

Deck The Cakes!

A LIFE & SPRINKLES
BITE-SIZE COOKBOOK



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Featuring

THE LIFE & SPRINKLES CAKE METHOD

MIX • SOAK • FILL • FROST • SPRINKLE

Christmas is the perfect time to Deck the Cakes! The Life & Sprinkles Cake Method is my five-step approach to creating moist, flavorful layer cakes with creative fillings and fun decorations.

We start with a doctored cake mix, add a flavorful soak, layer in a delicious filling, finish with frosting, and top it all off with fun extras like cookies, candy, sprinkles, and drizzles. No complicated decorating skills required!

For this Christmas collection, I'm bringing those five steps together with holiday flavors like eggnog, cinnamon, peppermint, gingerbread, and caramel, plus cookies, candy, and sweet surprises. It's Christmas cakes with a twist!



GINGERBREAD

COOKIE BUTTER CAKE

GINGERBREAD

COOKIE BUTTER CAKE

Gingerbread is one of those flavors that just feels like Christmas, and cookie butter takes it even further with extra spice and sweetness in every layer.

MIX: Gingerbread cake mix is the base, doctored with pudding mix, sour cream, milk, and a little extra cinnamon and ginger for a soft, moist cake.

SOAK: A brown sugar vanilla soak adds moisture and a subtle caramel-like sweetness.

FILL: Cookie butter and vanilla frosting create a rich, creamy filling, while crushed Biscoff cookies add a little texture.

FROST: Cinnamon cream cheese frosting brings in a slightly tangy finish that balances the sweetness of the cake and filling.

SPRINKLE: Finish with Biscoff cookies, gingerbread cookies, and a light sprinkle of cinnamon sugar.



GINGERBREAD

COOKIE BUTTER CAKE

INGREDIENTS

Gingerbread cake

- 1 box Betty Crocker Gingerbread Cake & Cookie Mix, 14.5 oz
- 1 box instant vanilla pudding mix, 3.4 oz
- 4 large eggs
- ¾ cup sour cream
- ½ cup vegetable oil
- ¾ cup whole milk
- 1 teaspoon vanilla extract
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground ginger

Brown sugar vanilla soak

- ¼ cup whole milk
- 1 tablespoon light brown sugar
- ½ teaspoon vanilla extract
- Pinch of cinnamon

Cookie butter filling

- 1 cup cookie butter
- ½ cup vanilla frosting
- 6 Biscoff cookies, finely crushed
- 2–4 tablespoons heavy cream

Cinnamon cream cheese frosting

- 8 oz cream cheese, softened
- 1 stick (½ cup) salted butter, softened
- 3½ cups powdered sugar
- 2 teaspoons vanilla extract
- 1 teaspoon cinnamon
- 1–2 tablespoons heavy cream, only if needed

Decorating

- Whole gingerbread cookies
- Christmas sprinkles
- Crushed Biscoff cookies



GINGERBREAD

COOKIE BUTTER CAKE

INSTRUCTIONS

1. Heat the oven to 350°F. Grease two 8-inch cake pans and line the bottoms with parchment rounds.
2. Beat the gingerbread mix, pudding mix, eggs, sour cream, oil, milk, vanilla, cinnamon, and ginger until smooth.
3. Divide the batter evenly between the prepared pans.
4. Bake for 28–34 minutes, or until a toothpick inserted into the center comes out with a few moist crumbs. Cool completely.
5. For the soak, warm the milk just enough to dissolve the brown sugar. Stir in the vanilla and cinnamon, then cool completely.
6. Brush the cooled cake layers evenly with the brown sugar vanilla soak.
7. For the filling, stir together the cookie butter, vanilla frosting, and crushed Biscoff cookies. The filling is meant to be thick and almost cookie-dough-like rather than creamy. Add the heavy cream 1 tablespoon at a time until it is soft enough to spread while still holding its shape between the cake layers.

8. For the frosting, beat the cream cheese and butter until smooth. Add the powdered sugar, vanilla, and cinnamon, then beat until fluffy. Add the heavy cream 1 tablespoon at a time only if needed.
9. Place one cake layer on a serving plate or cake board. Spread the cookie butter filling over the top, leaving a little space around the edge.
10. Add the second cake layer and frost the top and sides with the cinnamon cream cheese frosting.
11. Press whole gingerbread cookies around the outside of the cake.
12. Add Christmas sprinkles around the top border.
13. Finish with crushed Biscoff cookies in the center.





