Add the dry vanilla pudding mix to the batter and mix until fully incorporated.
4. Divide the batter evenly among the cupcake liners, filling each about 2/3 full.
5. Bake for 18–22 minutes, or until a toothpick inserted into the center of a cupcake comes out clean.
6. Allow the cupcakes to cool in the pan for 5 minutes, then transfer to a wire rack to cool completely.
7. In a large bowl, beat the softened butter and cream cheese together until smooth and creamy.
8. Gradually add powdered sugar, 1 cup at a time, beating well after each addition.
9. Mix in vanilla extract, coconut extract, and shredded coconut until combined.
10. Once the cupcakes are completely cool, pipe or spread the frosting generously on top.
11. Garnish each cupcake with a sprinkle of shredded coconut or toasted coconut flakes for extra flair.
12. Store the cupcakes in an airtight container in the refrigerator until ready to serve. Let them come to room temperature before enjoying.



## PRE-ORDER MY BOOK!

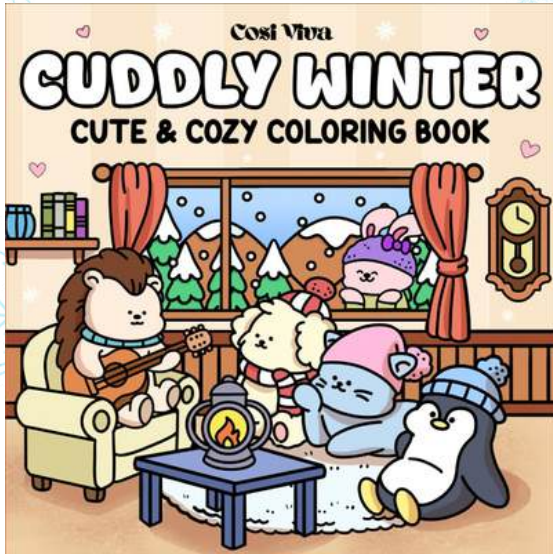
I am so excited because in March of this year, my cookbook will be released! It's called "Just Add Sprinkles" and it's got a ton of fun, sweet recipes. I'd be so so happy if you pre-ordered it below. Thank you for your support!

[AMAZON](#)

[BARNES AND NOBLE](#)



# My Winter Picks!



## COLORING BOOK

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If you follow me on social, you probably know that I am OBSESSED with these coloring books. This is my newest winter-season one, and it's just way too cute.

## T-SHIRT

I think I have more themed clothes now that I am in my 40's than when I was in high school. Seasonal finds are my weakness, clothes included. This shirt is simple and casual, so I just had to...



## STICKERS

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While we are on the topic, I have a rejuvenated love for stickers. My daughter has been sticking them on everything from notebooks to hair brushes, so I jumped on board. All of my to-do lists are now decorated with a happy little winter animal...swoon.





# EMAIL LIST

Join my email list for updates, secret recipes, "3 sweet picks of the week," and special announcements!

# SOCIAL MEDIA

All of my socials are @lifeandsprinkles!

