

valentine's day



A MINI COLLECTION OF NEW
VALENTINE'S DAY RECIPES!

by Taryn at Life & Sprinkles





happy 2024!

all new recipes for Valentine's Day

🎵 L is for the way you look at me... 🎵

Truth be told, “L” is actually for the way I look at raspberry white chocolate bars, wink wink (the recipe is below), but I think you get the idea. Valentine’s Day will be here before we know it, and I’m super excited to help you celebrate with this mini collection of sweet treat recipes. So string your bow, call over Cupid, and let’s bake something that says “I love you!”





valentine's favs

some of my favorite simple Valentine's foodie ideas

01

Deliciously dark chocolate fudge brownies packed full of fun Valentine's Day M&M's. Use a box mix and toss in M&M's and a drizzle of chocolate syrup.

02

Soft vanilla sugar cookies topped with a swirl of bright pink frosting and sprinkles. Use store-bought cookies and top them with homemade buttercream.

03

Sirloin steak grilled to perfection and served with fresh spinach strawberry salad. Use an indoor grill for the super chilly winter months!

04

Chocolate lava cake for two makes the perfect date night dessert. I heard that Preppy Kitchen has a great recipe!

05

Creamy sun-dried tomato "marry me" chicken pasta with a glass of your favorite wine. My favorite is (by far) Moscato d'asti. No surprise I like a sweet wine, ha!

06

A Valentine's Day dessert charcuterie board full chocolate favorites! Chocolate-covered pretzels, truffles, dipped Oreos, and gummy hearts.




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XOXO





raspberry white chocolate bars



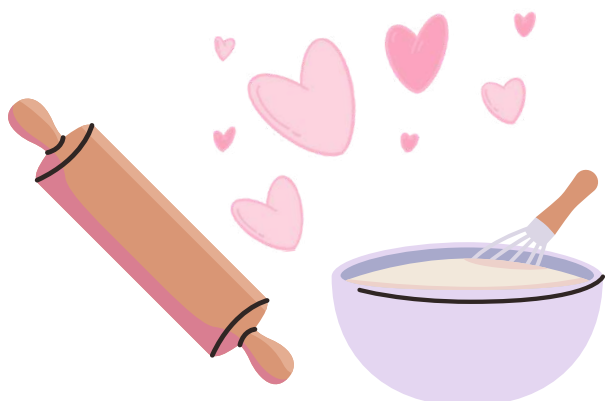
THE ABSOLUTE BEST FLAVOR COMBO FOR VALENTINE'S DAY!

Ingredients

- 2/3 c sugar
- 1/2 cup salted butter, melted
- 1 egg
- 1 tsp vanilla extract
- 1/2 tsp almond extract
- 1 1/4 cups all purpose flour
- 2 tsp corn starch
- 1/2 tsp baking powder
- 1/8 tsp salt
- 1 c fresh raspberries
- 2/3 c white chocolate chips
- Powdered sugar for dusting

Instruction

1. Preheat oven to 350 degrees. Spray an 8" square pan with baking spray then line it with two pieces of parchment criss-crossed and hanging over the sides.
2. In a medium bowl, whisk the sugar and melted butter. About 1-2 minutes until it is completely combined.
3. Stir in the egg and extracts and mix well.
4. In another bowl, combine the flour, corn starch, baking powder and salt. Add the raspberries and stir to lightly coat them. Pour this mixture into the wet ingredients and fold in gently. When it's about half way combined add the white chocolate chips. Continue folding until just combined.
5. Spread the batter at the bottom of the pan. Bake for 30 minutes or until the edges are golden brown.
6. Let them cool completely then dust with a generous amount of powdered sugar. Cut into bars and serve.



cookie butter snack mix

THE SWEETEST SNACK FOR YOUR SWEETHEART



cookie butter snack mix

A DIFFERENT SPIN ON A CLASSIC SNACK MIX!

Ingredients

- 5 cups Chocolate Chex Cereal
- 4 cups Honey Nut Chex Cereal
- 2 cups mini marshmallows
- 1 cup milk chocolate melts (I used ghirardelli melting wafers)
- 1/2 cup cookie butter (I used Biscoff)
- 1/4 c butter, softened
- 2 cups powdered sugar
- 2 cups chocolate covered pretzels- half white chocolate, half milk chocolate
- 1 cup chopped sugar cookie white chocolate bars (feel free to sub any chopped candy bar or used M&Ms)



Instructions

1. In a really really big bowl, combine the cereal and marshmallows
2. In a microwaveable bowl, heat the milk chocolate chips, cookie butter and butter for 30 seconds. Remove it and stir. Heat it again for 15 seconds and stir. Repeat until it's smooth, but be sure not to overheat because the chocolate will burn.
3. Pour the cookie butter mixture over the cereal/marshmallows and stir until completely coated.
4. Pour into a 2 gallon resealable bag. Add the powdered sugar, seal the bag and shake until evenly coated.
5. Spread onto a rimmed baking sheet and let it cool for 20 minutes.
6. Add the cereal to another very large bowl and stir in the pretzels and chopped chocolate, and serve!

