

13 easy, amazing DESSERTS



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I appreciate you taking the time out of your busy day to be a part of our community and I always welcome your suggestions, questions, or simple notes to say "hello!"

From my home to yours,

Melissa

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OREO Dirt Cake

OREO DIRT CAKE TRIFLE

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INGREDIENTS

- 1/3 cup butter or margarine
- 1 8 oz container of Cool Whip
- 1 package Oreos
- 2 packages French Vanilla Jello INSTANT Pudding
- 8 oz container Cream Cheese
- 1 cup powdered sugar
- 3 1/2 cups milk

INSTRUCTIONS

- Cream together butter, cream cheese, and powdered sugar.
- In a separate bowl whisk pudding, milk, and Cool Whip. Add in cream cheese mixture.
- Crush Oreos. (I like to put mine in a gallon plastic bag and crush them with a rolling pin, just make sure the bag is all the way closed!)
- Layer cookie and pudding mixture and chill at least 2 hours before serving.

Easiest Peanut Butter Cookies

SUPER EASY 4 INGREDIENT
Gluten Free
**Peanut Butter
Cookies**



INGREDIENTS

- 1 egg
- 1 cup peanut butter
- 1 cup sugar
- 1 tsp vanilla extract

INSTRUCTIONS

- Preheat oven to 350 degrees.
- In a bowl combine all ingredients.
- Use a cookie scoop or spoon to drop 1" balls of dough onto greased cookie sheet.
- If desired add the classic peanut butter cookie cross hatch by pressing a fork sprayed with nonstick spray into the top of each cookie.
- Bake for 10-12 minutes.
- Cool on rack and enjoy!

Peanut Butter Chocolate Chip Cookie Bars

peanut butter Chocolate Chip cookie bars

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INGREDIENTS

1½ cup flour
¼ tsp salt
½ tsp baking soda
¾ cup brown sugar
¾ cup crunchy peanut butter
½ cup butter or margarine,
softened
½ cup sugar
1 egg
1 tsp vanilla extract
12 oz package chocolate chips
12 oz package peanut butter
chips

INSTRUCTIONS

- Preheat oven to 350 degrees.
 - Grease 9 by 13 baking pan.
 - Whisk together flour, salt, and baking soda in a bowl, set aside.
 - In a stand mixer mix brown sugar, peanut butter, butter and sugar until smooth.
 - Add in egg and vanilla extract and mix on medium speed until just combined.
 - Reduce mixer speed to low and add in flour mixture.
- Remove from mixer and mix in chocolate and peanut butter chips by hand.
 - Spread batter in pan and bake 25 to 30 minutes until golden and center is done.
 - Cool on a rack and slice into bars once cool.

Pecan Snowball Cookies



INGREDIENTS

1 cup all purpose flour
½ tsp salt
2 tbsp sugar
1 tsp vanilla
½ cup butter, softened
1 cup chopped pecans
1 cup powdered sugar

INSTRUCTIONS

- Preheat oven to 350 degrees.
- Combine all ingredients except powdered sugar.
- Roll into 1" balls.
- Bake 10 minutes at 350 degrees on parchment paper lined baking sheet for 10 minutes or until slightly browned.
- Roll balls in powdered sugar while still warm.
- Cool then roll in powdered sugar again.

Easy Microwave Pralines

homemade *microwave* pralines



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INGREDIENTS

1½ cups brown sugar
⅔ cup heavy cream
1½ cup pecan halves
1 tsp vanilla extract
⅛ tsp salt (optional)
2 tbsp margarine or butter

INSTRUCTIONS

- Mix all ingredients in a large microwave safe bowl.
- Microwave 4 minutes, stir.
- Microwave an additional 5 minutes-times are for 1000 watt microwave, watch your praline mixture closely as time may vary.
- Let sit in microwave one minute.
- Remove from microwave, mixture will be bubbling.
- Stir for 3-4 minutes until thickened.
- Spoon onto buttered wax paper and allow to cool.

Peanut Butter Chocolate Pretzel Bites



INGREDIENTS

- ½ cup creamy peanut butter
- ⅓ cup powdered sugar
- 1 tablespoon butter, softened to room-temperature
- 1 cup crushed pretzels
- 6 ounces melted chocolate chips or chocolate bark

INSTRUCTIONS

- In a bowl mix peanut butter, pretzels, butter, and powdered sugar until well blended.
- Roll into 1" balls and place on parchment lined baking sheet.
- Freeze balls 30-60 minutes.
- Melt chocolate/bark, dip balls in chocolate and let harden on rack or baking sheet.

Dark Chocolate Coconut S'mores Bars

DARK CHOCOLATE COCONUT S'MORES BARS

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INGREDIENTS

1½ cups graham crackers
½ cup butter, melted
½ bag coconut coated marshmallows
½ cup dark chocolate morsels
¼ cup shredded sweetened coconut

INSTRUCTIONS

- Preheat oven to 350 degrees. In a 9" by 9" baking dish add butter.
- Add crushed graham crackers a little at a time pressing into the dish with the back of a large spoon.
- Cut marshmallows in half and layer along with chocolate morsels over the top of the graham crust.
- Bake for 20 minutes.
- Remove from oven and use butter knife to swirl marshmallows and chocolate together to thoroughly cover the crust.
- Freeze for 1 hour before cutting and serving.

Dark Chocolate Toffee Truffles

DARK CHOCOLATE TOFFEE TRUFFLES (THAT ARE SUPER EASY TO MAKE!)



