



Thin Mint OVERNIGHT OATS

BY
ALLY

INGREDIENTS

- A box of Thin Mint Cookies
- 1/2 cup of oats
- 2 tsp of Cocoa powder
- 1 cup of milk (your choice)
- (Optional) Greek yogurt
- (Optional) Chia or flax seeds

INSTRUCTIONS

1. Add half a cup of oats to a clean jar
2. Add two 2 teaspoons of cocoa powder jar
3. Add five Thin Mints to a storage bag to crush with a rolling pin or other utensil, once crumbled, add to the jar
4. Add 1 cup of milk to the jar and any other optional ingredients
5. Mix and place in refrigerator overnight to enjoy the next day





Adventureful DIRT CUPS

BY
DELANEY

INGREDIENTS

- 1 box of Adventurefuls
- 1 box of chocolate instant pudding
- 2 cups of milk (for pudding)
- Cool Whip
- (Optional) gummy worms

INSTRUCTIONS

1. Add 2 cups of milk to a large bowl; add pudding mix to bowl and whisk for about 2 minutes; set aside
2. Empty Adventurefuls box into storage bag and crush with rolling pin or other utensil
3. Add pudding to cup for bottom layer, add Cool Whip, then pudding, then crushed cookies; add worms if desired





Do-Si-Dos

BANANA ICEBOX CAKE

BY
ELSIE

INGREDIENTS

- 1 box of Do-Si-Dos
- 1 box of banana cream pudding
- Cool Whip
- Chocolate sauce

INSTRUCTIONS

1. Follow instructions to make pudding
2. Pour 1/3 of pudding in an 8x8 pan then place a layer of Do-Si-Dos
3. Repeat steps 2-3 until you run out of pudding
4. Place a layer of Cool Whip on top
5. (Optional) Sprinkle with crumbled cookies on top and drizzle with chocolate
6. Once complete, freeze for four to six hours





Lemon-Ups

RASPBERRY CHEESECAKE SUSHI ROLL

BY
EMILY

INGREDIENTS

- 2 boxes of Lemon-Ups (crushed)
- 1/2 can of frosting
- 4 oz of cream cheese
- 5 tsp of sugar
- 1 tsp of vanilla
- 4 oz of whipped cream
- Raspberries

INSTRUCTIONS

1. Prepare cookie crust: crumb Lemon-Ups in a food processor, combine with frosting and flatten between plastic wrap
2. Prepare the cheesecake filling: whip whipping cream until hard peaks form, combine cream cheese, sugar, sour cream and vanilla, then fold cream cheese mix into whipped cream
3. Spread cheesecake filling onto cookie crust
4. Add a strip of raspberries 1 inch from the edge
5. Roll then refrigerate for 30 minutes before cutting every 1 inch





Girl Scout Cookie **BLIZZARD**

BY
EMMA

INGREDIENTS

- Any box(es) of Girl Scout Cookies
- Your choice of ice cream
- (Optional) other toppings

INSTRUCTIONS

1. Spoon 6 scoops of vanilla ice cream
2. Mix ice cream in a mixer or blender for one minute
3. Add in any crushed Girl Scout Cookies, about 6, to the mixer or blender with the ice cream
4. Scrape the edges and pack the ice cream into a cup
5. (Optional) Flip your cup over and see if it passes the upside down test :)





Thin Mint MUG CAKE

BY
GIULIANNA

INGREDIENTS

- 1 box of Thin Mints
- 1/4 cup of milk
- 1 tbsp of sugar
- 1 tbsp flour
- 1/2 tbsp of baking powder
- 1 tsp of cocoa powder

INSTRUCTIONS

1. Add 4 Thin Mints to your mug of choice
2. Add 1/4 cup of milk and crush the Thin Mints (leave no chunks)
3. Add your sugar, flour, baking powder, and cocoa powder, then mix together
4. Sink 1 Thin Mint (do not crush) into the mix
5. Place in the microwave for 1 minute
6. Allow to cool





Lemon-Up GLAZE CAKE

BY
JASELLE

INGREDIENTS

- 1 box of Lemon-Up cookies
- 1 box yellow cake mix
- 2 eggs
- 1/3 cup of vanilla yogurt
- Powder sugar
- 1 lemon
- Water

INSTRUCTIONS

1. Add cake mix in a medium mixing bowl, then add eggs, yogurt, 1/3 cup of water, and mix together
2. Crush 6 Lemon-Up cookies (leave no chunks) and mix into cake mix
3. Set oven to 350°F
4. Add mix into baking pan of your choice
5. Bake in oven for 19-20 minutes or until toothpick comes out clean
6. Let it cool before adding glaze

