

# EASTER CUPCAKE PARTY

## A LIFE & SPRINKLES BITE-SIZE COOKBOOK



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# FUN RECIPES WITH A TWIST



This bite-size cookbook includes four Easter cupcake recipes. Each one has a different filling, its own fun Easter theme, and a special twist that makes it anything but ordinary. Try one or bake them all. Either way, they'll make Easter a little sweeter.



# Brownie Batter

## STUFFED COOKIES

# Brownie Batter Stuffed Cookies

For Mother's Day, there's nothing better than chocolate. This cookie layers it in every way- rich chocolate dough, plenty of chocolate chips, and a soft, rich brownie batter center inside. You freeze the brownie batter, wrap the dough around it, and bake. It's surprisingly simple, and once you try it, you'll start thinking about filling all your cookies.



# Brownie Batter Stuffed Cookies

## INGREDIENTS

For the brownie batter filling ½ cup heat-treated all-purpose flour
¼ cup unsweetened cocoa powder
⅓ cup powdered sugar
2 tablespoons light brown sugar
¼ teaspoon salt
¼ cup butter, melted and slightly cooled
1 tablespoon milk
½ teaspoon vanilla extract
¼ cup mini chocolate chips
For the chocolate cookie dough
3 cups all-purpose flour
½ cup unsweetened cocoa powder
1 tablespoon cornstarch
1 teaspoon baking soda
½ teaspoon baking powder
¾ teaspoon salt
1 cup cold butter, cubed
1 cup light brown sugar
½ cup granulated sugar
2 large eggs
1 tablespoon vanilla extract
1 cup milk chocolate chips
1 cup dark or semi-sweet chocolate chips

# Brownie Batter Stuffed Cookies

## INSTRUCTIONS

1. Heat-treat the flour at 350°F for 5 minutes, then cool completely.
2. Mix flour, cocoa powder, powdered sugar, brown sugar, and salt.
3. Stir in melted butter, milk, and vanilla until thick and smooth.
4. Fold in chocolate chips.
5. Scoop into 1½ tablespoon balls and freeze for 30–45 minutes.
6. Whisk together flour, cocoa powder, cornstarch, baking soda, baking powder, and salt.
7. In a separate bowl, cream cold butter with both sugars until thick and fluffy.
8. Add eggs one at a time, then vanilla.
9. Mix in dry ingredients until a thick dough forms.
10. Fold in both types of chocolate chips.
11. Dough should be thick, not sticky. Chill 20 minutes if needed.
12. Scoop large portions of dough (about 5–6 oz each).
13. Flatten slightly, place a frozen brownie center inside, and seal completely.
14. Roll into tall, thick mounds and press extra chocolate chips on top.
15. Preheat oven to 410°F and line a baking sheet with parchment.
16. Bake 3 cookies at a time for 9–12 minutes.
17. Edges should be set with soft, slightly underbaked centers.
18. Let cool on the pan for 30 minutes before moving.



# Jelly Bean

## GARDEN CUPCAKES

# Jelly Bean Garden Cupcakes

**These Jelly Bean Garden Cupcakes are perfect for a fun school or work spring party. The soft pink cupcakes are filled with a creamy lemon pudding center, topped with fluffy vanilla frosting, and finished with edible Easter grass and bright jelly beans that look like a tiny candy garden. Set these out on a dessert table and they instantly bring a little spring color and sweetness to the party!**



# Jelly Bean Garden Cupcakes

## INGREDIENTS

Cupcakes

- 1 box white cake mix
- 4 egg whites
- ½ cup melted butter
- 1 cup whole milk
- ½ cup sour cream
- 1 tablespoon instant vanilla pudding mix
- ½ teaspoon salt
- 1½ teaspoons vanilla extract
- Pink food coloring

Filling

- ½ cup prepared vanilla pudding
- ¼ cup whipped topping or whipped cream
- 1 tablespoon lemon curd

Vanilla Frosting

- 1 cup butter, softened
- 3½ cups powdered sugar
- 4–6 tablespoons heavy cream
- 1 teaspoon vanilla

Topping

- Edible Easter grass
- Jelly beans



# Jelly Bean Garden Cupcakes

## INSTRUCTIONS

1. Preheat the oven to 350°F and line a cupcake pan with liners.
2. In a large bowl, mix the cake mix, egg whites, melted butter, milk, sour cream, vanilla pudding mix, salt, and vanilla extract until smooth. Add a few drops of pink food coloring and mix until the batter is evenly tinted.
3. Fill the cupcake liners about two-thirds full and bake for 18 to 22 minutes, or until a toothpick inserted in the center comes out clean. Let the cupcakes cool completely.
4. In a small bowl, stir together the prepared vanilla pudding, whipped topping, and lemon curd until smooth.
5. Core the center of each cupcake and spoon in the pudding filling.
6. Beat the butter, powdered sugar, heavy cream, and vanilla until light and fluffy. Pipe the frosting onto the cupcakes.
7. Finish by pressing a little edible Easter grass onto the frosting and topping with jelly beans.



