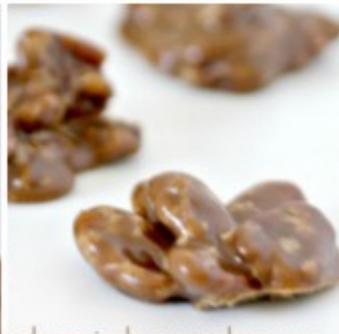


# 13 easy, amazing DESSERTS



Thank you so much for being a supporter of  
[TheHappierHomemaker.com](http://TheHappierHomemaker.com)

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

[melissa@thehappierhomemaker.com](mailto:melissa@thehappierhomemaker.com)



## Table of Contents

OREO Dirt Cake	4
Easiest Peanut Butter Cookies	5
Peanut Butter Chocolate Chip Cookie Bars	6
Pecan Snowball Cookies	7
Easy Microwave Pralines	8
Peanut Butter Chocolate Pretzel Bites	9
Dark Chocolate Coconut S'mores Bars	10
Dark Chocolate Toffee Truffles	11
Chocolate Crinkle Cookies	12
Chocolate Coconut Squares	13
Butter Pecan Turtle Cookie Bars	14
Dark Chocolate Mint OREO Truffles	15
Chocolate Reese's Cookie Bars	16

# OREO Dirt Cake

## OREO DIRT CAKE TRIFLE

[www.thehappierhomemaker.com](http://www.thehappierhomemaker.com)



### 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

[www.thehappierhomemaker.com](http://www.thehappierhomemaker.com)



### 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



[www.thehappierhomemaker.com](http://www.thehappierhomemaker.com)

### 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

[www.thehappierhomemaker.com](http://www.thehappierhomemaker.com)



### 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!)



[www.thehappierhomemaker.com](http://www.thehappierhomemaker.com)

## 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

www.thehappierhomemaker.com



### 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



[www.thehappierhomemaker.com](http://www.thehappierhomemaker.com)

### 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.