



Girl Scout Cookie[®] Cookbook

Compiled from various sources by



Girl Scouts[®]

Girl Scouts of the Northwestern Great Lakes, Inc.

A Little Girl Scout Cookie® History

Girl Scout Cookies are a familiar part of American culture. For more than 90 years, Girl Scouts, with the enthusiastic support of their families, have helped ensure the success of local Girl Scout Cookie activities. From its earliest beginnings to its current popularity, the sale of cookies has helped Girl Scout Brownies, Girl Scout Juniors and Girl Scouts 11-17 have fun, develop valuable life skills, and make the world a better place by helping to support Girl Scouting in their communities. Girls are proud that their efforts provide resources for their local Girl Scout councils and for their own Girl Scout troops/groups.

Girl Scout Cookies® had their earliest beginnings in the kitchens and ovens of our girl members, with mothers volunteering as technical advisers. The sale of cookies as a way to finance troop activities began as early as 1917, five years after Juliette Gordon Low started Girl Scouting in the United States. The earliest mention of a cookie sale found to date was that of the Mistletoe Troop in Muskogee, Oklahoma, which baked cookies and sold them in its high school cafeteria as a service project in December 1917.

In July 1922, The American Girl magazine, published by Girl Scout national headquarters, featured an article by Florence E. Neil, a local director in Chicago, Illinois. Miss Neil provided a cookie recipe that was given to the council's 2,000 Girl Scouts. She estimated the approximate cost of ingredients for six- to seven-dozen cookies to be 26 to 36 cents. The cookies, she suggested, could be sold by troops for 25 or 30 cents per dozen.

In the 1920s and 1930s, Girl Scouts in different parts of the country continued to bake their own simple sugar cookies with their mothers. These cookies were packaged in wax paper bags, sealed with a sticker, and sold door to door for 25 to 35 cents per dozen.

An Early Girl Scout Cookie® Recipe

1 cup butter
1 cup sugar plus additional amount for topping (optional)
2 eggs
2 tablespoons milk
1 teaspoon vanilla
2 cups flour
1 teaspoon salt
2 teaspoons baking powder

Cream butter and the cup of sugar; add well-beaten eggs, then milk, vanilla, flour, salt, and baking powder. Refrigerate for at least 1 hour. Roll dough, cut into trefoil shapes, and sprinkle sugar on top, if desired. Bake in a quick oven (375°) for approximately 8 to 10 minutes or until the edges begin to brown. Makes six- to seven-dozen cookies.

For more Girl Scout Cookie® history visit http://www.girlscouts.org/program/gs_cookies/cookie_history/

Peanut Butter Pat-A-Cake*

Submitted by Jackie Griffin and Yenti Anderson, The Green Fountain Inn, Waupaca

Cake:

2 c. + 2 Tbsp. sugar
1 $\frac{3}{4}$ c. flour
 $\frac{3}{4}$ c. + 2 Tbsp. cocoa
1 $\frac{1}{2}$ tsp. baking powder
1 $\frac{1}{2}$ tsp. baking soda
1 $\frac{1}{2}$ tsp. salt
2 large eggs
1 c. milk
1 Tbsp. vanilla
Add $\frac{3}{4}$ c. + 2 Tbsp. boiling water.

Batter will be thin. Bake for 50 minutes in a 9 x 13" pan at 350 degrees until toothpick comes out clean. Let cool.

Meringue:

$\frac{1}{3}$ c. sliced almond
 $\frac{1}{2}$ c. powdered sugar
2 egg whites
1 Tbsp. sugar

Blend almonds and powdered sugar in food processor until ground fine. Beat egg whites until stiff, then add sugar until glossy. Fold almond mixture into egg whites and spread on 9 x 13" parchment paper. Bake in oven 20 minutes or until golden brown.

Filling:

1 c. peanut butter
2 Tbsp. butter
3 oz. milk chocolate
1 sleeve of Girl Scout Do-Si-Dos, crushed

Heat peanut butter, butter and chocolate in double boiler, stirring constantly until mixture is smooth. Add crushed Do-Si-Dos. Spread onto meringue and chill.

Ganache:

20 oz. milk chocolate
1 $\frac{3}{4}$ c. + 2 Tbsp. heavy cream

In double boiler melt chocolate, whisk in cream until smooth. Remove from heat and refrigerate one hour or until thick enough to spread.

Assemble cake. Cut cake in half, resulting in two 9 x 13" portions. Spread $\frac{1}{3}$ of ganache on bottom layer. Invert meringue filling on cake and peel off paper. Place second half of cake on top and spread with remaining $\frac{2}{3}$ of ganache.

Whipped Caramel Delight
Submitted by Charlie Cross, Menasha Grill

Ingredients:

1 box Girl Scout Samoas – chopped and crushed into small pieces
1 box Girl Scout Trefoils – chopped and crushed into small pieces
¾ c. chopped cashews
16 oz. cream cheese – whipped
2 tsp. vanilla extract
32 oz. whipped topping (Cool Whip)
Maraschino cherries
Cashews

Directions:

Crush Trefoils and press into bottom of 9 x 13" pan.

Whip cream cheese and vanilla extract until fluffy and fold into 16 – 20 oz. whipped topping. Blend in chopped Samoas and ¾ c. chopped cashews.

Spread on top of crushed Trefoils. Garnish with whipped topping, cashews and maraschino cherries. Makes 15 – 18 servings.

Baileys and Mint Crème Cheesecake
Submitted by Wes Karcheski, Radisson Paper Valley

Ingredients:

2 ½ lbs. cream cheese
½ lbs. butter
¾ lbs. sugar
6 eggs
½ Tbsp. vanilla
¼ Tbsp. lemon juice
1 oz. sour cream
1 oz. heavy cream
2 oz. Baileys Irish Cream
2 oz. Crème de Menthe
3 c. chocolate chips
1 box Girl Scout Thin Mints, crushed

Directions:

Mix cream cheese and butter until smooth, then add sugar and mix well. Add eggs, vanilla, lemon juice, sour cream, heavy cream, Baileys Irish Crème, and Crème de Menthe. Divide in half. Use double boiler to melt chocolate chips, then add into first half.

Place crushed Thin Mints into bottom of springform pan. Add chocolate mixture. Bake at 350 degrees until firm using a water bath. Remove from oven, let rest for 15 minutes, then add second layer using same method. Cook until firm. Remove from oven and place in freezer or refrigerator until serving.

Thin Mint Chocolate Cupcakes

Submitted by Michelle Thiede, Fratello's at the Fox River Mall

Ingredients:

1 ½ c. flour	½ c. vegetable oil (butter may be substituted)
1 c. sugar	1 c. buttermilk (water may be substituted)
1 tsp. baking soda	1 tsp. vinegar
1 tsp. salt	½ box of Girl Scout Thin Mints, ground fine
1/3 c. cocoa powder	

Directions:

Mix all above ingredients well with mixer. It should be brown and smooth, free of lumps. Bake at 350 degrees for about 25 minutes, ovens may vary. Check after 20 minutes using toothpick test. Let cool, frost with frosting of your choice. Use remaining Thin Mints as garnish for the top. Place in freezer or refrigerator until serving.

Girl Scout Strawberry Shortcake Mountain

Submitted by Helen Berens, Radisson Paper Valley Hotel

Ingredients:

6-8 cups strawberries cut in half
1 cup sugar
 Add sugar to strawberries – refrigerate until juice forms, 1-2 hours

1 box Girl Scout Trefoils
1 cup sliced almonds
 Coarsely grind cookies and almonds

Biscuits:

2 pounds flour
½ ounce salt
1 ¾ ounce baking powder
1 ¾ ounce sugar
½ pound margarine cubed
½ pound butter cubed
3 cups buttermilk

Whipped Cream:

1 quart heavy cream
Powdered sugar to taste
 Whip on medium speed until soft peaks form

Directions:

Mix ingredients until incorporated and mixture is crumbly. Add 3 cups buttermilk and mix up to 45 seconds. On a floured surface, scale biscuits to 15 ounces each. Brush each with melted butter, and top each with cookie mixture...save ½ cup for garnish. Bake in 350 degree oven approximately 40 minutes.

Building the mountain:

When biscuits are cooled, cut each in half, so you have a top and bottom. Place bottom layer on a serving platter, and place a layer of whole Trefoils on top. Spoon strawberries on next. Add some whipped cream, and top with other half of biscuit up side down. Repeat until you have 4 layers, top with whipped cream and cookie mixture. Serve immediately.

Toffee Treat

Submitted by Dawn Kettner, Schweitzer's Catering

Ingredients:

2 cups Girl Scout Trefoils crushed, one box
¼ cup melted butter or margarine
1 bottle Butterscotch Sundae Syrup
1 bag Hershey's Nuggets with Toffee & Almonds
8 oz. package cream cheese, softened

1 cup powdered sugar
1 bag Heath Milk Chocolate Toffee Bits
2 cups Cool Whip topping
Dark Chocolate Nestle European Style Mousse mix

Directions:

Combine crushed Trefoils and butter. Press into ungreased 13 x 9 inch baking dish. Bake 8 minutes at 350 degrees. Cool.

Pour ½ bottle of butterscotch topping on crust and spread to sides. Crush 25 Hershey's Nuggets and lay on butterscotch layer.

In mixing bowl beat cream cheese, sugar, ½ bag of Heath bits until smooth. Fold in 2 cups of Cool Whip and butterscotch syrup. Spread on chocolate layer.

Make Chocolate Mousse Mix and spread over cream cheese layer. Top with Cool Whip and sprinkle with toffee topping. Cover and refrigerate for 4-6 hours.

Banana and Do-Si-Sos Bread Pudding

Submitted by Charlie Cross, Menasha Grill

Ingredients:

8 cups broken white bread
4 ½ cups milk
6 bananas, mashed
4 eggs

2 cups sugar
2 – 10 ounce bags peanut butter chips
1 tablespoon vanilla
2 boxes Girl Scout Do-Si-Dos, crushed slightly

Directions:

Soak bread and cookies in milk for 10 minutes. In separate bowl, beat eggs. Mix in sugar and mashed bananas. Add to soaking bread and cookies. Mix well.

In a greased 9 x 11 pan, pour in ½ the batter. Sprinkle on peanut butter chips. Pour the rest of the batter on top and even out, covering peanut butter chips. Bake in 350 degree oven for 1 ½ to 2 hours, until golden brown.

Peanut Butter topping:

½ cup peanut butter
½ cup milk
1 cup sugar
½ cup butter, melted
1/8 cup maple syrup

Heat in saucepan, stirring constantly. Bring to a boil. Drizzle over sliced bread pudding before serving. Serve warm.

