

# 2024

## COOKIE RECIPE COMPETITION CLASSIC COOKIES COOKBOOK



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★ **Winning Recipes**



# Girl Guide Cookie Ice Cream Pie

1st Wakefield Guides



## INGREDIENTS

- 1 box of chocolate and vanilla Girl Guide cookies
- 2 Tbsp of melted butter
- 2 cups heavy cream
- 1 cup milk
- 3/4 cups granulated sugar
- 1 Tbsp vanilla
- 1 pinch of salt
- caramel sauce and/or chocolate sauce and/or sprinkles for decoration (optional)

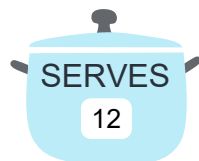
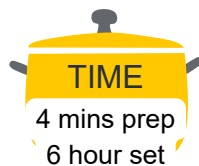
## DIRECTIONS

- Crush 2/3 of the box of Girl Guide cookies in a food processor or by placing them in a ziploc bag and bashing and rolling with a rolling pin or mallet.
- Mix the crushed cookies with the melted butter.
- Spread the mixture on the bottom and side of a pie plate and set aside in the fridge or freezer.
- In a bowl, combine the sugar, cream and milk and whisk until the sugar is dissolved. Add the vanilla and salt.
- Run this mixture through an ice cream maker until frozen.
- Spread the ice cream over the cookie crust in the pie plate. Break the remaining cookies into large chunks and sprinkle on top of ice cream. Decorate with chocolate sauce, caramel sauce, sprinkles, or whatever you'd like.
- Return the pie to freezer to set for at least 3 hours.
- Cut the pie into slices, serve and devour. YUM!

*\*\*For a gluten-free option, replace Girl Guide cookies with gluten-free cookies.  
Including our gluten-free friends tastes great too! \*\**

# The Great Girl Guide Cookie Cake

Maya S.



## INGREDIENTS

- 12 classic Girl Guide Cookies
- 1 cup of heavy whipped cream
- 1 box of birthday cake cake mix
- 3 eggs
- 1 cup of vegetable oil
- 1 cup of water
- 1/4 tsp vanilla extract

## DIRECTIONS

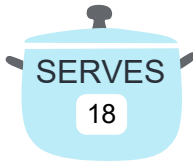
- Preheat oven to 350 degrees.
- Put cookies in a ziploc bag (leave 5 chocolate/vanilla cookies separate). Crush cookies with a rolling pin until they are powder. Put this aside until later.
- Pour cake mix into a bowl. Add eggs, vegetable oil and water. Mix with a hand mixer/whisk. Add vanilla extract. Mix again.
- Crush the leftover 5 chocolate cookies in a ziploc bag until powder and coat the bottom of the pan until it is covered.
- Pour into a greased cake pan. Put into oven for 40 minutes.
- While the cake is baking, take the remainder of the vanilla cookies, crush them in a ziploc bag, pour into a bowl and add the whipped cream and whisk until fully mixed. Put icing in the refrigerator to rest until the cake is finished baking.
- Once the cake is cooked and cooled, take the icing out of the fridge and coat the cake with the icing, Sprinkle any remaining cookies on top.
- Slice and enjoy!





# Mini Girl Guide Cookie Cheesecakes

Carol D.



## INGREDIENTS

- 18 mini baking cups
- 18 vanilla, choc, mint choc. cookies
- 2 - 8 oz pkgs of cream cheese
- 3/4 cup sugar
- 2 eggs
- 1 Tbsp lemon juice
- 1 tsp vanilla
- (1 Tbsp choc powder, if you want chocolate)

## DIRECTIONS

- Line muffin tins with paper cups & place a cookie in each.
- In a mixer, cream sugar, cream cheese, eggs, lemon and vanilla until mixture is light and fluffy. (Add a tbsp of chocolate to mixture if you want chocolate).
- Pour into muffin cups 3/4 full and bake 15-20 minutes at 375 degrees or until firm to touch.
- Top with fruit for vanilla cookies, chocolate piece for chocolate cookie, and mint chocolate piece for mint cookie.

