



Seasonal
Sweets & Treats!
Delicious Desserts for Every Occasion

BullocksBuzz.com

Spring



Cookies and Cream Springtime Bark Candy

Ingredients

- ❑ 2 12 ounces Bags White Chocolate Chips
- ❑ 15 to 18 Chocolate Sandwich Cookies

Instructions

1. Using a knife, coarsely chop up 15 to 18 chocolate sandwich cookies into small pieces. Don't chop them so much that they turn into fine crumbs - you want them to have some texture and crunch in the final product!
2. Pour 1 bag of the white chocolate chips into a microwave-safe bowl. Microwave in 25 second intervals, stirring after every 25 seconds so the chocolate doesn't overheat. You want to melt it until it is completely smooth and free of lumps.
3. Pour a small amount into your Spring Bark Mold, just until it reaches the top of the mold shapes. You'll need to use a silicone spatula to spread it around evenly.
4. Allow it to set. I put mine in the refrigerator until it was completely set, about 20 minutes.
5. Melt the second bag of white chocolate chips and stir in most of the chopped cookies into the melted chocolate.
6. Scrape the candy out into the mold on top of the first layer, using the spatula to spread it out evenly.
7. Sprinkle the remaining cookies on top of the candy, and gently press them to adhere to the chocolate.
8. Refrigerate the mold for half an hour or until it's completely solid, then pop out of the pan and cut. Don't be tempted to pull it out of the pan until it's ready or the cute patterns won't turn out!



Homemade Almond Biscotti

Ingredients

- ❑ 2 cups all-purpose flour
- ❑ 1 cup sugar
- ❑ 1 teaspoon baking powder
- ❑ 1/8 teaspoon salt
- ❑ 3 large eggs
- ❑ 2 tablespoons pineapple juice (OR 2 tbs rum with 1 tsp. almond extract OR 2 tbs Amaretto)
- ❑ 1 teaspoon vanilla
- ❑ 1 teaspoon almond extract
- ❑ 1 cup sliced almond, toasted for a few minutes



Instructions

1. Begin by preheating the oven to 300° F and lining two baking sheets with parchment paper. The parchment paper makes it much easier to remove the cookies once they are finished!
2. In a medium bowl, combine the flour, sugar, baking powder, salt and almonds. Mix well, then set to the side.
3. In another, large mixing bowl, whisk the eggs, almond extract, vanilla extract, and pineapple juice until well blended.
4. Now add the dry ingredients and mix until completely combined.
5. At this point the dough will be very thick and sticky--don't worry, this is exactly how it should be. Do NOT add more flour!
6. Now you want to scrape the dough out onto one of the parchment lined cookie sheets. Slightly moisten your hands with water (this helps keep the dough from sticking to your hands) and shape the dough into a long, flat loaf approximately 10 inches long and 5 inches wide. It most likely will not look very pretty, but that is absolutely fine!
7. Place the dough into the oven and bake for about 50 minutes at 300° F.
8. Once the dough has finished baking, remove it from the oven and let it cool for about 10 minutes. Once it has cooled, take a long, serrated knife, and cut the dough into 1/2 inch wide slices.
9. Place the slices cut side down on the second parchment paper lined baking sheet, return it to the oven and bake for 10 to 15 minutes more.
10. Then turn the slices over and bake for another 10 to 15 minutes, or until the cookies are light golden brown.
11. Once finished, cool the biscotti on a rack. Once fully cooled, serve with a cup of coffee for dunking and enjoy!

Caramel and Nut Dipped Strawberries

Ingredients

- ❑ 20 large fresh strawberries
- ❑ 40 caramels
- ❑ 3 tablespoons whipping cream
- ❑ 1 1/4 cups coarsely chopped mixed nuts
- ❑ Wax paper, lightly greased



Instructions

1. Pat strawberries completely dry with paper towels.
2. Place strawberries in one bowl, coarsely chopped nuts in another.
3. In another bowl, this one microwave safe, mix the caramels, three tablespoons whipping cream and a dash of salt.
4. Microwave at MEDIUM (50% power) for 3 1/2 minutes or until smooth. Be sure to stir at 1-minute intervals.
5. Dip each strawberry halfway into the caramel, roll in nuts, and then place on the lightly greased wax paper.
6. Let stand 15 minutes and serve immediately, OR cover them up and chill up to 8 hours.

