

Thin Mints®

Thin and minty!

Thin Mint Brownies

Ingredients

- ½ box of crushed Thin Mints® Girl Scout Cookies
- 1 box of brownie mix
- 2 eggs (3 eggs for cake-like brownies)
- ¼ cup of water
- ½ cup of vegetable oil

Directions

1. Crush Thin Mints® into medium size pieces.
2. Mix all ingredients into mixing bowl. Do not use electric mixer. Batter will be stiff.
3. Spread batter evenly in greased baking pan (13 x 9 x 2 inch).
4. Bake in center of oven at 350 degrees F for 30 to 35 minutes.
5. Remove from oven and allow to cool before cutting.

Serve with mint-flavored tea.

Yields 6 servings





Thin Mints® Sweet & Salty Mix

Ready in 15 min Makes 10-12 cups

What you need:

Ingredients

1 (12 ounce) bag of semi-sweet, bittersweet or milk chocolate chips (*use your favorite*)
 ¼ teaspoon peppermint extract
 4 ½ cups Kellogg's Crispix® cereal
 1 ½ cups powdered sugar
 20 Thin Mints cookies, divided into 2 groups of 10
 4 cups mini-pretzel twists
 2 cups dry-roasted salted peanuts

Equipment

Large mixing bowl

Directions:

1. Make the Thin Mints Crispix

Melt 11.5 ounces of chocolate chips in a saucepan or in microwave for 3-4 minutes until melted. Add mint extract to chocolate and stir. Pour Crispix cereal into a large mixing bowl. Pour melted chocolate over the cereal and gently stir until completely coated in chocolate. Stir in with powdered sugar and 10 finely crushed Thin Mints. Gently combine, coating the cereal.

2. Add the more sweet and salty

Stir in 10 coarsely chopped Thin Mints, mini-pretzels and peanuts. ENJOY!



Samoas®

Chewy and Rich!

Samoas® Sweet Potatoes

Ingredients

- 1 box of Samoas® Girl Scout Cookies
- 3 lbs. sweet potatoes
- ½ cup brown sugar
- 1 tsp. cinnamon
- 1 tsp. ginger
- 1 tsp. nutmeg
- ½ lb. of butter
- ½ cup of mini marshmallows (optional)
- Salt and pepper to taste

Directions

1. Preheat oven to 400 degrees F.
2. Bake sweet potatoes for 1 hour. Then, remove to cool and peel.
3. Turn oven temperature down to 350 degrees F.
4. Mash potatoes and add rest of ingredients. Season to taste.
5. Place mixture in casserole dish and layer with Samoas®. Bake until cookies melt.
6. Top with mini marshmallows and bake until lightly brown.

Yields 4 servings



Samoas®

Samoa Brownie Parfait with Salted Caramel Sauce

Little Brownie®
Bakers



Congratulations to Megan (countrycleaver.com) whose Samoa Brownie Parfait with Salted Caramel Sauce won second place in the 2013 Girl Scouts of Western Washington cookie recipe contest.

Samoas®

Samoa Brownie Parfait with Salted Caramel Sauce

Girl Scout Cookies are back and this dessert is chock full of them, along with coconut whipped cream and salted caramel sauce.

Ingredients:

Samoa Brownies:

- 8 ounces Semi-Sweet Chocolate, chopped and melted
- 8 Tbsp Butter, cut into cubes
- 3 Tbsp Cocoa Powder
- 3 Eggs
- 3/4 cup Sugar
- 2 tsp Vanilla Extract
- 1 cup Flour
- 1 cup Samoas Cookies, chopped
- 1/3 cup Toasted Coconut Flakes

Coconut Whipped Cream:

- 1 cup Heavy Whipping Cream
- 2 Tbsp Sugar
- 1/4 tsp Coconut Extract

Salted Caramel Sauce:

- 1 cup Sugar
- 1/4 cup Water
- 1 Tbsp Corn Syrup
- 1/2 cup heavy Whipping Cream
- 2 Tbsp Butter
- 1 tsp Sea Salt)

Yield: 4 Parfaits
Prep Time: 35 Minutes
Cook Time: 35 Minutes +
Cooling Time
Total Time: 75 Minutes

Samoa Brownies:

Adjust oven rack to the lower middle position and turn oven to 250 degrees. Line a 9x9 baking sheet with two pieces of aluminum foil to form a sling for easy removal of brownies. Spray foil with non-stick spray. Melt chopped semi-sweet chocolate and cubed butter until smooth. Set aside. Whisk the eggs, sugar, vanilla and salt together. Whisk in warm chocolate into the egg mixture until just combined. Using a spoon, pour in flour and combine batter. Add in toasted coconut and chopped Samoas cookies, stir to combine. Pour into the prepared baking dish and spread out evenly. Bake for 35 minutes or until a toothpick inserted into the brownies comes out nearly clean, with just a few crumbs hanging on. Allow to cool on a wire rack for at least 90 minutes before removing and cutting into 1" cubes for parfaits. There will be leftover brownies from this recipe.