*\*\*Tip: Place pan with water on bottom of stove to stop cracking of cheese cake.\*\**

# Girl Guide Cookie Milkshake

Ariana J.



## INGREDIENTS

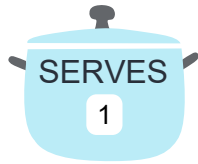
- Ice Cream
- Whipped Cream
- Girl Guide Cookies

## DIRECTIONS

- First you get a blender and scoop the ice cream into the blender then crush some cookies and put the pieces into the blender, turn on the blender for 3 minutes.
- Once it is blended, pour liquid into a cup and then put whipped cream onto the top, sprinkle cookie around and then top it with a full cookie.
- Sip and enjoy!

# Creamy Cookie

Bella L.



## INGREDIENTS

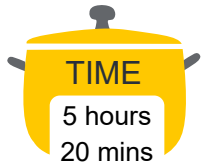
- 2 classic Girl Guide cookies
- However much ice cream you would like
- Your favorite ice cream

## DIRECTIONS

- Scoop ice cream into a bowl.
- Put cookies in a ziploc bag and beat them up.
- Sprinkle the cookies on the ice cream.
- Enjoy!

# Girl Guides Tiramisu

1st Russell Sparks



## INGREDIENTS

- Chocolate and/or vanilla Girl Guide cookies (3 per individual portion)
- 1 cup of chocolate milk
- 1 cup of mascarpone
- 1 1/4 cup whipping cream
- 1 1/2 tablespoon powdered sugar
- 2-3 tablespoon cocoa powder
- 1/2 cup chocolate chips
- For individual portions use small round dish (mini aluminum pie plate)

## DIRECTIONS

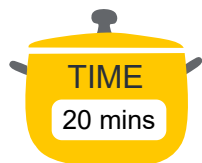
- Whip mascarpone, whipping cream and powdered sugar until thick.
- In a separate small bowl pour the chocolate milk - dunk cookies and turn them to coat them and place in single layer in a dish.
- Spread cream mixture, about 1 inch thick.
- If dish is deep enough, repeat steps 2 and 3 (we did 1 single layer).
- Sprinkle top layer with cocoa powder and chocolate chips.
- Refrigerate for at least 5 hours





# Leah's Ice Cream Cookie Pie

Leah S.



