RECIPES FROM THE

NORTH POLE





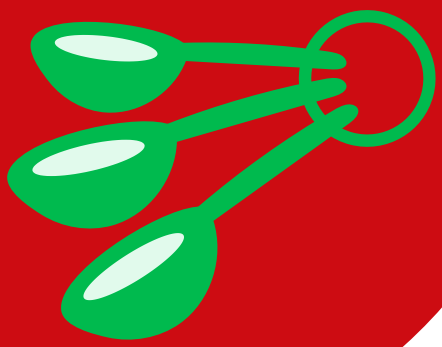
SANTA CLAUS'S COOKIES & MILK CAKE

MRS. CLAUS'S SUGAR COOKIES & CREAM CAKE

TWO NEW
PRACTICALLY HOMEMADE
recipes

SHEET CAKE

TIPS & TRICKS





HAVE FUN WITH IT!

Don't stress about making these cakes look perfect—baking is all about having fun and getting creative! Christmas is the perfect time to bake with kids, test out new decorating ideas, and go all-in with festive toppings. Each of these sheet cakes starts with a doctored cake mix, so you'll get incredible flavor with a homemade twist.

01 PIPING TIPS

For sheet cake borders, I love using open star tips like these.

02 CAKE BOARDS

I don't use anything fancy, just rectangle cake boards!

03 ICING DECORATIONS

Amazon has a ton of icing decorations that are adorable.

04 SPRINKLES

I usually get my sprinkles in bulk. Some of my favorites are these and these.

05 FOOD COLORING

Gel food coloring works best for frosting. I love Chefmaster colors.

06 PIPING BAGS

Piping bags are easy to use—just a little practice makes perfect!

07 CHOCOLATE MOLDS

Chocolate is such an easy topper. Try some smaller molds for little add ons.

08 GLITTERY SUGAR

Bakery Bling glittery sugar is amazing, but any sparkly sugar will work!



milk & cookies

SANTA CLAUS SHEET CAKE



SANTA CLAUS *sheet cake*

INGREDIENTS

Cake:

- 1 box yellow (15.25 oz)
- ¾ cup milk
- ¼ cup vegetable oil
- ¼ cup melted butter
- 4 large eggs
- 1 teaspoon vanilla extract
- ½ cup packed light brown sugar
- ½ cup sour cream
- ½ cup mini chocolate chips

Frosting:

- 2 sticks + 1 tbsp salted butter, softened, divided
- ½ cup packed light brown sugar
- 3 1/2 cups powdered sugar
- 4-6 tbsp heavy cream
- 1 teaspoon vanilla extract

Topping:

- Mini chocolate chip cookies
- Mini chocolate chips
- Holiday sprinkles & Icing Decorations

INSTRUCTIONS

1. Preheat oven to 350°F. Spray a 9×13-inch pan with baking spray and line with parchment.
2. In a large bowl, beat cake mix, milk, oil, melted butter, eggs, vanilla, brown sugar, and sour cream for 2 minutes until smooth. Fold in mini chocolate chips. Pour into the pan and bake for 20 minutes. If not done, continue baking, checking every 3–5 minutes until a toothpick comes out clean. Cool completely.
3. Microwave 1 tablespoon butter with the brown sugar for 15–20 seconds, just until warm and glossy. It should look like wet sand. Cool slightly, then beat with the remaining softened butter until fluffy. Add powdered sugar, cream, and vanilla; beat until smooth and creamy.
4. Frost the cooled cake, pipe a border, and fill the center with mini chocolate chips. Finish with sprinkles and icing decorations.



"SANTA'S FAVORITE!"



sugar cookies & cream

MRS. CLAUS SHEET CAKE



MRS. CLAUS *sheet cake*

INGREDIENTS

Cake:

- 1 box white or vanilla cake mix
- ¾ cup milk
- ¼ cup oil
- ¼ cup melted butter
- 4 large eggs
- 1 teaspoon vanilla extract
- ½ cup sugar cookie crumbs or crushed Golden Oreos

Frosting:

- 2 sticks butter, softened
- 3 1/2 cups powdered sugar
- 4-6 tbsp heavy cream
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract

Topping:

- Crushed sugar cookies
- Royal icing snowflakes
- Red chocolate bows
- Glittery sugar and/or sprinkles

INSTRUCTIONS

1. Preheat oven to 350°F. Spray a 9×13-inch pan and line with parchment paper.
2. Beat cake mix, milk, oil, melted butter, eggs, and extracts for 2 minutes until smooth. Fold in cookie crumbs. Pour into the pan and bake for 20 minutes. Check for doneness, then continue baking in 3–5 minute intervals until the cake springs back to the touch. Cool completely.
3. Beat butter until fluffy. Gradually add powdered sugar, then vanilla and 4 tablespoons of heavy cream. Add more cream, 1 tablespoon at a time, until smooth and spreadable. Tint with pink food coloring if desired.
4. Frost the cake and pipe a ribbon border. Fill the center with crushed cookies, then top with sprinkles, glittery sugar, red chocolate bows, and icing snowflakes.



"STRAIGHT FROM HER KITCHEN!"

Love

EASY RECIPES?

Check out my newest cookbook with over 70 recipes! Filled with treats, snacks, and meals- this book has something for everyone.

Click here for the book info!

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