Coconut Whipped Cream:

Place 1 cup heavy whipping cream into a large bowl or stand mixer bowl. Beat on medium until cream turns frothy. Beat continuously until the cream starts to thicken, slowly whip in sugar and coconut extract. At the very end just before stiff peaks form, add in additional coconut flakes if desired. Set aside or chill until you are ready to assemble parfaits.

Salted Caramel Sauce:

Stir together sugar, water and corn syrup in a medium sauce pan over medium-high heat. Bring mixture to a boil, gently stirring to ensure all the sugar has melted. Boil until the mixture turns a dark golden brown, About 8-10 minutes. Remove from heat and VERY carefully and very slow stir the cream into the mixture, being sure to stir constantly. BE VERY CAREFUL, the sauce will sputter and expand - but keep stirring. Once combined, add the salt and butter and continue stirring until both are completely melted and combined. Cool to room temperature.

To Assemble:

In bowls, ramekins or stemless wine glasses, dollop a bit of whipped cream into the bottom. Top with cut brownies and bits of chopped Samoa cookie. Drizzle with salted caramel sauce. Repeat process again until parfait reaches the top of the dish. Top with extra toasted coconut and one whole Samoa cookie. Serve immediately or chill until ready to serve.

Salted Caramel Sauce adapted from Bakingdom and Brownies adapted from America's Test Kitchen

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Samoas®
Samoas Curry Arancini

Little Brownie®
Bakers



Congratulations to Siiri Sampson whose Samoas Curry Arancini won third place in the 2012 Girl Scouts of Western Washington cookie recipe contest.

Samoas® Samoas Curry Arancini

Don't blink, or someone will grab up this crispy, crunchy, melty ball of perfection before you do!

Ingredients:

- 1 Cup White Rice (sticky rice like Niko Niko)
- 1 Cup Coconut Milk
- 1 Cup Water
- 1/2 Tbsp. Yellow Curry Powder
- 1/2 tsp. Salt (plus more for dusting the arancini after frying)
- 1/2 Cup boiled then chopped chicken
- 1 box Girl Scout Samoas Cookies
- 1 Cup Greek Yogurt
- 1 handful fresh basil leaves
- 1 Tbsp fresh mint leaves plus a pinch of salt
- 1 handful fresh basil leaves

Coating

- 4-6 Samoas cookies, pulsed into crumbs in a food processor
- 2 Tbsp panko bread crumbs (or regular bread crumbs – plain)

First get your rice and chicken prepared, this can be done at the same time. Get a small pot of water boiling and add your chicken breast (I use a frozen one). Boil till cooked through (about 15 minutes). While that's boiling, get another small sauce pan for the rice.

Combine the coconut milk, water, curry powder, 1/2 tsp. salt and rice in sauce pan. Put on medium heat and stir constantly, THE WHOLE TIME, with a spoon, till it boils. Continue stirring constantly for 2 minutes while boiling. After 2 minutes, turn heat off, cover with lid and remove completely from heat. Set a timer for 20 minutes and do NOT remove the lid.

Meanwhile, prep your coating of Samoas crumbs and bread crumbs (I like panko bread crumbs – which are Japanese, but can be bought at any old grocery store). I put this mixture in a bowl and keep it in the freezer till I'm ready to roll the arancini and fry them. This prevents the chocolate from burning in the hot oil.

Take 4-5 Samoas and chop each into 4-6 chunks, set aside. You'll stuff a chunk of Samoas into the middle of each arancini.

When your rice and chicken are done, stir them together and refrigerate until chilled completely. Once chilled, use a tablespoon to create evenly sized arancini balls ("arancini" means "orange" in Italian). As you create each ball, stuff a Samoas chunk into the middle and then roll in the crumb mixture.

I like to pop the whole batch in the freezer for a few minutes, to chill them down before frying (again to keep the chocolate cold).

To prepare your dipping sauce, just toss the greek yogurt, basil, mint and pinch of salt into the blender. Puree it and stick it in the fridge until you're ready to serve.

When guests arrive, get a small sauce pan ready with 1-2 inches of canola oil hot on medium high heat (I set it around 7-8). To test your oil, drop a tiny bit of your rice mixture in and see how long it takes to form a crispy outer crust (this should be no more than 1 minute).

