

# A Collection of Recipes Using Girl Scout® Cookies

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## GIRL SCOUT® COOKIE HISTORY

Cookie history • Girl Scout® Cookies began in the kitchens and ovens of 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 Mistletoe Troop in Muskogee, Okla., baked cookies and sold them in its high school cafeteria as a service project in 1917. • In 1922, The American Girl magazine, published by Girl Scout® national headquarters, featured an article by Florence E. Neil, a local director in Chicago. 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 1936, the national Girl Scout® organization began the process to license the first commercial baker to produce cookies that would be sold by girls in Girl Scout® councils. In 1937, more than 125 Girl Scout® councils reported holding cookie sales. • Girl Scout® Cookies were sold annually until World War II, when sugar, flour, and butter shortages led Girl Scouts® to begin selling Girl Scout® calendars to raise money for their activities. • Today, two licensed baking companies produce a maximum of eight varieties. All cookies are kosher. |Biggest sellers:| • Thin Mints® -- 25 percent • Samoas® -- 19 percent • Tagalongs® -- 13 percent • Do-Si-Dos® -- 11 percent • Trefoils® -- 9 percent • The other varieties combined account for the remaining 23 percent |Cookie personality| What does your favorite cookie say about your personality? Here's what Little Brownie Bakers, one of the two bakers of Girl Scout® Cookies says: • Do-Si-Dos® -- Easy-going, trustworthy and friendly • Samoas® -- Brainy, complex and mysterious • Thin Mints® -- Popular, strong and confident • Trefoils® -- Loyal, true-blue and honest • Tagalongs® -- Artistic, creative and dramatic • All Abouts -- Considerate, polite and caring.

## ORIGINAL GIRL SCOUT® COOKIE:

This is the first published recipe for Girl Scout® cookies. It was printed in July, 1922.

1 cup butter or substitute	1 teaspoon of vanilla
1 cup sugar	2 cups of flour
2 tablespoons of milk	2 teaspoons of baking powder
2 eggs	

Cream butter and sugar together, add well beaten eggs, then milk, flavoring, flour and baking powder. Roll thin and bake in quick oven. Sprinkle sugar on top.

Makes six to seven dozen.  
Girl Scout® Camp  
July 1922  
Girl Scouts® of America

**Alternate method of preparing Cookies:** add 1-teaspoon of salt to the ingredients. 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.

## ALL ABOUTS® RECIPE ~ BUDDY IN A BAG:

1 **All Abouts®** Cookie  
1 **Do-Si-Dos®** Cookie

Frosting (any flavor)  
Small candy

The chocolate side of an **All Abouts®** cookie is the sleeping bag. Choose another Girl Scout® cookie (i.e., **Do-Si-Dos®**) to use as the head. "Glue" the two cookies together using the frosting, and decorate the cookie face with frosting hair and candy eyes so it looks like you are in a sleeping bag!

## ANGEL SURPRISE:

1 box Angel Food Cake mix  
1 pint cream

1 Tbsp. confectioner's sugar (10-X)  
1/2 box **Trefoils®** (about 23 cookies)

Directions: Bake cake according to package directions using two round cake pans (8" or 9"). Whip cream with the confectioner's sugar. Crush cookies with rolling pin (not too fine) and mix with cream mixture. Ice cake tops and put together. If you have any extra cookies, you can sprinkle them on top.

## ANGEL SURPRISE, STRAWBERRY:

1 box Angel Food Cake Mix  
2 cups whipping cream (liquid)  
1/2 cup powdered sugar  
1 tube from pkg. of **Trefoil®** cookies (reserve 10 whole cookies – break the rest into small pieces)

10 fresh whole strawberries  
2 cup thawed, unsweetened strawberries (chopped)

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.

## BAKED ALASKA:

1 pkg. **Trefoils®**  
5 – 3 oz. chocolate covered vanilla ice cream bars  
4 egg whites

1/2 teaspoon cream of tartar  
1/4 teaspoon vanilla  
1/8 teaspoon salt  
1/2 cup sugar

Line 9x9 pan with foil. Place **Trefoils®** on top. Place ice cream bars on top. Cover with another layer of cookies. Place in freezer. Preheat oven to 500°. In large bowl, beat egg whites, cream of tartar, vanilla and salt until soft peaks form. Gradually add sugar (one tablespoon at a time) and beat on high with electric beater. Make sure meringue is very stiff. Remove pan from freezer and transfer everything (including foil) to a cookie sheet. Fold out side of foil and quickly cover with meringue all around. Bake for 2 – 3 min. or until meringue is light brown. Quickly return to freezer for no more than 5 hrs.

## BAKED ALASKA, STRAWBERRY:

### **Crust:**

1 box **Trefoils®**

2/3 cup melted unsalted butter

Position rack in center of oven and preheat to 350 degrees. Wrap foil around outside of 10" diameter spring form pan. Combine cookies and melted butter in food processor. Using on/off turns, blend until crumbs begin to stick together. Press crumbs onto bottom of spring form pan. Bake crust 10 minutes. Transfer to rack and cool while preparing filling.

### **Filling:**

2 pints strawberry sorbet

1 quart strawberry ice cream

Line 4-quart, 10" diameter bowl with plastic wrap, leaving 8-inch overhang. Spread sorbet in even layer over bottom (not sides) of bowl. Spread ice cream over sorbet. Slide crust atop ice cream, pressing slightly to compact. Cover with plastic wrap overhang. Freeze at least 4 hours or overnight.

