



CAKE *Mix* COOKIES

... ENDLESS POSSIBILITIES





Hello Foodie Friends!

Thanks for joining the *Life a Little Brighter* newsletter list! It's filled with new trends in food, money-saving tips, as well as a weekly recap of my most popular recipes. It'll arrive in your inbox Monday mornings, 9AM/CST.

I hope you enjoyed the **Creative Healthy Snacks** ecookbook as much as I enjoyed creating the recipes! This one is going to knock your socks off, I promise. The first time I added cake mix to cookie dough, I vowed to use it in every cookie recipe that ever came out of my kitchen.

Totally game-changer. It makes for flavorful, delectable cookies with fewer ingredients (and work!) than traditional cookies.

Plus, it gives the cookies a hint of cake batter flavor, and who doesn't love that?!

So dig in, try one that catches your eye, and be sure to check out the Cake Mix Cookie recipe chart in the back. You'll see how just a few ingredients can make scrumptious cookies for every occasion!

-Alison

For more recipes, please visit:

LifeaLittleBrighter.com

Raspberry Cream Cheese Cookies



Raspberry Cream Cheese Cookies



Recipe:

Makes 2 Dozen

INGREDIENTS

- White cake mix
- 4 oz cream cheese-softened
- 1 egg
- $\frac{3}{4}$ cup chopped fresh raspberries
- 1-2 tablespoon flour
- 5 oz white chocolate chips

Raspberries and white chocolate chips are blended into a cream cheese cookie.

INSTRUCTIONS

1. Preheat the oven to 350 F and line pans with parchment paper.
2. Beat egg with cream cheese until it's light and fluffy.
3. Gradually add cake mix and blend until it's well combined.
4. Stir in white chocolate.
5. Sprinkle raspberries with 1-2 tablespoon flour, toss them until all raspberries are coated with thin layer of flour and then fold them very gently into the batter.
6. Drop heaping tablespoon of batter onto pan leaving an inch space between.
7. Bake for 13-15 minutes(until the edges become golden brown).
8. Let them cool a few minutes in the pan than transfer them to a wire racks to cool completely.



**White
Chocolate
Peppermint
Cookies**

White Chocolate Peppermint Cookies



Recipe:

Makes 2 Dozen

INGREDIENTS

- 1 box white cake mix (not yellow)
- 1/3 cup oil
- 3 egg whites
- 4 oz cream cheese, softened
- 1/2 cup powdered sugar
- 4 large candy canes, or a dozen small ones, broken into pieces (put candy into a gallon-sized baggie, seal, and break into pieces with a mallet or frying pan)
- 1/2 cup, white chocolate chips

*Festive white
cake mix
cookies with
white chocolate
chips and
peppermint pieces.*

INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. Mix all ingredients on medium until well combined.
3. Add in white chocolate chips and candy can pieces, mix until just combined.
4. Take about 2 tablespoons of dough and drop onto a parchment lined cookie sheet.
5. Bake in preheated oven for 12-14 minutes, or just before they start to turn too brown on the edges (white looks best with the peppermint)
6. Let cool on the cookie for a few minutes before transferring to a cooling rack.

Nutella- Stuffed Funfetti Cookies



Nutella-Stuffed Funfetti Cookies



Recipe:

Makes 2 Dozen

INGREDIENTS

- 1 box, Funfetti cake mix
- 1 egg
- 4 oz. cream cheese, room temperature
- ¼ cup, butter, room temperature (or softened in the microwave)
- ½ cup, rainbow sprinkles or nonpareils
- ½ cup Nutella

*Super easy
cookies
made with
Funfetti cake
mix and stuffed
with Nutella.*

INSTRUCTIONS

1

Spoon Nutella (about a teaspoon at a time, eyeball it) onto a lined cookie sheet, and freeze for at least an hour.

2

Preheat oven to 350 degrees.

3

Combine cake mix, egg, cream cheese, and butter with a mixer.

4

Scoop a golf ball size amount into your hand, add a dab of Nutella, close up the dough around it, and roll into a ball.

5

Roll cookie ball into sprinkles, covering completely.

6

Finish all cookies, and pop into the oven.