To fry, drop the arancini (up to 3 at a time) into the oil and let fry for 1 minute max – this will create a brown, crispy crust (that's right, it's a SAMOAS CRUST).

Plate them up with a saucer full of your basil, mint yogurt sauce, and serve hot. When you bite into the arancini, you'll get the added surprise of a warm, melted center!

As the arancini fry to a golden crisp, that Samoas chunk you stuffed into the center is liquefying into a caramely, chocolatey, coconutty surprise. The warm flavors of coconut, curry and salty chicken are wonderfully balanced by the sweetness of chocolate and mint, and refreshing basil and yogurt.

Congratulations to Siiri Sampson whose Samoas Curry Arancini won third place in the 2012 Girl Scouts of Western Washington cookie recipe contest.

Samoas® Dream Cake

Uses



boxes of Samoas® Girl Scout Cookies®

Ingredients

Cake

- 1 box yellow cake mix
- 1 can store bought caramel frosting

Coconut Caramel Filling

- 1 cup heavy cream
- 1 cup brown sugar
- 1 egg yolk, slightly beaten
- 1 stick of butter
- 1 teaspoon vanilla
- 2 cups sweetened coconut flakes
- 1 box Samoas® Girl Scout Cookies®

Chocolate Ganache

- 1 cup heavy cream
- 2 tablespoons butter
- 2 tablespoons sugar
- 10 oz. chocolate chips
- 6 ½ tablespoons milk

Bottom and Sides

- 2 boxes of Samoas® Girl Scout Cookies®

Directions

Serves 8

1. Mix and bake yellow cake according to manufacturer's instructions using three eight-inch pans.
2. To prepare the coconut caramel mix brown sugar, egg yolk, cream and vanilla. Melt butter in a sauce pan then add mixture. Cook mixture over medium heat until it boils for one minute — stirring often with a wire whisk. Remove from heat and stir in 2 cups sweetened coconut flakes. Chill mixture in refrigerator.
3. Line a 10" springform cake pan with parchment paper. Chop one box of Samoas® and press into bottom of the springform pan. Sprinkle 2 oz. of chocolate chips over chopped cookies, place in the oven until chocolate chips melt. Using the back of a spoon, spread chocolate over cookie crumbs as evenly as possible.
4. Place first layer of cake on top of melted chocolate and crumbs. Spread half of coconut caramel filling over cake. Place second layer of cake in pan and top with remaining filling. Place third layer of cake in pan. Remove sides of pan and spread caramel icing over top and sides of cake. Chill cake while preparing chocolate ganache.
5. Prepare the chocolate ganache by melting butter and cream in the top of a double boiler until it is about the consistency of bottled creamy salad dressing — thin enough to pour, but thick enough to coat the top of the cake without running off.
6. Place cake on cooling rack with a cookie sheet (preferably with sides) underneath. Pour chocolate ganache on to the middle of the cake. Encourage it to roll over the sides of the cake with a palette knife, spatula, or the back of a spoon. Cover the cake as evenly as possible while trying to minimize the strokes used — the less strokes you use the smoother the finish will be.
7. Chop the second box of cookies and press onto the sides of the cake. Chill cake and remaining ganache in refrigerator. If desired, slide cake off parchment paper and springform pan bottom using a long spatula.
8. Finish the cake with piped rosettes of ganache and cut cookies or other fanciful decorations such as butterflies, honeybees, birds, etc. using tinted icing. Dream big!

Samoas® Dream Cake

Little Brownie® BAKERS





Samoas® Popcorn

Ready in 30 min

Makes 10-12 cups



What you need:

Ingredients

½ cup un-popped popcorn (10-12 cups popped)
1 tablespoon vegetable oil
2 cups toasted sweetened coconut
14 Samoas cookies, coarsely chopped
½ cup semi-sweet chocolate chips

Caramel sauce

1 cup brown sugar
½ cup butter
¼ cup milk
1 teaspoon vanilla extract
⅛ teaspoon salt or kosher salt (optional)

Equipment

Large lidded saucepan
Large heatproof mixing bowl
4-quart saucepan
2 baking sheets
Parchment paper

Directions:

1. Gather ingredients and equipment

Arrange two oven racks in the top and bottom third of the oven and preheat to 300° F. Line the baking sheets with parchment paper. Once you start making the caramel sauce, everything comes together quickly. Have all the ingredients and equipment ready.

2. Make the popcorn

Warm 3 corn kernels and oil in a large lidded saucepan over medium heat. When the kernels pop, add the rest of the kernels to the pan, shake to coat with oil, and put the lid on the pan. Pop the corn, shaking the pan occasionally, until the popping slows. Empty popped corn immediately into a large heat-proof bowl. This makes about 10 cups of popcorn; make in two batches if your pan is not large enough.