A Very Berry Blueberry Muffin Recipe

Prep time: 15 mins

Cook time: 20 mins

Total time: 35 mins

Serves: 16

Ingredients

- 3 cups all-purpose flour
- 1.5 cups white sugar
- 1 teaspoon salt
- 1 tsp vanilla
- 1 tbsp and 1 teaspoon baking powder
- 2/3 cup vegetable oil
- 2 eggs
- 2/3 cup buttermilk or plain milk
- 2.5 cups fresh or frozen blueberries
- TOPPING
- 2/3 cup brown sugar
- 1/4 cup flour
- 1/4 tsp cinnamon
- 2 Tbsp butter



Instructions

1. Preheat oven to 400 degrees F.
2. Grease muffin cups or line with muffin liners.
3. Combine 3 cups flour, 1.5 cups white sugar, vanilla, salt and baking powder.
4. Place vegetable oil into a separate bowl, then add the eggs and buttermilk.
5. Mix well, then add to flour mixture.
6. Fold in blueberries.
7. Fill muffin cups to the top, and lightly sprinkle with crumb topping mixture.
8. To Make Crumb Topping:
9. Mix together 2/3 cup brown sugar, 1/4 cup flour, 2 tbsp. butter, and 1/4 teaspoons cinnamon.
10. Mix with fork. Just keep pressing and stirring with a fork until you get fine crumbs Sprinkle over muffins before baking.
11. Bake for 20 to 25 minutes in the preheated oven, or until done.

St. Patrick's Day Pot 'O Gold Cupcakes

Ingredients

For the Cupcakes (makes 12 cupcakes)

- 1/2 cup softened butter
- 3/4 cup of sugar
- 1 1/2 cups all-purpose flour
- 1/2 tsp baking powder
- 1/4 tsp salt
- 2 eggs
- 2 tsp. vanilla extract
- 2/3 cup cold milk

For the Decorations

- Green Cupcake Icing (I use the ones that come in the squirt can with the different tips included)
- White Cupcake Icing
- AirHeads Xtremes Sweetly Sour Rainbow Belts
- 12 individually wrapped Rolo candies



Directions:

1. Preheat oven to 350
2. Cream the butter and sugar in a large bowl.
3. Add eggs one at a time, beating after each addition.
4. Add the vanilla extract.
5. In a separate bowl combine the remaining dry ingredients and mix well.
6. Add the dry mix to the butter mixture, making sure to mix well.
7. Add the milk, mixing until the batter forms.
8. Place in preheated oven for 18 – 24 minutes.
9. Remove and allow to cool completely before decorating.

Decorating

1. Begin by making the rainbow by forming the rainbow sour candy strips into an arch and sticking the ends into the cupcake. I cut my strips into about 6" long pieces as I found the shorter they are, the better they stand up. I then used a knife to make a slit in the top of the cupcake where I wanted the rainbow candy to go – it made it much easier to insert it into the cupcake! I also recommend adding the rainbows no more than 2 hours before serving, or they will start to droop and lose their shape.
2. Next, cover the cupcake tops using the green cupcake icing and working around the rainbows. If you have the time and an extra-creative urge, use the decorative piping tip that gives you the look of grass.
3. Now use the white icing to add the clouds on each side of the rainbow.
4. Last, but not least, insert the "pot of gold" into the 'grass' at one end of the rainbow.

Summer



Skittles® Cookie Ice Cream Sandwiches

Here's what you'll need:

- ❑ 2 3/4 Cups Flour
- ❑ 1 1/2 Cups White Granulated Sugar
- ❑ 1 tsp Baking Soda
- ❑ 1/2 tsp Baking Powder
- ❑ 1 Cup Butter (salted)
- ❑ 1 Large Egg and 1 Egg Yolk
- ❑ 1-1/2 tsp Vanilla Extract
- ❑ Skittles® Candy
- ❑ vanilla ice cream



Directions

1. Begin by creaming the butter and sugar until light and fluffy, and then beat in one egg plus one egg yolk. Add the vanilla and mix well. In a separate bowl combine the flour, baking soda and cornstarch, mix until well blended, and then slowly mix it into the butter and sugar mixture.
2. Next, scoop out about a tablespoon of cookie dough, and roll into a ball (about 1.5 Tablespoons of dough per cookie).
3. Lightly press it between your palms to flatten just a bit, and then place 1 – 2 inches apart on the cookie sheets.
4. Gently press 2 to 3 Skittles® candies on top. Then place the cookies into the oven, and bake at 350 degrees for about 10 – 12 minutes until very lightly browned on the sides. The centers may still look soft, but they will finish cooking as they cool.
5. Remove from the oven and let cool on the baking sheets for about 5 minutes before transferring to a wire rack to cool completely.
6. Now it's time to make the ice cream cookie sandwiches!
7. Using a tablespoon, take a large scoop of ice cream and sandwich it between two cookies. Feel free to roll the sides in more Skittles®, sprinkles, or anything else you'd like – or just leave them plain! And then it's time for the best part – eating them!
8. That's it! Pretty simple, huh?! You can always prepare these cookie sandwiches ahead of time! Simply prepare the cookies and ice cream, assemble the sandwiches, wrap each tightly in plastic wrap and freeze. Perfect straight from the freezer for a cool treat.