HOT COCOA
MARSHMALLOW CAKE

HOT COCOA

MARSHMALLOW CAKE

Hot cocoa is such a classic Christmas treat, especially with a ton of marshmallows. This cake takes those same cozy flavors and turns them into a decadent layer cake.

MIX: A chocolate cake mix is doctored with a few extra ingredients for a soft, moist cake.

SOAK: Chocolate milk is brushed over the layers to add even more moisture and reinforce that classic hot cocoa flavor.

FILL: The filling combines marshmallow creme, vanilla frosting, and mini marshmallows for a thick, fluffy center.

FROST: Whipped chocolate frosting adds a rich chocolate finish.

SPRINKLE: Finish with mini chocolate chips around the base, then add mini marshmallows and more chocolate chips over the top.



HOT COCOA

MARSHMALLOW CAKE

INGREDIENTS

Chocolate cake

- 1 box chocolate cake mix 13.25 oz
- 1 box instant chocolate pudding mix, 3.9 oz
- 4 large eggs
- ¾ cup sour cream
- ½ cup vegetable oil
- ¾ cup whole milk
- 1 teaspoon vanilla extract

Chocolate milk soak

- ⅓ cup chocolate milk

Marshmallow filling

- ½ cup marshmallow creme
- 1 cup vanilla frosting
- ½ cup mini marshmallows

Whipped chocolate frosting

- 1 cup salted butter, softened
- 3½ cups powdered sugar
- ½ cup unsweetened cocoa powder
- 1 teaspoon vanilla extract
- 4–6 tablespoons heavy cream plus more only if needed

For Decorating

- Mini marshmallows
- 1 bag mini chocolate chips

HOT COCOA

MARSHMALLOW CAKE

INSTRUCTIONS

1. Heat the oven to 350°F. Grease two 8-inch cake pans and line the bottoms with parchment rounds.
2. Beat the cake mix, pudding mix, eggs, sour cream, oil, milk, and vanilla until smooth.
3. Divide the batter evenly between the prepared pans and bake for 28–34 minutes, or until a toothpick inserted into the center comes out with a few moist crumbs. Cool completely.
4. Brush the cooled cake layers evenly with the chocolate milk soak.
5. For the filling, stir together the marshmallow creme and vanilla frosting until smooth, then fold in the mini marshmallows. The filling should be thick enough to hold between the layers without spreading out.
6. For the frosting, beat the butter until creamy. Add the powdered sugar, cocoa powder, and vanilla, then beat until combined. Add the heavy cream 1 tablespoon at a time until the frosting is fluffy and spreadable. Be careful not to add too much so the frosting stays thick enough for assembling the cake.

7. Place one cake layer on a serving plate or cake board. Pipe a thick ring of chocolate frosting around the outer edge of the cake to create a border that will help keep the marshmallow filling in place.
8. Spoon the marshmallow filling inside the frosting border and spread it evenly, keeping it contained within the ring.
9. Add the second cake layer and frost the top and sides with the whipped chocolate frosting. Use additional frosting to fill in any openings between the cake layers.
10. Press some of the mini chocolate chips around the bottom border of the cake.
11. Decorate the top with mini marshmallows and more mini chocolate chips.





CHRISTMAS SUGAR
COOKIE CAKE

CHRISTMAS SUGAR

COOKIE CAKE

Sugar cookies are a classic Christmas dessert I look forward to every year. This cake takes that familiar vanilla-almond flavor and turns it into a soft, sprinkle-filled layer cake.

MIX: A white or vanilla cake mix is doctored with pudding mix, sour cream, milk, vanilla, almond extract, and Christmas sprinkles for a soft, moist cake.

SOAK: A vanilla milk soak adds extra moisture and gives the cake even more of that soft sugar cookie flavor.

FILL: Vanilla frosting, crushed sugar cookies, and Christmas sprinkles make a sweet, cookie-filled center.

FROST: Almond vanilla buttercream keeps the flavor classic and ties back to decorated Christmas sugar cookies.

SPRINKLE: Finish with mini sugar cookies, Christmas sprinkles, and white sanding sugar.



