THREE-INGREDIENT DESSERTS

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	RECIPE	INGREDIENTS	INSTRUCTIONS
1	**Lemon Raspberry Icebox Bars**	• 24 Lemon Oreos • 8 oz whipped topping • 1 cup raspberries	Layer crushed Oreos, whipped topping, and raspberries in an 8x8 pan. Chill several hours until the cookies soften then slice.
2	**Birthday Cake Cookie Bars**	• 16.5 oz refrigerated sugar cookie dough • ½ cup white chocolate chips • ¼ cup rainbow sprinkles	Mix everything together and press into an 8x8 pan. Bake at 350°F for 20–25 minutes or until lightly golden.
3	**Cinnamon Roll Cobbler**	• 2 cans refrigerated cinnamon rolls • ½ cup heavy cream • 2 tbsp cinnamon sugar	Cut cinnamon rolls into pieces and add to a greased baking dish. Pour cream over the top and sprinkle with cinnamon sugar. Bake according to package directions, adding time as needed until cooked through.
4	**Chocolate Croissant Bread Pudding**	• 6 mini croissants • 1½ cups chocolate milk • ½ cup chocolate chips	Tear croissants into a greased baking dish and pour chocolate milk over them. Let sit 10 minutes, sprinkle with chocolate chips, and bake at 350°F for about 25–30 minutes.

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1	**Caramel Apple Dump Cake**	• 2 cans apple pie filling • 1 box spice cake mix • ¾ cup melted butter	Mix the dry cake mix with the melted butter until crumbly. Sprinkle evenly over the apple pie filling and bake at 350°F for 45–50 minutes, until golden and bubbling.
2	**Cookies & Cream Fudge**	• 3 cups white chocolate chips • 14 oz sweetened condensed milk • 18 Oreos	Melt white chocolate and condensed milk together until smooth. Fold in crushed Oreos, spread into a lined 8x8 pan, and refrigerate until firm.
3	**S'mores Stuffed Cookies**	• 16.5 oz refrigerated chocolate chip cookie dough • 8 large marshmallows • 2 Hershey bars	Flatten portions of dough and add marshmallow and chocolate to the centers. Wrap completely with dough and bake at 350°F until golden and cooked through.
4	**Pistachio White Chocolate Cookies**	• 16.5 oz refrigerated sugar cookie dough • 3 tbsp instant pistachio pudding mix • ½ cup white chocolate chips	Knead pudding mix and white chocolate chips into the dough. Scoop onto a baking sheet and bake according to the cookie dough package directions.

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1	**Cotton Candy Cookies**	• 16.5 oz refrigerated sugar cookie dough • ½ tsp cotton candy extract • ¼ cup cotton candy crunch	Knead extract and crunch into the dough. Scoop into balls and bake according to package directions.
2	**Salted Caramel Pretzel Cookies**	• 16.5 oz refrigerated sugar cookie dough • ½ cup caramel bits • ½ cup crushed pretzels	Fold caramel bits and pretzels into the dough. Scoop and bake according to package directions.
3	**Strawberry Crunch Fudge**	• 3 cups white chocolate chips • 1 container strawberry frosting (16 oz) • 10 Golden Oreos, roughly crushed	Melt the white chocolate, then stir in the frosting and most of the crushed Oreos. Spread into an 8x8 pan, top with remaining Oreos, and chill until firm.
4	**Oreo Truffles**	• 36 Oreos • 8 oz cream cheese • 12 oz chocolate melting wafers	Crush Oreos finely and mix with softened cream cheese. Roll into balls, chill, then dip in melted chocolate.

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1	**Maple Pecan Clusters**	• 12 oz white chocolate • 1 cup chopped pecans • ½ tsp maple extract	Stir maple extract and pecans into melted white chocolate. Drop spoonfuls onto parchment and refrigerate until firm.
2	**S'mores Bark**	• 12 oz milk chocolate • 1 cup Golden Grahams • 1 cup mini marshmallows	Spread melted chocolate onto parchment and immediately top with cereal and marshmallows. Refrigerate until firm and break into pieces.
3	**Chocolate Hazelnut Crunch Cups**	• 1 cup Nutella • 1½ cups Rice Krispies • 8 oz milk chocolate	Mix Nutella and cereal together and portion into lined mini muffin cups. Cover with melted chocolate and refrigerate until firm.
4	**Frozen Yogurt Bark**	• 2 cups vanilla Greek yogurt • 1 cup chopped strawberries • ½ cup granola	Spread yogurt onto a parchment-lined baking sheet. Top with strawberries and granola and freeze until solid. Break into pieces.