## INGREDIENTS

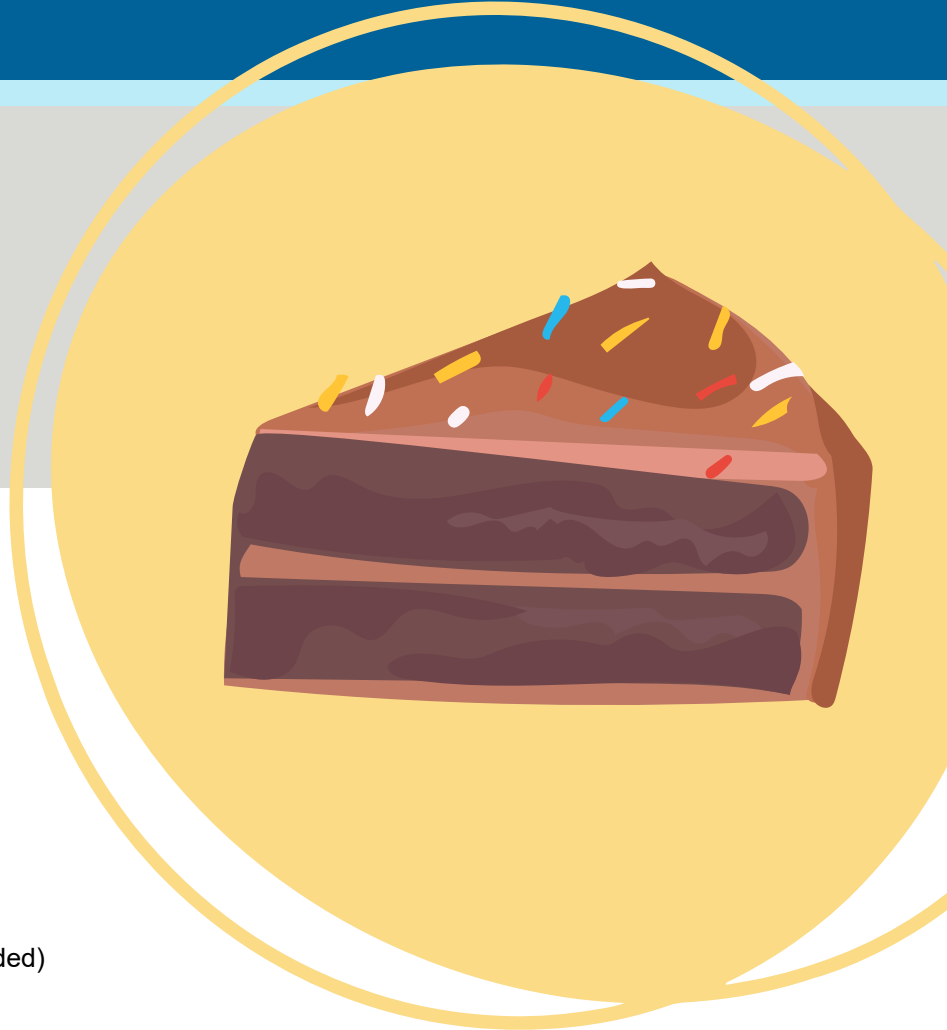
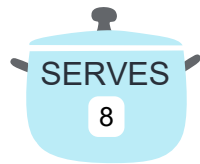
- 2 sleeves of vanilla Girl Guide Cookies
- 1 1/2 sleeves of chocolate Girl Guide cookies
- 1/4 cup of melted butter (plus extra for greasing)
- 1 litre vanilla ice cream (slightly softened)
- 1 litre chocolate ice cream (slightly softened)
- 9 inch deep dish pie plate
- 2 large freezer bags

## DIRECTIONS

- Lightly grease the pie plate with a bit of butter.
- Put the vanilla cookies in a freezer bag, and the chocolate cookies in a separate bag. Use a rolling pin to lightly bash them up.
- Separate some of the more powdery vanilla cookie crumbs into a bowl, and set aside.
- In a mixing bowl, put the bashed up vanilla cookies. Stir in the melted butter. Put the mixture in the pie plate and lightly pat down to make the crust.
- In another bowl, mix the chocolate ice cream with the chocolate cookies, and spread on the crust.
- Spread the softened vanilla ice cream on the chocolate layer. Top with some of the powdery vanilla cookie crumbs. (We made a stencil by tracing the back of our Sparks shirt!)
- Put in the freezer for at least 6 hours.

# Girl Guide Cookie Cake

Shalina R.



## INGREDIENTS

- Classic Girl Guide cookies
- Cake mix (check box for further ingredients needed)
- Icing

## DIRECTIONS

- Prepare cake mix as per box instructions. Pour the mixture into a cake pan.
- Put it in the oven and bake at 350 degrees for 26 minutes.
- Once it is baked, take out of oven and let cool.
- Once it is cooled, put icing and cookies on top of cake.
- Slice into 8 and serve.

# Lily's Girl Guide Cookie Brownies

Lily J.