Lemon Curd Cheesecake

Submitted by Yenti Anderson, The Green Fountain Inn

9 – 9 ½ springform pan

Lemon Curd:

1 teaspoon finely grated lemon zest
½ cup fresh lemon juice
½ cup sugar
3 large eggs
¼ cup unsalted butter, cut into small pieces

Crust:

2 cups finely ground Girl Scout Trefoils
¼ cup lightly toasted ground almonds
1/3 cup melted butter and cooled to room temperature

Filling:

3 – 8 ounce packages of cream cheese, soft
1 cup sugar
3 large eggs
¾ cup sour cream
1 teaspoon vanilla

Make Lemon Curd:

Whisk together zest, juice, sugar and eggs in a 2-quart heavy sauce pan. Add butter and cook over moderately low heat, whisking frequently until curd is thick enough to hold marks of whisk and first bubbles appear on surface, about 6 minutes. Force lemon curd through a fine mesh sieve into a wide shallow bowl, scraping bottom of sieve, then cover surface with wax paper. Cool completely, stirring occasionally, about 30 minutes.

Preheat oven to 300 degrees

Make Crust:

Stir together crust ingredients in a bowl, and then press onto bottom and 1 inch up side of springform pan.

Make Filling:

Beat together cream cheese and sugar in a bowl with an electric mixer at medium speed until smooth, 1 to 2 minutes. Reduce speed to low and add eggs, one at a time, beating until incorporated. Beat in sour cream and vanilla, until combined.

Pour 2/3 of cream cheese filling into crust, then spoon half of lemon curd over filling and swirl with a small knife. (Avoid touching crust with knife.) Repeat with remaining filling and curd.

Bake cheesecake in preheated oven until set 1 ½ inches from edge but center trembles when pan is gently shaken, about 45 minutes. (Center of cake will appear very loose but will continue to set as it cools.) Transfer springform pan to a rack and immediately run a knife around top edge of cake to loosen. Cool completely about 2 hours, then chill, uncovered 4 hours.

Chocolate-Peanut Butter Lover's Cheesecake
Submitted by Korin Franklin, Fox River Brewing Company

Cheesecake:

2 tablespoons butter – melted
2 cups sugar
2 – 8 oz. package cream cheese
4 teaspoon vanilla extract
1 ½ cups creamy peanut butter
1 ½ cups whipping cream

Crust:

1 ½ boxes of Girl Scout Trefoils
½ cups of butter – melted

Topping:

¾ cup semisweet chocolate chips
¾ cup heavy cream
¾ teaspoon vanilla extract
½ box of Girl Scout Trefoils
1 box of Girl Scout Tagalongs

Directions:

Cheesecake:

1. Crush the 1 ½ boxes of Trefoils. Melt the ½ cup of butter. Mix together in a bowl. Spray bottom of a 9-inch springform pan with non-stick cooking spray. Press the crust mixture into the bottom of the pan evenly. Place in refrigerator.
2. Whip the heavy cream until stiff.
3. Beat the first five ingredients together for the cheesecake. Make sure you scrape the bowl often to keep the batter smooth.
4. Gently fold in the whipped heavy cream.
5. Pour into crust and freeze for three hours. Then pull from freezer decorate with topping and keep in the refrigerator.

Topping:

1. Place chocolate chips in a large bowl, or in the bowl of a stand mixer. Pour the cream into a saucepan, and bring to a boil. As soon as the cream boils up to the top of the pan, quickly remove it from the heat, and pour it over the chips. Let stand for a minute or two, then stir with a whisk, or use the paddle attachment for the mixer, to mix until smooth. Be sure to scrape the bottom of the bowl occasionally. Stir in the vanilla until well blended. Place a piece of plastic wrap directly on the surface, and allow cooling at room temperature, or in the refrigerator.
2. Then top with chocolate as desired and garnish with the leftover Trefoils Tagalongs.

Machine Shed Girl Scout Bars
Submitted by Rick Hoerth, Machine Shed

Ingredients:

1 box Girl Scout Trefoils
1 ½ sleeves Girl Scout Do-Si-Dos
2 cups (3-4 bars) Snickers Candy Bars
1 ¾ cups caramel topping

Directions:

Crush Trefoils with rolling pin and set aside.
Crush Do-Si-Dos with rolling pin.
With adult supervision, cut up Snickers into small chunks.
Mix crushed Do-Si-Dos, Snickers candy bar and caramel topping together.
Line a 9 x 9 pan with wax paper.
Spread mixture onto wax paper in pan.
Sprinkle top with ½ of crushed Trefoils.
Lay out a piece of wax paper on the counter.
Pick up bars and flip over onto wax paper on counter.
Sprinkle with remaining ½ of crushed Trefoils.
Let sit for 3 hours to harden.
Cut into pieces and enjoy.

Macadamia-Berry Torte
Submitted by Leanne Mulry, Liberty Hall

Crust Ingredients:

2 cups crushed Girl Scout Trefoils
½ cup finely chopped macadamia nuts
¼ cup melted butter
2 teaspoons lemon juice

Combine and press into the bottom of a greased 9 inch springform pan. Bake at 375 degrees for 7-9 minutes (or until golden brown). Cool completely.

Filling Ingredients:

1 – 14 ounce can sweetened condensed milk
3 tablespoons lemon juice
3 tablespoons orange juice
Add 2 cups frozen whole raspberries
12 ounces white chocolate chunks
1 - 8 ounce container Cool Whip (thawed)

Beat condensed milk, juices and raspberries on low until well-blended. Fold in white chocolate chunks and Cool Whip. Pour into cooled crust. Cover and freeze until firm.

Remove from freezer 15 minutes before serving. Carefully run a knife around pan to loosen. Remove sides of pan. Garnish with raspberries and whipped topping if desired.

Chocolate Peanut Torte

Submitted by Dawn Kettner, Schweitzer's Catering

Ingredients:

2 cups Girl Scout Tagalongs, crushed (one box)
½ cup butter or margarine, melted
1 cup chopped pecans
25 Kraft caramels
2 tbsp. milk
8 oz. pkg. cream cheese, softened
1 cup powdered sugar
½ cup peanut butter
2 cups Cool Whip topping
1 package (8 squares) Bakers Semi-Sweet Baking Chocolate
1 tub Cool Whip French Vanilla Whipped topping

Directions:

Combine crushed Tagalongs and butter. Press into ungreased 9x13" baking dish. Bake at 350 degrees for 8–10 minutes or until lightly browned. Cool.

Place caramels and milk in medium microwaveable bowl on high for 2 ½ to 3 minutes or until caramels are completely melted, stirring after each minute. Stir in pecans. Pour into crust.

In mixing bowl beat cream cheese, sugar and peanut butter until smooth. Fold in 2 cups of whipped topping. Spread on caramel layer.

Microwave chocolate in medium microwaveable bowl on high 1 ½ to 2 minutes or until chocolate is completely melted, stirring after each minute. Add 2 cups of the French vanilla whipped topping; stir with wire whisk until well blended. Spread evenly over cream cheese layer. Cover and refrigerate for 4–6 hours.

Oatmeal Caramel Crunch Bars

Submitted by Executive Chef Michael White, Supple Restaurant Group

Ingredients:

2 lbs. chocolate chip cookie dough
1 cup oats with dash of salt
2/3 cup caramel topping
5 tbsp. all-purpose flour
1 tbsp. vanilla
¾ cup chopped walnuts
1 cup semi-sweet chocolate chips
½ box Girl Scout Samoas

Directions:

Heat oven to 350 degrees. In large bowl, break up cookie dough. Knead in oats and salt. Reserving ½ cup for the top, press the remaining dough in a 9" square pan. Bake 10-12 minutes.

Meanwhile, in a small bowl mix caramel topping, mix Samoas (broken up), flour, and vanilla until well blended. Sprinkle walnuts and chocolate chips and more Samoas, drizzle with caramel mixture.

Crumble reserved ½ cup dough mixture over the caramel.

Bake 20–25 minutes longer or until golden brown.

Little Ladies Samoas Torte
Green Fountain Inn

Cake:

1 cup canola oil	1 tsp. salt
2 cups buttermilk	3 cups flour
2 cups sugar	6 heaping tbsp. cocoa
2 tsp. vanilla	2 tsp. baking soda

Mix oil, buttermilk, sugar, vanilla, salt, and flour. Add cocoa and baking soda. Pour into two greased and sugared 9" round cake pans. Bake at 350 degrees for 25 minutes. Cool for one hour.

Caramel Glaze:

½ cup butter
¼ cup whipping cream
1 cup firmly packed brown sugar
¾ cup coarsely chopped pecans

In a small saucepan, combine butter, cream and brown sugar. Cook over low heat until butter is melted. Add pecans. Set aside.

Topping:

8 Girl Scout Samoas (finely crushed)	¼ tsp. vanilla
2 cups whipping cream	pecan halves
1/3 cup powdered sugar	

In a small bowl, beat whipping cream until soft peaks form. Add powdered sugar and vanilla. Beat until stiff peaks form.

When cakes are cool, poke holes in top with a toothpick. Place first layer on a cake plate, pour 1/2 glaze over top. Add ½ whipped topping and sprinkle ½ mixture of crushed Samoas on top. Repeat with second layer. Add pecan halves around top.

Thin Mint Cake

Marti & Charlie's Menasha Grill

First Layer - Crust

1 box of Girl Scout Thin Mints, finely crushed
1 egg
2 oz. butter

Middle Layer – Mint Mousaline Crème

4 oz. cake flour
12 oz. granulated sugar
1 qt. milk
12 egg yolks
Add to taste – vanilla extract
Add to taste – mint extract
2 oz. butter
8 oz. whipped heavy cream (stiff peaks)

Third Layer - Ganache

12 oz. chocolate, chopped fine
8 oz. heavy cream

Whisk 8 oz. milk and egg yolks. Add flour and sugar. Whisk until smooth.

Directions:

Heat remaining milk and vanilla. When it comes to a boil, whisk 1/3 of milk/vanilla mixture, then all of the egg mixture to the sauce pan with rest of milk. Stir constantly until custard thickens. The custard will go through a lumpy stage. When it does, speed up stirring. Allow pastry crème to boil for one minute. Add mint flavoring. Fold in butter; do not mix. Remove from heat. Put in bowl with ice bath around it. Cool completely. Mix heavy cream (to stiff peaks).

Put chocolate in bowl. Heat cream just to boiling, pour cream over chocolate and mix until smooth. Cool slightly before using.

In 9x13" pan, put crust on bottom. Add Mousaline Crème, smooth. Add ganache (warm) over top. Garnish with mint leaf. Let ganache cool and set before serving.

Marshmallow Delights
Choices Restaurant & Lounge

Ingredients:

1 7 oz. box Girl Scout Samoas, finely chopped (use food processor)
24 large marshmallows
1 pound dipping chocolate melted

Directions:

Line a baking sheet with waxed paper. Place chopped Samoas in a shallow dish. Dip marshmallows in dipping chocolate, let drain for a few seconds, then roll in Samoas. Place on waxed paper. Let stand until set. Try this with different flavors of Girl Scout Cookies!

