Easy Dessert Recipes

Sweet Treats Made Simple

Perfect for Every Occasion

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🍰 Easy Dessert Recipes

- The Best Oreo Cheesecake Bites
- Cinnamon Roll Sugar Cookies
- Fluffy Air Fryer Churro Bites
- 4-Ingredient Peanut Butter Balls
- Fruit Pizza Summer Dessert

The Best Oreo Cheesecake Bites 🍪

Ingredients:

- 1 package Oreo cookies (about 36)
- 16 oz cream cheese, softened
- 1 cup powdered sugar
- 1 tsp vanilla extract
- Optional: melted chocolate for drizzling

Instructions:

1. Crush Oreos finely (reserve some for topping if you like).
2. In a bowl, beat cream cheese until smooth. Add powdered sugar and vanilla, mix well.
3. Fold crushed Oreos into cream cheese mixture.
4. Roll mixture into 1-inch balls and place on parchment paper.
5. Chill for at least 2 hours before serving.
6. Optional: drizzle melted chocolate over the bites before serving.

Cinnamon Roll Sugar Cookies 🍪

Ingredients:

- 1 cup unsalted butter, softened
- 1 cup sugar
- 1 large egg
- 2 tsp vanilla extract
- 2 ¾ cups all-purpose flour
- 1 tsp baking powder
- 1 tsp ground cinnamon
- ½ tsp salt

Instructions:

1. Preheat oven to 350°F (175°C).
2. Cream butter and sugar until light and fluffy. Add egg and vanilla, mix well.
3. In a separate bowl, whisk flour, baking powder, cinnamon, and salt.
4. Gradually add dry ingredients to wet, mixing until combined.

5. Roll dough into 1-inch balls, flatten slightly, and place on baking sheet.

6. Bake 10-12 minutes until edges are golden. Cool before icing or eating.

Fluffy Air Fryer Churro Bites 🍩

Ingredients:

- 1 can refrigerated biscuit dough
- ½ cup sugar
- 2 tsp ground cinnamon
- Oil spray for air fryer

Instructions:

1. Preheat air fryer to 375°F.
2. Cut biscuit dough into bite-sized pieces.
3. Air fry in a single layer for 6-8 minutes until golden and cooked through.
4. Mix sugar and cinnamon in a bowl.
5. Toss warm churro bites in cinnamon sugar. Serve immediately.

4-Ingredient Peanut Butter Balls 🥜🍫

Ingredients:

- 1 cup peanut butter
- 1 cup powdered sugar
- 1 cup crushed graham crackers
- 1 cup chocolate chips (for melting)

Instructions:

1. Mix peanut butter, powdered sugar, and crushed graham crackers until well combined.
2. Roll into 1-inch balls and place on parchment paper.
3. Melt chocolate chips in microwave or double boiler.
4. Dip each ball into melted chocolate and place back on parchment.
5. Refrigerate until chocolate hardens.

Fruit Pizza Summer Dessert 🍓🍍🍪

Ingredients:

- 1 refrigerated sugar cookie dough
- 8 oz cream cheese, softened
- ½ cup powdered sugar
- Assorted fresh fruit (strawberries, kiwi, pineapple, blueberries)

Instructions:

1. Preheat oven according to cookie dough package.
2. Press dough onto a pizza pan or baking sheet in a circle. Bake per package instructions and cool completely.
3. Beat cream cheese and powdered sugar until smooth.
4. Spread cream cheese mixture over cooled cookie crust.
5. Arrange fresh fruit on top in any pattern you like.
6. Chill before slicing and serving.