

# Girl Guide Cookies

## A great recipe for growing girls

### Double Chocolate Girl Guide Brownies

#### Ingredients

- Double Chocolate Girl Guide Brownies
- 4 squares semi-sweet chocolate
- 1 cup butter divided
- 1 and 1/2 cups granulated sugar
- 3 eggs
- 1 pkg GG cookies crushed
- 1 cup all purpose flour
- 1 cup white and/or semi sweet chocolate chips
- 1 cup multicoloured milk chocolate candies

#### Method

- Melt chocolate and 1/4 cup butter.
- Gradually beat in sugar and remaining butter.
- Add eggs one at a time beating until well combined.
- Stir in GG crushed cookies (classic chocolate) and flour.
- Spread into a greased 9 x 13-inch pan.
- Sprinkle chocolate chips and candies over top and press lightly into batter.
- Bake in 350o oven for 35-40 minutes.
- Cut when cool.

### Sasha's Cookie and Cream Smoothie

Share this tasty treat with a friend or two. It's also a good source of calcium!  
Makes one serving.

#### Ingredients

- ½ cup of skim milk
- ½ cup vanilla frozen yoghurt
- 1 chocolate Girl Guide classic cookie (crumbled).

#### Method

- Blend all ingredients in a blend together until smooth.

These recipes are brought to you courtesy of  
**Burnaby Royal Area Girl Guides**  
1-800-565-8111  
[www.burnabyroyal.com](http://www.burnabyroyal.com)

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### Classic Cookie S'Mores

Courtesy of the Manitoba Provincial Council.

#### Ingredients

- Vanilla Girl Guide Cookies, either with or without the filling (your choice).
- Peanut butter
- Mini marshmallows
- Chocolate chips

#### Method

- Spread peanut butter on the inside of each half of the cookie.
  - Place 3 mini marshmallows and 6 chocolate chips on top of the peanut butter spread.
  - Cover with other half of cookie.
  - Wrap in tinfoil.
  - Bake in oven at 300 degrees C for 10 minutes.
- \*\* Can also be cooked over an open fire.

### Girl Guide Cookie Cheesecakes

This recipe was created by the 1st Hampton Pathfinders in Hampton, NB.

#### Ingredients

- 6 vanilla Girl Guide cookies
- 6 chocolate Girl Guide cookies
- 2 8oz-packages of softened cream cheese
- 1/2 cup white sugar
- 1 tsp vanilla
- 2 eggs

#### Method

- Line 24 muffin tins with medium size muffin liners.
- Split Girl Guide cookies in half and eat the creamy filling.
- Place twelve vanilla cookie halves in one muffin pan and twelve chocolate cookie halves in the other muffin pan (remember to place the cookie wafer emblem side down so you can still see it once the cheesecakes are cooked).
- Mix cream cheese, vanilla and sugar on medium speed until well blended.
- Add eggs and mix well.
- Pour over wafers, filling 3/4 full.
- Bake for 20 minutes at 325 degrees C.
- Remove from pan when cool and chill.
- Top cheesecakes with toppings of your choice.

Girls will love a little caramel sauce, whipped cream and a few pecans on the vanilla cheesecakes. And try a little whipped cream and some chocolate shavings to dress up the chocolate cheesecakes.



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