### **Assembly:**

Unfold plastic wrap and invert onto serving tray; remove plastic wrap. Working quickly, spread meringue over dessert, swirling to form peaks and covering completely. Freeze for at least 30 minutes. Before serving, brown meringue with a blowtorch or in a 500 degree oven. For mini-strawberry baked Alaska, use a whole Trefoil® for each crust and shape filling with a small ice cream scoop.

## BOGIE'S CHOCOLATE DECADENT PIE:

1¼ cups **Thin Mints®**, crushed

1¼ cups **Trefoils®**, crushed

¼ cup sugar

1/3 cup butter, melted  
1½ cups milk  
chocolate chips

1½ cups white chocolate chips

1½ cups sweetened condensed milk

1½ teaspoons vanilla extract

1½ cups fresh whipping cream

**Preheat oven to 375 degrees.**

### **Crust:**

Spray the inside of a 9" pie pan with non-stick cooking spray. In a bowl combine shortbread cookie crumbs, sugar and melted butter. Press mixture firmly into sprayed pie pan, covering bottom and sides. Bake 5-7 minutes. Set aside to cool.

### **Filling:**

In a microwave-safe bowl, combine milk chocolate chips, ½ cup condensed milk, and ½ teaspoon vanilla. Microwave for 2 minutes on medium power. Alternately combine all ingredients and melt in double boiler. Stir until all chips are melted and pour into bottom of cooled crust. Set in refrigerator while preparing second layer. For second layer, repeat above process using the vanilla chips. Pour over milk chocolate layer. Set in refrigerator while preparing top layer of whipped cream. Pour whipped cream over the top, and then sprinkle/decorate with Thin Mint® cookies.

Prep time: 15 min. Cook time: 30 min.

## BROWNIE WALNUT SURPRISE:

1 box packaged Walnut Brownie Mix  
1 Milk Chocolate frosting

1 pkg. **Tagalongs®**

Mix brownie mix according to directions. Pour ½ the batter into a 9" x 13" pan. Place 12 **Tagalongs®** on top of batter. Pour other half of the batter on top. Bake according to directions on brownie package. Cool then frost with milk chocolate frosting. Crush remaining **Tagalongs®** and sprinkle on top of frosting.

## CHEESECAKE CANADA:

Courtesy of Jill Roman "How Sweet It Is"

1 cup sour cream  
1-1/2 cups of **Samoas®** (crushed fine)  
6 Tbsp melted butter  
12 oz sour cream  
1 cup sugar  
1/8 tsp salt  
2 tsp flour  
8 oz sour cream

1/2 cup whipped cream  
4 oz chocolate syrup  
1 tsp vanilla  
1 Tbsp. cocoa  
2 eggs, separated  
1 egg, whole  
1 tsp lemon juice  
1/8 tsp cream of tartar

Crush enough **Samoas®** to make 1 1/2 cups. Add butter and mix. Butter the bottom and sides of a 9" spring form pan (removable sides). Press crumb mixture onto the bottom and sides of the pan. You can also use whole cookies to line the pan, place the chocolate side of the cookie to the inside of the pan. For the filling, place cream cheese, sugar, flour and salt in a large mixing bowl. Beat at medium speed until smooth. Add sour cream, chocolate syrup, cocoa, 2 egg YOLKS and 1 whole egg, lemon juice and vanilla. In a separate bowl, beat egg whites and cream of tartar at high speed until soft peaks form. Gently stir into cream cheese mixture. Pour into crust. Oven should be preheated to 325 degrees and bake for one hour. Take out of oven and let sit for 2 hours at room temperature and then chill in fridge for 8 hours. Remove pan sides. Beat cream until soft peaks form and then spread over cheesecake.

## CHOCOLATE THIN MINT® PIZZA SUPREME:

1/2 pkg. (19 cookies) **Thin Mints®**  
1/2 cup white chocolate morsels  
Vanilla ice cream, optional

1 pkg. (18 oz.) refrigerated chocolate chunk  
cookie dough

Press cookie dough evenly in the bottom of an un-greased 12-inch pizza pan or a 13x9x2-inch baking pan. (Dough will barely cover the pan.) Break **Thin Mints®** into halves or thirds; press cookie pieces into dough, covering evenly. Bake at 350 degrees for 12 to 18 minutes or until golden brown. Place white chocolate morsels into a small self-closing bag. Microwave the bag of morsels on MEDIUM HIGH (70% power) for 40 to 50 seconds or until melted. Snip one corner (about 1/8 inch) off the bottom of the bag. Hold bag tightly at top and drizzle white chocolate stripes over top of pizza. When cool, cut pizza into 8 or 10 wedges. If desired, top each serving with a scoop of ice cream.

Makes: 8 to 10 servings

## COOKIE MAGIC PIE CRUST:

1 box of **Girl Scout® Cookies** (crushed)                      ¼ cup melted butter  
2 tbsp. sugar

Mix crushed cookies, sugar and butter together, then line the side and bottom of a 9 inch pie plate with mixture. Bake at 400 for approximately 5 minutes.

