

SAVED BY THE BELL

A LIFE & SPRINKLES BITE-SIZE COOKBOOK



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FUN RECIPES WITH A TWIST



This bite-size cookbook is filled with four fun back-to-school sweets because school being back in session deserves a little celebration! I've also linked a bunch of my favorite finds at the end. I hope these recipes add a little extra fun to the start of a whole new season.



First Day of School

VANILLA CUPCAKES

First Day of School Vanilla Cupcakes

These vanilla cupcakes are such a fun way to celebrate the first day of school! Have them waiting at home for a sweet treat to look forward to after the big day. They start with a soft vanilla cake base, topped with sweet vanilla frosting, colorful rainbows, and alphabet sprinkles. It’s an easy way to add a little extra fun to the start of the school year.



First Day of School Vanilla Cupcakes



INGREDIENTS

Cupcakes

- 1 (15.25-ounce) box vanilla or French vanilla cake mix
- 1 (3.4-ounce) box instant vanilla pudding mix
- ¼ teaspoon kosher salt
- 1 cup whole milk
- ½ cup sour cream, room temperature
- ½ cup salted butter, melted and slightly cooled
- 3 large eggs, room temperature
- 2 teaspoons vanilla bean paste or pure vanilla extract

Vanilla Buttercream

- 1 cup salted butter, softened
- 3½ cups powdered sugar
- 3–4 tablespoons heavy cream
- 1 teaspoon vanilla bean paste

For Decorating

- Alphabet sprinkles
- Edible rainbow toppers

First Day of School Vanilla Cupcakes



INSTRUCTIONS

1. Preheat the oven to 325°F. Line two standard muffin pans with 24 cupcake liners.
2. In a large bowl, whisk together the cake mix, pudding mix, and salt.
3. Add the milk, sour cream, melted butter, eggs, and vanilla bean paste. Mix on low until combined, then increase to medium speed and beat for about 2 minutes, until smooth.
4. Divide the batter between the cupcake liners, filling each about two-thirds full.
5. Bake for 18–22 minutes, or until the tops spring back when lightly touched and a toothpick inserted into the center comes out with a few moist crumbs.
6. Let the cupcakes cool in the pans for 5 minutes, then transfer to a wire rack to cool completely.
7. For the buttercream, beat the softened butter for 3–4 minutes, until light and fluffy. Gradually add the powdered sugar. Add 3 tablespoons of heavy cream and the vanilla bean paste, then beat for another 3–5 minutes, until smooth and fluffy. Add the remaining tablespoon of cream if needed.
8. Pipe or spread the buttercream onto the cooled cupcakes.
9. Finish with plenty of alphabet sprinkles and an edible rainbow topper.



Sprinkle Cookie

ICE CREAM SUNDAES

Sprinkle Cookie Ice Cream Sundaes

There’s nothing like an ice cream sundae, and these mini sundaes are the perfect size! They start with pieces of a soft chocolate Funfetti cookie and are topped with bright blue ice cream, rainbow sprinkles, and a waffle cone. They’re a fun way to celebrate the end of the first week of school or have a little goodbye-to-summer treat with friends.



Sprinkle Cookie Ice Cream Sundaes



INGREDIENTS

Ingredients

- 1 box chocolate or vanilla Funfetti cake mix
- ½ cup oil
- 2 large eggs
- 1 container of your favorite ice cream (I used Favorite Day Sea Monster)
- Rainbow sprinkles
- Waffle cone pieces, for decorating

For Serving

- Mini sundae glasses

Sprinkle Cookie Ice Cream Sundaes



INSTRUCTIONS

1. Preheat the oven to 350°F. Line a baking sheet with parchment paper.
2. In a large bowl, mix together the cake mix, oil, and eggs until a soft dough forms.
3. Scoop the dough into 2-tablespoon portions and place on the prepared baking sheet.
4. Bake for 8–10 minutes. The cookies should be soft and fluffy in the center. Let them cool completely.
5. To assemble the sundaes, break one cookie into bite-sized pieces and add them to the bottom of a mini sundae glass.
6. Top with a scoop of ice cream, rainbow sprinkles, and a waffle cone piece.
7. Save the extra cookies to enjoy on their own or pack them up for a fun after-school surprise.