M&M's® Beach Ball Cake

Here's what you'll need:

- ❑ 2 boxes of your favorite *moist* cake mix
- ❑ 2 tubs Buttercream icing
- ❑ 2 XXL bags of M&M's® (M&M's® Original and M&M's® Peanut)
- ❑ 2 half sphere cake pans
- ❑ Crisco to grease the pans
- ❑ 2 tablespoons All Purpose Flour to flour the pans
- ❑ 3 wooden dowels for support (optional)
- ❑ Whatever ingredients your cake mix calls for. Mine needed:
 - 3 large eggs
 - 1 cup water
 - 1/3 cup Vegetable oil

Directions:

1. First you will need to prepare the molds by greasing and flouring. Once the pans are ready, begin making the cake, following the instructions on the box. Although you need to use both boxes, you will have some batter left over. I had enough to make another small sheet cake (another use for all those tasty M&M's®)!
2. Once the batter is ready, fill each hemisphere at least 3/4 of the way full (the cakes need to rise to the rim and over a little bit). Place both pans in the oven on top of a cookie sheet and bake at 325° for anywhere from 35 to 50 minutes, or until a wooden skewer inserted in the middle of each mold comes out clean. Keep in mind these will take longer to bake than a regular sheet cake.
3. Once the cakes are finished, leave them in the molds until they have completely cooled. I chose to refrigerate mine overnight, although you do not have to. When the cakes are cool, and *before you remove them from the tins*, use a serrated knife to slice the tops off each half so that they are even with the rims of the molds. You should now have two perfect halves of a perfect ball.
4. Gently remove the cakes from the tins. Lay them both flat side down. Now take one of the halves, and cut off a little part of the dome in order to create a flat base for the cake to rest on.
5. This is a good time, if you have one, to place your cake board on a cake turntable (I actually used a Lazy Susan). Spread a little bit of buttercream frosting on the cake board, take the half that you just trimmed and position it on top of the buttercream, trimmed side down. This will act as a glue to hold the cake in place.
6. Now spread a layer of buttercream on the top of the half you just placed on the cake board. Don't go crazy with it, but add enough so it will effectively hold the two halves together. I also chose to insert three wooden dowels to act as extra support, making sure they were cut to the needed length before inserting them. Now gently position the other half of the cake on top, and carefully press them together until a sphere is formed.



7. Once you have the sphere assembled, take some frosting and give the entire cake a thin crumb coat. This is basically a thin layer of frosting that works to hold in most of the crumbs so you will have a nice, smooth surface to frost. After applying the thin crumb coat, place the cake in the refrigerator for about 45 minutes so the frosting will set.
8. When your crumb coat is nice and firm, add another layer of buttercream all around the cake, making sure it is thick enough to hold the candies. Now the fun part...adding the M&M's®! This is also the part that will take the longest – and the most patience! I used the M&M's® Original for the entire cake, and then used the M&M's® Peanut for the 'water' around the cake.
9. Begin by making a small circle on the top of the ball with whatever color M&M's® you choose (I actually used some white candies I had leftover from Valentine's Day). Next, place six toothpicks, equal distance apart, around the outside of the circle. Then, using another toothpick, 'draw' a gently curved line in the icing running from each toothpick down to the bottom of the cake (using these guidelines to mark each section makes it much easier to get the proper design). Once the guide lines are drawn, remove the toothpicks.
10. Begin adding the colored M&M's®. At first I tried filling in one color at a time (like in the above picture), but I soon realized that was not going to work. Instead, the best way to do it is to start at the top of the cake and add one row at a time, working your way around the circumference of the cake, switching colors as you go. So in other words, if you begin the row with red, when you get to the next section, switch to the next color, and so on all the way around the cake. Continue in that fashion until the entire cake is finished.
11. Once the cake is completely covered, the last step is to add the "water" around the cake. Use the blue M&M's® Peanut for this, and fill in any holes with the blue M&M's® Original. Tip: spread a thin layer of frosting around the cake board, so the M&M's will remain in place instead of rolling all around.
12. Once the 'water' is finished, place the cake in the refrigerator for a few hours or even overnight so the frosting and candy will set. Then cut, serve and enjoy!
13. So there you have it – a fun and delicious M&M's® Beach Ball Cake that is perfect for get-togethers, birthday parties, bbq's and all sorts of summertime fun!
14. You can find the XXL bags of M&M's® on the candy aisle at your local Sam's Club. Choose from M&M's® Original, M&M's® Crispy, and M&M's® Peanut varieties, or grab all three! Share a little Funshine this Summer!