10 mins prep  
35 mins bake



12



## INGREDIENTS

### Wet Ingredients:

- 1 cup white sugar
- 1/2 cup vegetable oil
- 1 teaspoon vanilla extract
- 2 eggs

### Dry Ingredients:

- 1/2 cup all-purpose flour
- 1/3 cup unsweetened cocoa powder
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt

### Add-ins:

- 1/2 cup chocolate chips
- 3 vanilla Girl Guide cookies
- 3 chocolate Girl Guide cookies

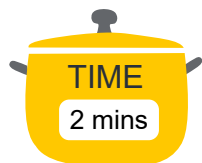
## DIRECTIONS

- Preheat oven to 350 degrees F.
- Line a 9-inch square pan with parchment paper.
- Mix wet ingredients in a large bowl with a large spatula until well combined.
- Sift and mix dry ingredients into a second bowl.
- Gradually add dry ingredients and chocolate chips to the egg mixture and stir until just combined - do not overmix.
- Pour batter into prepared pan and spread evenly.
- Break Girl Guide cookies by hand into large chunks and sprinkle onto batter.
- Bake for 30 to 40 minutes, or until a toothpick comes out with only a few crumbs attached.
- Wait until cooled to slice into 12 squares.



# Meltable Delight

Ivy H.



## INGREDIENTS

- 12 classic Girl Guide Cookies
- 1 bag (12 oz) of Meltables

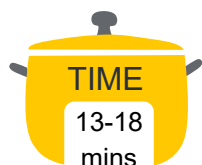
## DIRECTIONS

- Pour meltables in a microwave safe bowl.
- Put bowl in microwave, select defrost for 45 seconds. Stir meltables with a spatula, and put back in microwave for 30 second intervals until fully melted.
- Use oven mitts to remove bowl from microwave.
- Put parchment paper on a cooling rack.
- Dip each cookie in the meltables, rotating until entire cookie is covered in the meltable.
- Put cookie on parchment paper to harden.
- Once all cookies are coated in the meltables, put the cooling rack in fridge to finish setting... and then ENJOY!



# Girl Guide Cookie Cupcakes

## 2nd Rockland Embers & Guides



## INGREDIENTS

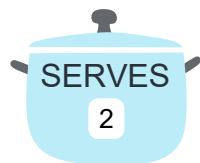
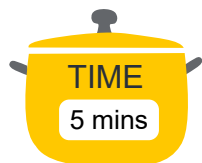
- 1 box of classic Girl Guide cookies (crushed)
- 1 box of Betty Crocker Super Moist Vanilla Flavored cake mix  
(You will need for the mix: 1 cup water, 1/3 cup vegetable oil, 3 eggs)

## DIRECTIONS

- Place a paper muffin cup in each cup of your muffin pan.
- Place a Girl Guide cookie in the bottom of the paper cup. (Your choice of classic chocolate or vanilla cookie.)
- HEAT - For Cupcakes: Heat oven to 375°F for aluminum pan or 350°F for nonstick pan.
- MIX - Mix Cake Mix, water, oil and eggs in large bowl with mixer on medium speed or beat vigorously by hand 2 minutes. Spoon batter into cups (about 3 Tbsp each).
- BAKE - Bake as directed in chart or until toothpick inserted in center comes out clean.
- Cool 10 minutes before removing from pan. Cool completely before frosting.
- ENJOY!

# Oatmilk Cookie Smoothie Delight

Claire W. M.



## INGREDIENTS

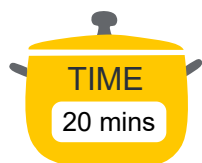
- 2 cups of oat milk
- 1 banana
- 2 chocolate and 2 vanilla classic Girl Guide cookies
- 2 maraschino cherries

## DIRECTIONS

- Put 2 Girl Guide cookies in a blender until finely chopped.
- Pour cookie crumble in a bowl.
- Put 2 cups oat milk and banana in blender and blend until smooth consistency.
- Add 3/4 of the cookie crumble into blender and blend.
- Pour smoothie into 2 cups.
- Sprinkle remaining cookie crumble on top of smoothie, add 1 full cookie and one cherry to the top of each smoothie.
- Enjoy!