7

Bake for 12-15 minutes, or until tops look solid.

8

Allow to cool and enjoy!

The image shows four cookies on a light-colored wooden surface. Each cookie is a different color and contains various M&M's candies. The top-left cookie is yellow and contains yellow, blue, and red candies. The top-right cookie is light green and contains blue, purple, and brown candies. The bottom-left cookie is light green and contains yellow, blue, and red candies. The bottom-right cookie is light green and contains red, purple, and brown candies. There are several loose M&M's candies scattered around the cookies, including blue, yellow, green, red, and purple ones. A semi-transparent white circle is overlaid on the center of the image, containing the text "M&M's Cake Batter Cookies".

M&M's Cake Batter Cookies

M&M's Cake Batter Cookies



Recipe:

Makes 2 Dozen

INGREDIENTS

- 1 and $\frac{1}{4}$ cup all-purpose flour
- 1 and $\frac{1}{4}$ cup yellow boxed cake mix
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{3}{4}$ cup unsalted butter, softened to room temperature
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ cup packed light brown sugar
- 1 egg, at room temperature
- 1 and $\frac{1}{2}$ teaspoons vanilla extract
- 1 cup M&M's® Crispy
- $\frac{1}{2}$ cup sprinkles

*Cake mix
sugar cookies
topped with
candies &
sprinkles.*

INSTRUCTIONS

1.

In a large bowl, sift together flour, cake mix, and baking soda.

2

Using a hand mixer or a stand mixer fitted with paddle attachment, cream the softened butter and both sugars together on medium speed until smooth.

3

Add the egg and mix on high until combined, about 1 minute, scrape down the sides and bottom of the bowl as needed.

4.

Add the vanilla and beat on high until combined.

5

Add the flour mixture to the wet ingredients and mix on low-medium speed until just combined. Add the M&M's® and sprinkles. Mix on low until the add-ins are evenly disbursed.

6

Cover tightly with plastic wrap and refrigerate dough for at least 2 hours.

Once dough has been chilled, preheat oven to 350F degrees.

7

8

Scoop rounded balls of the cold dough onto an ungreased baking sheet, use about 1.5 Tablespoons of cookie dough per cookie.

Bake the cookies for 10-12 minutes until edges are slightly browned.

9



**3-Ingredient
Soft Pumpkin
Cookies**

3-Ingredient Soft Pumpkin Cookies



*With just three ingredients, these soft pumpkin cookies are bound to become a **Fall** family favorite!*

Recipe:

Makes 2 Dozen

INGREDIENTS

- 1 box, spice cake mix
- 1 can, pumpkin puree
- 1/2 cup oats or chocolate chips

INSTRUCTIONS

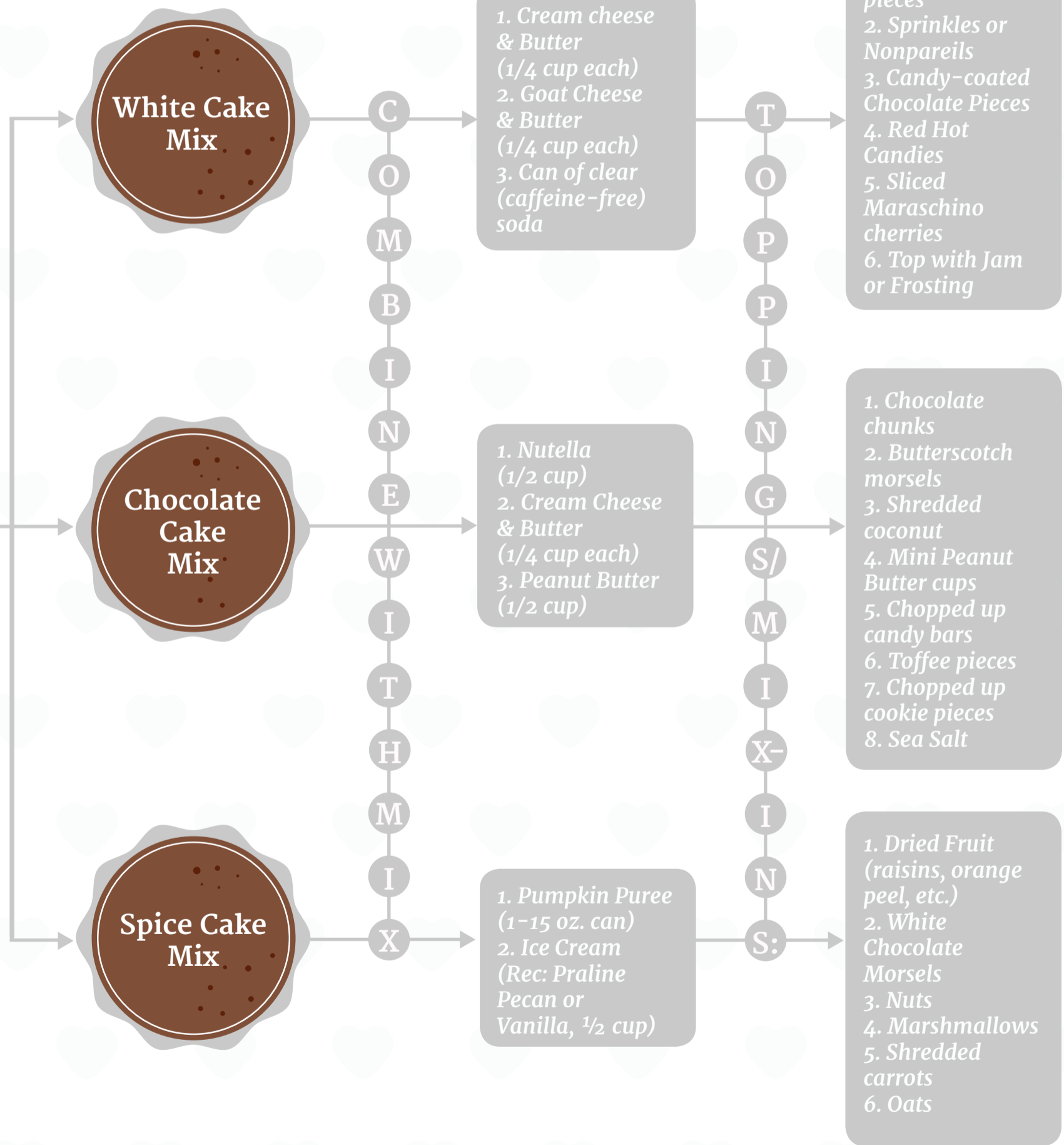
1. Preheat oven according to 350 degrees.
2. Mix all three ingredients in a medium-sized bowl.
3. Drop spoonfuls onto a prepared cookie sheet.
4. Bake for 12-15 minutes, or until a toothpick in the middle comes out clean.
5. Allow to cool, top with powdered sugar and cinnamon.

Cake Mix Cookies...

Endless Possibilities!

Bake all at 350 degrees F, for 12-15 minutes

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White Cake Mix

Chocolate Cake Mix

Spice Cake Mix

1. Cream cheese & Butter (1/4 cup each)
2. Goat Cheese & Butter (1/4 cup each)
3. Can of clear (caffeine-free) soda

1. Nutella (1/2 cup)
2. Cream Cheese & Butter (1/4 cup each)
3. Peanut Butter (1/2 cup)

1. Pumpkin Puree (1-15 oz. can)
2. Ice Cream (Rec: Praline Pecan or Vanilla, 1/2 cup)

1. Candy cane pieces
2. Sprinkles or Nonpareils
3. Candy-coated Chocolate Pieces
4. Red Hot Candies
5. Sliced Maraschino cherries
6. Top with Jam or Frosting

1. Chocolate chunks
2. Butterscotch morsels
3. Shredded coconut
4. Mini Peanut Butter cups
5. Chopped up candy bars
6. Toffee pieces
7. Chopped up cookie pieces
8. Sea Salt

1. Dried Fruit (raisins, orange peel, etc.)
2. White Chocolate Morsels
3. Nuts
4. Marshmallows
5. Shredded carrots
6. Oats

Thank you for downloading this ecookbook.

I hope you found some new favorites!



Check out LifeaLittleBrighter.com for more
delicious dishes and recipe inspiration!