



Girl Scout Cookie Cookbook





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®

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 tooth pick 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, coconuty 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.

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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.



Lemon-Ups® Tart

Ready in 3 hrs. Makes 11 servings

What You Need:

Crust Ingredients

½ cup shortening
1 ⅓ cups all purpose flour
½ teaspoon salt
3-4 tablespoons cold water

Lemon filling ingredients

1 cup granulated sugar
4 large eggs
⅔ cup unsalted butter, softened and cubed
¼ cup lemon zest (from approx. 8-9 lemons)
½ cup fresh lemon juice
(from approx. 4-5 of the lemons)

Icing layer and decoration

1 pkg Lemon-Ups® cookies
4 cups powdered sugar
3 egg whites
½ teaspoon cream of tartar

Equipment

9" round cake pan
Glass or metal mixing bowl
Saucepan
Whisk
Mixer

Directions:

1. Make the Crust:

Preheat oven to 475°. Generously grease and flour 9" round cake pan. In a mixing bowl cut shortening into flour and salt until it resembles small peas. Sprinkle in water 1 tablespoon at a time, stirring until the pastry comes clean off the sides of the bowl. On lightly floured surface, roll dough out to a 12" circle. Put into cake pan, pressing dough into bottom and up two thirds the side of pan. With a fork, prick the bottom and sides of the dough. Bake 8-10 minutes or until light brown; cool completely and remove from pan.

2. Icing Layer:

Add powdered sugar, egg whites and cream of tartar to a mixing bowl. Beat until thick and mixture holds a peak. This should take 7-10 minutes. Spread half of this icing evenly in bottom of cooled prepared crust. Cover remaining icing with plastic wrap to keep soft for later.

3. Prepare Lemon Filling:

Prepare a simple double boiler: simmer a few inches of water in a saucepan or pot. Whisk together in a glass or metal mixing bowl sugar, eggs, butter, lemon zest and lemon juice. Gently place bowl over the simmering water whisking constantly until thickened, about 10 minutes. Strain out lemon zest. Cover and refrigerate for 30 minutes.

4. Layer and Decorate:

Pour cooled lemon filling evenly over icing layer on prepared crust. Use remaining icing to attach Lemon-Ups® cookies to outside of tart and decorate. Reserve one cookie for the center. Refrigerate until set, about 2 hours.



Lemon-Ups® Sorbet

Ready in 30 min Makes 8 servings

What You Need:

Ingredients

9 lemons (2 lbs)
2 cups water
1 cup sugar
8 Lemon-Ups® cookies

Equipment

Mixing bowl
Saucepan
Strainer
Whisk

Directions:

1. Prepare Lemons:

Thinly peel or zest lemons, making sure to only remove the yellow outer skin and not the bitter white underneath. Juice lemons and strain the juice.

2. Make Lemon syrup:

Boil water, sugar and lemon peels in a sauce pan. Boil for 5-6 minutes. Let cool completely then strain out the peels. Combine with the lemon juice in a bowl.

3. Stir and Serve:

Place mixture in the freezer for 10 minutes, remove and whisk breaking up ice crystals. Return to freezer for 10 minutes and repeat. Keep stirring sorbet from time to time to keep ice crystals from forming. Scoop sorbet into serving bowls then garnish with a Lemon-Ups® cookie.

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



Indulgent Adventurefuls™ Milkshake

Ready in 10 minutes
Makes 2 generous servings



Ingredients

- 1/2 box frozen Adventurefuls cookies, plus additional for topping
- 5 cups chocolate ice cream
- 1 cup milk
- *Additional optional toppings:* caramel sauce, brownie chunks, whipped cream

Equipment

- Blender
- Large glasses

Directions

- 1. Combine ingredients:** Add cookies, ice cream, and milk to the blender. Pulse until combined.
- 2. Serve:** Pour equal amounts of milkshake into two tall glasses. Top with whipped cream, drizzle with caramel sauce, and garnish with an Adventureful cookie and brownie chunks to taste.
- 3. Enjoy!**

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Adventurefuls™-Inspired Trail Mix

Ready in 10 minutes
Makes 5-6 cups



Ingredients

- 6 Adventurefuls cookies
- 1/2 cup dark chocolate chips
- 1/2 cup caramel chips
- 1/2 cup pumpkin or sunflower seeds
- 1 cup nuts (cashews, almonds, or pecans)
- 1 cup dried fruit (banana chips, raisins, dried cherries or cranberries)
- 1 cup popped popcorn or pretzels
- 1/2 tsp sea salt
- *Optional:* shredded coconut, marshmallows, or rolled oats to taste

Equipment

- Large mixing bowl

Directions

- 1. Size your ingredients:** Carefully chop cookies along with any large fruit or nut pieces into bite sized chunks.
- 2. Make your mix:** Combine all your ingredients in the bowl and stir gently with a large spoon to mix well.
- 3. Enjoy!**

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Notes



321 Virginia Street West, Charleston, WV 25302
www.bdgsc.org | (304) 345-7722 | CustomerCare@bdgsc.org