# Dessert Nachos

9th Markham Pathfinders



## INGREDIENTS

- 10-15 Girl Guide cookies
- Strawberries
- Green gummies (or grapes)
- Orange gummies



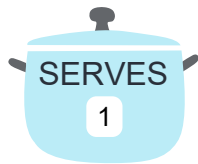
## DIRECTIONS

- Take 10-12 vanilla cookies and put them in the microwave for 15 secs.
- Separate all the cookie from the cream inside. Put the cream in a small bowl off to the side. Put your cookie on a platter/plate.
- Once you have all your 'nacho chips' on your plate, take the chocolate cookies and chop them finely.
- Once your chocolate cookies are chopped, sprinkle them over the 'chips' this is your 'ground beef'.
- Now take your green gummies and dice them to make them look like green peppers. Once they are diced, sprinkle them over your 'chips' and 'ground beef'.
- Now, take your orange gummies and put them in a microwave bowl and microwave for 15 secs (may require additional increments). Once melted, drizzle it over your nachos, this is your 'cheese'.
- Take your vanilla cream that you saved from earlier and put it in the microwave for 15 secs to melt it. This is your 'queso'. Put this on the side as a 'dip'.
- Finally, enjoy!



# Super Duper Cookie Ice Cream Blaster

Shelby W. M.



## INGREDIENTS

- 2 chocolate and 2 vanilla classic Girl Guide cookies
- 2 scoops of vanilla and 2 scoops of chocolate ice cream
- Ice cream cone

## DIRECTIONS

- Crumble up a chocolate cookie with a spoon (or put in blender).
- Mix it into two scoops of chocolate ice cream in a bowl.
- Crumble up a vanilla cookie with a spoon (or put in blender).
- Mix it into two scoops of vanilla ice cream in a bowl.
- Put the two bowls in the freezer for 15 minutes to harden.
- Scoop out the chocolate ice cream/cookie mix into the cone, followed by scoops of vanilla ice cream/cookie mix.
- Top with larger broken pieces of Girl Guide cookies.
- Enjoy!



# Pathfinder Pie

Emma B.



## INGREDIENTS

Cookie Crust:

- 1 box of classic Girl Guide cookies (crushed)
- 1/4 cup unsalted butter

Filling:

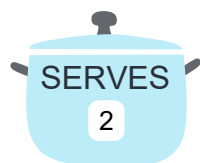
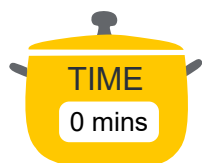
- 3/4 cup cream cheese
- 14 oz. can of sweetened condensed milk
- 20 drops green food colouring
- 2 cups Cool Whip
- 12 Chocolatey Mint Girl Guide Cookies

## DIRECTIONS

- For the crust, crush 24 classic GG cookies finely. Mix with melted butter, mold the cookie mixture into your lightly greased pan. Refrigerate the crust for 15 minutes.
- For the filling, beat cream cheese and slowly add your condensed milk and green food colouring. Once all those ingredients are mixed, fold in your coarsely ground chocolatey mint GG cookies and Cool Whip. Once combined, spoon filling into your crust. Cover and freeze overnight, remove from freezer 15 minutes before serving. Garnish with remaining cookies.

# Cookies and Cream Milkshakes

Jessie K.



## INGREDIENTS

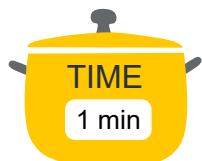
- 6 scoops of vanilla ice cream
- 4 Girl Guide cookies  
(vanilla for the vanilla milkshake, chocolate for the chocolate milkshake)
- 1 cup of milk
- 1 tablespoon of chocolate sauce (for chocolate milkshake only)

## DIRECTIONS

- Blend together above ingredients until well combined.
- Pour into a glass and serve with a reusable straw.
- Enjoy!

# Girl Guide Cookie Fun Dip

Ellie K.