Jo a la Mode

Submitted by Helen Berens, Radisson Paper Valley Hotel

Ingredients:

2 packages Girl Scout Trefoils
1 thin chocolate cake layer-about 1" thick
1 cup shaved chocolate

Coffee Syrup:

½ cup Kahlua
1 serving Starbucks® espresso
½ cup Starbucks® coffee
¼ cup sugar
1 tbsp. almond extract

Combine all.

Filling:

8 oz. cream cheese
2 cups whipped topping-soft peaks
3 tbsp. sugar
4 tbsp. coffee syrup
¾ cup shaved chocolate

Directions:

Cream sugar and cream cheese. Add 4 Tbs. coffee syrup. Fold in half of whipped topping into cheese mixture. Add ¾ cup shaved chocolate.

Put chocolate cake layer into bottom of a springform pan, brush about ½ cup coffee syrup over cake layer. Top with half of cheese mixture. Place one layer Trefoils on top of cheese mixture. Break up some cookies to make a complete layer. Brush coffee syrup over cookies, but do not completely saturate. Top with remaining cheese mixture, smoothing out top. Refrigerate about 2 hours.

After chilling, run knife around cake and release springform pan.

Ice cake with remaining whipped topping, shaved chocolate and press extra cookies into the sides of the cake.

Lemony Snacket

Green Fountain Inn

Ingredients:

1 box lemon pudding
3 cups yogurt
6 Girl Scout Lemon Chalet Cremes
1 tsp. ground lemon drops

Directions:

Mix yogurt and pudding until smooth. Chop Cookies coarsely and add to pudding mixture. Top with ground lemon drops.

Easy and pretty in a parfait glass.

Citrus Twix

Submitted by Executive Chef Michael White, Supple Restaurant Group

Ingredients:

2 boxes Girl Scout Lemon Chalet Cremes	2 tsp. orange zest
1 cup melted butter	2 tsp. lemon zest
¼ cup sugar	1 cup heavy cream
3 cup sugar	6 tbsp. butter
¾ cup orange juice	1 tsp. vanilla extract
¼ cup lemon juice	1 1/2 – 2 lbs. milk or semi-sweet chocolate

Directions:

Separate Lemon Chalet Cremes, middle filling in one bowl and cookie in another. Grind cookies in a food processor into medium crumbs. Add sugar and melted butter and mix until they resemble wet sand in texture. Set aside.

Place sugar, juices and zest into a medium sauce pot and bring to a boil over medium high heat. Stir constantly. Reduce heat to medium and boil for 5 minutes. Stir constantly. Pull off heat and add cookie filling, butter and heavy cream. Stir until incorporated.

Line 9x13" pan with wax paper and press crumb mixture firmly into bottom of the pan. Top with the caramel mixture and refrigerate overnight.

Melt chocolate over double boiler. Cut cookies into squares and coat with the melted chocolate.

Lemony Blueberry Cobble Pie

Something Sweet, LLC

Batter:

8 ounces butter	1 tsp. baking powder
1/3 cup sugar	1 tsp. baking soda
1 egg	1 cup buttermilk
1 Tbs. lemon zest	2 ½ cups frozen blueberries
1 tsp. lemon flavoring	¾ cup ground almonds
1 ¼ cup all-purpose flour	

Topping:

½ cup packed brown sugar
12 Girl Scout Lemon Chalet Cremes
½ cup almond pieces
8 Tbs. butter
1 Tbs. grated lemon zest

Directions:

Preheat oven to 350 degrees. Cream butter and sugar together. Add egg and mix well. Add lemon zest and lemon flavoring and beat until creamy. Sift together flour, baking powder and baking soda. Add 1/3 of the flour mixture to butter mixture and mix well. Add 1/3 of ground almonds and 1/3 buttermilk and mix well. Alternately add the remaining flour, buttermilk and almonds. Spread batter into greased 10" pie pan and cover with blueberries.

Topping:

Combine brown sugar, Lemon Chalet Cremes and almonds in food processor. Process until finely ground. Add butter and lemon zest and process only until mixed. Sprinkle topping over blueberries. Bake for 1 ½ hours or until tooth pick comes out clean. Serve warm or at room temperature. Top with homemade whipped cream.

Taffy Apple Cheesecake

Submitted by Jane Shackleton, Schweitzer's Catering

Crust:

1 box Girl Scout Trefoils, crushed
¼ cup butter, melted

Mix together and pat into 9x13" pan

2nd Layer:

(2) 8 oz. cream cheese, softened	2 tbsp. flour
2 eggs	1 tsp. vanilla
¼ cup sugar	

In a mixing bowl combine cream cheese, eggs, sugar, vanilla, and flour. Beat until smooth. Spread mixture into crust.

3rd Layer:

5 cups peeled and chopped apples
1 tsp. cinnamon

Mix together and spread over cream cheese layer. Drizzle caramel topping over apples.

Crumb Topping:

¾ cup butter, softened	1 cup flour
	1 cup quick oats
	1 ½ tsp. cinnamon

1 tsp. vanilla
½ box Girl Scout Trefoils, crushed
1 cup brown sugar

Combine butter and vanilla. Add rest of ingredients, mix together and sprinkle on top. Bake at 350 degrees for 35-40 minutes or until it bubbles on top. When it comes out of the oven, drizzle additional caramel over crumb topping for extra flavor, if desired.

Lemon Squares

Bela Bakery & Café

Crust:

1 box Girl Scout Lemon Chalet Cremes, crushed
4 tbsp. melted margarine

Mix cookie crumbs and margarine together and press into 8x8" pan.

Filling:

4 eggs (you may use 6 egg whites if you prefer to cut out the fat in the yolks, although the bars will be less yellow)
2 ¼ cup Splenda
¾ cup freshly squeezed lemon juice
1 tbsp. lemon zest
½ cup flour, sifted

Directions:

Whisk together all ingredients. Pour over crust. Bake at 350 degrees for about 20 minutes, or until set. Cool completely, cut into 16 pieces and dust with powdered sugar or drizzle with powdered sugar icing.

Store bars in refrigerator after cutting.

Turtle Brownie Cheesecake

Liberty Hall

Brownie Base:

Melt together:
2 1 oz. squares unsweetened chocolate
1/3 cup shortening

Add:

1 cup sugar
2 eggs
½ tsp. vanilla
¾ cup flour
½ tsp. baking powder
½ tsp. salt
½ cup chopped nuts

Mix well. Spread in the bottom of a lightly greased 9" springform pan.

Cheesecake Filling:

1-8 oz. package cream cheese, softened
½ cup sugar
¼ tsp. vanilla
2 eggs

1 box Girl Scout Samoas, broken into pieces

Beat cream cheese in large bowl. Add sugar, beat until light and fluffy. Add vanilla, eggs and cookie crumbs. Pour over brownie base and bake at 350 degrees until firm, approximately 20-30 minutes. Cool to room temperature. Refrigerate at least 3 hours. Loosen edge of cheesecake with knife before removing pan. Garnish with caramel drizzle and chopped pecans.

Chocolate Fudge Delight

Vande Walle's Candies

Ingredients:

Your favorite fudgy brownie mix

Chocolate Fudge

Girl Scout Samoas

Maraschino cherries

Whipped Cream

Chocolate Syrup

Directions:

Bake your favorite fudgy brownie recipe and let cool.

Cut into 2x2" squares.

Put 1 tbsp. of chocolate fudge topping on each square.

Place 1 Girl Scout Samoa on top of the fudge topping.

Top the cookie with whipped cream.

Place a maraschino cherry on the whipped cream.

Drizzle chocolate syrup over entire dessert.

Samoas Cheesecake

Submitted by Jackie Palmbach, Fox River Brewing Company

Crust:

1 box Girl Scout Trefoils
4 Tbsp. melted butter

Crush cookies in food processor. Mix with melted butter. Press evenly on bottom of lightly greased 10" springform pan.

Cheesecake:

1 box Girl Scout Samoas, coarsely chopped	3 Tbsp. water
1 1/2 lbs. cream cheese, softened	4 large eggs
2 cups granulated sugar	1 Tbsp. vanilla

Preheat oven to 350°. Fill baking dish halfway with water. Place in oven to create steam. Place cream cheese in bowl of electric mixer with a whisk attachment. Beat at low speed for 5 min. Place sugar and water in heavy-bottomed sauce pan over low heat; cook to an amber color. With mixer running at medium speed, add caramel to cream cheese in a slow and steady stream. Beat in eggs one at a time. Beat in vanilla. Fold in chopped cookies. Pour mixture into springform pan. Bake until center is set. (About 1 hour-check at 45 min.) Remove from oven and let cool for 1 hour.

Topping:

6 oz. semi-sweet chocolate chips	1/2 jar caramel sauce
1/2 cup heavy cream	1/4 cup toasted coconut

Bring cream to a boil. Turn off heat; add chocolate chips and stir until chips melt. Pour chocolate over cheesecake. Refrigerate and cool at least 1 hour or until set. Spread caramel sauce over top of cheesecake. Sprinkle coconut over caramel. Garnish with strips of chocolate sauce.

Deserto del Java

Submitted by Jane Shackleton, Schweitzer's Catering

Ingredients:

2 cups or one box of Girl Scout Trefoils
1/2 cup melted butter
2 pkgs. of instant vanilla pudding
1 cup Mocha Frappucino

Directions:

Crush cookies and mix with butter. Press into a 9X13 pan.

Bake at 350° for 10 minutes. Let cool.

Mix together. Add 1 quart of soft coffee ice cream. Let cool. Put in cooled crust. Top with whipped cream. Chop up 1/2 box of Trefoils and several chocolate covered coffee beans and sprinkle the mixture over the whipped topping.

“Kit Kat” Star Bars

Submitted by Mike Van Asten, Liberty Hall Banquet and Conference Center

Ingredients:

Peanut Butter Milk Chocolate Crunch:

- 4 lbs. milk chocolate with hazelnut bar, chunks
- 1 lb. peanut butter, creamy
- 4 cups Girl Scout Samoas, crushed

Chocolate Peanut Truffle:

- 5 cups heavy cream
- 4 lbs. semi-sweet chocolate chips
- 2 cups peanuts, dry-roasted/unsalted, coarsely chopped

Chocolate Mousse:

- 1 qt. heavy cream
- 1 lb. semi-sweet chocolate chips

For Service:

- $\frac{3}{4}$ cup cocoa powder, sweetened
- 3 cups raspberry sauce*, optional

Directions:

Lightly grease a 2” deep half-sheet pan and line entire pan with plastic wrap. Leave an excess of 3-4” on 2 sides. (These will be used to lift dessert from the pan.) Place hazelnut chocolate chunks and peanut butter in an appropriately sized bowl over double boiler. Stir together until completely melted. Fold in crushed Samoas until well blended and pour into lined sheet pan. Spread carefully to form an even layer. Place in freezer until very firm, but not frozen.

Heat cream until almost boiling. Remove from heat and add chocolate chips. Fold together until smooth and chocolate has completely melted. Fold in peanuts until well blended. Pour over the top of the peanut butter chocolate crunch layer and spread evenly. Place in freezer until firm, but not frozen.