GLAZE:

1. Add powder sugar into a small mixing bowl
2. Add small increments of water until the glaze is at the desired consistency
3. Zest a lemon and add into the bowl with a glaze
4. Pour over cool cake, top off with remaining (crushed) Lemon-Ups as desired





Trefoil

PUMPKIN SHORTBREAD MUFFINS

BY
KIERA

INGREDIENTS

- 1 box of Trefoils
- 1 cup of pumpkin puree
- 1 banana
- 3/4 cup of egg whites
- 2 tsp of maple syrup
- 1 tsp of vanilla extract
- Cinnamon, nutmeg, ground cloves
- Baking powder
- Baking soda

INSTRUCTIONS

1. Preheat oven to 350°F
2. Prepare the muffin pan with lines and place 1 Trefoil for the crust
3. Mix all wet ingredients and set aside
4. Use a food processor to crush 10 Trefoils
5. Add all dry ingredients to the wet mixture
6. Mix well then put cupcake liners 2/3 full
7. Bake for 23-27 minutes
8. Allow to cool before topping with whipped cream





Samoas BROWNIES

BY
KLARISSA

INGREDIENTS

- 1 box of Samoas
- 1 box of brownie mix
- Cooking spray
- Ice cream (your choice)

INSTRUCTIONS

1. Mix brownies according to box instructions
2. Crush Samoas in a storage bag to add to mix
3. Preheat oven to 350°F
4. Bake according to box instructions
5. Allow to cool
6. Add a scoop of ice cream
7. Enjoy!





Lemon-Ups and Trefoil **CREAMY PIE**

BY
LEXI

INGREDIENTS

- 1 box of Lemon-Ups
- 1 box of Trefoils
- 4 tbsp of granulated sugar
- 10 tbsp of unsalted butter
- 2 cans (14 oz) of sweetened condensed milk
- 3/4 cup of fresh-squeezed lemons
- 4 large egg yolks

INSTRUCTIONS

1. Preheat oven to 350°F
 2. Make the crust: use a food processor to pulse the cookies into crumbs then pour into a medium bowl and stir in the sugar; add the melted butter and stir until combined; gently pack crush into ungreased dish or muffin tins, then pre-bake for 8 minutes before removing from oven
 3. Make the filling: whisk the sweetened condensed milk, lemon juice, and egg yolks together and pour onto crust
 4. Bake the pie for 19-21 minutes if in a larger dish, if in muffin tins, only bake for 11 minutes, remove from oven and allow to cool, chill for 1 hour
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Lemon-Ups

BLUEBERRY MUFFINS

BY
LUNA

INGREDIENTS

- 1 box of Lemon-Ups
- 2 1/3 cup of all purpose flour
- 1 1/2 two of baking powder
- 3/4 tsp salt
- 1 cup of granulated sugar
- 1/4 cup of vegetable oil
- 2 tbsp lemon zest
- 2 large eggs
- 1 tbsp of vanilla
- 3/4 cup of sour cream
- 1/4 cup of milk
- 3 tbsp lemon juice
- 1 1/2 cup of blueberries
- Powdered Sugar Glaze
- 2 cups of powdered sugar
- 3-4 tsp of milk
- 1 tsp of vanilla

INSTRUCTIONS

1. Preheat oven to 425°F
2. In a large bowl, add flour, salt, baking powder, and baking soda—whisk together
3. In a medium bowl add the sugar, butter, oil, lemon zest, eggs and vanilla; mix for 1-2 minutes; add sour cream, milk and lemon juice, then mix
4. Add blueberries to a bowl with 2-3 tsp of flour mixture to coat
5. Pour wet mixture into flour then fold until almost combined; add blueberries and crushed Lemon-Ups
6. Pour into molds and bake for 16 minutes





Samoas WAFFLE CONE ICE CREAM

BY
MADIE

INGREDIENTS

- 1 box of Samoas
- 2 cups of heavy cream (cold)
- 14 oz of sweetened condensed milk
- Pinch of salt
- 1 tbs of vanilla extract

INSTRUCTIONS

1. Whip heavy cream using a mixer until you achieve soft peaks
2. Transfer to a freezer safe bowl and fold in all remaining ingredients
3. Freeze for 6 hours or overnight
4. Using an ice cream scoop, scoop several spoons into a waffle cone
5. (Optional) Drizzle chocolate syrup and/or caramel, you can also add additional toppings, like toasted coconut