## INGREDIENTS

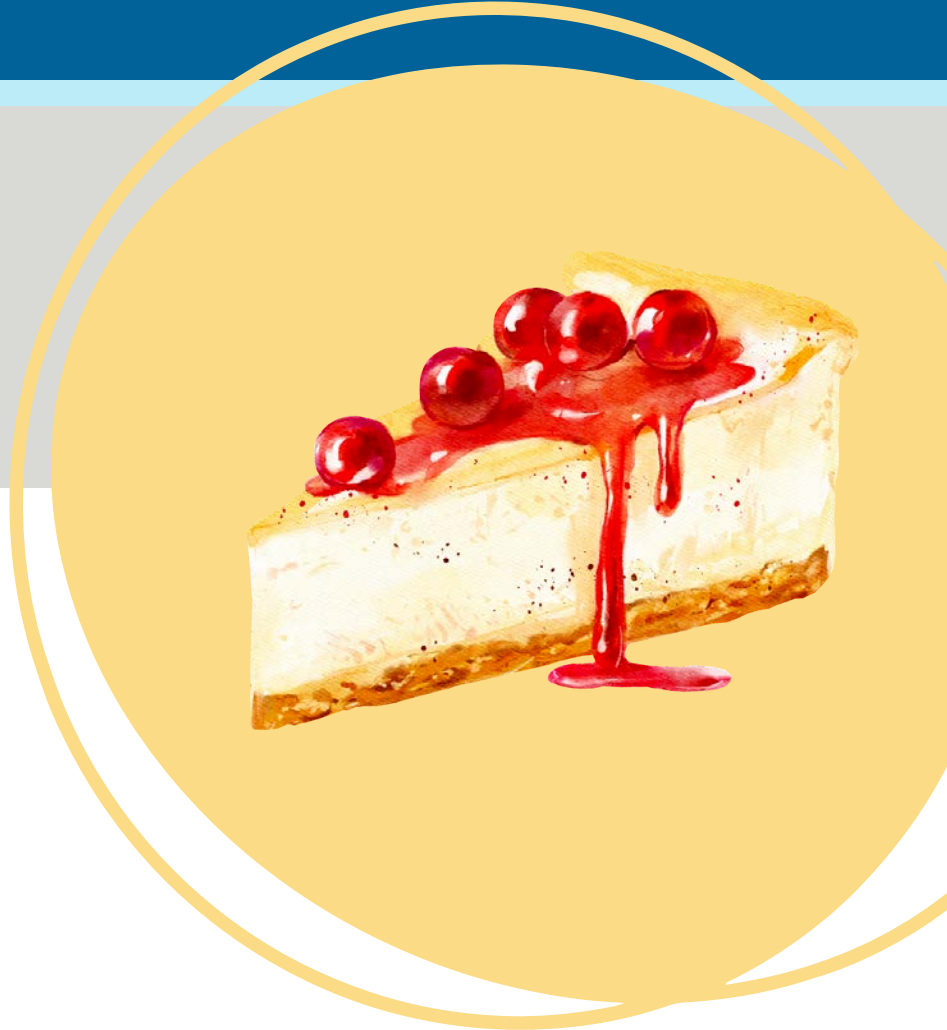
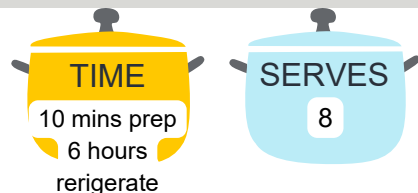
- 1 Girl Guide cookie (either vanilla or chocolate)
- 1 large marshmallow

## DIRECTIONS

- Crush Girl Guide cookie in a plastic bag using a rolling pin.
- Roast a marshmallow over a fire.
- Pull off the outer layer of the marshmallow and eat, leaving the inner, gooey section on the stick (or pull apart the marshmallow to reveal the gooey centre).
- Dip the gooey marshmallow centre into the crushed cookie.
- Eat and enjoy!

# Ayanoshka Cheesecake

Ayan R.