NOTE: This recipe can be made with **Trefoils®**, **Do-Si-Dos®**, **Lemon Coolers®** or **Double Dutch®**

## COOKIES ‘N CREAM PIE:

1-½ cups cold half & half or light cream  
1 pkg. (4 serving size) chocolate flavored instant pudding  
3-½ cups (8 oz) whipped cream topping, thawed  
1 cup crushed **Tagalongs®**  
1 ready made chocolate pie crust

Pour half & half into a large bowl. Add pudding mix; beat with wire whisk until well blended, 1 minute. Let stand 5 minutes. Fold in whipped topping and crushed cookies. Spoon into crust. Freeze until firm, about 6 hours or overnight. Remove from freezer and let stand 10-minutes to soften before serving. Store any left over pie in freezer.

Little Brownie® Bakers

## CRUNCHY CARAMEL APPLES:

12 **Do-Si-Dos®** cookies (crushed)                      1 pkg. (16 oz.) caramels  
12 small apples                                              12 wooden sticks

Insert sticks into top of apples. Melt caramels in double boiler. Dip apples in caramel using a spoon to evenly spread caramel over whole apple. Allow excess caramel to drip off. Immediately dip bottoms of apples into crumbs. Place caramel-covered apple cookie side down on wax paper and let stand about 30 min or until firm.

## DISAPPEARING DELIGHT:

1 box cake mix (any flavor)                                      1 can frosting (any flavor)  
1 package **Tagalongs®**

Prepare cake mix according to directions. Place 9 cookies on top of cake mix before baking. After baking, frost cake and place 9 more cookies on top and serve.



## DO-SI-DOS® BROWNIES:

½ cup Butter  
2 cups Sugar  
4 Eggs  
1-½ cups Flour  
1/3 cup Cocoa

1 cup Vanilla  
2 cups Marshmallows  
½ cup Peanut Butter chips  
1 cup Crushed **Do-Si-Dos®**

Preheat oven to 350 degrees. Cream butter and sugar. Add eggs. Sift together flour and cocoa; add gradually until blended. Add peanuts and vanilla. Spread into greased and floured 9x13" pan. Bake 30-35 minutes. Remove from oven. Mix together marshmallows, peanut butter chips and crushed **Do-Si-Dos®**. Top brownies with marshmallow mixture. Bake 10 minutes. Cool completely, then ice.

### ICING:

½ cup Butter  
1 lb. Powdered sugar  
½ cup Cocoa

1 cup Chopped Peanuts  
½ cup Evaporated Milk

Melt butter. Sift cocoa and powdered sugar together; add butter. Stir in milk and peanuts.

Marilyn Descours, Descours Desserts and Shannon Williams

## DO-SI-DOS® SURPRISE:

First get a long, narrow cup, second take a scoop of ice cream. Put in the cup, next add caramel, then add chopped **Do-Si-Dos®**. Finally do that again, just the same but put whipped cream and a cherry on top. CHOW DOWN!

Lynn Calhoun, Troop 96 – Sugar Grove, IL.

## DOUBLE DUTCH® CHOCOLATE CHEESECAKE:

1 box **Double Dutch®** cookies (crushed)  
1/2 stick butter or margarine (¼ cup)  
8 oz. pkg. cream cheese

1-8 oz. pkg. whipped topping  
¾ cup marshmallow cream

Use food processor to finely crush cookies. Melt butter. Mix with 1½ cups of the crumbs and press into the bottom of an 8" or 9" pan. Refrigerate to harden.

Blend cream cheese, marshmallow cream and ¾ of the remaining crumbs. In larger bowl, place whipped topping. Add cream cheese mixture. Fold, don't whip. Spread mixture over cooled crust.

Refrigerate several hours. Garnish with remaining crumbs just before serving.

Recipe courtesy Kentuckiana's Jill Gray

## DREAMY DELIGHT:

1-3 ounce package orange gelatin  
½ cup sugar  
2/3 cup hot water  
½ cup hot orange juice

1 cup evaporated milk  
2 tbsp. lemon juice  
1 package **Thin Mint**® Cookies

Crush **Thin Mint**® cookies finely and press into 9 in pan. Dissolve the gelatin and sugar in the hot water and orange juice. Chill until the consistency is that of unbeaten egg whites. Chill the evaporated milk in a refrigerator tray for 15 to 20 minutes or until soft ice crystals form around edges of tray. Whip for 1 minute or until stiff, then add the lemon juice and whip for about 2 minutes longer. Fold into the chilled gelatin mixture. Spoon into the crushed **Thin Mint**® crust and chill for about 2 hours or until firm. If desired, garnish with orange wedges.

## EASY TRAIL MIX:

6 cups finely chopped **Do-Si-Dos**®  
1 cup shredded coconut  
1 cup wheat germ  
½ cup sunflower seeds, shelled  
¾ cup cashew halves  
1 cup raisings

½ cup cooking oil  
½ cup honey  
1/3 cup water  
1 ½ tsp salt  
1 ½ tsp. vanilla

Combine **Do-Si-Dos**®, coconut, wheat germ, sunflower seeds, and cashews. Mix together oil, honey, water, salt and vanilla. Pour over Do-si-do mixture. Stir well. Spread on 2 greased baking sheets. Bake at 350 for 30 minutes, stirring frequently. Cook thoroughly. Add raisins. Serve as a snack, cereal or as a topping for ice cream or pudding.

