

# 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



## DIRECTIONS

**Prepare the Crust.** Preheat the oven to 350°F (175°C). In a bowl, mix the crushed Samoa cookies with melted butter until well combined. Press the mixture into a 9-inch pie dish to form an even crust. Bake the crust for 10 minutes. Let it cool completely.

**Make the Filling.** In a stand mixer, beat softened butter and granulated sugar together until light and fluffy (about 3-4 minutes). Gradually add the melted, cooled chocolate and vanilla extract. Add eggs, one at a time, beating for 2 minutes between each addition. This step ensures a light, silky filling. Pour the chocolate filling into the cooled Samoa cookie crust.

**Whipped Cream Topping.** In a cold mixing bowl, whip heavy cream, powdered sugar, and vanilla until stiff peaks form. Spread the whipped cream over the chocolate filling.

**Garnish.** Sprinkle toasted coconut over the whipped cream. Drizzle caramel sauce and melted chocolate on top for that signature Samoa flavor.

**Chill & Serve.** Refrigerate the pie for at least 4 hours, or until the filling is set. Slice and enjoy!

This Samoa French Silk Pie is perfect for those who love a rich chocolate pie with the signature coconut caramel crunch of Samoa cookies!

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## Lemon Bars

### COOKIE CRUST

- 1 (6.2 ounce) package of Girl Scout Lemon-Ups Cookies, divided
- 1/3 cup of granulated sugar
- 3 ounces (6 tablespoons) unsalted butter, melted

### LEMON FILLING

- 14 ounces of sweetened condensed milk
- 5 large egg yolks
- 2 tablespoons lemon zest
- 1/2 cup lemon juice

### CRUMBLE TOPPING

- 2 Girl Scout Lemon-Up Cookies
- Confectioners' sugar, for garnish

### DIRECTIONS

Gather the ingredients. Preheat oven to 350 F. Line an 8-inch square pan with nonstick foil and set aside.

Place 10 of the Girl Scout Lemon-Ups cookies from the package into a food processor, and set aside two of the cookies for the topping. Pulse the 10 cookies until finely ground.

Combine the ground Lemon-Ups cookies (it will yield about 1 ½ cups), sugar, and butter in a small bowl and stir until combined.



Press the Lemon-Ups crumb mixture into the bottom of the prepared pan and press down firmly. Bake first in preheated oven for 7 minutes.

Remove pan from oven and let cool while preparing the filling.

Whisk the sweetened condensed milk, egg yolks, lemon juice, and zest in a large bowl until smooth.

Pour over crust and bake in pre-heated oven for 25 minutes.