Samoas INSPIRED BUTTER BRAID

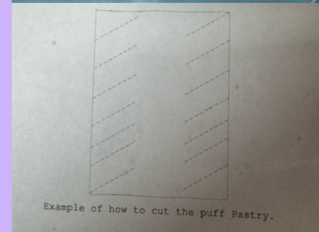
BY
MADISON

INGREDIENTS

- 1 box of Samoas
- 1 full sheet of puff pastry
- 2 tbsp of softened or melted butter
- Caramel sauce
- Chocolate sauce
- Shredded coconut
- One beaten egg

INSTRUCTIONS

1. Preheat your oven to 375°F
2. Line sheet with parchment paper and lay puff pastry down
3. Carefully cut the puff pastry in 1-1/2 to 2 inches diagonally lengthwise, about 1/3 of the way into the pastry on both sides, leaving an uncut center
4. Butter the uncut portion of the puff pastry
5. Drizzle the caramel sauce in the center on top of the butter
6. Drizzle the chocolate sauce on top of the caramel and butter in the center of the puff pastry
7. Add about two handfuls of shredded coconut on top of the chocolate sauce
8. Add as much crushed Samoas as you would like on top of the shredded coconut
9. Take the diagonally cut strips of pastry and "brain" them over the top
10. Brush beaten egg on top of braided pastry
11. Place pastry in pre-headed oven for 20-35 minutes, checking every 5 minutes after the 20-minute mark
12. Remove from oven and allow to cool
13. Drizzle more caramel sauce and chocolate sauce over the top of the pastry, and add a few punches of shredded coconut on the top
14. Transfer pastry to a cutting board and cut lengthwise





Girl Scout Cookie TRUFFLES

BY
RILEY

INGREDIENTS

- 1 box of Girl Scout Cookies (your choice)
- 8 oz box of cream cheese
- 1 bag of chocolate chips (use white chocolate for Lemon-Up cookies)

INSTRUCTIONS

1. Crush up the cookies and place them into a large mixing bowl
 2. Cut cream cheese into cubes, then add to mixing bowl
 3. Mix the contents until well combined
 4. Roll the mixture into balls
 5. Melt chocolate chips
 6. Dip cookie balls into the melted chocolate and allow to harden
 7. Enjoy!
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Tagalong CANDIED TROTTERS

BY
SKY

INGREDIENTS

- 1 box of Tagalongs
- 6-10 strips of strawberry candied bacon
- 1 box of no bake cheesecake mix
- 1 jar of strawberry pie filling

INSTRUCTIONS

Cook Ahead

1. Candied bacon: remove thick cut bacon from wrapper, wrap a sheet pan with aluminum foil and place a rack (if available) over sheet pan
2. Remove bacon from wrapper and lay strips out flat
3. Take strawberry jam out of jar and warm it up using about 1 tsp of hot water and brush onto bacon
4. Cook bacon on low 225°F for about 2-4 hours until desired, allow bacon to have some flexibility, not completely crispy

No Bake Cheesecake

1. Follow directions on box

Trotters

1. Place a Tagalong on the bottom of a cupcake pan
 2. Cut candied bacon (slightly warmed) and wrap the bacon around the Tagalong
 3. Pipe cheesecake filling into Tagalong and bacon mold
 4. Pipe strawberry pie filling on top of cheesecake
 5. Chill for 1 hour and serve
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Samoas SHAKE

BY
YASMIN

INGREDIENTS

- 1 box of Samoas
- 1 cup of milk
- 3-5 scoops of chocolate ice cream
- Caramel sauce
- Whipped cream or Cool Whip

INSTRUCTIONS

1. Put milk, ice cream, and 2-3 cookies (optional) into the blender
2. Blend for about 30 seconds
3. Put 3-4 cookies into the food processor, then blend
4. Pour shake into cup
5. Top with half of the Samoa cookies
6. Put whipped cream on top
7. Drizzle with caramel and sprinkle with cookies





Do-Si-Do SAMPLER PLATE

BY
JULIE

INGREDIENTS

- 1 box of Do-Si-Dos
- Honey
- 1 banana
- Nutella
- Hershey's chocolate
- Marshmallows
- Peanuts
- Jelly

INSTRUCTIONS

1. Crush peanuts in storage bag
2. Peel and chop banana
3. Pull apart Do-Si-Dos and use ingredients to make different variations of the peanut butter sandwich
4. Some examples: place sliced banana into Do-Si-Do cracker, dip Do-Si-Do into Nutella or melted chocolate, place marshmallows into Do-Si-Do sandwich, drizzle honey on Do-Si-Do sandwich, or add jelly to a Do-Si-Do sandwich
5. Enjoy the possibilities