## FREEZER FANTASY:

1-6 ounce can frozen lemonade concentrate  
1 pint vanilla ice cream, softened  
3 ½ cups thawed whipped topping

½ package **Trefoil**® cookies (finely crushed)  
Yellow food coloring, optional

Place lemonade concentrate in large mixing bowl and beat about 30 seconds. Gradually spoon in ice cream and blend. Fold in whipped topping, and add food coloring (if desired) and whip mixture until smooth. Freeze, if necessary, until mixture will mound. Line pan with finely crushed **Trefoils**® and spoon in mixture on top and freeze until firm, at least 4 hours. Store in freezer.

## GIRL GUIDE COOKIE SURPRISE:

From Laurene Nason in Miramichi, New Brunswick

1 box of cookies crushed  
2 litre (quart) vanilla ice cream

1 large container whipped topping.

Melt the ice cream to a working consistency, fold in topping and cookies saving some cookies to sprinkle on the top. Refreeze in a 9 x 13 pan. It is super always makes a hit on hot summer days



## MAGICAL ICE CREAM:

1 gallon vanilla ice cream  
1 package **Thin Mint®** cookies

1 large tub whipped topping

Soften ice cream. Chop cookies in small chunks and fold into whipped topping and ice cream. Freeze until firm. NOTE: Can also be made with **Tagalongs®** or **Samoas®**.

## MAGICIAN'S LO-CAL FAVORITE:

8 oz. low calorie cream cheese  
8 oz. plain yogurt  
½ tsp. vanilla  
6 tbsp. sugar or substitute equivalency

8 oz. juice packed crushed pineapple  
1 envelope unflavored gelatin  
Pinch of salt.

NOTE: Save pineapple juice for gelatin. Make one **Trefoil®** pie crust using Cookie Magic Pie Crust recipe.

Combine cream cheese, yogurt, vanilla and sweetener in blender. Drain pineapple. Sprinkle gelatin over ¼ cup pineapple juice. Heat until dissolved. Add to blender mixture. Fold in pineapple. Pour into pie crust. Chill. Serves 8, has 147 calories per serving if sugar substitute is used.

## MINI CHEESE CAKES:

1 package of **Trefoils®**  
2 packages of cream cheese (8 oz size)  
¾ cups sugar

2 large eggs  
1 tsp vanilla  
1 can pie filling (any flavor)

Mix cream cheese, sugar, eggs and vanilla until smooth. Using a cupcake pan with liners put one **Trefoils®** cookie in the bottom of each cup. Pour cream cheese mixture over cookies, filling cups about ½ way full. Bake at 375 for 20 minutes...cool and top with pie filling.

NOTE: While cooking, cupcake will drop down into cups, allowing room for the filling. Can be frozen when completed.



## MY CHOCOLATE PEANUT BUTTER PARFAIT:

8 oz. semi-sweet chocolate  
4 tbsp. butter, softened  
¼ cup sugar  
½ tsp. vanilla  
2 boxes **Tagalong®** cookies  
2 ½ cups whipping cream

2 tbsp. confectioner's sugar  
½ cup smooth peanut butter chocolate shavings for garnish  
6 individual Soufflé dishes, buttered and lined with wax paper on all sides

Melt chocolate with 2 tbsp. butter in top of double boiler. While chocolate is melting, prepare crust for parfait.

### **Crust:**

Finely grind 1-½ boxes of **Tagalong®** cookies. Divide mixture evenly between six prepared molds. Gently pat down cookie mixture to form bottom crust of parfait.

### **Filling:**

Whip 1 cup whipping cream with ¼ 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 ½ 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.

## MARVELOUS TREFOIL® S'MORES:

**Trefoils®** (two cookies for each S'mores)  
Miniature marshmallows

Chocolate candy bar

1. Place a **Trefoil®** cookie face down on a microwave plate.
2. Put four miniature marshmallows on top of the cookie
3. Lay a one-inch square of chocolate candy bar on marshmallows.
4. Top with a Trefoil® cookie. Microwave for 10 seconds on high.
5. Allow to cool before eating.



## MOCHA-SAMOAS®-ZUCCOTTO:

### **Chocolate Cake:**

4 ounces bittersweet chocolate, melted  
4 ounces butter, melted  
¾ cup sugar  
3 eggs

¼ teaspoon cinnamon  
½ cup cocoa powder, sifted  
Preheat oven to 375 degrees.

Line (2) 10" round cake pans with parchment paper. Combine the melted chocolate and butter. Whisk in sugar. Whisk in eggs. Whisk in cocoa powder and cinnamon. Divide the batter evenly between the cake pans.

Bake at 375 degrees for 20 min. Cool. Remove from pans. Remove parchment paper. Cut one cake into 10 triangular pieces. Line a 3-quart bowl with plastic wrap. Arrange the cake pieces in the bowl with the pointed ends at the bottom of the bowl. Set aside.

### **Mascarpone Filling:**

3 egg yolks  
¼ cup sugar  
8 ounces mascarpone  
1 teaspoon vanilla

¼ cup espresso  
¼ cup chocolate pieces  
4 ounces caramel topping

Whip egg yolks and sugar until light yellow in color, soft and foamy in consistency. Add mascarpone, vanilla and espresso. Whip until smooth and slightly firm (approx 2 minutes). Foam should hold its shape, do not over whip. Fold in chocolate pieces. Gently swirl in the caramel topping.

Fill the cake-lined bowl with the mascarpone filling. Make a well in the center for the chocolate ganache. Cover and refrigerate.

