

Girl Scout Cookie Recipes from Cooking with E Girl Scouts of Southern Arizona

Follow along on our Girl Scouts of Southern Arizona Facebook page or fly solo with the recipe below!

Salted Caramel Cheesecake with Adventurefuls Crust



SUPPLIES NEEDED

- Springform pan (BUT you can also use any cake pan with parchment paper)
- Hand Mixer or Stand Mixer
- Food processor to crumble cookies

INGREDIENTS

Salted Caramel Sauce

- 1 cup sugar
- 1/3 cup butter, softened
- 1/2 cup heavy cream, warmed
- 1 tsp flaky sea salt

Adventureful Crust

- 2 boxes of Adventurefuls
- 1/3 cup butter, melted

Cheesecake Filling

- 4 (8oz) packages of cream cheese, room temperature
- 1 1/4 cups sugar
- 4 eggs
- 1/2 cup heavy cream
- 2 tsp vanilla extract
- Lemon Zest

DIRECTIONS

- Salted Caramel Sauce

Add the sugar and water to a 3-quart heavy-bottomed saucepan; stir a little so it sits in a flat, even layer.

Warm pot over medium heat, and cook until the sugar dissolved, turns clear, and starts to bubble. It will be cloudy at first but will turn into a clear, bubbling liquid. This takes about 3 to 4 minutes.

At this point, do not stir again, simply allow it to bubble, swirl the saucepan occasionally, and brush down the sides of the pan, as needed to prevent crystallization.

Sugar will form clumps, but continue swirling and cooking until the mixture thickens and turns a deep amber color like honey—this takes anywhere from 8 to 12 minutes, so keep a watchful eye so the mixture doesn't burn.

Carefully add the butter and whisk until completely melted. The caramel will bubble up rapidly, so be careful and continue to whisk.

Remove the saucepan from the heat and slowly pour in the cream, whisking continuously until all of the cream has been incorporated. Whisk in the vanilla and salt.

Set aside to cool in the pan for 10 minutes.

Then pour into a lidded glass jar and allow to cool completely. It will thicken as it cools.

- Adventureful Crust

Combine cookies and melted butter (room temp and soft works just as well as melted) in food processor and process until sand-like consistency.

Line your pan with parchment paper. Push these crumbs into the bottom of your pan evenly along the bottom, do not bring it up the sides.

- Cheesecake Filling

In a standing mixer, or with hand beaters, fold in your room-temperature cream cheese. Then fold in your sugar. Add in cream, vanilla, and lemon zest.

Once it is mixed fully, taste it—does it need more vanilla, more lemon? Once you are happy with the flavor, beat in your eggs. DO NOT OVER MIX, merely incorporate the ingredients until creamy.

Bake for 55 minutes at 325°F. The knife will NOT come out clear, rather you want your cheesecake to look a tad jiggly. Place in your refrigerator for 4 hours. Un-mold your cheesecake and garnish with salted caramel drizzle over the top and serve.

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Girl Scout Tag-a-Long Brownies or Samoas Brownies

For our Girl Scouts who cannot do peanut butter, feel free to alter this dish using Samoas!



INGREDIENTS

10 tablespoons unsalted butter

1 1/4 cups granulated sugar

3/4 cup plus 2 tablespoons unsweetened cocoa powder

1/4 rounded teaspoon kosher salt, use slightly less if using fine sea or table salt

1 teaspoon vanilla extract

2 large cold eggs

1/2 cup all-purpose flour

1/2 box Tag-a-Longs or Samoas

Tag-a-Long Brownies

1/2 cup of creamy peanut butter

1 cup chocolate chips your favorite kind

1/2 box of Tag-a-Longs

Samoas Brownies:

1/2 cup shredded coconut

1/2 cup caramel store-bought or from scratch

1/2 box of Samoas

DIRECTIONS

- PREPARE BATTER

Position an oven rack in the middle of the oven and heat to 325°F. Line the bottom and sides of an 8-inch x 8-inch square baking pan with parchment paper or aluminum foil, leaving an overhang on opposite sides to help remove the baked brownies from the pan.