valentine's treat

easy

fun

sweet



*cupid's
chococolate
chip
cookies*





cupid's chocolate chip cookies



THESE COOKIES ARE FILLED WITH CHOCOLATE CHIPS & SEASONAL M&MS

Ingredients

- 1 cup of butter, softened (I use salted)
- 1 cup of light brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 1 tsp vanilla extract
- 2 2/3 c all purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 8 oz semisweet chocolate chips
- 2/3 cup roughly crushed M&Ms

Instruction

1. Cream the butter and sugars until smooth. This should take 2-3 minutes.
Add the eggs in one at a time, mixing after each addition. Add in the vanilla and mix until combined.
2. In another bowl, combine the flour, baking soda, and salt. Add the dry mixture to the wet mixture little by little until fully mixed.
3. Fold in the chocolate chips and M&Ms. The M&Ms should be only slightly crushed. If there are a few whole pieces, it's totally fine.
4. Using a 2" cookie scoop, add dollops of dough onto baking sheets prepared with parchment paper. Bake them for 10 minutes at 375 degrees or until the edges are lightly golden brown. Cool on the pan for a few minutes, then move them to wire racks to finish cooling completely.
- 5.





*easy salty sweet
snack clusters*



salty sweet snack clusters

ONLY A FEW INGREDIENTS AND SALTY SWEET PERFECTION

Ingredients

12 oz

Dark chocolate- I used Ghirardelli melting wafers

1 cup

Golden Grahams Cereal

2 cups

Milk Chocolate Covered Pretzels, roughly chopped

1 cup

Mini Pretzel Twists- If you use Tiny Twists don't crush them. Regular minis should be lightly crushed.



Instructions

1.

Melt the chocolate according to the package instructions. I heat mine in the microwave in 30 second increments and stir. It usually takes 1 min 30 seconds.

2.

Let the chocolate cool for a few minutes and then stir in the Golden Grahams and pretzels.

3.

Use a spoon to scoop out clusters of the mix and drop them onto cookie sheets lined with parchment. These should be small compact scoops.

4.

Refrigerate for 15-30 min until set. Optional- add sprinkles before moving them to the fridge, spray with edible glitter, or drizzle with extra chocolate.

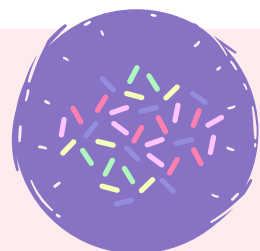
optional



edible glitter



extra chocolate



sprinkles

cutie

be mine

luv u



red velvet oreo bars

red velvet oreo bars

Ingredients

- 1 box of red velvet cake mix
- 3 eggs (divided)
- 1/2 c melted butter
- 8 oz cream cheese, softened
- 3 c powdered sugar
- 1/2 c finely crushed Oreos



Instructions



1. Preheat the oven to 350 degrees. Spray a 13 x 9 pan with baking spray and set aside. You can also line it with parchment paper so that it is easy to pull out.
2. In a large bowl, combine the cake mix with one egg and the melted butter. Press the mixture into the bottom of the prepared pan. It might look like there isn't enough to cover the bottom of the pan, but there is! Be sure to press the mixture out until it reaches the ends. Use the back of a spoon or your fingers.
3. In another bowl, beat the cream cheese until smooth. Add in the other two eggs and beat until fully combined. Add in the powdered sugar and Oreos and beat until it's light and fluffy.
4. Spread the cream cheese mixture on top of the red velvet mixture. Bake for 30 minutes or until the cake is a light brown color on top.
5. Let it stand for at least 30 minutes then cut into bars and serve.
6. Alternatively (my preference), after the bars cool, set the pan in the fridge for 1 hour or so. Cover the pan with aluminum foil. This will help them have a "fudgy" texture. Serve them at room temperature.

classic dessert with a twist

amazon finds



heart tins

I love love love these little tins. They're perfect for mini cakes, but don't stop there! I've also filled them with candy, snack mix, and ice cream.



spatulas

Themed baking supplies are the best! Valentine's Day just happens to be my favorite because of all of the pink and tons of hearts.



cupcake liners

I use foil liners quite often, but my favorite liners are still the printed holiday variety. This conversation heart design is so cute and colorful.



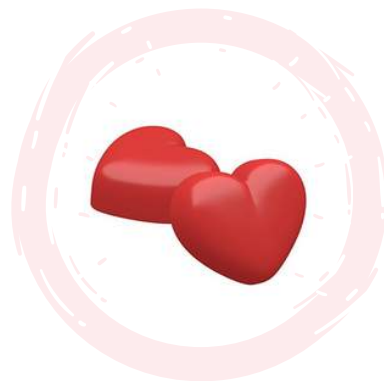
mailboxes

Treat boxes are the best gift in my opinion and just wait til you see this new Valentine's Day design. It's a mailbox with hearts, and you can fill it with love notes and sweet treats.



sprinkles

I have gone back to using regular sprinkles on all of my bakes and I am so super happy that I did. The taste is better and this brand comes in larger quantities!



chocolate molds

Spinning Leaf Molds has the best year round and holiday chocolate molds. I have used this company for years and this heart shape is perfect for chocolate-covered Oreo cookies.



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