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1	**Key Lime Pie Cups**	• 2 cups key lime yogurt • 8 oz whipped topping • 1 cup crushed graham crackers	Fold yogurt and whipped topping together. Spoon into cups with layers of graham cracker crumbs and refrigerate until serving.
2	**Cookie Butter Crunch Clusters**	• Biscoff cookie butter • white chocolate • Rice Krispies	Melt white chocolate with cookie butter, stir in cereal, drop into clusters on parchment, and chill until firm.
3	**Birthday Cake Fudge**	• 3 cups white chocolate chips • 16 oz vanilla frosting • ¼ cup rainbow sprinkles	Melt white chocolate until smooth, then stir in frosting. Fold in sprinkles, spread into a lined 8x8 pan, and refrigerate until firm.
4	**Chocolate Chip Cheesecake Dip**	• Cream cheese • marshmallow creme • mini chocolate chips	Beat softened cream cheese with marshmallow creme, fold in chocolate chips and chill before serving.

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1	Chocolate Mousse Cups	• 3.9 oz instant chocolate pudding mix • 2 cups cold milk • 8 oz whipped topping	Whisk pudding mix with milk until thickened. Fold in whipped topping and refrigerate until chilled.
2	White Chocolate Blueberry Bark	• 12 oz white chocolate • ½ cup freeze-dried blueberries • ½ cup crushed vanilla cookies	Spread melted white chocolate onto parchment. Sprinkle with blueberries and cookies and chill until firm, then break into pieces.
3	Lemon Cream Parfaits	• 1 cup lemon curd • 8 oz whipped topping • 10 oz pound cake	Cut pound cake into cubes. Layer with whipped topping and lemon curd in small cups and refrigerate until serving.
4	Cookie Butter Cheesecake Cups	• 8 oz cream cheese • ¾ cup cookie butter • 12 Biscoff cookies	Beat softened cream cheese and cookie butter until fluffy. Spoon over crushed Biscoff cookies and refrigerate until chilled.

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1	**Frozen Peanut Butter Pie Bites**	• 1 cup creamy peanut butter • 8 oz whipped topping • 1 cup chocolate chips	Fold peanut butter into whipped topping. Portion into mini muffin liners, sprinkle with chocolate chips, and freeze until firm.
2	**Dole Whip Pops**	• 3 cups frozen pineapple • 1 cup canned coconut milk • ½ cup pineapple juice	Blend until completely smooth. Pour into popsicle molds and freeze until solid.
3	**Birthday Cake Cinnamon Rolls**	• 1 can refrigerated cinnamon rolls • ½ cup Funfetti frosting • ¼ cup rainbow sprinkles	Bake cinnamon rolls according to package directions. Spread with Funfetti frosting while warm and finish with sprinkles.
4	**Ice Cream Bread**	• 2 cups melted full-fat ice cream • 1½ cups self-rising flour • ¼ cup sprinkles	Stir everything together just until combined. Transfer to a greased loaf pan and bake at 350°F for about 35–40 minutes.

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1	**Churro Donut Holes**	• 1 can refrigerated biscuit dough • ¼ cup melted butter • ½ cup cinnamon sugar	Cut biscuits into pieces and roll into balls. Air fry at 350°F until golden, then toss in melted butter and cinnamon sugar.
2	**Cinnamon Sugar Biscuit Twists**	• 1 tube crescent dough • ¼ cup melted butter • ½ cup cinnamon sugar	Cut dough into strips, brush with butter, sprinkle with cinnamon sugar, twist, and bake according to package directions.
3	**Air Fryer Apple Pie Bombs**	• 1 can refrigerated biscuit dough • 1 cup apple pie filling • ½ cup cinnamon sugar	Flatten biscuits, add a spoonful of chopped apple filling, and pinch closed. Coat with cinnamon sugar and air fry at 350°F until golden and cooked through.
4	**S'mores Crescent Rolls**	• 1 tube crescent dough • 1 cup mini marshmallows • 1 Hershey bar	Add marshmallows and chocolate to each crescent triangle, roll up, and bake according to package directions until golden.