Melt chocolate chips in appropriately sized bowl over double boiler. Whip cream to medium peaks and fold into the melted chocolate. Consistency will be that of a thin chocolate mousse. Pour onto the peanut truffle layer and smooth over with spatula. Place into refrigerator or freezer until firm.

Lift dessert from the pan using plastic wrap. Use a warmed, thin-bladed knife to trim outer edges to make perfectly straight sides. Dip knife into hot water and wipe clean before making each cut. Cut into 36 evenly sized squares and dust each with cocoa powder. Pour 1-2 Tbsp. raspberry sauce on plate and top with one square of the “Kit Kat”. Serve immediately.

*A simple raspberry sauce can be made by pureeing thawed frozen raspberries in syrup in a food processor, fitted with a metal blade, to a smooth consistency. Strain out seeds if desired.

Chocolat Menthe a la Crème

Submitted by Mary Jane Hobart, La Sure's Hall / Banquets and Catering

Ingredients:

2 Tbsp. margarine	12 oz. Cool Whip
1 1/2 cups Girl Scout Trefoils (25 cookies)	2 small pkg. (3.4 oz.) chocolate instant pudding
8 oz. cream cheese	2 1/2 cups milk
2/3 cup powdered sugar	18 Girl Scout Thin Mints

Directions:

Coat a 9 x 13" baking pan with margarine. Melt 2 Tbsp. margarine and add to 1 1/2 cups crushed Trefoils. Pat in bottom of pan and bake at 350° for 5 minutes. While the pan is cooling, whip cream cheese with an electric mixer on high speed. Add powdered sugar until mixed thoroughly. Fold in 4 oz. Cool Whip on low speed. Spread over cooled cookie mixture and let set. Mix 2 small pkg. of chocolate instant pudding with milk. Pour over cream cheese mixture and let set. Crumble 18 Thin Mints on top of pudding mixture (reserve 1 Tbsp. for garnish). Spread 8 oz. Cool Whip over pudding mixture and garnish with remaining crumbled Thin Mints. Refrigerate for at least 1 hour. Makes 15 servings.

Thin Mint Mousse

Submitted by Jerry Manderfield, Manderfield's Home Bakery

Cocoa Fudge Cake:

1 2/3 cups all purpose flour	1 tsp. vanilla
1 1/2 cups sugar	1 1/2 tsp. baking soda
2/3 cup cocoa	1 1/2 cups buttermilk
1 tsp. salt	2 eggs
1/2 cup shortening	

Heat oven to 350°. Grease and flour 13 x 9" baking pan, or two 8 or 9" round baking pans. Measure all ingredients into large mixer bowl. Blend for 30 seconds on low speed, scraping bowl constantly. Beat 3 minutes on high speed, scraping bowl occasionally. Pour into pan(s). Bake oblong 35-40 minutes, layers for 30-35 minutes or until done.

Mousse:

12 oz. whipped cream	1 pkg. Girl Scout Thin Mints, crumbled not too fine
6 oz. vanilla pudding	

Fold all ingredients together.

Instructions for Assembly:

Split cake(s) into 3 layers. Place first layer on plate. Spread mousse mixture on so it is 1/2" thick. Place next layer on top, also spread mousse mixture on this layer to the same thickness. Cover with last layer. Ice entire cake with remaining mousse mixture. Chill.

Stairway to Heaven Stacked Cookie Bars

Submitted by Mike Van Asten, Liberty Hall Banquet and Conference Center

Ingredients:

1/2 cup margarine or butter	1 12 oz. pkg. semi-sweet chocolate chips
1 1/2 cups Girl Scout Do-Si-Dos, crushed	1/2 cup peanut butter
1 7 oz. pkg. flaked coconut (2 2/3 cups)	1/2 cup Girl Scout Trefoils, crushed
1 14 oz. can sweetened condensed milk	

Directions:

Preheat oven to 350° (325° for glass dish). In a 9 x 13" baking pan, melt margarine or butter in oven. Sprinkle Do-Si-Dos crumbs evenly over melted margarine or butter. Top with coconut, then top with sweetened condensed milk. Bake 25 minutes or until lightly browned. In small saucepan over low heat, melt chips with peanut butter. Spread evenly over hot coconut layer. Top with Trefoils crumbs. Cool 30 minutes. Chill. Cut into bars. Store loosely covered at room temperature.

Sunshine Lemon Bars

Submitted by Helen Berens, Radisson Paper Valley Hotel

Lemon Curd:

3 eggs	10 Tbsp. lemon juice
3 egg yolks	10 Tbsp. butter
1 cup sugar	1 Tbsp. corn starch
Zest from 4 lemons	

Whisk and cook all until thick in double boiler.

Crust:

1 box Girl Scout Lemon Chalet Cremes, crushed fine	1 cup graham cracker crumbs
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Combine both and pat into bottom of a 9 x 13" baking pan. Bake 7 to 10 minutes at 325°.

Cream cheese Layer:

14 oz. cream cheese	2 tsp. lemon extract
1 cup & 3 Tbsp. sugar	2 tsp. vanilla extract
1 egg & 1 egg white	

Cream sugar and cream cheese. Add egg slowly. Add lemon and vanilla extracts. Pour over crust and bake until set at 325°. Spread lemon curd carefully over cheese layer and bake 10 minutes longer. Chill before serving.

Strawberry Shortbread Trifle

Submitted by Chef Michelle Thiede, Fox River Brewery

Ingredients:

1 pkg. Girl Scout Trefoils	1 12 oz. Cool Whip
1 pkg. instant vanilla pudding	1/2 cup chocolate syrup
1 1/2 cups milk	15 fresh strawberries, chopped

Directions:

In a large mixing bowl, whisk pudding mix and milk until thickened. Stir in half of the Cool Whip until thoroughly mixed. Break apart the Trefoils and place 1/3 in bottom of a large trifle or glass bowl. Spoon half of pudding mixture and drizzle with 1/3 of chocolate syrup and 1/3 of strawberries. Repeat layers and then top with remaining cookies, strawberries, whipped topping, and chocolate syrup. Cover and chill for 2 hours before serving. Store refrigerated.

New York Torte

Submitted by Tom Vande Walle, Vande Walle's Candies

Crust:

Line an 8" springform pan with parchment paper. Chop 12 Girl Scout Samoas fine. Spread cookies evenly in bottom of pan and press firmly.

Cheesecake:

Prepare your favorite cheesecake filling and pour over crust. Bake at 325° until lightly browned. Chill.

Filling:

Spread 1/4 cup of your favorite caramel ice cream topping on top of cheesecake.

Cake:

Prepare your favorite chocolate cake recipe in an 8" baking pan. Chill until firm. Place cake on top of caramel filling. Un-mold springform and ice entire torte with cream cheese icing. Store refrigerated.

Mystic Peanut Butter Torte

Submitted by Sheila Larson and Andrea Bartel, Butte Des Morts Country Club, Inc.

Crust:

1 box Girl Scout Trefoils, crushed
1/2 cup butter, melted
1/3 cup sugar
1 cup salted peanuts, chopped fine

Mix and press into a 9 x 13" baking pan. Bake for 10 minutes at 350°. Cool.

Filling:

1 cup butter, room temperature
1 cup chunky peanut butter
2 cups Girl Scout Do-Si-Dos, crushed fine
2 cups sifted powdered sugar

Mix butter and chunky peanut butter. Stir in remaining ingredients. Press mixture on top of crust.

Icing:

1 3/4 cup chunky peanut butter
1/2 cup confectioners sugar
4 oz. dark sweet chocolate, melted in double boiler

Mix together and chill while making ganache.

Chocolate Ganache:

19 oz. dark sweet chocolate
1/2 quart heavy cream

Heat cream until bubbles appear around side of pot. Remove from heat. Add chocolate. Cover and set aside for 5 minutes, then stir until glossy. Cool for 10 minutes and spread on top of icing.

Dolly's Delight

Submitted by Helen Berens, Radisson Paper Valley Hotel

Ingredients:

1-16oz. can cherry pie filling
1 cup drained crushed pineapple
1-2 layer yellow cake mix
20 Girl Scout Trefoils—ground fine
1 ¼ cup melted butter
15-20 Girl Scout Trefoils—crushed to small pieces
¼ cup pecan pieces
¼ cup coconut flakes

Directions:

Spread cherry filling in the bottom of a 9 x 13" cake pan. Top with pineapple. Evenly cover cherries and pineapple with dry cake mix. Sprinkle fine ground Trefoils over cake mix. Pour melted butter over cake mix slowly. Top with small pieces of Trefoils, pecans and coconut. Bake at 350° for about 30 minutes until light brown. Cool to room temperature. Serve with whipped cream.

Banana Split Cheesecake

Submitted by Chef Joseph Worden, Park Plaza-Valley Inn

Ingredients:

1 box Girl Scout Do-Si-Dos	3 whole eggs
¼ cup melted butter	1 ripe banana—peeled and mashed
2-8 oz. cream cheese	1/8 cup orange juice concentrate
1 cup sugar	1 box Girl Scout Thin Mints—reserve 10 for garnish and chop the rest
¼ cup heavy cream	1 cup cherry pie filling
¼ tsp. vanilla	1 cup whipped heavy cream
4 egg yolks	

Crust:

Start by crushing the Do-Si-Dos in a food processor until they are fine. Toss them with the melted butter and press into the bottom of a 9" springform pan.

Filling:

Next, in the bowl of an electric mixer, blend the cream cheese with the sugar until they are very smooth. Add the heavy cream and vanilla, then mix. With the mixer running slowly, add the eggs one at a time and blend thoroughly after each addition. Mix in the banana and juice concentrate, and finally fold in the chopped Thin Mints.

Pour this mixture into the pan and place onto a cookie sheet. Bake in two stages; the first stage should be at 350° for 60 minutes, then turn the heat down to 225° with the oven door open. Allow cake to cool for about 60 minutes in the oven before removing and cool completely in the refrigerator before garnishing.

To finish, place the whipped cream in a pastry bag and pipe 10 rosettes around the edge of the cake, spoon cherries into the middle and use the 10 reserved cookies to top each rosette.

Makes one 9" cake.

Chocolate Mint Bon-Bons
Submitted by Bakers Square

Ingredients:

1 ½ cups sugar	28 Girl Scout Thin Mints—crushed very fine
¾ cup butter—no substitutions	18 oz. dark baking chocolate
1-5oz. can evaporated milk	½ cup semisweet chocolate chips
2-4.67 oz. pkgs. Mint Andes candies	4 oz. white baking chocolate
1-7oz. jar marshmallow crème	Green food coloring—optional
1 tsp. vanilla extract	96 Girl Scout Thin Mints

Directions:

In a heavy saucepan, combine sugar, butter and milk. Bring to a boil over medium heat, stirring constantly. Reduce heat; cook and stir until a candy thermometer reads 236° (soft ball stage). Remove from heat. Stir in Mint Andes candies until mixture is well blended. Stir in marshmallow crème and vanilla until smooth. Add crushed Thin Mints. Spread into a buttered 15" x 10" x 1" pan; cover and refrigerate for one hour. Cut into 96 pieces; roll each into a ball (mixture will be soft). Place on a waxed paper-lined baking sheet. In a heavy saucepan or microwave-safe bowl, melt dark baking chocolate and chocolate chips. Dip balls in melted chocolate; place on Thin Mints to harden. Melt the white baking chocolate; add food coloring if desired. Drizzle over Bon-Bons. Store in an airtight container. Makes eight dozen.