Strawberry Yogurt Paletas Recipe

Ingredients

(makes 4-5 popsicles)

- ❑ 1 C Strawberries, hulled and cleaned
- ❑ 1 C Vanilla Yogurt
- ❑ Popsicle Molds



Directions

1. In a small blender, puree the strawberries until no chunks remain.
2. Next, since Yoplait Greek 100 Whips! is so fluffy and light you will need to stir and stir until it becomes creamy. Then alternate adding the strawberry puree and yogurt into popsicle molds. Tip: use a spoon instead of pouring!
3. Freeze overnight and enjoy!

Fantabulous Fried Ice Cream

Ingredients

- ❑ 8 scoops Vanilla Ice Cream
- ❑ 1/4 cup granulated sugar
- ❑ 4 tsps. cinnamon
- ❑ 1/4 cup corn flakes cereal; crushed
- ❑ Honey
- ❑ Whipped Cream
- ❑ Maraschino Cherries
- ❑ Oil



Instructions

1. Begin by scooping out eight 3 to 4 inch round scoops of vanilla ice cream.
2. Place the ice cream balls on a wax paper lined baking sheet in the freezer for one hour, or until they are firm.
3. In a shallow bowl, combine the cinnamon and sugar and mix well.
4. In a second shallow bowl, add the crushed corn flakes.
5. Once the ice cream is firm, roll each ball first in the cinnamon-sugar blend, and then in the corn flakes.
6. Then place them back into the freezer. You can either freeze them for 2 to 3 hours, or overnight. Once they are hard, it is time to move on to the fun part!
7. Heat oil in an electric skillet or deep-fat fryer to 375°.
8. Fry each scoop, one at a time, for 2 seconds.
9. Place in chilled bowls, top with honey, whipped cream and a cherry.
10. Serve immediately.

Winter



Double Delight Chocolate Peppermint Brownies

Here's What You Need

- ❑ 1 box Betty Crocker Supreme Brownie Mix
- ❑ Water, vegetable oil and egg as called for on brownie mix box
- ❑ 1/4 cup or less of chocolate syrup
- ❑ 4 tbsp. crushed peppermint

Here's What To Do

1. Begin by baking the brownies in a 9" x 9" square pan according to the instructions on the box. Once the brownies are finished baking, allow them to cool completely. Tip: if your kids or husband sneaks in and pulls off some of the chocolatey crust on top, don't panic, it'll be covered up!
2. Pour a small amount of the chocolate syrup into a snack bag and snip off a tiny corner. This makes it easier to control the amount of chocolate as you do not want too much. Now drizzle some of the syrup over the brownies.
3. Follow with a sprinkling of crushed peppermint... and then finish off with another drizzle of chocolate syrup.
4. That's it! You are done! See, I told you it was incredibly easy! One more tip: I always let the brownies sit for least 15 minutes before serving so the syrup will set a bit.
5. These soft and chewy, chocolatey peppermint brownies not only make a great **sweet treat** for the entire family to enjoy, they also make an amazing homemade gift! After all, not many people can resist that heavenly combination of chocolate and peppermint!

Holiday Present Piñata Cake

Here's What You Need:

- ❑ 4 boxes Pillsbury™ Funfetti® Holiday Cake Mix
- ❑ 2.5 Pillsbury™ Funfetti® Holiday Vanilla Flavored Frosting
- ❑ Water, vegetable oil and eggs called for on cake mix boxes
- ❑ 1 bag M&M's® White Peppermint candies
- ❑ 2 bags M&M's® Holiday Milk Chocolate
- ❑ Green fondant for the ribbon
- ❑ Square cake board or other flat serving tray.



Here's What To Do:

1. Begin by baking your four cakes in 9" square cake pans following the instructions on the box.
2. Allow them to cool completely, then flatten each of the cake layers by trimming off rounded tops. Do not worry about trimming the rest of the cake in order to get sharper corners right now.
3. Next, cut a square out from the very center of two of the cake layers. You don't need any special tool to do this. Do you know what I used? A metal spatula. The holes do not have to be perfect either, just make sure both layers have the same size hole. These two cakes will be the two middle layers of the piñata cake.
4. Place one layer on a square cake board and frost it lightly. This will be the bottom of the cake. Don't make the frosting too thick or the layers could slip and slide.
5. Now place one of the cake layers with a hole on top of that bottom frosted layer.
6. Lightly frost the top of it...
7. and then add the next layer with the hole in it (this is the third layer of the piñata cake).
8. Once you have that third layer on, and before you frost it, grab the M&M's® Holiday Milk Chocolate candies...
9. and fill the hole up to the very top. Like this.
10. Once you fill the hole, lightly frost the top of that layer, then add the final layer as the top. Make sure you flip this layer upside down so you have a smooth surface to frost!
11. Now, carefully place the entire cake in the fridge for a couple of hours. This helps a lot when it comes time to cut the cake into a more square-like shape, the cake won't rip as badly so you will get a nice clean-cut. Once the cake is thoroughly chilled, trim it into shape, using a bread knife.
12. Next, apply a crumb layer (a thin layer of frosting that helps give a nice smooth surface to frost) to the top of the cake and all sides.
13. Be very careful when icing, especially around the corners! As you can see in the pictures I had some trouble with mine, but once I added the final layer of icing, and all of the decorations, you really could not tell.
14. Place the cake back in the fridge to chill until the frosting is firm to the touch (about 30 to 45 minutes). Once it is thoroughly chilled, the cake is ready to be iced with a thick second layer of frosting. Try to get the frosting as smooth as you can, but don't worry about making it perfect.
15. Don't forget to add those festive sprinkles from the Pillsbury™ Funfetti® Holiday Vanilla Flavored Frosting!
16. Make a simple ribbon from green fondant.
17. Grab the package of M&M's® White Peppermint candies.
18. Use some for the bow...
19. ...and then add a line of the candies around the bottom edge of the cake.
20. And now...you're done! Doesn't it look fun, festive and delicious!
21. And just wait until you see their faces when you take a sharp knife and cut out a slice to show everyone what's inside the present!
22. Now all that's left to do now is to enjoy! And of course, don't forget your tall glass of ice-cold milk!

Holiday Piñata Cookies

Ingredients

- ❑ 4-1/4 cups all purpose flour
- ❑ 3/4 teaspoon baking powder
- ❑ 3/4 teaspoon salt
- ❑ 1-1/2 cups sugar
- ❑ 1 cup butter at room temp.
- ❑ 2 large eggs at room temp/
- ❑ 1-1/2 teaspoons pure vanilla extract
- ❑ 3/4 teaspoon almond extract



Instructions

1. Mix the flour, salt, and baking powder together in a bowl and set aside.
2. Cream the butter and sugar until it is light and fluffy.
3. Add eggs, vanilla and almond extract, mixing until well combined.
4. Add the dry ingredients a bit at a time and stir until just combined.
5. Once the cookie dough is made, go ahead and roll it out.
6. To make this easier - and less messy - lay a piece of wax or parchment paper down, put a ball of dough on it, place another sheet on top of the dough, then press it out into a circle shape with your fingers. Then roll it out to about 1/4" thickness.
7. As you finish rolling out each dough ball, place the entire thing, paper and dough, on a cookie tray and pop it in the refrigerator for at least half an hour.
8. Once dough is chilled, use a small square cookie cutter or a knife to cut the centers out of 1/3 of the cookies. Depending on the shape you selected, make sure you leave at least 1/4" all around. Refrigerate the cookies for another 30 minutes.
9. Meanwhile, preheat the oven to 375°.
10. Once the cookies are chilled, bake them one tray at a time for 11-14 minutes until the edges just begin to brown.
11. Allow the cookies to cool completely.
12. Set the cookies in the order you are going to assemble them on your baking sheet.
13. One at a time, pipe a thin line of frosting along the outside edge of one of the cookies without the cutout.
14. Next press one of the cookies with the center cut out on top of the cookie you just frosted.
15. Now fill the opening with small candies.
16. Pipe a thin line of frosting around the outside edge.
17. Top it with another plain cookie, and allow them to sit at room temperature for about 30 minutes. This will give the frosting time to harden so the cookie layers will stay together.
18. Once the thirty minutes has passed, spread a thin layer of frosting over the very tops.
19. Then decorate any way you'd like using sprinkles and candies.

Vanilla Butter Cookies

Here's what you will need:

- ❑ 1/2 cup butter, softened at room temp.
- ❑ 1 cup white sugar
- ❑ 1 large egg
- ❑ 1 1/2 tablespoons vanilla extract
- ❑ 1 1/3 cups all-purpose flour
- ❑ 1/4 teaspoon salt
- ❑ 3/4 teaspoon baking soda
- ❑ red and green decorative sugar



Here's What to Do:

1. In a large bowl, cream the butter and sugar until it is light and fluffy.
2. Next, add the egg and vanilla.
3. In a separate bowl, combine all of the dry ingredients, and then slowly add it to the creamed mixture and mix well.
4. Drop by teaspoonfuls about 2" apart onto a cookie sheet covered with parchment paper (this is a great way to keep the cookies from sticking to the baking sheet)!
5. Sprinkle the cookies with the red and green decorative sugar.
6. Now put them in the oven and bake at 350° for about 10 to 12 minutes, or until the edges begin to turn golden brown.
7. Last, but not least, remove the finished cookies to wire racks to cool.