### **Mocha-Chocolate Ganache:**

12 ounces bittersweet chocolate, (chopped in small pieces)  
1 cup heavy cream

¼ cup butter (room temperature)  
3 tablespoons espresso

Heat cream over low heat until bubbles appear on sides of pan. Remove from heat. Add chocolate, stir until melted. Add soft butter, stir until melted. Stir in espresso, let cool. Set until firm. Reserve ½ of chocolate ganache for later. Fill the center of the cake with ganache. Cover and refrigerate until firm.

### **Samoas®-Nut Crust:**

½ box of **Samoas®** cookies broken into pea-sized pieces  
¼ cup pecan pieces

2 tablespoons butter, melted  
2 tablespoons sugar

Combine all of the ingredients. Line 10" round spring form pan with parchment paper. Press the **Samoas®** crust into the pan. Freeze. Remove from pan and remove paper.

### **Assembly:**

1. Place on top of second chocolate cake.
2. Remove zuccotto cake from bowl and place on top of crust.
3. Use the remaining chocolate ganache for decorating and covering cake as desired.
4. Roll out 4 ounces of marzipan between 2 pieces of plastic wrap, 1/8" thin. Dust with confectioner's sugar. Cut into desired shapes. Place on top of cake.
5. Apply gold leaf to chocolate ganache when firm.
6. May use remaining **Samoas®** cookies for decorating or garnish.

## NUTTY CHOCOLATE DELIGHT:

### 1st Layer:

1 tube **Trefoil**® cookies (crushed)  
¾ cup Spanish peanuts

¼ cup melted oleo (margarine)

Mix cookies, peanuts and oleo. Spread into lightly sprayed 8" x 10" pan. Bake at 350° for 5 min & cool.

### 2nd Layer:

6 oz. cream cheese (room temperature)  
½ cup peanut butter

1 cup powdered sugar  
1 cup Cool Whip

Mix cream cheese and peanut butter until smooth. Mix in powdered sugar and Cool Whip. Spread onto cooled crust.

### 3rd Layer:

Mix together 2 large boxes instant chocolate pudding and 3 cups cold milk for 2 minutes. Spread on 2nd layer.

### 4th Layer:

Spread Cool Whip on top and sprinkle with ½ cup Spanish peanuts. Drizzle chocolate syrup on top. Chill 4 hours.

## OLD FASHIONED CRUMB CAKE:

2 sticks soft butter or margarine  
2 cups sugar  
5 eggs  
2-½ pkg. **Trefoil**® **Girl Scout**® cookies

½ cup milk  
12 oz. grated coconut  
1 cup pecan pieces  
1 tsp. vanilla

Cream sugar and butter or margarine. Add eggs one at a time and beat well after each one. Add crushed cookies along with the milk to mixture. Add coconut, pecans and vanilla. Bake in a greased, floured angel food (bundt) pan, at 325 degrees for 1 hour and 40 minutes.

### ICING:

1- 8 oz. pkg. cream cheese  
½ stick butter or margarine

2 tsp. pure vanilla  
1 box confectioner's sugar

Mix icing ingredients together and spread over cooled cake.

Little Brownie® Baker



## ORANGE DELIGHT:

1 ½ cups **Trefoils**® (crushed into crumbs)  
2 tbsp. sugar  
¼ cup melted butter  
2-3 ounce packages orange gelatin  
1-6 ounce can crushed pineapple with juice

1-11 ounce can drained Mandarin oranges  
1 ½ cup shredded coconut  
1-12 ounce can evaporated milk  
¼ cup lemon juice

Mix **Trefoil**® crumbs, sugar and butter and press into an oblong baking pan. Place gelatin in a large mixing bowl. Place the pineapple in a saucepan and bring to a boil. Add to gelatin and stir until dissolved. Chill until thickened. Add oranges and 1 cup coconut and mix well. Freeze the evaporated milk until icy. Add the lemon juice and whip until stiff. Fold into pineapple mixture and spoon into crumb crust. Sprinkle with toasted coconut. Chill 3 to 4 hours.

## PEANUT BUTTER DO-SI-DOS® BUNDT CAKE:

1 Package of **Do-Si-Dos**®  
1 Package of **Tagalongs**® (frozen)  
1 Package of yellow cake mix

1 cup confectioner's sugar  
¾ tablespoon (T) milk

Coarsely crumble the **Do-Si-Dos**®. Finely chop with a knife the frozen **Tagalongs**® and remove ½ cup. Place the remaining **Tagalongs**® in the bottom of a well greased bundt pan. Prepare cake mix according to directions of box. Mix **Do-Si-Dos**® into cake batter. Pour over crumbs in pan. Bake according to box directions. While baking, mix the sugar and milk. Glaze cake with sugar and milk moisture while cake is warm. Sprinkle on remaining **Tagalong** crumbs. (May also be glazed with chocolate or peanut butter icing.)

## PEANUT BUTTER PIE:

1 pkg. **Tagalongs**® (frozen)  
1 pkg. (3.4 oz.) vanilla pudding

1-½ cups milk  
1 cup peanut butter

Chop or grind cookies in food processor and press into 9" pie plate. Prepare pudding mix using only 1 ½ cups milk. Stir in peanut butter. Pour into pie shell. Refrigerate until ready to serve. Garnish with whipped topping and crushed peanuts.