Rocky Road Fudge Pie

Submitted by Mike Van Asten, Liberty Hall Banquet and Conference Center

Ingredients:

½ cup butter
¾ cup sugar
2 eggs
2-2 oz. squares unsweetened chocolate—melted and cooled
1 tsp. vanilla
1 cup miniature marshmallows
½ cup chopped walnuts
*Girl Scout Trefoils crust

Directions:

Cream butter and sugar thoroughly. Add eggs, melted chocolate and vanilla. Beat until fluffy, (if mixture seems thin, chill, then beat until fluffy). Fold in miniature marshmallows and walnuts. Spoon in crust and chill until firm. Serve with whipped cream. Serves six to eight.

*For Girl Scout Trefoils crust, combine 1 ½ cups Trefoils crumbs, 6 Tbsp. of melted butter and 1Tbsp. of sugar. Combine ingredients and press into 9" pie pan.

Thin Mint Cannoli w/ Vanilla Mocha Filling

Submitted by Michael White, Fox River Brewery – Fox River Mall

Cookie:

1 cup flour	¼ cup oil
¼ cup ground Girl Scout Thin Mints	1 beaten egg
¼ cup unsweetened cocoa powder	2 tbsp. Crème de Menthe
¼ cup granulated sugar	

Pre-heat oven to 350 degrees. Combine dry ingredients. Add all wet ingredients, mix till blended and form a ball. Do not over mix. Refrigerate for 30 minutes.

Roll out on a well-floured surface till about ¼ inch thick. Cut into shapes that will wrap around a piece of dowel rod. Use any thickness and any shape. Wrap dough around dowel and incorporate the ends together. Bake at 10-12 minutes flipping once. Immediately slip cookie off dowel and set aside to cool.

Filling:

½ cup ricotta cheese	¼ cup coffee beans
½ cup softened mascarpone cheese	½ tsp. vanilla
2 cups heavy cream	½ cup confectioner's sugar

In a saucepan add cream and coffee beans, bring to a boil and reduce by half. Set aside to cool. Whip ricotta, mascarpone and vanilla on high for 5 minutes. Fold in sugar. When cream is cool, strain out beans and whip till forms stiff peaks. Fold cheese and cream together and pipe into cookies. Freeze cookies. Melt chocolate from cookies and ¼ cup semi-sweet chocolate chips in double boiler. Coat half of the cannoli with chocolate and serve.

Thin Mint Chocolate Cheesecake

Submitted by Julie Perrett, The Season's

Ingredients:

4 tbsp. butter, melted	5 whole eggs
1 row or 19 Girl Scout Thin Mints, crushed	1 tsp. vanilla extract
9 oz. sugar	5 oz. semi-sweet chocolate chips, melted
2 lbs. 3 oz. cream cheese	

Directions:

Combine cookies and butter and press into a greased 10" cake pan. In a mixer, whip sugar and cream cheese until it's lump free. With mixer on low speed, add eggs one at a time, scraping down the edges often. Add vanilla and melted chocolate. Pour mixture into prepared pan. Bake at 350 degrees in a water bath* for 1 hour and 15 minutes or until it has a slight jiggle in the center and top is golden.

* Fill a shallow baking pan with hot water and place cheesecake in this.

Funchy-Crunchy Peanut Fudge Cheesecake with Peanut Butter Crust and Samoas Topping

Submitted by Chef Joseph Worden, The Remingtons – Park Plaza-Valley Inn

Ingredients:

1-pkg. Girl Scout Do-Si-Dos	½ tsp. vanilla
4 oz. melted butter	½ cup peanut butter
16 oz. cream cheese	¼ cup melted butter
1 cup sugar	12 oz. melted, semi-sweet chocolate
6 whole eggs	1-pkg. Girl Scout Samoas, crushed

Directions:

Start by crushing the Do-Si-Dos and mixing with the 4 oz. of melted butter. Press into the bottom of a 10" springform pan. Blend the cream cheese with the sugar in a large mixing bowl until it is smooth and creamy. Add the eggs, one at a time and blend thoroughly. Next, add the vanilla, peanut butter and the melted butter. When this is combined, pour in the melted chocolate, finish mixing. Pour into the springform pan and bake at 375 degrees for 40 minutes. At this point, turn off the oven, top the cheesecake with the Samoas and leave in the oven an additional 30 minutes to finish. Cool completely before cutting and serving.

Chocolate Mint Mousse Cups

Submitted by Dawn Kettner, Schweitzer's Catering

Chocolate Cookie Cup:

4 custard dishes (grease lightly with oil)
20 Girl Scout Thin Mints
6-8 oz. dark chocolate

Cut 4 Thin Mints into a square and put into bottom of custard dishes. Put 4 Thin Mints around the sides of the custard dishes (with top of cookie facing out). Melt chocolate and pour into the bottom of custard cup covering square cookie, and brush around to the side cookies. Leave in dishes until hard and pop out.

Chocolate Peppermint Mousse:

1 cup heavy cream
3 oz. sugar
1-16 oz. pkg. dark chocolate chips
2-8 oz. cartons non-dairy whipping cream
Peppermint extract

Bring heavy cream and sugar to a simmer. Pour over chocolate chips. Whisk smooth. Whip non-dairy whip topping to soft peaks. Fold in chocolate mixture, and add peppermint extract to taste. Pipe or spoon mousse into cookie bowls. Decorate with crushed Thin Mints.

Thin Mint Espresso Cheesecake

Submitted by Andrea Bartel and Gary Lyons, Butte Des Morts Country Club

Crust:

1-10 oz. pkg. Girl Scout Trefoils
6 tbsp. ($\frac{3}{4}$ stick) unsalted butter, melted and cooled

Filling:

2 tbsp. instant espresso powder	$\frac{1}{4}$ cup unsalted butter, melted and cooled
1 tbsp. water	1 tbsp. finely ground coffee
3-8 oz. pkgs. cream cheese (room temperature)	6 oz. bittersweet (not unsweetened) or semisweet chocolate, chopped
1 cup sugar	$\frac{1}{4}$ cup whipping cream
3 large eggs	1 sleeve Girl Scout Thin Mints, crushed

For Crust:

Position rack in center of oven and preheat to 400 degrees. Grind Trefoils in processor. Add butter and process until crumbs are moist. Press crumbs on bottom and $1\frac{1}{2}$ " up sides of 9-inch springform pan with $2\frac{3}{4}$ " high sides. Wrap outside of pan with aluminum foil.

For Filling:

In small bowl, dissolve espresso powder in 1 tbsp. water. Using an electric mixer, beat cream cheese in large bowl until smooth. Add sugar and continue beating until mixture is light and fluffy. Add eggs one at a time, beating well after each addition. Mix in espresso mixture, butter and ground coffee.

Combine chocolate and cream in heavy saucepan, stir over low heat until chocolate melts.

Pour half of cheese filling (about $2\frac{1}{2}$ cups) into prepared crust. Grind 1 sleeve Thin Mints and sprinkle crushed cookies on first layer of cheese filling. Carefully pour remaining cheese filling over. Drop chocolate mixture by tablespoons into cheese filling, spacing evenly. Swirl mixtures together using tip of knife or toothpick. Bake cheesecake until edges are puffed and beginning to crack and top is golden brown, about 40 minutes (center will not be set). Cool on rack. Chill overnight (can be prepared 3 days ahead).

Run small sharp knife around edge of pan to loosen cheesecake. Release pan sides. Let stand at room temperature 30 minutes. Transfer to platter and serve.

*Garnish with whipped cream, Thin Mints, chocolate curls, coffee beans, chocolate covered coffee beans, or mint leaves.

Sara's Surprise/Samoas Cake

Submitted by Sara Vande Walle, Vande Walle's Candies

Cake:

1 pkg. German Sweet Chocolate Cake Mix

Mix as directed. Pour $\frac{1}{2}$ of the batter into a 9 x 13" pan. Bake at 350 degrees for 15 minutes.

Filling:

1 pkg. Light caramels	1 box Girl Scout Samoas, chopped
1 stick butter	1 cup coconut, toasted
$\frac{1}{2}$ cup evaporated milk	

Melt first 3 ingredients in a small sauce pan. Pour on top of baked cake. Sprinkle Samoas, and half of coconut on top. Pour remaining cake batter on top of mixture. Add a few chocolate chips and remaining coconut on top. Bake at 350 degrees for 30 minutes. Let cool.

Girl Scout Mint Brownies
Submitted by Bakers Square

Brownies:

8-oz. pkg. cream cheese, softened
¼ cup sugar
1 egg
7 Girl Scout Thin Mint s, crushed
1 teaspoon mint extract
4 drops green food coloring
1 cup margarine
4-oz. (4 squares) unsweetened chocolate, cut into pieces
2 cups sugar
2 tsp. vanilla
4 eggs
12 Girl Scout Thin Mints, crushed
1 cup flour

Heat oven to 350 degrees. Grease and flour 13x9" pan. In small bowl, beat cream cheese and ¼ cup sugar until smooth. Add egg, mint extract and food coloring. Beat lightly. Stir in 7 crushed Thin Mints. Set aside.

In large saucepan, melt 1 cup margarine and 4 oz. chocolate over very low heat, stirring constantly. Remove from heat. Cool slightly. Stir in 2 cups sugar and 2 tsp. vanilla. Add eggs one at a time, beating well after each addition. Stir in flour and 12 crushed Thin Mints. Mix well. Spread in prepared pan. Carefully spoon prepared cheese filling over brownie mixture. Gently cut through layers with knife to marble. Bake at 350 degrees for 45 to 50 minutes or until set. Cool completely.

Frosting:

2 tbsp. margarine or butter
2 tbsp. corn syrup
2 tbsp. water
2 oz. (2 squares) unsweetened chocolate, cut into pieces
1 tsp. vanilla
1 cup powdered sugar
8 Girl Scout Thin Mints

In a heavy saucepan, bring 2 tbsp. Margarine, corn syrup and water to a rolling boil. Remove from heat. Add 2 oz. chocolate; stir until melted. Stir in 1 tsp. Vanilla and enough powdered sugar for spreading consistency. Beat until smooth. Frost cooled bars. Sprinkle about 8 crushed Thin Mints over the top of the frosting before letting it harden. Cut into bars. Store in refrigerator. Makes about 25 bars.