After that all you need to do is enjoy!

Mini Lemon Bread Loaves & Sweet Creations

Ingredients

- ❑ FOR THE BREAD
- ❑ 1 cup of shortening
- ❑ 2 cups sugar
- ❑ 4 eggs
- ❑ 3 cups all-purpose flour
- ❑ 2 teaspoons baking powder
- ❑ 1 teaspoon salt
- ❑ 1 1/2 cups milk
- ❑ FOR THE GLAZE
- ❑ 1 cup confectioners sugar
- ❑ 5 to 6 tablespoons lemon juice
- ❑ 4 teaspoons grated lemon peel (optional)



Instructions

1. In a large mixing bowl, cream together the shortening and the sugar.
2. Add eggs, one at a time, thoroughly blending after each addition.
3. In a separate bowl combine the flour, salt and baking powder.
4. Add some of the flour, salt and baking powder mixture into the creamed mixture, then add some milk and blend well. Repeat until all of the dry mixture and all of the milk has been combined with the creamed mixture and blended well.
5. Pour the batter into each mini loaf pan, filling about 2/3 full. Although the pan is nonstick, I did spray them with a little bit of cooking spray.
6. Bake at 350° for 30 minutes or until a toothpick inserted into the middle of each loaf comes out clean.
7. Place pan on a wire rack.
8. Combine the glaze ingredients, then pour over each loaf while warm.
9. Let cool completely before removing from pan.

Coca-Cola Christmas Cupcakes

For the Cupcakes

- 1 cup Coca-Cola (Coke de Mexico works best!)
- 1/2 cup unsweetened cocoa powder
- 4 tbsp. unsalted butter, cut into pieces
- 1/2 cup plus 2 tbsp. granulated sugar
- 1/4 cup firmly packed dark brown sugar
- 1 cup all-purpose flour
- 1/2 tsp. plus 1/8 tsp. baking soda
- 1/2 tsp. salt
- 1 egg

For the Icing

- 1/2 cup butter
- 1/4 cup cocoa
- 1/3 cup Coca-Cola (Coke de Mexico is best!)
- 3 cups powdered sugar
- 1/2 tsp vanilla extract



Instructions

For the Cupcakes

1. Preheat the oven to 350°F. Line a cupcake pan with baking papers.
2. In a small saucepan, add the Coca-Cola, cocoa powder, and butter.
3. Stir over medium heat until butter is melted.
4. Add the sugars and whisk until they are completely dissolved.
5. Remove the mixture from the heat and let it cool.
6. Once the mixture has cooled, in a separate large bowl, whisk the flour, baking soda, and salt together.
7. In another, smaller bowl, whisk egg until just beaten.
8. Now whisk the egg into the *cooled* cocoa mixture.
9. Follow that with the flour mixture, adding just a little bit at a time, and stirring gently until completely combined.
10. Using a small measuring cup or spoon, pour the batter into the cupcake papers until each one is about 3/4 full. Tip: use the foil lined cupcake wrappers as a way to keep the batter from sticking.
11. Place in oven and bake for 25 minutes or until the cake springs back when gently pressed in the middle.
12. Allow cupcakes to cool completely before frosting.

For the Icing

1. This easy-to-make icing has a consistency that is more like a glaze than a frosting. It adds the perfect amount of chocolate-y sweetness to the Coca-Cola Cupcakes – just don't overdo it as it is quite sweet! While the cupcakes are cooling is the perfect time to start it. You will want to add the icing to the cupcakes as soon as you finish making it, and while the cupcakes are still slightly warm. Begin by combining the butter, cocoa and Coca-Cola in a medium saucepan over medium heat.
2. Stir until butter melts and the ingredients are completely combined. Once the butter has melted, remove the pan from the heat and start adding the powdered sugar a little bit at a time. Last of all, add the vanilla flavoring, and stir well.
3. That's it! Your icing is finished. Now you can use a spoon to drizzle it over the cupcakes while it is still warm. Once the icing begins to dry, it will harden slightly.
4. Decorate the cupcakes with sprinkles or small candies if desired, and enjoy! And keep in mind, these tasty cupcakes make a great holiday gift!