INGREDIENTS

9 oz dark chocolate morsels
1/3 cup whipping cream
1 tsp vanilla extract
1 cup toffee bit (found in the
baking aisle)

INSTRUCTIONS

- In a small saucepan combine dark chocolates with whipping cream.
- Heat on medium heat, stirring constantly for 2 minutes or until fully melted.
- Remove from heat and add vanilla. Stir to blend.
- Pour mixture into a bowl and refrigerate 2.5-3 hours or until thick.
- Pour toffee bits into a second bowl.
- Roll chocolate mixture into 1" balls between using the palms of your hands and rolls in toffee bits to cover.
- Place on parchment paper lined baking sheet and refrigerate for one hour.

Chocolate Crinkle Cookies



INGREDIENTS

1 cup unsweetened cocoa powder
1/2 cup vegetable oil
1 1/2 cup granulated sugar
4 eggs
2 tsp vanilla extract
2 cups flour
2 tsp baking powder
pinch of salt
1 cup powdered sugar

INSTRUCTIONS

- Fit a paddle attachment on a stand mixer and blend cocoa powder, vegetable oil, and sugar until it forms a black dough.
- Add eggs one at a time, continuing to mix between.
- Add vanilla and mix thoroughly.
- Whisk together flour, salt, and baking powder in a separate bowl.
- Add flour mixture to dough on low speed until just blended. Do not over mix.
- Cover dough with plastic wrap and chill overnight or at least four hours.
- Preheat oven to 350 degrees. Spray baking sheet with nonstick spray or line with parchment paper.

- Use hands to roll 1" balls from dough.
- Put powdered sugar in a bowl and dip dough balls into sugar to coat. Place on baking sheet at least 2" apart.
- Bake 10-12 minutes. Cool 2 minutes on baking sheet before removing to wire rack.

Chocolate Coconut Squares

Chocolate Coconut Squares

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INGREDIENTS

1/2 cup butter
8 full graham crackers,
crushed (1 sleeve)
1 cup chopped walnuts
1 cup unsweetened flaked
coconut (divided)
1.5 cups semi-sweet
chocolate chips
14 oz sweetened condensed
milk

INSTRUCTIONS

- Preheat oven to 350 degrees.
 - Microwave butter for one minute or until melted.
 - Pour butter in a 9 by 13 inch baking pan.
 - Add graham cracker crumbs to pan and use spatula to press crumbs into the butter.
 - Sprinkle nuts, 1/2 cup coconut, and chocolate chips over graham crackers.
 - Pour condensed milk evenly over mixture and top with remaining coconut.
- Bake for 20-25 minutes or until golden brown.
 - Cool completely on wire rack and place in refrigerator for one hour minutes to set. Cut into squares and enjoy!

Butter Pecan Turtle Cookie Bars



INGREDIENTS:

1/2 cup butter, softened
1 cup packed dark brown sugar
2 cups all purpose flour
1 cup chopped pecans
2/3 cup butter
1/2 cup packed dark brown sugar
1 cup semisweet chocolate chips

DIRECTIONS:

- Preheat oven to 350 degrees.
 - In a stand mixer combine the first three ingredients until well blended.
 - Press into the bottom of an ungreased 9 by 13 inch baking dish.
 - Top mixture with pecans.
 - In a small saucepan combine 2/3 cup butter and 1/2 cup brown sugar and heat to a boil over medium high heat, stirring constantly.
 - Continue to boil for 3 minutes stirring constantly.
 - Remove from heat and pour over crust and pecans.
 - Bake for 17 minutes or until bubbling and golden.
- Remove from oven and top with chocolate chips.
 - Allow to sit for 3 minutes then use the back of a spoon to spread melted chocolate.
 - Cool completely before cutting into bars.

Dark Chocolate Mint OREO Truffles



Dark Chocolate Mint oreo truffles



INGREDIENTS

- 1 package Mint Oreos
- 8 oz package of cream cheese (the recipe turns out just as good with light cream cheese)
- 10 oz bag of dark chocolate morsels sprinkles (optional)

INSTRUCTIONS

- Place Oreos in a food processor and pulse until finely crumbed.
 - Transfer crumbs to a stand mixer and add cream cheese, mix on medium speed until well blended, scraping sides as needed.
 - Roll cookie/cheese mixture into 1.5" balls and place on wax paper lined plate.
 - Freeze balls for 20 minutes.
 - In a small bowl, microwave dark chocolate morsels 45 seconds at a time, stirring afterwards, until melted.
 - Use a fork to dip the truffles in the chocolate and turn to coat.
 - Scoop the truffle out using the fork (don't pierce it, just scoop) and tap on the side of the bowl a few times to remove excess chocolate.
- Set the truffle on a wax paper covered plate to firm up. If you want to add sprinkles as I did, do it immediately after dipping before the chocolate hardens.
 - Place truffles in the freezer 45 minutes to completely harden before serving.

Chocolate Reese's Cookie Bars

Chocolate Fudge REESE'S cookie bars



INGREDIENTS:

1 box Chocolate Fudge
Cake Mix
1 box instant chocolate
pudding
2 eggs
1/4 cup water
3/4 cup vegetable oil
10 oz bag (about 1 3/4
cups) Reese's Peanut
Butter Chips

INSTRUCTIONS:

- Preheat oven to 350 degrees.
- Spray a 10 by 13 glass baking dish generously with nonstick spray.
- In a mixer combine cake mix, pudding mix, eggs, water and oil.
- Mix until blended, batter will be very thick.
- Fold in peanut butter chips and pour into pan-spread evenly.
- Bake for 25 minutes or until just set in the middle.
- Allow to cool for 15 minutes before cutting.