ABC Galaxy

BROWNIE TRIFLE

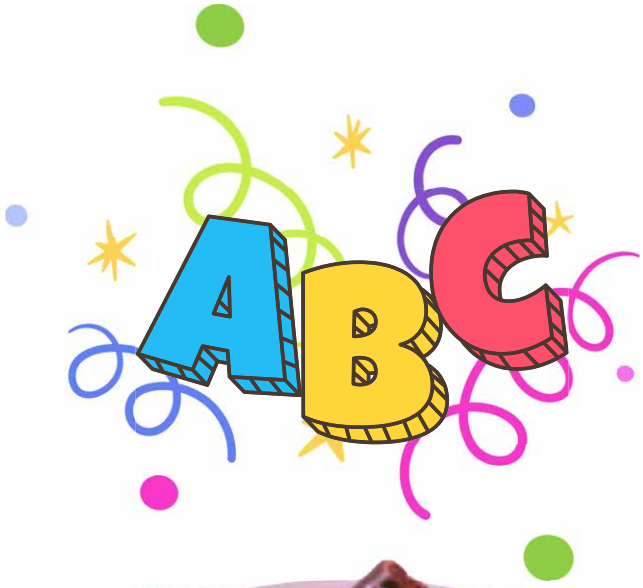
ABC Galaxy Brownie Trifle

Having a back-to-school bash? This ABC Galaxy Brownie Trifle will feed everyone who comes over to celebrate! Layers of fudgy brownies, chocolate pudding, and whipped topping are such a good combo. Finish it with crunchy rainbow chocolate candies and chocolate letters for an extra fun back-to-school touch.



ABC Galaxy Brownie Trifle

INGREDIENTS



Brownie Bites

- 1 box fudge brownie mix, plus ingredients called for on the box
- 10 ounces milk or dark chocolate melting wafers
- ½ cup rainbow candy-coated chocolate chips

Chocolate Pudding

- 2 (3.9-ounce) boxes instant dark chocolate fudge pudding mix
- 2½ cups cold whole milk
- ½ cup heavy cream
- 1 teaspoon vanilla extract
- Pinch of salt

Whipped Topping

- 1 container whipped topping, thawed

For Decorating

- Cosmic Brownies, cut into bite-sized pieces, optional
- Chocolate letters
- Extra rainbow candy-coated chocolate chips



ABC Galaxy Brownie Trifle



INSTRUCTIONS

1. Prepare the brownies according to the package directions. Let cool completely, then cut into 1-inch cubes. Freeze for 15–20 minutes to firm them up for dipping.
2. Melt the chocolate wafers according to the package directions. Dip each brownie cube halfway into the melted chocolate, then immediately top with rainbow candy-coated chocolate chips. Place on parchment paper and let the chocolate set.
3. If making the chocolate letters, melt milk chocolate and spoon or pour it into a letter-shaped candy mold. Refrigerate until firm, then carefully remove the letters from the mold.
4. For the pudding, whisk together the pudding mixes, milk, heavy cream, vanilla, and salt for about 2 minutes. Refrigerate for 5 minutes, or until thickened.
5. To assemble the trifle, arrange a layer of dipped brownie bites in the bottom of a trifle dish. Top with half of the chocolate pudding, followed by half of the whipped topping. Repeat the layers.
6. Finish with bite-sized Cosmic Brownies around the border, plenty of rainbow candy-coated chocolate chips, and the chocolate letters.
7. Refrigerate for at least 2 hours before serving.