Fall



Pumpkin Gingerbread

Ingredients

- ❑ 1 15 ounce can of pumpkin puree
- ❑ 2/3 cups of water
- ❑ 1 cup vegetable oil
- ❑ 4 eggs
- ❑ 3 cups of white sugar
- ❑ 3 1/2 cups all-purpose flour
- ❑ 2 teaspoons baking soda
- ❑ 1 1/2 teaspoons salt
- ❑ 1/2 teaspoon baking powder
- ❑ 2 teaspoons ground ginger
- ❑ 1 teaspoon ground allspice
- ❑ 1 teaspoon ground cinnamon
- ❑ 1 teaspoon ground cloves

Instructions

1. Preheat oven to 350°.
2. Lightly grease two 9x5 loaf pans with cooking spray.
3. In a large bowl, combine sugar, oil and eggs beating until smooth.
4. Then add water and mix well.
5. Add in pumpkin, ginger, cinnamon, clove and allspice stirring until well mixed.
6. In another bowl, combine flour, salt, baking powder and baking soda.
7. Add dry ingredients to pumpkin mixture and stir until just blended.
8. Pour into greased pans until each pan is about 1/2 to 3/4 full.
9. Place in oven for 30 to 40 minutes, or until inserted toothpick comes out clean.



Haunted Halloween Graveyard Orange Fanta Cake



Ingredients

- Ingredients for the Fanta Graveyard Cake
- 1 box of your favorite moist vanilla cake mix
- 1 cup of Fanta Orange Soda
- 1 three ounce package vanilla instant pudding
- 3 eggs
- 1/2 cup of oil
- Supplies Needed for Decorating the Cake
- 1 tub of Your Favorite Chocolate Icing
- 8 - 10 OREOs
- Tombstone shaped Cookies (or you can use marshmallow tombstones)
- Black cookie icing for writing on tombstones
- Marshmallow Ghosts
- Bone sprinkles
- Coconut for the grass
- Green food coloring
- Supplies needed to make the tree
- Black Licorice
- Thin black wire (I used floral wire)
- Supplies needed for the fence
- Pretzel sticks
- Chocolate chips for baking

Instructions

1. Preheat the oven to 350° F.
2. In a large bowl, combine the cake mix, pudding, eggs and vegetable oil.
3. Now instead of using the water that the cake mix calls for, use the Fanta Orange soda.
4. Mix all of the ingredients together for about two minutes.
5. Pour the batter into a lightly greased 9" by 13" baking pan
6. Bake at 350° F approximately 25 minutes or until a toothpick inserted in the cake comes out dry.
7. Once finished, allow the cake cool completely before icing with the chocolate frosting.
8. Directions for Decorations
9. FENCE
10. - melt chocolate, and dip each pretzel stick until coated.
11. - place on wax paper, then into the fridge to dry
12. GRASS
13. - pour 1 cup of coconut into a plastic snack bag
14. - add 6 drops green food coloring
15. - seal bag and shake, shake, shake
16. TREE
17. - take 6 strands of licorice and cut off the very ends.
18. - next take a piece of wire and thread it through the licorice piece until it reaches the end.
19. - use the wire cutters to cut off any extra wire.
20. - repeat for all 6 pieces.
21. - next take another piece of wire, cut it to about 4" long, gather the pieces, slip the wire underneath, and then, about 1/4 of the way up, twist the wire to secure them all together.
22. - after that, simply bend each branch until you have the desired shape.

Pistachio Chewy Bite Popcorn Balls

Ingredients:

- ❑ 5 cups popped popcorn
- ❑ 1/4 cup non-hydrogenated buttery spread (Earth Balance)
- ❑ 2 cups vegan marshmallows (Dandie's brand)
- ❑ 1/4 teaspoon ground cinnamon
- ❑ 1/8 teaspoon sea salt
- ❑ 1 teaspoon vanilla extract
- ❑ 1 bag **Setton Farms Pistachio Chewy Bites**, 6 pieces, roughly chopped



Directions:

1. In a 4-6 quart heavy pot, add buttery spread, marshmallows, cinnamon and sea salt.
2. Cook for 3 to 4 minutes.
3. Turn off heat and add vanilla extract and Pistachio Chewy Bites.
4. Stir well, mixing until uniform.
5. Use a 1/2 cup measuring cup to portion out the mixture into 10 balls and place on a parchment or wax paper lined baking sheet.
6. Enjoy when cooled.