3. Make the caramel sauce and cover popcorn

Bring brown sugar, butter and milk to a gentle boil over medium heat. Cook until thickened 1 to 2 minutes. Remove from heat and add vanilla extract and salt. Pour caramel over popcorn and stir to coat.

4. Add more flavor

Add 1 cup of coconut and half of chopped Samoas. Spread popcorn mixture onto parchment lined cookie sheets. Bake for 10 minutes. Remove and sprinkle with remaining coconut and chopped Samoas over popcorn. In microwave melt chocolate chips in 20 second increments (stirring in between) until smooth. Drizzle chocolate over the popcorn.

Allow popcorn to sit until caramel is set and chocolate is hardened. Break into pieces and ENJOY!

Samoas® Sweet Rolls

Uses  box of Samoas® Girl Scout Cookies®

Ingredients

Crepes

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

- 1 cup all-purpose flour
- 1 teaspoon double-action baking powder
- 1/2 teaspoon salt
- 3 tablespoons powdered sugar
- 3 finely chopped Samoas® Girl Scout Cookies®
- 3 eggs
- 2/3 cup milk
- 1/3 cup water
- 1/2 teaspoon vanilla

Filling & Garnish

- 1 eight-ounce package cream cheese
- 3 tablespoons powdered sugar
- 1/2 teaspoon vanilla
- 2 oz. chocolate syrup
- 6 finely chopped Samoas® Girl Scout Cookies®
- 4 teaspoons cinnamon
- Berries (red raspberries, strawberries, blueberries, etc.)

Directions

Serves 4

Crepes (or you can use pre-made 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.

Samoas® Sweet Rolls

Little Brownie® BAKERS



Samoas®

Samoas truffles with dark chocolate, toasted coconut and bacon

Little Brownie®
Bakers



Congratulations to Jody (thehobbyroomdiaries) whose Samoa Truffles with dark chocolate, toasted coconut and bacon won third place in the 2013 Girl Scouts of Western Washington cookie recipe contest.

Samoas®

Samoas truffles with dark chocolate, toasted coconut and bacon

Ingredients:

Samoa Truffles:

- 14 Samoas Girl Scout Cookies (one box minus one cookie)
- 1/2 cup unsweetened shredded coconut
- 1/3 cup coconut milk cream (the thick cream on the top of a can of coconut milk)
- 3 strips smoked bacon
- 8 ounces semi-sweet or dark chocolate

Makes: one dozen
1 1/2-inch truffles.

Total Time: 90 minutes
(30 minutes hands-on)

Samoas Brownies:

1. Heat a medium skillet over medium heat and add the shredded coconut. Toast, stirring frequently, until golden brown—this will take about five minutes. Coconut can burn quickly and easily, so keep an eye on it. Once toasted, pour the coconut in a bowl to cool and return the pan to the heat and add the bacon.
2. Cook the bacon until browned and crispy. Place the crisped bacon on a paper towel to drain and let cool. Once the bacon is cool to the touch, crumble into small pieces and set aside.
3. While the bacon cooks, add the cookies to the bowl of a food processor and pulse until the cookies are finely chopped. Add the coconut milk and 1/3 cup of the toasted coconut to the bowl and pulse until fully combined.
4. Using a 1 1/2-inch cookie scoop (or a large melon-baller) portion the truffle filling onto a parchment-lined baking tray and once all the filling has been scooped, refrigerate for at least 30 minutes.
5. Once the truffle filling has firmed-up, remove from the refrigerator and prepare the chocolate. Place the chocolate in a heat-proof bowl and microwave on high in one-minute increments until almost fully melted, and then stir until smooth.
6. To coat the truffles, take one ball and roll lightly between your palms to smooth any rough edges, then place in the chocolate and quickly roll to coat with a small fork. Using the fork or a toothpick, pick up the truffle and briefly let any excess drip back into the bowl, then place on a piece of parchment. Sprinkle with the reserved toasted coconut and place a couple bacon pieces on the top.
7. Repeat the chocolate coating and garnishing for all remaining truffles. You will likely have leftover chocolate, so scrape the remaining chocolate onto an open spot of the parchment you are using and top with the remaining coconut and bacon for a bonus treat (also add crumbled bits of the extra Samoa cookie if it's still available, wink wink).
8. Chill the finished truffles to set and serve as soon as the chocolate has hardened.