CHRISTMAS SUGAR

COOKIE CAKE

INGREDIENTS

Sugar cookie cake

- 1 box white or vanilla cake mix, 13.25 oz
- 1 box instant vanilla pudding mix, 3.4 oz
- 4 large eggs
- ¾ cup sour cream
- ½ cup vegetable oil
- ¾ cup whole milk
- 2 teaspoons vanilla extract
- ½ teaspoon almond extract
- ⅓ cup Christmas jimmies

Vanilla milk soak

- ¼ cup whole milk
- ½ teaspoon vanilla extract

Almond vanilla buttercream

- 1 cup salted butter, softened
- 4 cups powdered sugar
- 2 teaspoons vanilla extract
- ½ teaspoon almond extract
- 3–4 tablespoons heavy cream, as needed

Sugar cookie filling

- 1 cup vanilla frosting, homemade or store-bought
- ¾ cup crushed soft sugar cookies
- 2 tablespoons Christmas sprinkles

CHRISTMAS SUGAR COOKIE CAKE

INSTRUCTIONS

1. Heat the oven to 350°F. Grease two 8-inch cake pans and line the bottoms with parchment rounds.
2. Beat the cake mix, pudding mix, eggs, sour cream, oil, milk, vanilla, and almond extract until smooth.
3. Gently fold in the Christmas jimmies.
4. Divide the batter evenly between the prepared pans and bake for 27–33 minutes, or until a toothpick inserted into the center comes out with a few moist crumbs. Cool completely.
5. Stir together the milk and vanilla for the soak, then brush it evenly over the cooled cake layers.
6. For the filling, stir together the vanilla frosting, crushed soft sugar cookies, and Christmas sprinkles until combined.
7. For the buttercream, beat the butter until creamy. Add the powdered sugar, vanilla, and almond extract, then beat until combined. Add the heavy cream 1 tablespoon at a time until the frosting is fluffy and spreadable.

8. Place one cake layer on a serving plate or cake board. Spread the sugar cookie filling over the top, leaving a little space around the edge so it does not squeeze out when the second layer is added.
9. Add the second cake layer and frost the top and sides with the almond vanilla buttercream. Use additional frosting to fill in any openings between the layers.
10. Decorate with pieces of soft sugar cookies on top and Christmas sprinkles around the base.





CHOCOLATE PEPPERMINT
OREO CAKE

CHOCOLATE PEPPERMINT

OREO CAKE

Peppermint is one of the most classic Christmas flavors, so it had to make its way into a cake. Pair it with chocolate and Oreos, and you get a rich, minty holiday cake with plenty of crunch.

MIX: A chocolate cake mix is the base, doctored with a few extra ingredients for a rich, moist texture.

SOAK: A peppermint chocolate milk soak adds extra moisture along with a cool minty flavor.

FILL: The filling is sweeter to balance the other flavors, with vanilla frosting, peppermint, and crushed Oreos.

FROST: Chocolate cream cheese frosting adds a rich, slightly tangy finish that works perfectly with the peppermint.

SPRINKLE: Finish with lightly crushed Oreos, candy cane pieces, and Christmas sprinkles.



CHOCOLATE PEPPERMINT

OREO CAKE

INGREDIENTS

Chocolate cake

- 1 box chocolate cake mix, 13.25 oz
- 1 box instant chocolate pudding mix, 3.9 oz
- 4 large eggs
- ¾ cup sour cream
- ½ cup vegetable oil
- ¾ cup whole milk
- 1 teaspoon vanilla extract
- ¼ teaspoon peppermint extract

Peppermint Chocolate Milk Soak

- ¼ cup chocolate milk
- ⅛ teaspoon peppermint extract
- ½ teaspoon vanilla extract

Peppermint Oreo filling

- 1 cup vanilla frosting (homemade or storebought)
- 8 holiday or chocolate Oreos, crushed
- 2 tablespoons crushed candy canes

Chocolate Cream Cheese Frosting

- 8 oz cream cheese, softened
- ½ cup salted butter, softened
- 3 ½ cups powdered sugar
- ½ cup unsweetened cocoa powder
- 1 teaspoon vanilla extract
- 1-2 tablespoons heavy cream, if needed

Decorating

- Holiday Oreos
- Crushed candy canes
- Christmas sprinkles



CHOCOLATE PEPPERMINT OREO CAKE

INSTRUCTIONS

1. Heat the oven to 350°F. Grease two 8-inch cake pans and line the bottoms with parchment rounds.
2. Beat the cake mix, pudding mix, eggs, sour cream, oil, milk, vanilla, and peppermint extract until smooth.
3. Divide the batter evenly between the prepared pans and bake for 28–34 minutes, or until a toothpick inserted into the center comes out with a few moist crumbs. Cool completely.
4. For the filling, stir together the vanilla frosting, crushed Oreos, and peppermint candy.
5. Beat the cream cheese and butter until smooth. Add the powdered sugar, cocoa powder, and vanilla, then beat until combined. Add the heavy cream 1 tablespoon at a time, only if needed, so the frosting doesn't become too thin.
6. Place one cake layer on a serving plate or cake board. Spread the peppermint Oreo filling over the top, leaving a little space around the edge so the filling doesn't squeeze out when the second layer is added.
7. Add the second cake layer and frost the entire cake with the chocolate cream cheese frosting. Use additional frosting to fill in any gaps between the cake layers.
8. Decorate with Oreos, candy cane pieces, and sprinkles.