Dulce de Leche and Chocolate Delight

Little Brownie Bakers

Ingredients:

1 box Girl Scout Dulce de Leches	non-stick baking spray
1 stick (4 oz.) unsalted butter	9 oz. paper cups
12 oz. semi-sweet chocolate chips	Optional: chocolate or caramel syrup, whipped
14 oz. can regular condensed milk	topping and Maraschino cherries for garnish

Directions:

Break cookies into pieces. Lightly spray nonstick cooking spray into cups. Melt butter. Stir in semi-sweet chocolate until smooth. In a bowl, whisk together melted chocolate mix with condensed milk. Spoon a thin layer of chocolate into bottom of cup. Place a layer of broken cookies over layer of chocolate. Spoon another layer of chocolate mix over the cookies. Place another layer of cookies over layer of chocolate. Spoon another layer of chocolate mix over the cookies. Repeat process in each cup, then freeze until frozen solid (approx. 2 hrs.) Once frozen, gently tear off cups from dessert. Yields 7 servings

Serving suggestions:

1. Drizzle stripes of chocolate or caramel onto dessert plate beforehand.
2. Add a dollop of whipped topping to dessert and place a cherry on top.

Samoas Sweet Potatoes

Little Brownie Bakers

Ingredients:

1 box Girl Scout Samoas	1 tsp. nutmeg
3 lbs. sweet potatoes	1/3 lb. of butter
1/3 cup brown sugar	1/3 cup of heavy cream
1 tsp. cinnamon	1 cup of mini marshmallows (optional)
1 tsp. ginger	Salt and pepper to taste

Directions:

Bake sweet potatoes at 400 degrees for 1 hour. Cool and peel. Mash potatoes and add rest of ingredients. Season to taste. Place mixture in casserole dish, layer with Samoas, and bake in 350 degree oven until cookies melt. Add mini marshmallows as a topping. Yields 4 servings

Thin Mint Brownies

Little Brownie Bakers

Ingredients:

1/2 box of crushed Girl Scout Thin Mints
1 box of brownie mix
2 eggs (3 eggs for cake-like brownies)
1/4 cup of water
1/2 cup of vegetable oil

Directions:

Crush Thin Mints into medium size chunks. Mix all ingredients into mixing bowl. Do not use electric mixer; batter will be stiff. Spread batter evenly in greased baking pan (13 x 9 x 2 inch). Bake in center of oven at 350 degrees for 30 to 35 minutes. Allow to cool before cutting. Yields 6 servings. Serve with mint-flavored tea.

Sugar Free Chocolate Chips Ice Cream Sandwiches

Little Brownie Bakers

Ingredients:

- 1 box Girl Scout Sugar Free Chocolate Chips
- 1 carton of sugar-free or no-sugar-added vanilla ice cream

Directions:

1. Let the ice cream soften in the refrigerator for about 30 minutes.
2. Spread a scoop of ice cream on the bottom of one cookie.
3. Place a second cookie, bottom side down, on top of the ice cream.
4. Wrap each sandwich individually in aluminum foil.
5. Freeze for about two hours or until firm.

Yields approximately 7 sandwiches

Serving Suggestions:

- Substitute your favorite flavor sugar-free ice cream.
- If the sandwich cookies have become too hard, let them stand at room temperature before serving.
- Don't tell anyone the sandwiches are sugar free and they won't guess!

Volcano Cake

Little Brownie Bakers

Ingredients:

- 1 box Girl Scout Sugar Free Chocolate Chips, crushed
- 1 box sugar-free or reduced-sugar chocolate cake mix (and any other specific ingredients the cake mix calls for)
- 15.5 ounce jar of sugar-free strawberry preserves
- 16 ounces of sugar-free whipped topping, thawed
- Red food coloring
- Strawberries, sliced

Directions

1. Prepare cake mix according to package directions. In addition, mix in 1/2 of the crushed Sugar Free Chocolate Chips.
2. Bake in a greased bundt pan until center is done.
3. Cool completely and invert cake onto serving platter.
4. Heat the preserves until they become the consistency of syrup.
5. Drizzle the preserves over cake, letting it run down the center and sides.
6. Sprinkle the sliced strawberries and the rest of the cookie crumbs over the preserves and cake.
7. Fold red food coloring into the whipped topping and fill hole in center of cake.

Yields 12 servings

Serving Suggestions:

- Substitute raspberries for the strawberries.
- Separate whipped topping into thirds. Make red, yellow, and orange whipped topping with food coloring. Make all kinds of swirls to create a more realistic effect.

Lemon Sorbet Cups

Little Brownie Bakers

Lemon Cups

1 box Girl Scout Lemon Chalet Cremes
8 large lemons

Lemon Sorbet

1/3 cup lemon zest (4 additional lemons)
1-1/2 cups sugar
1-1/2 cups water

Directions

1. Cut off the top 1/3 of each lemon (not the stem end).
2. Hollow out each lemon by using a grapefruit knife (being careful not to puncture the lemon). Remove juice and flesh and put it in your juicer or blender.
3. Make a slight shallow cut on the bottom of each lemon shell (being careful not to cut through to the inside of the lemon). This will make them sit straight and not fall over when placed on a plate.
4. Freeze the shells at least one hour. The frozen shell will prevent the sorbet from melting too quickly when you serve it.
5. In medium saucepan over medium heat, combine sugar and water until sugar dissolves. Add lemon zest. Stir until mixture comes to a boil; boil 2 minutes. Add the lemon juice, stir well.
6. Remove from heat, cool, and strain. Pour cooled mixture into a shallow container, cover, and place mixture in the freezer.
7. When mixture is semi-solid, place in a food processor or blender and process until smooth. Cover and refreeze until serving time.
8. When ready to serve, layer each frozen lemon shell with cookie crumbles, then sorbet, and repeat. Garnish with one Lemon Chalet Creme. Yields 8 servings

Serving Suggestions:

- Perfect for a dinner party dessert.
- Can be prepared 3 days in advance.

Tagalongs Shake

Little Brownie Bakers

Ingredients:

1/2 box Girl Scout Tagalongs
6 cups of vanilla ice cream
1 cup of milk
1 can of whipped cream

Directions:

Mix cookies, ice cream and milk in blender. Blend until desired thickness. Serve in tall milkshake glass and top with whipped cream and garnish with crumbled cookies. Yields 2 servings.

Macadamia Tagalongs Tart

Ingredients:

All-purpose flour for rolling out dough	1/4 t salt
1/2 recipe pastry dough (see below)	1-1/2 sticks unsalted butter, melted and cooled
2 large eggs	1/4 c semi-sweet chocolate chips
1 c sugar	1 box Girl Scout Tagalongs, crushed
1 t vanilla extract	1/2 box Girl Scout Trefoils, crushed
1/2 c all-purpose flour	2-1/2 cups (10-1/2 ounces) unsalted whole macadamia nuts

Heat oven to 400° F. On lightly floured surface, roll pastry dough into a 14-inch circle. Fit pastry into an 11-inch tart pan with removable bottom. Trim pastry evenly along edge of pan. Chill 30 minutes. In large bowl, whisk eggs, sugar and vanilla until combined. Whisk in 1/2 c flour and salt, then butter. Stir in chocolate and crushed Tagalongs. Pour mixture into the chilled tart shell. Cover the top with the crushed Trefoils and macadamia nuts, pressing them halfway down into the filling.

Bake 10 minutes. Reduce oven temperature to 350° F and continue baking until crust and nuts turn golden, about 35 minutes. If tart browns too quickly, place aluminum foil over top for remainder of cooking time. Transfer tart to a wire rack to cool.

Pastry Dough

Ingredients:

2-1/2 cups all-purpose flour	2 large egg yolks
3 T sugar	ice water
2 sticks unsalted butter, chilled and cut into small pieces	

In bowl of food processor, combine flour and sugar. Add butter and pulse until mixture resembles coarse meal, 10 to 20 times. In small bowl, lightly beat egg yolks and add 1/4 cup ice water. With machine running, add egg mixture in a slow, steady stream through the feed tube. Pulse until dough holds together without being wet or sticky. Be careful not to process more than 30 seconds. To test, squeeze a small amount together. If it is crumbly, add more ice water, 1 T at a time.

Divide dough into two equal balls. Flatten each ball into a disk and wrap in plastic. Chill at least 1 hour. Reserve 1/2 recipe for another tart. Dough may be frozen for one month.

Rich & Famous Brownies

Ingredients:

1 cup evaporated milk	1 tsp. vanilla extract
2 cups miniature marshmallows	1 tbsp. butter
1 cup semisweet chocolate chips	3 cups Girl Scout Thin Mints, crushed into crumbs
1/3 cup sugar	1/2 cup nuts (chopped)
1/8 tsp. salt	

Mix together milk, marshmallows, chocolate chips, sugar and salt in microwaveable bowl. Bring to a boil in microwave. Stir well and cook in microwave an additional 2 minutes at medium high heat. Remove from microwave. Add butter, vanilla, and chopped nuts. Break Thin Mints into crumbs and add to mixture. Pack into a 9 in square pan. Refrigerate to harden. Cut into 2 inch squares.

Chocolate Cheesecake with a Do-Si-Dos Crust

Do-Si-Dos Crust Ingredients:

2 c Girl Scout Do-Si-Dos, crushed
2 T unsalted butter, melted

Mix cookies and butter and press into a 9-inch springform pan with removable bottom. Bake in preheated oven at 300° F for 10 minutes. Cool completely.

Chocolate Cheesecake Ingredients:

8 oz bittersweet or semi-sweet chocolate, melted 1 t vanilla
24 oz cream cheese, softened 3 eggs, room temperature
1 c sugar

Beat cream cheese, sugar and vanilla at medium speed until blended. Add cooled chocolate; mix until blended. Add eggs one at a time on low speed, until well incorporated. Set aside.

Line sides of springform pan with whole Do-Si-Dos and pour filling into pan. Bake in preheated oven at 300° F for 45-55 minutes. Refrigerate for at least four hours.

Girl Scout Cookie Ice Cream Pie

There are a lot of flavor choices when making this Cookie Ice Cream Pie. You can combine your favorite Girl Scout Cookie with a coordinating ice cream and candy.

Ingredients:

1-1/3 cups Girl Scout Cookie* crumbs
5 tablespoons butter, melted
1 quart ice cream*, softened
3/4 cup crushed candy*, divided

For crust: Combine cookie crumbs and butter. Press into 8 or 9-inch pie pan. Chill.

For filling: Combine ice cream and 1/2 cup candy. Spoon into crust; cover. Freeze. Garnish with the rest of the crushed candy before serving.

*Girl Scout Cookie/Ice Cream/Candy combination suggestions:

- Do-Si-Dos with chocolate ice cream and chocolate-covered peanut butter candy.
- Thin Mints with peppermint ice cream or vanilla with crushed peppermints.
- Samoas with coconut ice cream and chocolate-covered coconut candy bars.
- Trefoils with just about any flavor ice cream and candy!