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Samoas® Trail Mix

Uses  box of Samoas® Girl Scout Cookies®

Ingredients

- 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

Directions

Yields ten, 4-ounce bags

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

Alternate Ingredient Suggestions:

- Dried mango
- Sunflower seeds
- Cashew nuts

Samoa's® Trail Mix

Little Brownie® BAKERS



Fried Samoas® Shrimp

Uses  box of Samoas® Girl Scout Cookies®

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

Directions

Yields 5 shrimp

1. Toss coconut flakes with bread crumbs, cayenne pepper and chopped Samoas® Girl Scout Cookies®.
2. Dredge shrimp through flour, followed by egg whites and Samoas® Girl Scout Cookies® mixture.
3. Fry shrimp in vegetable oil at 350 degrees until golden brown.
4. 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.

Fried Samoas® Shrimp

Little Brownie® BAKERS





Delicate-tasting shortbread cookies

Cheesecake Cup

Ingredients

- 1 box of Trefoils® Girl Scout Cookies
- Instant cheesecake pudding mix (check the box for extra ingredients)
- 12 oz. Cream cheese (softened)
- Strawberries
- Chocolate syrup

Directions

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

Yields 8 servings



Do-si-dos[®]

Peanutty excitement!

Do-Si-Dos[®] Peanut Thai Chicken

Ingredients

8 crushed Do-si-dos[®] Girl Scout Cookies
2 pounds boneless, skinless chicken tenderloins
Teriyaki glaze
1 box of Pad Thai Noodles
Thai Peanut Sauce
Wood skewers

Directions

1. Grill chicken tenderloins on wood skewers, brushing occasionally with Teriyaki glaze.
2. Prepare Pad Thai noodles according to directions on box.
3. Serve chicken tenderloins with four crushed Do-si-dos[®] cookies sprinkled on top.
4. Mix remaining Do-si-dos[®] cookie crumbs with peanut sauce.
5. Pour peanut sauce over chicken and noodles, or serve as a side dipping sauce.

Yields 4 servings



Tagalongs®

Wildly popular! Peanut Butter Patties

Tagalongs® Shake

Ingredients

- ½ box of Tagalongs® Girl Scout Cookies
- 6 cups of vanilla ice cream
- 1 cup of milk
- 1 can of whipped cream

Directions

1. Mix cookies, ice cream and milk in blender. Blend until desired thickness.
2. Serve in tall milk shake glass and top with whipped cream. Garnish with crumbled cookies

Yields 2 servings



Chocolate Peanut Butter Tag-A-Dos Cheesecakes

Little Brownie[®]
Bakers



Congratulations to Dawn Klinghoffer whose Chocolate Peanut Butter Tag-A-Dos Cheesecake won second place in the 2012 Girl Scouts of Western Washington cookie recipe contest.

Chocolate Peanut Butter Tag-A-Dos Cheesecakes

"I feel like I'm biting into a giant Girl Scout Tagalongs Cookie."

Ingredients:

Cheesecakes

- 20 Do-si-dos (1 box)
- 1/2 cup butter, melted, divided
- 1/2 cup of cocoa
- 3 (8 oz.) packages cream cheese
- 14 oz. sweetened condensed milk
- 3 eggs, lightly combined
- 2 teaspoons vanilla extract

Ganache

- 6 ounces cream cheese
- 1/3 cup confectioners' sugar
- 1/2 teaspoon salt
- 1 cup creamy peanut butter (not natural)
- 1/2 teaspoon vanilla extract
- 1/2 cup heavy cream
- 12 Tagalongs cookies, cut in half

Preparation

Cheesecakes.

Pre-heat the oven to 300 degrees F. Line standard muffin tins with cupcake liners. Place Do-si-dos in a food processor and blend until the mixture resembles fine crumbs. Mix with 1/4 cup of melted butter to make a crust. Press 1 scant tablespoon of crumbs into the bottom of each cup. Press down using the back of a wooden spoon. Bake for 6-8 minutes, or until lightly browned. Let cool. Stir together the cocoa and rest of the melted butter (1/4 cup). Beat cream cheese until fluffy. Add the cocoa and butter mixture. Gradually mix in the sweetened condensed milk. Lightly mix the egg and vanilla, then add to the cream cheese mixture until combined well. Spoon into the cups (about 3/4 full). Bake 30 – 35 minutes, or until set. Cool.

Ganache

Beat cream cheese and confectioners' sugar with a mixer on medium speed. Add salt, then peanut butter, then vanilla. Add the cream and blend well. Chill the mixture in the refrigerator for about an hour. Once the cheesecakes are completely cooled, pipe the ganache onto the cheesecakes, leaving a nice border around the edge. Place a Tagalongs cookie (that has been cut in half) in the center. Keep the cheesecakes chilled until ready to serve.

Makes 24 standard cupcake sized cheesecakes

Congratulations to Dawn Klinghoffer whose Chocolate Peanut Butter Tag-A-Dos Cheesecake won second place in the 2012 Girl Scouts of Western Washington cookie recipe contest.