Alphabet

BROWNIE PIZZA

Alphabet Brownie Pizza

Pepperoni pizza has a brand-new partner with this Alphabet Brownie Pizza! It’s baked right in a pizza pan and super simple to customize with your favorite mix-ins. Top it with alphabet sprinkles and, of course, a chocolate buttercream border. Every slice is fun, fudgy, and ready to bring a little extra excitement to back-to-school season.



Alphabet Brownie Pizza



INGREDIENTS

Brownie Pizza

- 1 (18–19-ounce) boxed brownie mix, plus ingredients called for on the box
- ½ cup Oreo pieces
- ½ cup white chocolate chips

Chocolate Frosting

- ½ cup (1 stick) salted butter, softened
- 2 cups powdered sugar
- ¼ cup unsweetened cocoa powder
- 1 teaspoon vanilla extract
- 2–3 tablespoons heavy cream

Toppings

- Alphabet sprinkles
- Rainbow sprinkles

Alphabet Brownie Pizza



INSTRUCTIONS

1. Heat the oven according to the brownie mix package directions. Grease a 12-inch pizza pan or line it with parchment paper.
2. Prepare the brownie batter as directed on the box. Fold in the Oreo pieces and white chocolate chips.
3. Spread the batter into an even circle on the prepared pizza pan, leaving a little space around the edge. Scatter the alphabet sprinkles evenly over the top of the batter before baking.
4. Bake according to the package directions, or until the edges are set and a toothpick inserted near the center comes out with a few moist crumbs. Let the brownie cool completely.
5. Beat the butter until smooth. Add the powdered sugar, cocoa powder, vanilla, and 2 tablespoons of the heavy cream. Beat until light and fluffy, adding the remaining tablespoon if needed to reach a pipeable consistency.
6. Transfer the frosting to a piping bag fitted with a 1M tip and pipe a decorative border around the edge of the cooled brownie pizza.
7. Top the frosting border with the rainbow sprinkles. Slice and serve.

School Picks!



BACK TO SCHOOL POPCORN BOXES

Celebrate the end of the first week back to school with a Friday movie night and these cute themed popcorn boxes!

ASSORTED STICKERS

These school-themed stickers are perfect for crafts, decorating, or adding a cute little surprise to back-to-school lunchbox notes.





CHOCOLATE OREO MOLD

I love chocolate molds, and Oreos make them even better. Make these for an easy after-school treat to celebrate the start of a new school year.

School Picks!



ALPHABET SPRINKLES



SPORTS ICING DECORATIONS



SCHOOL THEMED STICKERS



PENCIL & PAPER PARTY BAGS

School Picks!



BACK TO SCHOOL TREAT BOXES



COMPOSITION BOOK BOXES



BLUEY THEMED BENTO BOX

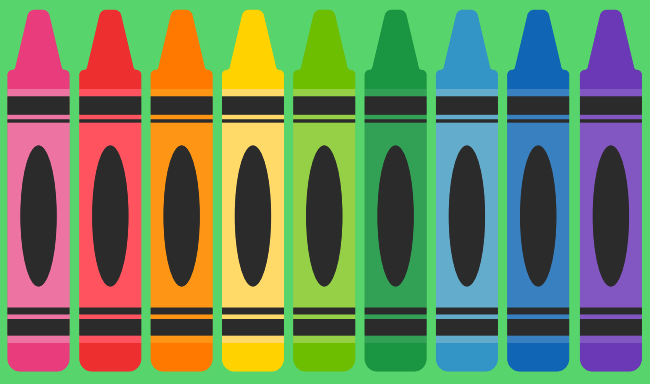


DRINK BOTTLE NAME PLATES

Wait!

If you loved this bite-size cookbook,
then you'll love my full library!
I've got full-size virtual cookbooks, free printables, and free minis.

CHECK IT OUT!



SOCIAL MEDIA

All of my socials are @lifeandsprinkles!

LIFE & SPRINKLES SAVED BY THE BELL