## PRESTO PEANUT BUTTER PIE:

1 cup crushed **Do-Si-Do** cookies  
¼ cup melted butter  
¼ cup sugar  
1-½ cups milk

¼ cup peanut butter  
1 package vanilla instant pudding mix (6 oz size)

Mix the crushed cookies with the melted butter and sugar, then pat into a 9 inch pan. Bake at 350° for 8 minutes. Prepare pudding mix according to package directions using 1 ½ cups of milk. Stir in the peanut butter. Let cookie mixture cool in pan, and then pour pudding mixture over it. Garnish with whipped topping and serve.



## RICH AND FAMOUS BROWNIES:

1 cup evaporated milk  
2 cups miniature marshmallows  
1 cup semisweet chocolate chips  
1/3 cup sugar  
1/8 tsp. salt

1 tsp. vanilla extract  
1 tbsp. butter  
3 cups **Thin Mint®** cookies crushed into crumbs  
1/2 cup nuts (chopped)

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 Mint®** cookies into crumbs and add to mixture. Pack into a 9 in square pan. Refrigerate to harden. Cut into 2 inch squares.

## SAMOA® KISSES:

4 Egg Whites  
1 cup Granulated Sugar  
14 **Samoa® Girl Scout®** cookies (1 box)

Preheat oven to 200 degrees. Line two large baking sheets with parchment paper. Place **Samoa®** cookies in a zip lock bag and crush with a rolling pin. In a large, grease-free mixing bowl beat the egg whites at a medium speed. Gradually add the sugar and, when the meringue forms soft peaks, increase to a medium-high speed. Beat another 5-6 minutes, until the meringue is thick, glossy and forms firm peaks when the beaters are lifted. Gently fold crushed cookies into meringue mixture. Glue the parchment paper to the baking sheet with a few pinches of meringue. Drop meringues by teaspoonfuls onto parchment paper. Bake in a 200 degree oven for 2 hours. Turn off oven and let cool several hours in oven (can be overnight).

Yields: 4 dozen

Mimi Kerr, Mimi's Kitchen and Tiffany Anderson

## SAMOAS® KISS BROWNIES:

1 box Devil's Food Cake Mix  
1/3 cup evaporated milk  
3/4 cup melted butter  
Mini Chocolate Kisses

3/4 cup caramels (melted)  
1/2 box **Samoa®** cookies  
Coconut

Mix cake, evaporated milk and butter. Pour half of mixture into a 9x13 pan. Bake at 350° for 6 min. Sprinkle 1 cup Kisses on top. Spread melted caramel over Kisses. Add 1/2 box crushed **Samoa®** cookies and 1 tbsp. toasted coconuts. Put other half of cake batter on top and bake 10 min. Drizzle with melted Kisses and sprinkle with coconut.



### SAMOAS® SURPRISE:

1 box **Samoas**® cookies, coarsely chopped  
1 package milk chocolate drops (11 ½ oz size)

1 cup salted Cashews, or your favorite nuts  
1 cup mini marshmallows  
24 caramel squares cut in fourths

Melt chocolate drops in large double boiler over hot but not boiling water. Stir until smooth and creamy. Remove from heat. Gradually add remaining ingredients; mix well. Drop by teaspoonfuls on cookie sheet covered with wax paper. Chill until firm in freezer section of refrigerator (about 20 minutes). Remove from cookie sheet. Store in air-tight container in a cool place. Makes 36 cookies.

### SAMOA® TORTONI:

Crumb **Samoa**® **Girl Scout**® cookies in blender or food processor and mix with whipped topping or whipped cream (3 cookies per cup of whipped product). Place cupcake papers in muffin tin and fill with mixture. Cover tightly and freeze. When ready to serve, top with cherry or a prepared caramel, butterscotch or chocolate sauce.

Little Brownie® Bakers

### SAMOA® TREFOIL® SURPRISE:

½ cup butter or margarine  
1-½ cups **Trefoils**®, crushed

14 oz. can sweetened condensed milk  
1 box **Samoas**®

Heat oven to 350 degrees. In a 10x9x2 inch pan, melt butter in oven. Sprinkle crushed **Trefoils**® over butter. Pour milk evenly over crumbs, top with **Samoas**®. Press down firmly. Bake at 350 degrees for 25 to 30 minutes or until lightly browned. Cut when cool.

Yield: 24 bars

Mrs. Robert Leonardi, Staten Island, NY

### SCAVENGER DELIGHT:

1 6 oz. package chocolate pudding  
1 cup milk  
1 box **Do-Si-Dos**®

2 melted sticks of butter  
4 oz cream cheese < cool >  
6 oz. prepared whipped topping

Crush cookies for crust. Stir in melted butter and spread onto bottom of 9 x 13 pan. Mix pudding and milk until thickened. Spread mixture on top of crust. Mix whipped topping and cream cheese and then spread that mixture on top of the other two. Chill until thick.

### SOUTHERN PEANUT BUTTER PIE:

1 pkg. **Tagalongs**®  
1 pkg. (3 ½ oz.) vanilla pudding

1-½ cups milk  
1/3 cup peanut butter

Grind cookies in blender or food processor and press into 9" pie plate. Prepare pudding mix using only 1-½ cups milk. Stir in peanut butter. Pour into pie shell. Refrigerate until ready to serve. Garnish with whipped topping and crushed peanuts.