Tagalongs® Do-si-dos® Cake

Ready in 9-10 hours

Makes 10 servings



What you need:

Crust ingredients

1 box Do-si-dos, reserving 2-3 for top decoration
 ⅔ cup salted peanuts
 5 tablespoons butter, melted
 1 (11 oz.) jar of hot fudge

Cake ingredients

5 ½ oz. cream cheese, softened
 1 cup natural creamy peanut butter
 1 ½ cups cold half-and-half
 ⅔ cup whole milk
 1 (3.9 oz.) package instant vanilla pudding
 2 ¼ cups vanilla ice cream, softened
 1 box Tagalongs, coarsely chopped, reserving 2-3 for top decoration
 2-3 tablespoons caramel sauce
 4 tablespoons salted peanuts, coarsely chopped

Equipment

9" x 5" loaf pan
 2-large freezer bags (1 gallon size)
 Kitchen mallet
 Mixing bowls
 Plastic wrap
 Whisk

Directions:

1. Gather ingredients and equipment

Line the loaf pan with plastic wrap.

2. Make the crust

Put the Do-si-dos and peanuts into a double freezer bag. Using a kitchen mallet (flat side), break them up into a medium-fine texture. Peanuts may have larger chunks, and cookies will break into fine crumbs. Transfer this into a medium-sized bowl and stir in the melted butter. Put half of this mixture into the bottom of the lined baking pan and press flat. Reserve the rest for the top of the cake. Cover the crust in the pan with the hot fudge evenly. Put pan in freezer for at least 20 minutes.

3. Make the cake batter

In a mixing bowl, cream together the cream cheese and peanut butter. Set aside. In a new bowl, whisk together the half-and-half, milk and pudding mix until combined. Let this stand for 2 minutes, so the pudding can set slightly. Add the pudding and ice cream to the cream cheese mixture. Beat until smooth.

4. Layer it up

Remove the crust from the freezer. Top with half of the cake batter and spread evenly in the pan. Cover evenly with Tagalongs chunks. Then layer the remaining batter and top with remaining cookie crust. Pat smooth covering the entire top. Freeze for 8 hours or overnight.

5. Serve

Remove from pan and remove plastic wrap. Put on serving plate, keeping fudge layer on the bottom. Top cake with chopped peanuts and drizzle with caramel sauce. Arrange reserved cookies on top that are cut in halves. Let cake sit for 40-60 minutes before serving. Cut with very sharp knife that has been heated in hot water.

Tagalongs®

Wildly popular! Peanut Butter Patties

Tagalongs® Shake

Ingredients

- ½ box of Tagalongs® Girl Scout Cookies
- 6 cups of vanilla ice cream
- 1 cup of milk
- 1 can of whipped cream

Directions

1. Mix cookies, ice cream and milk in blender. Blend until desired thickness.
2. Serve in tall milk shake glass and top with whipped cream. Garnish with crumbled cookies

Yields 2 servings





S'more Campfire Cupcakes

Ready in 75 min Makes 24 cupcakes

What you need:

Ingredients

Cupcake:

Devil's Food cake batter
1 teaspoon vanilla extract
1 lb. (16 oz.) of regular marshmallows
1 1/4 cup graham cracker crumbs
1/4 cup sugar
1/8 teaspoon of salt
4 tablespoons butter, melted

Buttercream Frosting:

4 cups of powdered sugar
1 cup of softened butter
2 teaspoons of vanilla
1-2 tablespoons of milk

Decorations:

20 red cinnamon hard candies
20 yellow butterscotch hard candies
60 pretzel sticks, broken in half
48 miniature marshmallows
24 toothpicks
12 Girl Scout S'mores™ cookies (split open)

Directions:

1. Make cupcakes

Place paper baking cup in each of 24 regular-size muffin cups. In a bowl stir together graham cracker crumbs, sugar and salt. Pour melted butter over and mix with a fork until incorporated. Press 1 tablespoon of graham mixture into the bottom of each liner. Fill muffin cups halfway with batter and put full marshmallow in the center of each. Bake as cake recipe instructs. Cupcakes will have a crater in the center when baked. Insert another whole marshmallow into the crater and bake for an additional 2 min. until melted. You will still have a dip in the top of cupcake, but no worries. Use a spoon to get them out of the pan and cool on cooling rack.

2. Make the fire

Next, place unwrapped red and gold hard candies in a freezer plastic bag. Crush candies with hammer into chunks. Spread crushed candies in a thin layer onto parchment-lined cookie sheet. Bake at 350°F 6 to 8 minutes or until completely melted. Melted sugar can cause severe burns, so adult needs to remove from oven and candy must be completely cool before any handling.