SALTED CARAMEL

EGG NOG CAKE

SALTED CARAMEL

EGG NOG CAKE

Eggnog already has all of those rich holiday flavors built right in, so it makes such a good starting point for a Christmas cake. Add salted caramel, vanilla, and a little nutmeg, and you get a rich, creamy cake with warm holiday flavor in every layer.

MIX: A yellow or vanilla cake mix is doctored with pantry staples for a soft, moist cake.

SOAK: An eggnog and vanilla soak adds extra moisture and brings even more holiday flavor into the layers.

FILL: Vanilla buttercream is mixed with thick caramel sauce and flaky sea salt for a rich salted caramel filling.

FROST: Vanilla nutmeg buttercream keeps the outside smooth and creamy while tying back to the eggnog flavor.

SPRINKLE: Top the cake with red and green sanding sugar for a simple Christmas finish.



SALTED CARAMEL

EGG NOG CAKE

INGREDIENTS

Eggnog cake

- 1 box yellow or vanilla cake mix, 13.25 oz
- 1 box instant vanilla pudding mix, 3.4 oz
- 4 large eggs
- ¾ cup sour cream
- ½ cup vegetable oil
- ¾ cup eggnog
- 1 teaspoon vanilla extract
- ½ teaspoon ground nutmeg
- ½ teaspoon cinnamon

For Decorating

- Red and green sanding sugar

Eggnog soak

- ¼ cup eggnog
- ½ teaspoon vanilla extract

Salted caramel buttercream filling

- 1 cup vanilla buttercream, homemade or store-bought
- 2 tbsp thick caramel sauce
- ¼ teaspoon flaky sea salt
- ½ tablespoon additional caramel sauce for drizzling

Vanilla nutmeg buttercream

- 1 cup salted butter, softened
- 4 cups powdered sugar
- 2 teaspoons vanilla extract
- ¼ teaspoon ground nutmeg
- 3–4 tablespoons eggnog, as needed

SALTED CARAMEL

EGG NOG CAKE

INSTRUCTIONS

1. Heat the oven to 350°F. Grease two 8-inch cake pans and line the bottoms with parchment rounds.
2. Beat the cake mix, pudding mix, eggs, sour cream, oil, eggnog, vanilla, nutmeg, and cinnamon until smooth.
3. Divide the batter evenly between the prepared pans and bake for 28–34 minutes, or until a toothpick inserted into the center comes out with a few moist crumbs. Cool completely.
4. Stir together the eggnog and vanilla for the soak, then brush it evenly over the cooled cake layers.
5. For the filling, mix together the vanilla buttercream, ¼ cup caramel sauce, and flaky sea salt until smooth.
6. For the frosting, beat the butter until creamy. Add the powdered sugar, vanilla, and nutmeg, then beat until combined. Add the eggnog 1 tablespoon at a time until the frosting is fluffy and spreadable. Be careful not to add too much so the buttercream stays thick enough for assembling the cake.

7. Place one cake layer on a serving plate or cake board. Pipe a thick ring of vanilla nutmeg buttercream around the outer edge to create a border.
8. Spread the salted caramel buttercream filling inside the border. Lightly drizzle ½ tablespoon of caramel over the filling, keeping it away from the edge so it stays contained.
9. Add the second cake layer and frost the top and sides with the vanilla nutmeg buttercream. Use additional frosting to fill in any openings between the cake layers.
10. Finish with a light sprinkle of red and green sanding sugar around the border.





CHRISTMAS CINNAMON
STREUSEL CAKE

CHRISTMAS CINNAMON

STREUSEL CAKE

Cinnamon and brown sugar are a perfect match for Christmas, especially when they're in a slice of cake in front of the fireplace. This one layers soft cinnamon cake with cream cheese frosting, baked brown sugar streusel, and a vanilla glaze.

MIX: A yellow cake mix is doctored with pudding mix, sour cream, milk, vanilla, and cinnamon for a soft, moist cake.