## TAGALONG® CHEESECAKE:

### **Crust:**

1 box **Tagalongs®**

Crush cookies in food processor. Press crumbs into bottom of 10" spring-form pan.

### **Cheesecake:**

2 lbs. Cream cheese	1/3 cup Cream
1-1/4 cup Sugar	1 tsp. Vanilla
2 Tbsp. Flour	1-1/3 cup Peanut Butter (creamy or chunky – however you like it)
4 Eggs (Whole)	
2 Egg Yolks	

Preheat oven to 425 degrees. Beat cream cheese until smooth. Add sugar, flour, whole eggs, egg yolk, cream and vanilla. Beat until very smooth, scraping sides frequently. Pour filling over cookie crust. Bake for 15 minutes at 425 degrees. Reduce oven temperature to 225 degrees and bake for 50 minutes. Increase temperature to 350 degrees and bake for 7-minutes. Place hot cake in refrigerator to cool overnight.

### **Glaze:**

8 oz. Semi-Sweet Chocolate	1 tsp. Vanilla
1 cup Cream	1 cup chopped peanuts

Heat chocolate, cream and vanilla in microwave on high for 1-1/2 minutes. Whisk to blend completely. Place cake on serving plate. Ice top and sides of cake with glaze. Press peanuts into sides for decoration.

Yield: one 10" cheesecake

Sara Brook, Sara Brook Desserts and Amber Smith

## TAGALONG® PUDDING FLOAT:

1 large package vanilla instant pudding	1 package of <b>Tagalongs®</b>
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Place **Tagalongs®** on bottom of casserole dish. Prepare pudding mix according to directions and pour over cookies. Tagalongs® will float to the top. Use meringue topping if desired.

## THIN MINT® COOKIE CAKE:

6 oz. Butter	8 Eggs, separated
1 cup Sugar	8 oz. Chocolate
2 Tbsp. Cocoa	1/4 cup Heavy Cream
1/3 cup Cake flour	
1 box Girl Scout® <b>Thin Mints®</b> (1 cup crumbs for cake, 1 cup crumbs for topping)	

Cream butter and sugar together until fluffy. Add egg yolks, one at a time. Add cocoa and 1 cup **Thin Mint®** cookie crumbs. Add flour and mix until just combined. Whip egg whites until stiff but not dry. Fold egg whites into batter. Bake in 9" pan at 350 degrees for 35 minutes. Allow to cool 15 minutes, then remove from pan. Cool on wire rack.

Top cake with chocolate cream (8 oz chocolate melted with 1/4 cup heavy cream). Top chocolate cream with 1 cup **Thin Mint®** cookie crumbs. Finish with powdered sugar.

Robert Del Grande, Café Annie

## THIN MINT® DELIGHT:

2 packages (8 oz. size) instant chocolate pudding  
3 tbsp. butter or margarine (melted)  
1 pkg. (8 oz) softened cream cheese

1 pkg. **Thin Mints®** (crushed)  
4 cupped whipped topping  
3 cups milk

Combine cookies with melted butter or margarine. (Save ¼ cup of cookies for topping). Press cookie mixture on bottom of 13" x 9" pan. Chill. Combine cream cheese with 1 cup whipped topping. Spread over cookie mixture. Chill 15 – 20 min. Prepare pudding and pour over cream cheese mixture. Chill 1 hour. Top with remaining whipped topping and Think Mint cookie crumbs.

(Makes 10-12 servings)

## THIN MINT® RAINIER PAVLOVA:

### Pavlova Ingredients:

1 cup butter  
1 cup sugar; more for topping (optional)  
2 eggs  
2 tablespoons milk

1 teaspoon vanilla  
2 cups flour  
1 teaspoon salt  
2 teaspoons baking powder

### Method:

1. Begin whipping egg whites, salt, and cream of tartar in an electric mixer with whisk attachment.
2. Sift together sugar and cornstarch - set aside.
3. Whip whites on high until very soft peaks form.
4. Slowly sift in sugar mixture.
5. When sugar is totally incorporated. Whip on high for 5 minutes.
6. Turn speed to low and drizzle in vinegar and vanilla. Mix until incorporated.
7. Line sheet pans with parchment paper or silicon baking mats.
8. Using a rubber spatula, scoop meringue onto sheet pan in pillow shapes - place them 2" apart from each other.
9. Bake at 230 degrees for approximately an hour.
10. Pavlovas will puff slightly and crack a bit. They will crisp a little farther after being removed from the oven.
11. When they are cool, break off tops and fill with desired garnish (Douglas Fir Sorbet).

### Filling:

Ingredients  
6 oz. Whipped Cream  
8 **Thin Mint®** Cookies (chopped)

1/2 cup Dried Cherries or Cranberries  
8 oz. Vanilla Ice Cream

### Method:

1. Scoop the ice cream on to the meringue base.
2. Mix together the fruit, cream and cookies.
3. Spoon over the ice cream.
4. Place the meringue tops on the cream
5. Dust with powdered sugar.