3. Make the frosting and decorate

To make frosting, mix the powdered sugar and softened butter until combined. Add vanilla and milk. Beat on low until powdered sugar is incorporated, then increase speed to medium-high. Scrape sides and bottom of bowl often. When completely mixed the frosting may appear dry. Add more milk, a little bit at a time, until frosting is the proper consistency. Frost cupcakes using a pastry bag with a decorative tip. On each cupcake, arrange 4-5 pretzel pieces to create a campfire. Break cooled sheets of melted candies into pointed shards. Insert candy pieces around pretzels to create flames. Place two marshmallows on the end of a toothpick, insert the other end into the cupcake. Place one side of cookie on top.



Triple Toffee-tastic® Cake (Gluten-Free)

Ready in 1½–2 hours

Makes 16–18 servings



What you need:

3-Layer Cake (or use store bought mix)

DRY: 4 1/2 cups gluten-free all purpose flour

2 3/4 cups granulated sugar

2 tablespoons baking powder

1 teaspoons baking soda

OPTION: 1 envelope (1.3 oz) of dry whipped topping mix for an extra moist cake

WET: 12 egg whites (or to make a yellow cake, use 6 eggs), at room temperature

1 cup vegetable oil

3 tablespoons white vinegar

1 tablespoon vanilla extract

1/4 teaspoon almond extract

1 1/2 cups of milk of choice, at room temperature

6-8 Toffee-tastic® cookies

Buttercream Frosting

1 1/2 cups unsalted butter, softened

4 1/2 cups powdered sugar, sifted

1 1/2 teaspoons vanilla extract

3-5 tablespoons milk of your choice

Toffee Sauce

1 cup light brown sugar

1/2 cup heavy cream

1/2 cup unsalted butter

1 teaspoons vanilla

Pinch of salt

Toffee Bits (or use store bought bits)

1/2 cup unsalted butter

1/2 cup sugar

2 tablespoons water

Pinch of salt

Directions:

1. Make your 3-layer cake (or prepare store bought cake mix)

Preheat oven to 350°. Oil three 8" or 9" round cake pans. Combine all the wet ingredients in a large bowl, except for the milk. Beat well until frothy. In another bowl, sift together all the dry ingredients. Slowly mix the dry mix into the wet, and alternate adding milk to keep mix mixture wet. Beat at medium speed just until the batter is smooth. Do not over mix.

Pour batter into the 3 prepared pans and rest for 15 minutes. Bake for 30-35 minutes. Test with a toothpick before removing from oven. The toothpick should come out of cakes clean when inserted into the center. Cool on a wire rack. To remove the cakes, gently flip each cake upside down onto your hand, remove the pan, then return the cake to the rack.

2. Prepare delicious toffee bits

Place all ingredients in a medium saucepan and bring to boil over medium high heat (about 5 minutes). Do not stir. Continue cooking for about 8 more minutes, until the mixture reaches 300° or begins to turn brown. Do not stir during any of this time. Pour onto a parchment paper lined baking sheet and spread thin. Do not touch as it is very, very hot. Allow to cool. Place into plastic bag and break the bits into pieces.

3. Whip up buttercream frosting

In a bowl beat butter until creamy. Add the sugar and mix until light and fluffy. Add the vanilla. Add milk until a smooth spreading consistency.

4. Make toffee sauce, just before you are ready to assemble cake.

Place the sugar, cream and butter in a small saucepan. Bring everything to boil, then reduce the heat to a simmer. Stir with a wooden spoon for about 3-4 minutes or until it thickens. Let it cool until desired consistency is reached.

5. Assemble your Triple Toffee-tastic® Cake

Level each cake with a sharp knife. Put first layer onto serving plate, top with toffee sauce, generous frosting and toffee bits. Repeat for second layer. Put on top layer, generously frost the top and skim coat the sides. Pour sauce over cake, allowing to drip down the sides. Decorate with frosting, cookies and bits!

