

RECIPES FROM THE

# NORTH POLE



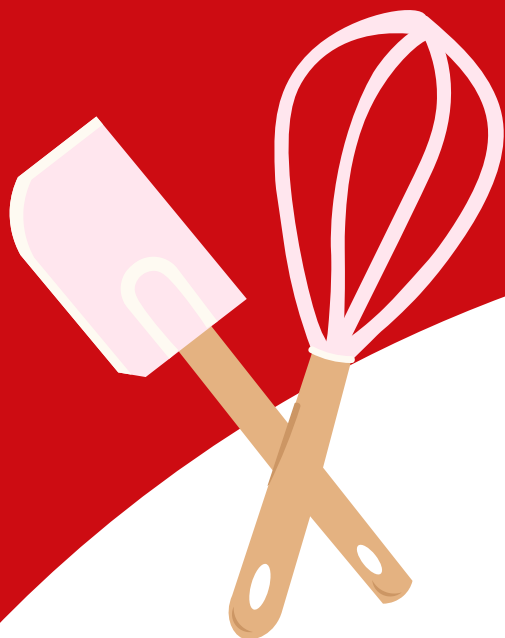
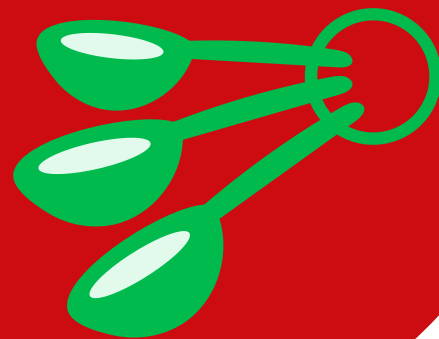
**SANTA CLAUS'S  
COOKIES & MILK  
CAKE**

**MERRY  
CHRISTMAS**

**MRS. CLAUS'S  
SUGAR COOKIES &  
CREAM CAKE**

**TWO NEW  
PRACTICALLY  
HOMEMADE**  
recipes

# SHEET CAKE TIPS & TRICKS



## HAVE FUN WITH IT!

Don't stress about making these cakes look perfect—baking is all about having fun and getting creative! Christmas is the perfect time to bake with kids, test out new decorating ideas, and go all-in with festive toppings. Each of these sheet cakes starts with a doctored cake mix, so you'll get incredible flavor with a homemade twist.

01

### PIPING TIPS

For sheet cake borders, I love using open star tips like [these](#).

05

### FOOD COLORING

Gel food coloring works best for frosting. I love [Chefmaster](#) colors.

02

### CAKE BOARDS

I don't use anything fancy, just [rectangle cake boards](#)!

06

### PIPING BAGS

[Piping bags](#) are easy to use—just a little practice makes perfect!

03

### ICING DECORATIONS

Amazon has a ton of [icing decorations](#) that are adorable.

07

### CHOCOLATE MOLDS

Chocolate is such an easy topper. Try some [smaller molds](#) for little add ons.

04

### SPRINKLES

I usually get my sprinkles in bulk. Some of my favorites are [these](#) and [these](#).

08

### GLITTERY SUGAR

[Bakery Bling](#) glittery sugar is amazing, but any sparkly sugar will work!



Chocolate  
Chip Cake

Brown Sugar  
Frosting

Cookie & Icing  
Toppers

milk & cookies

**SANTA CLAUS SHEET CAKE**



# SANTA CLAUS *sheet cake*

## INGREDIENTS

### Cake:

- 1 box yellow (15.25 oz)
- $\frac{3}{4}$  cup milk
- $\frac{1}{4}$  cup vegetable oil
- $\frac{1}{4}$  cup melted butter
- 4 large eggs
- 1 teaspoon vanilla extract
- $\frac{1}{2}$  cup packed light brown sugar
- $\frac{1}{2}$  cup sour cream
- $\frac{1}{2}$  cup mini chocolate chips

### Frosting:

- 2 sticks + 1 tbsp salted butter, softened, divided
- $\frac{1}{2}$  cup packed light brown sugar
- 3  $\frac{1}{2}$  cups powdered sugar
- 4-6 tbsp heavy cream
- 1 teaspoon vanilla extract

### Topping:

- Mini chocolate chip cookies
- Mini chocolate chips
- Holiday sprinkles & Icing Decorations

## INSTRUCTIONS

1. Preheat oven to 350°F. Spray a 9×13-inch pan with baking spray and line with parchment.
2. In a large bowl, beat cake mix, milk, oil, melted butter, eggs, vanilla, brown sugar, and sour cream for 2 minutes until smooth. Fold in mini chocolate chips. Pour into the pan and bake for 20 minutes. If not done, continue baking, checking every 3–5 minutes until a toothpick comes out clean. Cool completely.
3. Microwave 1 tablespoon butter with the brown sugar for 15–20 seconds, just until warm and glossy. It should look like wet sand. Cool slightly, then beat with the remaining softened butter until fluffy. Add powdered sugar, cream, and vanilla; beat until smooth and creamy.
4. Frost the cooled cake, pipe a border, and fill the center with mini chocolate chips. Finish with sprinkles and icing decorations.



“SANTA’S FAVORITE!”



Sugar Cookie  
Cake

Almond  
Frosting

Bow & Snowflake  
Toppers

sugar cookies & cream

**MRS. CLAUS SHEET CAKE**



# MRS. CLAUS *sheet cake*

## INGREDIENTS

### Cake:

- 1 box white or vanilla cake mix
- $\frac{3}{4}$  cup milk
- $\frac{1}{4}$  cup oil
- $\frac{1}{4}$  cup melted butter
- 4 large eggs
- 1 teaspoon vanilla extract
- $\frac{1}{2}$  cup sugar cookie crumbs or crushed Golden Oreos

### Frosting:

- 2 sticks butter, softened
- $3\frac{1}{2}$  cups powdered sugar
- 4-6 tbsp heavy cream
- 1 teaspoon vanilla extract
- $\frac{1}{2}$  teaspoon almond extract

### Topping:

- Crushed sugar cookies
- Royal icing snowflakes
- Red chocolate bows
- Glittery sugar and/or sprinkles

## INSTRUCTIONS

1. Preheat oven to 350°F. Spray a 9×13-inch pan and line with parchment paper.
2. Beat cake mix, milk, oil, melted butter, eggs, and extracts for 2 minutes until smooth. Fold in cookie crumbs. Pour into the pan and bake for 20 minutes. Check for doneness, then continue baking in 3–5 minute intervals until the cake springs back to the touch. Cool completely.
3. Beat butter until fluffy. Gradually add powdered sugar, then vanilla and 4 tablespoons of heavy cream. Add more cream, 1 tablespoon at a time, until smooth and spreadable. Tint with pink food coloring if desired.
4. Frost the cake and pipe a ribbon border. Fill the center with crushed cookies, then top with sprinkles, glittery sugar, red chocolate bows, and icing snowflakes.



**“STRAIGHT FROM HER  
KITCHEN!”**



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