SOAK: A vanilla cinnamon milk soak adds extra moisture and a little more warm spice.

FILL: Cinnamon cream cheese frosting and baked brown sugar streusel create a creamy center with a little crunch.

FROST: Cinnamon cream cheese frosting adds a smooth finish with a slight tang that balances the sweeter layers.

SPRINKLE: Finish with vanilla glaze and more baked streusel over the top.



CHRISTMAS CINNAMON STREUSEL CAKE

INGREDIENTS

Cinnamon cake

- 1 box yellow cake mix, 13.25 oz
- 1 box instant vanilla pudding mix, 3.4 oz
- 4 large eggs
- ¾ cup sour cream
- ½ cup vegetable oil
- ¾ cup whole milk
- 2 teaspoons vanilla extract
- 1 teaspoon cinnamon

Brown sugar streusel

- ½ cup all-purpose flour
- ¼ cup packed brown sugar
- ½ teaspoon cinnamon
- 3 tablespoons salted butter, melted

Vanilla cinnamon soak

- ¼ cup whole milk
- ½ teaspoon vanilla extract
- ¼ teaspoon cinnamon

Cinnamon cream cheese frosting

- 8 oz cream cheese, softened
- 1 stick salted butter, softened
- 3½ cups powdered sugar
- 2 teaspoons vanilla extract
- 1 teaspoon cinnamon
- 1–2 tablespoons heavy cream, only if needed

Vanilla glaze

- ⅓ cup powdered sugar
- 1–2 teaspoons whole milk
- ¼ teaspoon vanilla extract

CHRISTMAS CINNAMON STREUSEL CAKE

INSTRUCTIONS

1. Heat the oven to 350°F. Grease two 8-inch cake pans and line the bottoms with parchment rounds.
2. Beat the cake mix, pudding mix, eggs, sour cream, oil, milk, vanilla, and cinnamon until smooth.
3. Divide the batter evenly between the prepared pans.
4. Bake for 28–34 minutes, or until a toothpick inserted into the center comes out with a few moist crumbs. Cool completely.
5. For the streusel, stir together the flour, brown sugar, cinnamon, and melted butter until crumbly.
6. Spread the streusel onto a parchment-lined baking sheet and bake at 350°F for 8–12 minutes, stirring once, until lightly toasted and crumbly. Cool completely.
7. Stir together the milk, vanilla, and cinnamon for the soak. Brush evenly over the cooled cake layers.
8. For the frosting, beat the cream cheese and butter until smooth. Add the powdered sugar, vanilla, and cinnamon, then beat until fluffy. Add the heavy cream 1 tablespoon at a time only if needed.

9. Place one cake layer on a serving plate or cake board. Spread a layer of cinnamon cream cheese frosting over the top.
10. Sprinkle about half of the cooled streusel evenly over the frosting, keeping a little space around the outer edge. Gently press the streusel into the frosting so the layers sit closer together and there isn't a large gap in the center.
11. Add the second cake layer and frost the top and sides with the remaining cinnamon cream cheese frosting.
12. Stir together the powdered sugar, milk, and vanilla for the glaze until smooth. Start with 1 teaspoon milk, then add a little more only if needed. You want it thick enough to drizzle without disappearing into the cake.
13. Finish with the remaining baked streusel over the top. Gently press the streusel into the frosting so it stays in place better when the cake is sliced.
14. Drizzle the vanilla glaze over the streusel.

TOP CAKE TOOLS



Spatula

I frosted every single cake in this book using one of the simplest tools: an offset spatula! It's easy to use and creates beautiful buttercream swirls and swoops all around the cake.



Cake Boards

Cake boards make decorating and serving so much easier! They're sturdy enough to support your cake, make transporting it simple, and can be tossed out when you're done.



Pans

All of the cakes in this book are made using 8-inch cake pans, and these are fantastic! It's always good to have a few quality extras on hand.

TOP CAKE TOOLS



Parchment

If there's one baking tool I can't recommend enough, it's parchment rounds! Cutting parchment paper into perfect circles is no fun, and these make the process so much easier.



Sprinkles

Christmas jimmies are an easy way to make any cake look more festive! I love this mix because the colors are so bright, and the little gingerbread men add an extra holiday touch.



Pastry Brush

I used a pastry brush to spread the soak mixture over each cake. It's a simple way to make sure the liquid is evenly distributed across the entire surface.

Wait!

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Life & Sprinkles: Holiday Edition!

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LIFE AND SPRINKLES- DECK THE CAKES