Orange Screamsicle Cupcakes in a Jar

Ingredients

For the Cake:

- 1 box of vanilla cake mix
- Eggs
- Oil
- TruMoo Orange Scream Flavored Milk

For the Orange Cream Cheese Frosting:

- 1 stick (1/2 cup) unsalted butter
- 1 block (8 oz.) cream cheese
- 1/4 teaspoon salt
- 4 cups powdered sugar
- 1/2 teaspoon orange extract
- 1/2 teaspoon pure vanilla extract
- 1 orange for 1 teaspoon fresh orange zest, and
- 1 tablespoon fresh orange juice

Additional Filling:

- 1 jar (8 oz) Marshmallow Cream
- Halloween Sprinkles
- Halloween Ribbon (if desired)



Additional Supplies:

- Several (8 to 10) 1/2 pint canning jars
- 2 icing bags or Ziploc bags for piping the icing and marshmallow filling

Instructions

For the Cake:

1. Follow the instructions on the box, substituting the water for TruMoo Orange Scream Flavored Milk.
2. For a touch of extra orange flavor, add 1 teaspoon orange extract and 1 teaspoon fresh orange zest to the batter, and mix well.
3. Line a cupcake pan with paper liners, fill each well about 3/4 full with the batter, and bake as directed.
4. Once baked, remove from oven and place to the side, allowing to cool completely before continuing. I found that 25 minutes was the perfect amount of time!

For the Frosting

1. In a large bowl, add the stick of butter, and begin beating with an electric mixer until smooth.
2. Once smooth, add the cream cheese and continue beating until smooth.
3. Next, add the salt, and then the powdered sugar (one cup at a time).
4. Follow that with the orange and vanilla extracts, the orange zest and the juice (I used the orange from the zesting, and simply hand squeezed 1 tablespoon).
5. Continue to beat all ingredients for 1-2 additional minutes until fully combined, and nice and fluffy.
6. Place the frosting in the refrigerator for about 15 minutes to firm up before piping.

Assembling the Jars

1. Fill large 2 large piping bags (or large Ziplock bags with a small corner cut off), one with the Orange Cream Cheese Frosting, and one with the Marshmallow Fluff.
2. Remove the cupcakes from the liners, and cut them in half horizontally.
3. To begin assembling, place one cupcake half in the bottom of the jar.
4. Pipe a layer of the Orange Cream Cheese Frosting on top of the cupcake, about 1/4" to 1/2" thick.
5. Next, add another cupcake half, then pipe on a layer of Marshmallow Fluff, about 1/4" to 1/2" thick on top of that.
6. Add one more cupcake half (I used the tops for this last part so I'd have the rounded edge to ice), and top it with a swirl of the Orange Cream Cheese Frosting.
7. Add your Halloween sprinkles, and you are done!

Tips:

1. If you do not want to serve immediately, place the lids on the jars and refrigerate for up to two days.
2. Another cute idea, if you decide to give these as treats, is to tie Halloween colored ribbons around the jar and top it off with a pretty bow!

Fall Scarecrow Carrot Cake Cupcakes

Ingredients

Ingredients for the Cupcakes

- 2 eggs
- 3/8 cup vegetable oil (or 6 tablespoons)
- 1/4 cup Mott's® Applesauce (original)
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1/2 8-oz. can of crushed pineapple, well drained
- 1 teaspoon vanilla extract
- 1 cups all-purpose flour
- 1 teaspoons baking soda
- 1 teaspoons baking powder
- 1/4 teaspoon salt
- 1 teaspoons ground cinnamon
- 1/8 teaspoon ground nutmeg
- Tiny pinch of ground cloves
- 1.5 cups grated carrots
- Ingredients for Decorating
- 1 tub of Pillsbury™ Creamy Supreme® Cream Cheese Icing
- M&M's® Pecan Pie for the eyes and nose
- Black cookie icing for the mouths
- Multiple colors of cookie icing to decorate the hats
- Chow mein noodles for the hair
- Sugar wafers for the hat
- Shredded wheat cereal (be sure to get the big ones not the mini) for the hay around the bottom of the scarecrow's face



Instructions

1. Preheat oven to 400° degrees F. *TIP* These are heavier cupcakes so they may not rise as much as regular cupcakes. In order to encourage rising, I start off baking the cupcakes at 400° F for 8 minutes, then decrease the oven temp to 350°F and let finish baking. If you don't want to do this, just preheat the oven to - and bake the cupcakes at - 350°F.**
2. In a large bowl, beat together eggs, oil, applesauce, sugars, pineapple and 2 teaspoons vanilla.
3. In a separate large bowl combine the flour, baking soda, baking powder, salt, cinnamon, nutmeg and small pinch of ground cloves.
4. Slowly add the dry mixture into the bowl with the wet ingredients, mixing well.
5. Stir the shredded carrots into the batter.
6. Line a muffin tin with cupcake wrappers and fill each line about 3/4 full.
7. Place in the oven to bake for 18-20 minutes or until a toothpick inserted into middle of the cupcakes comes out clean.
8. Allow to cool completely before icing.
9. Use the ingredients for decorating listed above to make your scarecrows.
- 10.



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