Thin Mint Bark

Ingredients:

Girl Scout Thin Mints
Chocolate chips (dark, milk, white or combo)

Break up Thin Mints in a plastic bag - do not crush. Gently melt chocolate in microwave, checking & stirring every 30 seconds or so (if using more than one kind of chocolate, melt separately). Stir the crushed cookies into the melted chocolate and spread the mixture onto a baking sheet lined with parchment or waxed paper. Let cool and harden in refrigerator or freezer; break into pieces.

Crunchy Caramel Apples

Ingredients:

12 Girl Scout Do-Si-Dos (finely chopped) 1 package (16oz.) caramels
12 small apples 12 wooden sticks

Insert sticks into top of apples. Melt caramel in double boiler. Dip apples in caramel using a spoon to spread evenly over whole apple. Allow excess caramel mixture to drip off. Immediately dip bottoms of apples into crumbs. Place cookie side down on waxed paper and let stand about 30 minutes or until firm. Try out different flavors of Girl Scout Cookies with this recipe.

Chocolate Peanut Butter Pie

Ingredients:

1-1/3 cups Girl Scout Tagalongs, crushed to crumbs 1-1/2 cups milk
5 tablespoons butter, melted 1/3 cup peanut butter, creamy or crunchy
1 package (3-1/2 ounce) vanilla pudding Whipped cream, for serving

Combine Tagalongs crumbs and butter. Press into a 9-inch pie plate. Combine pudding and milk. Stir in peanut butter. Pour into pie shell. Refrigerate several hours until set. Garnish with more cookies and whipped cream before serving.

Samoas Dessert Pizza

Ingredients for "Pizza Crust":

1/2 c brown sugar 1 t vanilla
1/4 c granulated sugar 1-1/4 c flour
1/2 c butter 1/2 t baking soda
1 egg

Ingredients for "Sauce" and "Toppings":

1 c chocolate chips 1/3 c shredded coconut (toasted, if desired)
1 box Girl Scouts Samoas, diced 1/2 jar caramel ice cream topping

Preheat oven to 350° F

Beat sugars and butter with a hand mixer until smooth. Beat egg and vanilla into sugar mixture. In separate bowl, sift flour and baking soda. Slowly beat flour and baking soda into sugar mixture. Spread cookie dough out evenly on a 12" pizza round. Pinch together edges of the dough around circle to form a crust. Bake crust for 10 to 15 minutes until done.

Melt chocolate chips in microwave. Spread chocolate evenly over cookie crust. Sprinkle Samoas & coconut evenly over melted chocolate. Drizzle with caramel topping.

Put back in oven for 3 to 5 minutes to melt all ingredients.

Cut into slices or squares and serve hot, or it's even good served cold from the refrigerator (like leftover cold pizza in the morning!)

Girl Scout Samoas Cheesecake

Crust:

24 Girl Scout Trefoils (crush eight, keep 16 whole) 1/2 c coconut
7 Girl Scout Samoas 1 c semi-sweet chocolate chips
1/2 c pecans

Line 16 Trefoils around the edge of a 9-inch springform pan (stand the cookies so that the Girl Scout symbol faces the pan.) Place all other ingredients for crust in food processor and grind. Press the ground crust into bottom of 9-inch springform pan.

Cheesecake:

24 oz cream cheese, softened 1 t vanilla extract
1 1/2 c sour cream, room temperature 4 eggs, room temperature
1 1/2 c sugar

Beat the cream cheese and sugar together until creamy. Thoroughly mix in sour cream and vanilla. Mix in eggs, one at a time. Pour mixture on top of crust.

Topping:

15 Girl Scout Samoas, crushed 4 ounces caramel topping
3/4 cup chopped pecans

Top cheesecake with cookies, pecans and caramel topping. Bake in preheated 250° oven for 2 1/2 hours. Turn off oven and slowly cool. Chill. Top with whipped cream and grated chocolate. Makes 16 servings.

Chocolate Mint Trifles

Ingredients:

1 baked, unfrosted chocolate cake 2 boxes Girl Scout Thin Mints
5 oz chocolate pudding mix (instant or cooked) Fresh mint leaves
16 oz Cool Whip or whipped cream

Make pudding as directed on box. Cut cake into bite-size pieces. Set aside some whole cookies for garnish, then crush the rest of the Thin Mints. Set some crushed cookies aside for garnish, as well. Layer in large glass dish or in small dessert dishes in the following order: cake, cookies, pudding, Cool Whip, cookies. Repeat. Garnish with crushed and whole Thin Mints and mint leaves.

Thin Mints Pizza Supreme

Ingredients:

One 18-ounce package refrigerated chocolate chip cookie dough
Half of a box Girl Scout Thin Mints (about 20 cookies)
1/2 cup white chocolate chips (6 ounces)
2 tablespoons heavy cream or half-and-half

Preheat the oven to 350°. Line a 12-inch pizza pan or a 9-by-13-inch baking dish with parchment paper. Using your fingers, press the cookie dough to fit the pan. Break the Thin Mints into quarters and gently press them into the dough. Bake until golden brown, 15 to 20 minutes. Let cool.

Meanwhile, in a double boiler, whisk together the white chocolate chips and cream until the chocolate melts. Remove from the heat. Using a fork, drizzle the topping over the cooled pizza. Cut into slices.

French Silk Pie with a Thin Mint Crust

Crust:

About 30 Girl Scout Thin Mints, finely crushed
¼ cup butter or margarine, melted

Filling:

1 cup sugar	3 oz. unsweetened baking chocolate, melted and cooled
¾ cup butter	¾ cup liquid egg substitute (e.g. Eggbeaters)
1 ½ tsp vanilla	Whipped cream, extra Thin Mints and chocolate curls (optional) for garnish

For crust: Mix crushed cookies and butter. Mixture should be sticky. Line 9" pie pan (make the sides about 1" tall).

For filling: Beat sugar and butter in medium bowl on medium speed until light and fluffy. Beat in vanilla and chocolate. Gradually beat in liquid egg substitute on high until light and fluffy (about 3 min). Pour into pie crust. Freeze until set. Before serving, top with whipped cream, Thin Mints and chocolate curls.

Supreme Peanut Butter Pie

Crust:

17 Girl Scout Do-Si-Dos	1/2 cup creamy peanut butter
1/2 cup melted butter	1/2 cup powdered sugar
1/2 cup chopped peanuts	1/2 cup half-and-half

Filling:

1 can (14 ounces) sweetened condensed milk	1 package (6-serving size) vanilla instant pudding mix
1/2 cup creamy peanut butter	4 Girl Scout Tagalongs (cut into quarters)
1 cup milk	

Topping:

5 Girl Scout Trefoils, Tagalongs, Do-Si-Dos, Dulce de Leche or your favorite variety
1/4 cup chopped peanuts

For crust, put the Do-Si-Dos into a food processor and chop into small pieces. Mix in melted butter by hand and press into the bottom of a 9-inch pie pan. Preheat oven to 400 degrees. Next combine peanut butter, powdered sugar and half-and-half in medium bowl. Stir until well blended. Pour evenly over pie crust. Sprinkle chopped peanuts over pie. Bake for 20 minutes. Cool completely. Place quartered Tagalongs on to cooled pie.

For filling, combine sweetened condensed milk and peanut butter in large bowl. Beat at low speed with an electric mixer until well blended. Add milk slowly. Add pudding mix. Increase speed to medium and beat for 2 minutes.

Pour filling evenly over pie. Arrange desired variety of Girl Scout Cookies around the edge, spaced about 1 1/2 to 2 inches apart, so rounded edges faces up. Sprinkle pie with chopped peanuts or chopped mixed nuts. Freeze pie over night. Cut frozen pie into desired size pieces and serve.

Chocolate-Coconut Brownies

Ingredients:

1 chocolate 2-layer cake mix	1 c milk chocolate chips
3/4 c butter, melted	1-1/4 c caramel sauce
1/3 c evaporated milk	1 box Girl Scout Samoas, crushed

Preheat oven to 350 degrees F. Lightly grease a 9 x 13 pan. Completely combine cake mix, butter and evaporated milk. Pour half of the mixture in the pan. Bake for six minutes. Sprinkle milk chocolate chips over warm cake. Drizzle 3/4 cup caramel over chips. Next add 1/2 cookie crumbs. Top with the rest of the cake batter. Bake for 10 more minutes. Drizzle cake with 1/2 cup caramel sauce. Sprinkle the rest of the cookie crumbs on top.

Strawberry Angel Surprise

Ingredients:

1 box angel food cake mix	10 fresh whole strawberries
2 cups whipping cream	2 cup thawed, unsweetened strawberries (chopped)
1/2 cup powdered sugar	1 sleeve Girl Scout Trefoils (reserve 10 whole cookies – break the rest into small pieces)

Bake cake according to directions. Cool. Whip cream and powdered sugar. Mix in strawberries. Remove 2 1/2 cups of the whipped cream and mix with the broken cookies. Split cake into thirds. Spread half of the cookie/cream mixture onto bottom layer. Add next cake layer and spread remaining cookie/cream mixture. Place third cake layer on top. Spread top of cake and sides with remaining whipped cream. Cut in half 5 of the whole cookies. Alternate cookies and strawberries at bottom of the cake and on sides. Crush remaining cookies and sprinkle on top.

Chocolate Peanut Butter Parfait

Ingredients:

8 oz. semi-sweet chocolate	2 1/2 cups whipping cream
4 tbsp. butter, softened	2 tbsp. confectioner's sugar
1/4 cup sugar	1/2 cup smooth peanut butter
1/2 tsp. vanilla	chocolate shavings for garnish
2 boxes Girl Scout Tagalongs	

Prepare 6 individual soufflé dishes by buttering and lining with wax paper on all sides; set aside.

Melt chocolate with 2 tbsp. butter in top of double boiler. While chocolate in melting, prepare crust for parfait. CRUST: Finely grind 1-1/2 boxes of Tagalong cookies. Divide mixture evenly between six prepared molds. Gently pat down cookie mixture to form bottom crust of parfait.

Whip 1 cup whipping cream with 1/4 cup sugar and vanilla just until slightly thickened. Add cream mixture to melted chocolate and fold together. Divide chocolate mixture evenly between six molds and tap down lightly.

Whip 1 1/2 cups whipping cream with confectioner's sugar until soft peaks form. Mix peanut butter with 2 tbsp. butter until very smooth and creamy. Fold the 2 mixtures together and divide evenly between the six molds. Smooth tops and tap lightly. Refrigerate at least 4 hours.

Remove from refrigerator at least 30 min. before serving. Place parfait on plate and remove mold. Gently peel away wax paper. Garnish with remaining cookies that have been coarsely chopped and shaved chocolate.

