2 Ingredient No Bake Cheesecake Bites

Ingredients:

* 1 Box of cake mix
* 18 Oz of cream cheese softened
* Sprinkles, white chocolate (optional)

Method:

1. Cream the cream cheese until light and fluffy with a hand or stand mixer.
2. Add in the cake mix until completely combined, and allow to sit for about 1 hour.
3. Roll into balls about 1 tablespoon in size and enjoy.
4. If desired, roll your balls in powdered sugar, sprinkles, or extra cake mix. You can also dip them in melted white chocolate and top with sprinkles.

Ice Cream Cone Cupcakes

Ingredients:

* Small Ice cream cones
* 1 cake / cupcake mix
* Butter & icing sugar
* Sprinkles
* Cherries

Method:

1. Start by making your cake mix according to the box instructions. Place the ice cream cones into a muffin tin – one cone in each spot, if you do not have a cake mix at home you can always look up a basic cupcake/ cake recipe and use it instead
2. Fill the cone about ¾ of the way full of cake batter
3. Bake in oven at 200 degrees for 25 mins
4. When cooled down, add on the icing which is mixing the butter and icing sugar together in a bowl until smooth and add to top of cupcake
5. Add the sprinkles and a cherry on top & enjoy

Funfetti Baked Donuts

Ingredients:

* 2 [eggs](https://amzn.to/2VtQXf3)
* 4 Tbsp. [butter](https://amzn.to/2PxF18a), melted
* 1 tsp. [vanilla extract](https://amzn.to/2wYWYq9)
* 2/3 cup [sugar](https://amzn.to/3ab3Qij)
* 2 cups [flour](https://amzn.to/2TlVgGE)
* 1/2 tsp. [salt](https://amzn.to/2TmPQeB)
* 1 1/2 tsp. [baking powder](https://amzn.to/3aepWAt)
* 1 cup [skim milk](https://amzn.to/2Vyaw5R)
* 1/4 cup [rainbow sprinkles](https://amzn.to/2UgRAHk)
* Donut shaped pan tray

For Glaze

* 2 cups [powdered sugar](https://amzn.to/32yCHTM)
* 1 tsp. [vanilla](https://amzn.to/2wYWYq9)
* 4 Tbsp.  [milk](https://amzn.to/2Vyaw5R)
* [Food coloring](https://amzn.to/2MFVZ2l) for your glaze
* [Rainbow sprinkles](https://amzn.to/2UgRAHk) for topping

Method:

1. Preheat oven to 350º. Spray 2 donut pans with cooking spray. These are my favourite [donut pans](https://wikibuy.com/p/wilton-2105-1620-6-cavity-nonsti/K7T9SPMLWF).
2. Using a mixer, beat the eggs in a mixing bowl until blended. Add butter, vanilla and sugar and mix until smooth.
3. Add to your egg mixture, flour, salt and baking powder , combine until all ingredients are fully mixed. Add milk and stir until smooth. Add rainbow sprinkles.
4. Add batter to prepared donut pans
5. Bake for 12 -15 MINS, then let them cool
6. When they are cooling , mix up the glaze by combining powdered sugar, vanilla, and milk together and mix until smooth
7. When donuts are fully cooled add the glaze & enjoy

Polar Bear Cookies

Ingredients:

* cream filled cookies (Mega Stuffed or Double Stuffed Oreos work best)
* mini marshmallows
* mini chocolate chips
* [edible candy eyes](https://www.amazon.com/gp/product/B005BPU1P8?ie=UTF8&tag=prithepar0f-20&camp=1789&linkCode=xm2&creativeASIN=B005BPU1P8)

Method:

1. Carefully twist the cookies apart to separate the top and the bottom. Keep the part of the cookie with the cream. Eat the part without the cream
2. Take a mini marshmallow and press it between your finger and thumb to flatten it and place it on the centre of the bottom apart of the cream
3. Press the pointed end of a mini chocolate chip piece into the top centre of the marshmallow for the nose.
4. place the [edible candy eyes](https://www.amazon.com/gp/product/B005BPU1P8?ie=UTF8&tag=prithepar0f-20&camp=1789&linkCode=xm2&creativeASIN=B005BPU1P8) on the cream and gently press into place.
5. Cut one mini marshmallow into fourths with kitchen scissors.  Use two of the fourths on top of the cream for the ears. The marshmallows are a bit sticky once you cut them so they hold nicely when stuck to the cookie & enjoy