Toffee-tastic™ Cookie Cake Pops

Little Brownie
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Toffee-tastic™ Cookie Cake Pops

Little Brownie
www.littlebrownie.com Bakers®

INGREDIENTS:

Cake Pops (made with frosting)

- ½ cup+ frosting (Canned or cream cheese frosting)
- 1 pkg Toffee-tastic Girl Scout Cookies®, finely chopped
- ¼ cup toffee bits
- 1 cup coating, melted (chocolate chips, butterscotch chips, white chocolate chips or candy melts)
- Toppings, to decorate tops (toffee bits, chopped pecans, colored sprinkles or candies)
- Lollipop sticks

Cream Cheese Frosting

- 1½ oz cream cheese
- 2 Tbsp butter
- 1 cup powdered sugar
- ½ tsp vanilla

Beat all ingredients together until smooth. (Yields approximately ¾ cup)

Cookie Balls (made with cream cheese)

- 3-4 oz cream cheese
- 1 pkg Toffee-tastic Girl Scout Cookies®, finely chopped
- ¼ cup toffee bits
- 1 cup coating, melted (chocolate chips, butterscotch chips, white chocolate chips or candy melts)
- Toppings, to decorate tops (toffee bits, chopped pecans, colored sprinkles or candies)
- Candy cups/mini muffin paper liners

1 box of Toffee-tastic™ Girl Scout Cookies®

DIRECTIONS:

1. Blend together the cookie crumbs and the cream cheese (or frosting) until it can form a ball, adding a little extra cream cheese (or frosting), if needed. A food processor works well for this.
2. Form dough into balls (1-1 ½" size). Refrigerate for 30-60 minutes.
3. Melt coating in a narrow, tall microwave safe mug. (Start with 30 seconds in the microwave, stir, and then continue to microwave in additional 10 second intervals until smooth). Do not overheat.
4. Dip the end of your lollipop stick in the melted coating. Insert stick into ball (or if making cookie balls, without sticks, use two knives to lower balls into coating).
5. Dip each ball into the coating until covered, allowing excess to drip off into mug.
6. Sprinkle top with toffee, nuts or sprinkles, and allow to cool.

By using gluten-free ingredients for these recipes, cookie lovers avoiding gluten can enjoy them, too!

Either version can be finished out in a candy format, or can be served on a stick, like a cake pop. Our Cake Pop version is a little sweeter, since it is made with frosting instead of cream cheese. Both are delicious and fun to make!

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Merry Girl Scout Cookies®



Merry Thin Mints®

Ready in 20 min Makes 10-11 servings

What you need:

Ingredients

1 box Thin Mints
3 oz. white chocolate melts
White icing
32 Strawberries (*medium sized*)

Equipment

Frosting bag
Decorative tip

Directions:

1. Ready the hat

Melt white chocolate melts as instructed on package. Cut off strawberry stems. Seal the cut edge by dipping into the melted chocolate. Set aside until set.

2. Create

Pipe icing onto the top of each Thin Mint with a decorative tip. Place strawberry on top. Add a dollop of icing to the top of the hat. Refrigerate until ready to serve.



Dunked-in Do-si-dos®

Ready in 15 min Makes 8-9 servings

What you need:

Ingredients

1 box Do-si-dos
10 oz. dark chocolate melts
1 cup peanuts, chopped fine

Supplies

Wax paper

Directions:

1. Ready the dip

Melt dark chocolate melts as instructed on package.

2. Dip and Sprinkle

Dip half of each Do-si-do into the melted chocolate. Top with chopped peanuts. Place on wax paper to set.





Holiday Thin Mints®

Ready in 10 min Makes 10-11 servings

What you need:

Ingredients

1 box Thin Mints
White icing
Red gel food color
Holiday decorating candies

Equipment

Frosting bag
Decorative tip

Directions:

1. Ready the icing

Put decorative tip inside icing bag. Open frosting bag and squirt red gel inside onto one of bag sides. Fully coat the bag by pressing sides together. Load the bag with white icing.

2. Create

Pipe icing onto the top of each Thin Mint with a decorative tip. Decorate with holiday candies.



Reindeer Tagalongs® To Go

Ready in 15 min Makes 14 servings

What you need:

Ingredients

1 box Tagalongs
4 oz. dark chocolate melts
Candy eyeballs
Red candy nose
Brown pipe cleaners

Equipment

Plastic wrap
Small paint brush

Directions:

1. Ready the chocolate

Melt dark chocolate melts as instructed on package.

2. Dip and Decorate

Using a paintbrush, paint chocolate onto the back of the eyes and nose, as you arrange on top of each Tagalong. When chocolate is set, wrap in plastic wrap, gathering at the top of the reindeer head. Cut pipe cleaners into 4 ½" lengths, and 1" lengths. To create the antlers, twist the 1" pieces about an inch from the ends of the 4 ½" pieces. Wrap the center of your antlers onto the gathered plastic wrap and arrange.



Snowy Thin Mints®

Ready in 15 min Makes 10-11 servings

What you need:

Ingredients

1 box Thin Mints
10 oz. white chocolate melts
3 peppermint candy canes, crushed

Directions:

1. Ready the snow

Melt white chocolate melts as instructed on package.

2. Dip and Sprinkle

Dip tops of Thin Mints into the melted chocolate. Top with crushed peppermint.