Combine the butter, sugar, cocoa powder, and salt in mixer. Stir the mixture occasionally until the butter has combined and the mixture is blended. Don't worry if it looks gritty it all comes together in the oven; it will become smooth once you add the eggs and flour.

Stir in the vanilla.

Add the eggs, one at a time, stirring vigorously after each one.

When the batter looks thick and well blended, add the flour. Use a spoon to beat the flour into the batter until it is very thick and pulls away from the sides of the bowl. It's going to be thick don't worry!

Stir in cookies

1. BAKE BROWNIES

Spread the batter evenly in the prepared pan.

Bake the brownies until the edges look dry and the middle looks slightly underbaked; 30 minutes. You can test doneness by inserting a toothpick into the center. The brownies are finished baking if it comes out with a few moist crumbs attached.

Cool completely before removing from the pan — this step is essential and helps the brownies set. Cut into 16 squares.

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Girl Scout Thin Mint Cheesecake

SUPPLIES NEEDED

- 9" springform pan
- Parchment paper
- Mixing bowl
- Hand or stand mixer
- Measuring cups or spoons
- Spatula

BROWNIE LAYER INGREDIENTS

1/2 cup of melted unsalted butter
1/4 cup of dark cocoa powder
2 large eggs
1 cup of granulated sugar
1 teaspoon of vanilla extract
1/2 teaspoon of salt
3/4 cup of all-purpose flour
1/4 teaspoon of baking powder
3/4 cup of chocolate chunks

CHEESECAKE LAYER INGREDIENTS

1 (8 ounces) cream cheese, softened
1/2 cup of powdered sugar
1/2 teaspoon of mint extract
1/2 teaspoon of vanilla extract
1 (8 ounces) container of Cool Whip, thawed and divided
Green gel food coloring
21 Thin Mint Cookies, halved

TOPPING INGREDIENTS



1/2 cup of chocolate chips
1/4 cup of heavy whipping cream
Green sprinkles (optional)

DIRECTIONS

Line a 9-inch springform pan with parchment paper because this will make it easier to remove it later. Make sure to spray the sides of the pan with nonstick baking spray before you spread the brownie batter in it.

Bake the brownie for 25 minutes.

Do not overbake it because you want it to be soft and chewy. Let it cool completely.

Unlatch the sides of the pan. You may need to use a knife to gently loosen the brownie from the sides. Lift it out and flip it over on a plate, so you can remove the parchment paper. Place it back on the bottom of the springform pan and put the sides back on.

Beat the cream cheese, sugar, and extracts until creamy. Add some Cool Whip and mix it again.

Use some green gel food coloring to tint the cheesecake a pretty mint green. Chop up 15 mint cookies and stir them into the cheesecake.

Spread the no-bake cheesecake on top of the cooled brownie. Refrigerate the cake for at least an hour to let it set up.

Run a knife under hot water and dry it off. Use it to run around the edge of the pan and cheesecake, so it comes out easier. Unlatch the pan and lift it out.

Stir together chocolate chips and warm heavy whipping cream to make the chocolate topping. Let it cool slightly before spreading it on top.

Use an angled spatula to spread the chocolate out. Feel free to push over the edges if you want drips of chocolate going down the sides.

Add your cookie decorations before the chocolate sets up completely. Fill in around them with Cool Whip and sprinkle.

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Girl Scout Samoa French Silk Pie

FILLING INGREDIENTS

1/4 cup of white sugar
3 tablespoons of cornstarch
1 1/2 cups of milk
1 cup of semi-sweet chocolate chips
1 teaspoon of vanilla extract
2 cups of whipping cream
3 tablespoons of powdered sugar
2 tablespoons of shaved dark chocolate

HOMEMADE CARAMEL SAUCE

INGREDIENTS (you can always use store-bought too!)

1 cup of granulated sugar (make sure it's labeled "pure cane")
6 tablespoons of unsalted butter, at room temp and sliced into 6 pieces
1/2 cup of heavy cream, at room temp
1 teaspoon of salt

CRUST INGREDIENTS

20 Samoas cookies (1 1/2 box)
3 tablespoons of unsalted butter, melted