Southern Peanut Butter Pie

Ingredients:

1 box Girl Scout Tagalongs	1 ½ cups milk
1 pkg. (3 ½ oz.) vanilla pudding	1/3 cup peanut butter

Grind cookies in blender or food processor and press into 9" pie plate. Prepare pudding mix using only 1½ cups milk. Stir in peanut butter. Pour into pie shell. Refrigerate until ready to serve. Garnish with whipped topping and crushed peanuts.

Magic Wands

Ingredients:

½ cup chunky peanut butter	1 cup raisins
1 cup sifted powdered sugar	1-2 tbsp. milk
1 cup shredded coconut	1-1 ½ cups Girl Scout Do-Si-Dos, crushed

Blend well peanut butter, powdered sugar, coconut and raisins. Add enough milk to make a firm mixture. Form into thin fingers and roll each in cookie crumbs. Chill.

Mini Cheesecakes

Ingredients:

Girl Scout Trefoils (1 per mini cheesecake)	2 large eggs
2 packages of cream cheese (8 oz each)	1 tsp vanilla
½ cup sugar	1 can pie filling (any flavor)

Mix cream cheese, sugar, eggs and vanilla until smooth. Using a cupcake pan with liners put one Trefoil in the bottom of each cup. Pour cream cheese mixture over cookies, filling cups about ½ full. Bake at 350 for 20 minutes. Cool and top with pie filling. Chill before serving

Mini Mint Cheesecakes

Ingredients:

Girl Scout Thin Mints (1 per mini cheesecake)	2 large eggs
2 packages of cream cheese (8 oz each)	½ tsp mint flavoring
½ cup sugar	green food coloring, optional

Mix cream cheese, sugar, eggs, mint and food color until smooth. Using a cupcake pan with liners put one Thin Mint in the bottom of each cup. Pour cream cheese mixture over cookies, filling cups about ½ full. Bake at 350 for 20 minutes. Cool and chill before serving.

Banana Split Cake

Ingredients:

1 - 3 ounce package instant banana pudding	2 medium bananas, sliced
Approximately 35 Girl Scout Trefoils	1 - 8 ounce container whipped topping

Mix pudding according to package directions. In a 2 quart casserole dish, layer about 15 Trefoils, half the bananas, half the pudding and half the whipped topping. Repeat layers. Refrigerate four hours. Before serving top with 5 crushed Trefoils. (Variations: add pineapple or strawberry toppings when serving)

Peanut Thai Chicken

Ingredients:

8 crushed Do-Si-Dos Girl Scout Cookies
2 pounds boneless, skinless chicken tenderloins
Thai Peanut Sauce

Wood skewers
Teriyaki glaze

Yields 4 servings

Grill chicken tenderloins on wood skewers, brushing occasionally with Teriyaki glaze. Prepare Pad Thai noodles according to directions on box. Serve chicken tenderloins with 4 crushed Do-Si-Dos cookies sprinkled on top. Mix remaining Do-Si-Dos cookie crumbs with peanut sauce. Serve peanut sauce poured over chicken and noodles, or as side dipping sauce.

Lemon Out of Sight Delight

Crust Ingredients:

1/2 of a box of Lemon Chalet Cremes Girl Scout Cookies, crushed
1/2 stick butter, melted
1-1/4 cup pecans, chopped

Lemon Creme Filling Ingredients:

2 packages of lemon-flavored instant pudding (plus milk) 16 ounces of whipped topping

Yields 8 servings

Mix crust ingredients and press the mixture into a greased glass baking dish. Bake at 350° for 15 minutes and then let cool. For the next layer prepare the lemon-flavored instant pudding according to package directions. Spread over crust. For the final layer spread the whipped topping over the pudding layer.

Serving Suggestions:

When serving to large crowds where nut allergies could exist, leave pecans out of the crust. Substitute more Lemon Chalet Cremes for the pecans. For pecan lovers sprinkle chopped pecans over the top.

Cheesecake Cup

Ingredients:

1 box of Trefoils Girl Scout Cookies
Instant cheesecake pudding mix (check the box for extra ingredients)
Strawberries

12 oz. Cream cheese (softened)
Chocolate syrup

Crush half box of Trefoils. Mix softened cream cheese and cheesecake pudding until smooth. Layer crushed cookies and cheesecake pudding in a cup and repeat layering of ingredients. Garnish with strawberries (or your favorite berries) and 2 full Trefoil cookies. Drizzle with chocolate syrup.

Thank You Berry Munch Bread Pudding with Vanilla Sauce

Bread Pudding Ingredients:

1 box Thank U Berry Munch Girl Scout Cookies	1 cup milk
Cup cranberries (can be fresh/sliced or dried or Craisins)	2 eggs, slightly beaten
3 Tbs sugar	1 tsp vanilla
1 tsp grated orange peel	¼ tsp cinnamon

Vanilla Sauce Ingredients:

1 small box "Cook & Serve" vanilla pudding	2½ cups milk
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Bread Pudding: Preheat oven to 350°. Break cookies into ½" pieces. Grease the bottom and sides of a 1 quart casserole dish. Place the Thank U Berry Munch cookie pieces in the bottom of the casserole dish. Sprinkle the cranberries over the cookie pieces. In a mixing bowl beat the eggs with a fork, then stir in the sugar, vanilla, orange peel, and cinnamon. Stir in 1 cup milk. Pour the mixture over the cookie and cranberry pieces. Bake for 30 minutes, until set.

Vanilla Sauce: Prepare one box of "Cook & Serve" vanilla pudding as directed on box. Thin with ½ cup milk to make into a sauce.

Serving Suggestion:

Serve warm bread pudding with warm vanilla sauce.

Thank You Berry Munch Granola

Ingredients:

1 box Thank U Berry Munch Girl Scout Cookies	2 Cups oatmeal (dry)
½ Cup flaked coconut	½ Cup slivered or sliced almonds (or other nuts)
½ Cup shelled sunflower seeds	½ Cup honey
1/3 Cup Cooking Oil	½ Cup dried cranberries or Craisins.
½ Cup white chocolate chips	

Preheat oven to 300°. Grease a 15" x 10" x 1" baking pan. Break Thank U Berry Munch cookies into ½" pieces and set aside. In a second bowl, mix together oatmeal, coconut, almonds (or other nuts) and sunflower seeds. In a third bowl, mix together honey and cooking oil. Stir Cup of honey/oil mixture into the cookie pieces and set aside. Stir remaining honey/oil mixture into the oatmeal mixture. Spread evenly onto greased pan. Bake 10-12 minutes. Stir cookie pieces into the baked oatmeal mixture. Bake for an additional 10-12 minutes, until lightly brown. Remove from oven and cool. Once cool, stir in cranberries (or Craisins) and white chocolate chips.

Serving Suggestion:

Tastes great by itself, as a snack, sprinkled over oatmeal or served with yogurt. Enjoy!

Thank You Berry Munch Cranberry Pecan Chicken Salad

Salad Ingredients:

1 package mixed salad greens	1 package (6 oz.) fully cooked chicken breast strips
¼ cup crumbled feta cheese	¼ cup dried cranberries or Craisins
1/3 cup mandarin oranges	½ cup Berry Munch Salad Topping (see below)
Balsamic Vinaigrette Salad Dressing	

Salad Topping Ingredients:

1 TBS Vegetable Oil	2 TBS Honey
1 tsp grated orange rind	1 ½ cups Pecans
10 Thank U Berry Munch Cookies, broken into ½" pieces	

Salad: Place salad greens in a serving bowl, scatter toppings on salad, and serve with salad dressing.

Salad Topping: In a four-cup bowl, stir together the honey, oil and orange rind. Add pecans and stir to coat. Add cookie pieces and stir to coat. Spread mixture evenly in greased jelly roll pan or on a cookie sheet. Bake at 350 degrees for 10 minutes. Cool.

Serving Suggestion:

Serve with Ciabatta bread. Salad topping is tasty on any salad, and is also a great addition to any trail mix.

Fried Samoas Shrimp

Ingredients:

5 extra-large shrimp, peeled and de-veined	5 Samoas® Girl Scout Cookies®, finely chopped
2 cups seasoned bread crumbs	2 cups flour
1 cup coconut flakes	4 egg whites
1 pinch cayenne pepper	1 lime for garnish
Vegetable or peanut oil for frying	

Toss coconut flakes with bread crumbs, cayenne pepper and chopped Samoas® Girl Scout Cookies®. Dredge shrimp through flour, followed by egg whites and Samoas® Girl Scout Cookies® mixture. Fry shrimp in vegetable oil at 350 degrees until golden brown. Garnish with coconut flakes and lime wedges.

Serving Suggestions:

Serve warm. Arrange in a star pattern on a salad plate, or on a bamboo skewer with tropical fruits. Can be served as an appetizer, in a salad, or as an entrée. If serving as an entrée accompany with fried plantains and wild rice.

Samoas Trail Mix

1 box of Samoas® Girl Scout Cookies®, chopped	8 ounces dried apples, chopped
8 ounces raisins	8 ounces salted roasted peanuts
8 ounces dried pineapple, chopped	

Mix all the ingredients together in a large bowl. Spoon into individual sandwich size zip lock bags. Tightly seal each bag. Enjoy at your leisure for a nutritious, energy-packed snack while backpacking, camping or any time. Will maintain its freshness for a long time if kept tightly sealed.

Alternate Ingredient Suggestions:

Dried mango	Sunflower seeds	Cashew nuts
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Samoas Sweet Rolls

Crepes Ingredients:

(To save time you can use pre-made crepes.)

1 cup all-purpose flour

1/2 teaspoon salt

3 finely chopped Samoas® Girl Scout Cookies®

2/3 cup milk

1/2 teaspoon vanilla

1 teaspoon double-action baking powder

3 tablespoons powdered sugar

3 eggs

1/3 cup water

Filling & Garnish Ingredients:

1 eight-ounce package cream cheese

1/2 teaspoon vanilla

6 finely chopped Samoas® Girl Scout Cookies®

Berries (red raspberries, strawberries, blueberries, etc.)

3 tablespoons powdered sugar

2 oz. chocolate syrup

4 teaspoons cinnamon

Crepes: Combine liquid ingredients in a mixing bowl and mix on low speed for one minute. Add all dry ingredients and mix on low speed for 30 seconds, then on medium speed for one minute. Cook crepes on medium heat in eight-inch skillet using non-stick spray until very light brown. Turn once. Set cooked crepes aside using wax paper to separate.

Filling: Mix all filling ingredients, except finely chopped Samoas® Girl Scout Cookies®, together in mixing bowl on low speed for 30 seconds, then at high speed for 2 minutes or until thoroughly combined. Fold in half (approximately 3 cookies) of finely chopped Samoas® Girl Scout Cookies®. Spread approximately 3 tablespoons of filling onto each crepe and roll up.

Garnish: Place two Samoas® Sweet Rolls on four dessert plates and stripe chocolate syrup across then sprinkle remainder of finely chopped Samoas® Girl Scout Cookies® (approximately 3 cookies), and dust lightly with cinnamon. Add other garnishes such as berries or fruit-flavored syrup if desired.