## TRI-LAYER PEANUT BUTTER MINT BOMBE:

2 boxes **Tagalongs®**

2 boxes **Thin Mints®**

2 boxes **Trefoils®**

6¾ cups milk

¾ cup milk chocolate

¾ cup dark semi-sweet chocolate

3 teaspoons vanilla extract

10 tablespoons cornstarch

9 tablespoons sugar (granulated)

¾ cup white chocolate

Pinch of salt

### **Method:**

1. Separately grind **Tagalongs®**, **Thin Mints®**, & **Trefoils®** (rough grind)
2. To make pudding filling: (you may use instant pudding mix)
  - a. Put 2 cups milk, ¾ cup milk chocolate (cut into medium size chunks), 3T sugar, 1/8 tsp salt, add 1 tsp vanilla extract, into small saucepan bring to a boil while stirring.
  - b. In a separate container, combine ¼ cup milk with 3-1/3 T cornstarch, mix together well.
  - c. Slowly add cornstarch mixture to boiling milk while stirring. Stir until thick and immediately remove from heat. Scrape into medium size mixing bowl and set aside in a cool place.
  - d. Repeat steps a through c using dark semi-sweet chocolate, and milk chocolate. Make sure to keep each batch of pudding in a separate bowl.
3. Add ground **Tagalongs®** to milk chocolate pudding. Mix well and place in refrigerator for at least 30 minutes.
4. Add ½ ground **Thin Mints®** to dark chocolate pudding, mix together and place in refrigerator for at least 30 minutes.
5. Take ½ ground **Trefoils®** and add 1 cup of vanilla/white chocolate pudding
6. Using two 16 oz. bowls, line inside of bowls with plastic wrap, creating as few wrinkles as possible.
7. In small amounts coat the inside of each bowl with approx. ¼ inch thick layer of **Trefoil®** paste. Make sure layer is even throughout, and goes right up to top of the bowl. Then sprinkle with plain ground **Trefoils®**.
8. Using **Tagalongs®** milk chocolate pudding, layer approx. 1" thick layer. Only go up to 1 inch of the rim of **Trefoils®**. Then sprinkle inside of layer with ground **Thin Mints®**.
9. Fill in middle with **Thin Mint®** dark chocolate pudding.
10. Sprinkle ground **Thin Mints®** over just **Thin Mint®** pudding. Then coat over with **Tagalongs®** pudding, just to ½ inch to the rim of **Trefoils®**.
11. Sprinkle top of **Tagalongs®** pudding with ground **Trefoils®**. Spread out **Trefoil®** paste on plastic round to fit top of bombe using same thickness as rest of **Trefoil®** layer. Place over top and seal bombe.
12. Wrap tightly with plastic and freeze for at least 1 hour.
13. Melt 2 cups dark semi-sweet chocolate.
14. Wrap two plates tightly with plastic wrap.
15. Using small spoon, make a chocolate circle on plastic wrap that matches the size of bottom of the bombe.
16. Carefully pull bombe out of bowl, and remove all plastic wrap and place directly on top of melted chocolate circle.
17. Carefully drizzle melted chocolate over top of bombe until completely coated. Drizzle fast, as chocolate sets quickly.
18. Place bombe back in freezer for about 15 minutes. Remove from freezer, using a paring knife, trim off excess chocolate.
19. Slice bombe in half, present for service using remaining ground cookie for garnish, and/or whole cookie of each to represent each layer.

## Recipes Made With Certain Cookies (Some Need More Than One)

### ALL ABOUTS®

**All Abouts®** Recipe ~ Buddy In a Bag

### DO-SI-DOS®

**All Abouts®** Recipe ~ Buddy In a Bag

Cookie Magic Pie Crust

Crunchy Caramel Apples

**Do-Si-Dos®** Brownies

**Do-Si-Dos®** Surprise

Easy Trail Mix

Peanut Butter **Do-Si-Dos®** Bundt Cake

Presto Peanut Butter Pie

Scavenger Delight

### DOUBLE DUTCH®

Cookie Magic Pie Crust

**Double Dutch®** Chocolate Cheesecake

### LEMON COOLERS®

Cookie Magic Pie Crust

### SAMOAS®

**Samoas®** Kiss Brownies

**Samoas®** Surprise

**Samoa®** Kisses

**Samoa®** Tortoni

**Samoa® Trefoil®** Surprise

### TAGALONGS®

Brownie Walnut Surprise

Cookies 'N Cream Pie

Disappearing Delight

Magical Ice Cream

My Chocolate Peanut Butter Parfait

Peanut Butter **Do-Si-Dos®** Bundt Cake

Peanut Butter Pie

Southern Peanut Butter Pie

**Tagalong®** Cheesecake

**Tagalong®** Pudding Float

**Thin Mint®** Cookie Cake

### THIN MINTS®

Bogie's Chocolate Decadent Pie

Chocolate **Thin Mint®** Pizza Supreme

Dreamy Delight

Magical Ice Cream

Rich and Famous Brownies

**Thin Mint®** Delight

**Thin Mint®** Rainier Pavlova

Tri-Layer Peanut Butter Mint Bombe

### TREFOILS®

Angel Surprise

Angel Surprise, Strawberry

Baked Alaska

Baked Alaska, Strawberry

Bogie's Chocolate Decadent Pie

Cookie Magic Pie Crust

Cheesecake Canada

Freezer Fantasy

Layered Apple Cheesecake

Levitating Layers

Marvelous **Trefoil®** S'mores:

Magical Ice Cream

Magician's Lo-Cal Favorite

Mini Cheese Cakes

Mocha-**Samoas®**-Zuccotto

Nutty Chocolate Delight

Old Fashioned Crumb Cake

Orange Delight

**Samoa® Trefoil®** Surprise

