

Berry Bread Pudding[-]

Ingredients:

- 1 package Thank U Berry Munch Cookies, broken into pieces
- 1 cup cranberries (can be fresh/sliced or dried or Craisins)
- 2 eggs, slightly beaten
- 3 tbsp sugar
- 1 tsp vanilla
- 1 tsp grated orange peel
- ¼ tsp cinnamon
- 1 cup milk

Directions:

1. Grease the bottom and sides of a 1 quart casserole dish.
2. Place the Thank U Berry Munch cookie pieces in the bottom of the casserole dish
3. Sprinkle the cranberries over the cookie pieces.
4. In a mixing bowl beat the eggs with a fork, then stir in the sugar, vanilla, orange peel, and cinnamon.
5. Stir in the milk.
6. Pour the mixture over the cookie and cranberry pieces.
7. Bake at 350 for 30 minutes, until set.

Yields 6 servings

Chocolate Shakes with Do-si-dos® Cookies[-]

Need a treat for special occasions? These chocolate shakes with bits of cookies fit the bill.

Preparation Time: 5 Minutes

Total Time: 5 Minutes

Servings: 4

Ingredients:

- 10 Girl Scouts® Do-si-dos® Peanut Butter Cremes
- 2 cups low-fat chocolate ice cream or frozen low-fat chocolate yogurt
- 1/3 cup fat free milk

Directions:

1. Coarsely chop 4 of the GIRL SCOUT DO-SI-DOS cookies. Set aside.
2. In blender container combine ice cream and milk. Cover and blend until desired consistency.
3. Add the remaining 6 cookies to ice cream mixture. Cover and blend just until cookies are chopped. Pour into 4 small glasses. Sprinkle coarsely chopped cookies on top. Serve with spoons.

Crunchy Caramel Snack Mix[-]

A perfect treat for snacking on-the-go!

Servings: 30

Ingredients:

- 8 cups broken salted pretzels
- 20 cups popped popcorn
- 4 cups dry roasted peanuts
- 3 cups brown sugar
- 3/4 cup light corn syrup
- 1 ½ cups butter
- 1 tspn salt
- 1 tspn baking soda
- 2 tspns vanilla extract
- 2 boxes Dulce de Leche Girl Scout Cookies, broken into small pieces

Directions:

1. Place the pretzels, popcorn, peanuts and broken pieces of Dulce de Leche cookies into a large paper bag or, if you have one, a very large bowl. Set aside.
2. In a saucepan over medium heat, combine the brown sugar, corn syrup and butter. Cook, stirring to melt the butter and dissolve the sugar until the mixture comes to a boil.
3. Once the mixture is at a full boil, continue to cook for 5 minutes, stirring constantly.
4. Remove from the heat, and stir in the salt, vanilla and baking soda. The mixture will foam up when you add the soda, so use a long spoon to stir.
5. Immediately pour the sugar mixture over the popcorn and pretzels in the bag.
6. Shake until evenly coated

Mint Brownies[-]

Ingredients:

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

Directions:

Crush Thin Mints into medium size chunks.

Mix all ingredients into mixing bowl. Do not use electric mixer — batter will be stiff.

Spread batter evenly in greased baking pan (13 x 9 x 2 inch).

Bake in center of oven at 350 degrees for 30 to 35 minutes.

Allow to cool before cutting.

Yields 6 servings

Easy Raspberry Mousse Parfaits[-]

No gelatin is needed for this easy mousse--just use the thickening power of fat free sweetened condensed milk.

Preparation Time: 25 Minutes

Total Time: 25 Minutes

Servings: 8

Ingredients:

- 1 package (10 oz.) frozen unsweetened raspberries
- 1 can (14 oz.) fat-free sweetened condensed milk
- 1/4 cup lemon juice
- 4 drops red food coloring (optional)
- 1 1/2 cups frozen reduced-fat non-dairy whipped topping, thawed
- 16 Girl Scouts® Thin Mints cookies . broken
- 3 cups fresh red raspberries

Directions:

1. Place frozen raspberries in 1 1/2-quart microwave safe casserole. Micro-cook, covered, at high about 4 minutes or until hot, stirring once halfway through. Cool slightly. In cheesecloth-lined fine sieve press raspberries with back of spoon to extract juices. Discard seeds and pulp. (Should have about 1/2 cup raspberry juice.)
2. In large bowl stir together raspberry juice, milk, lemon juice and food coloring (if desired) until thickened. Fold in whipped topping.
3. In eight parfait glasses or dessert dishes alternate layers of raspberry mixture, GIRL SCOUT THIN MINTS cookies and fresh raspberries. Serve immediately or cover and refrigerate for up to 2 hours.

Peanut Thai Chicken[-]

Ingredients:

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

Directions:

Grill chicken tenderloins on wood skewers, brushing occasionally with Teriyaki glaze. Prepare Pad Thai noodles according to directions on box.

Serve chicken tenderloins with 4 crushed Do-Si-Dos cookies sprinkled on top.

Mix remaining Do-Si-Dos cookie crumbs with peanut sauce.

Serve peanut sauce poured over chicken and noodles, or as side dipping sauce.

Yields 4 servings

Samoas® Dream Cake[-]

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

*1 box yellow cake mix made per instructions

Bottom and Sides

- 2 boxes of Samoas® Girl Scout Cookies®

Directions

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!

Serves 8

Trefoil 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:

Crush half box of Trefoils.

Mix softened cream cheese and cheesecake pudding until smooth.

Layer crushed cookies and cheesecake pudding in a cup and repeat layering of ingredients.

Garnish with strawberries (or your favorite berries) and 2 full Trefoil cookies.

Drizzle with chocolate syrup.

Yields 8 servings