# Bunny Party

## CONFETTI CUPCAKES

# Bunny Party Confetti Cupcakes

**Next up-Bunny Party Confetti Cupcakes which feel like they belong at the dessert table for the most colorful bunny celebration you can imagine. These soft almond-kissed cupcakes hide a sprinkle surprise in the center and get piled high with fluffy vanilla bean buttercream, bright Easter sprinkles, and the cutest bunny decorations. Add a few candles on top and suddenly it looks like the bunnies are throwing a full birthday party.**



# Bunny Party Confetti Cupcakes

## INGREDIENTS

Cupcakes

- 1 box Funfetti cake mix
- 3 eggs
- ½ cup melted butter
- 1 cup whole milk
- 1 tablespoon almond extract

Center Filling

- 2 tablespoons pastel sprinkles

Buttercream & Topping

- 1 cup butter, softened
- 3½ cups powdered sugar
- 4–6 tablespoons heavy cream
- 1 teaspoon vanilla bean paste
- Bright Easter sprinkles
- Easter confetti sprinkles
- Bunny royal icing decorations



# Bunny Party Confetti Cupcakes

## INSTRUCTIONS

1. Preheat the oven to 350°F and line a cupcake pan with pink or Easter-themed liners.
2. Mix the cake mix, eggs, melted butter, milk, and almond extract until smooth. Fill liners about two-thirds full and bake 18 to 22 minutes. Let cool completely.
3. Core the center of each cupcake and fill with pastel confetti sprinkles.
4. Beat the butter until smooth. Gradually mix in powdered sugar, then add heavy cream and vanilla bean paste. Whip until light and fluffy.
5. Pipe buttercream onto the cupcakes and finish with bright Easter sprinkles and bunny royal icing decorations.



# Chocolate-Mallow

# EGG HUNT CUPCAKES

# Chocolate-Mallow Egg Hunt Cupcakes

**Chocolate-Mallow Egg Hunt Cupcakes belong right on the table after an Easter egg hunt. These rich chocolate cupcakes hide a fluffy marshmallow center, get topped with swirls of chocolate buttercream, and finish with edible Easter grass and chocolate eggs. Set them out once the baskets are full and everyone comes inside, and it feels like everyone gets a prize. After all, what's better than chocolate after a day of hunting for eggs?**



# Chocolate-Mallow Egg Hunt Cupcakes

## INGREDIENTS

Cupcakes

- 1 box chocolate cake mix
- 3 eggs
- ½ cup oil
- 1 cup hot milk
- 2 tablespoons sour cream
- ½ teaspoon espresso powder

Filling

- ¾ cup marshmallow fluff

Chocolate Buttercream

- 1 cup butter, softened
- 3 cups powdered sugar
- ½ cup cocoa powder
- 2 tablespoons heavy cream
- ½ teaspoon vanilla extract

Topping

- Edible Easter grass
- Chocolate eggs



# Chocolate-Mallow Egg Hunt Cupcakes

## INSTRUCTIONS

1. Preheat the oven to 350°F and line a cupcake pan with liners.
2. In a large bowl, mix the cake mix, eggs, oil, hot milk, sour cream, and espresso powder until smooth. Fill liners about two-thirds full and bake 18 to 22 minutes. Let the cupcakes cool completely.
3. Core the center of each cupcake and fill with marshmallow fluff.
4. To make the buttercream, beat the butter until smooth. Gradually mix in the powdered sugar and cocoa powder. Add the heavy cream and vanilla, then beat until creamy and fluffy.
5. Pipe a swirl of chocolate frosting onto each cupcake. Press a little edible Easter grass into the frosting and top with chocolate eggs.

# Easter Picks!



## BRIGHT EASTER PARTY SPRINKLES

I love this sprinkle brand because it has the perfect crunch, and these even include little bunny shapes that make them extra fun for Easter.

## ICING DECORATIONS

If you follow me on social media, you already know I love icing decorations. They're such an easy way to decorate cupcakes, and they taste great too.






## CUPCAKE LINERS

Decorative liners add an extra touch to cupcakes without any extra work. These liners look beautiful and make the cupcakes feel spring-ready.

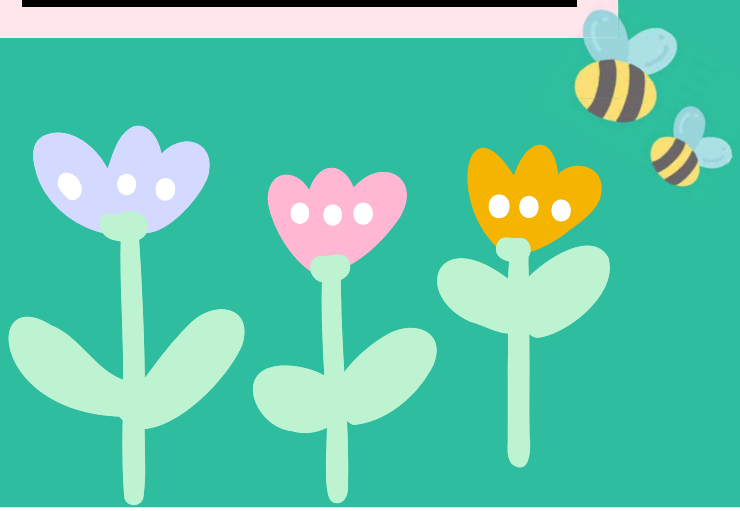
# Wait!

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## Life & Sprinkles: Spring Edition

Filled with over 50 recipes, this book is sure to make your Spring a little sweeter!

**CHECK IT OUT!**



## SOCIAL MEDIA

All of my socials are @lifeandsprinkles!