## INGREDIENTS

For the crust:

- 1 cup chocolate classic cookie crumbs
- 1 cup vanilla classic cookie crumbs
- ½ cup butter melted
- ¼ brown sugar

For the filling:

- 1 - 250 gram/8.89 oz pk cream cheese, softened
- 1 cup powdered sugar
- 1 tsp vanilla
- ¼ cup sour cream
- ½ cup heavy whipping cream

For the topping:

- 1 can of cherry, strawberry or peach pie filling

## DIRECTIONS

For the crust:

- Split butter and brown sugar and combine in 2 different bowls, 1 with chocolate classic cookie and another with the vanilla classic cookie. Then empty out into 9 inch greased or lined pie plate.
- Press it down and up the sides of the pie plate with your fingers. Refrigerate for 1 hour before filling or freeze for at least 20 min.

For the cheesecake filling:

- In the bowl of your stand mixer or in a large bowl beat the heavy whipping cream with the vanilla until stiff peaks form. Set aside.
- In another large bowl beat the cream cheese until smooth. Mix in the powdered sugar until combined then mix in the sour cream until incorporated.
- Spoon the whipped cream into the cream cheese and fold in gently just until combined.
- Split the mix in two bowls and add in each the cream from both classic cookies
- Spoon into the prepared crust and spread into an even layer. Cover with plastic wrap and refrigerate for at least 6 hours but better if it's left overnight.



# Girl Guide Cookie Marshmallow Bars

Zoey S.



## INGREDIENTS

- 1/4 cup margarine or butter
- 1 - 400g pkg of large marshmallows
- 2 boxes Girl Guide cookies, chopped into small pieces
- 1/2 tsp vanilla extract

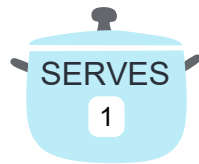
## DIRECTIONS

- In a microwave bowl, microwave margarine at high 30 to 60 seconds or until melted.
- Add marshmallows tossing to coat . Microwave at high 1 to 1/2 minutes or until smooth. Stir in vanilla.
- Add Girl Guide cookies stirring until coated.
- Use some margarine to lightly coat the bottom and sides of a 13x9 pan or dish. Using a lightly buttered spatula press into buttered pan.
- Cool in refrigerator for 1 hour. Cut into squares.



# Girl Guide Cookie Ice Cream Sandwiches

Julia C.



## INGREDIENTS

- 2 Girl Guide cookies (either vanilla or chocolate or one of each)
- 1 spoonful of ice cream (vanilla is best, but other kinds would work too)

## DIRECTIONS

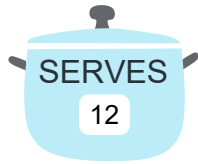
- Crush one Girl Guide cookie in a plastic bag using a rolling pin.
- Split the top off of the other Girl Guide cookie.
- Add a spoonful of ice cream on top of the bottom section of the Girl Guide cookie.
- Place the top of the cookie on top of the ice cream (to make an ice cream sandwich).
- Roll the edge of the ice cream sandwich in the cookie crumbs.
- Place on a plate or tray in the freezer for a few minutes until solid.
- Eat and enjoy!

*\*\*You can mix different flavours of cookies by using one kind of crumbs and a different kind for the ice cream sandwich.\*\**



# Girl Guide Cookie Cake Pops

1st Brussels Embers & Guides



## INGREDIENTS

- 1 box Girl Guide cookies
- 1 box of cake mix and supplies to make it  
(We used gluten free cake mix due to a an allergy in our unit.)
- 2 containers of icing
- Sprinkles

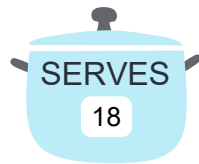
## DIRECTIONS

- Make the cake as per instructions and cool.
- Crush the box of Girl Guide cookies.
- Crumble the cake.
- Mix the crushed cookies and cake crumbs.
- Add icing and roll into balls.
- Add sprinkles and serve.



# SPARK-le Cheesecake

1st Bethany Sparks



## INGREDIENTS

- 3 boxes of Girl Guides classic sandwich cookies
- 1 box of Girl Guides chocolatey mint cookies
- 2 - 500ml cream cheese
- 2 - 500ml Cool Whip
- 2.5 tsp vanilla
- Pink sugar sparkles

## DIRECTIONS

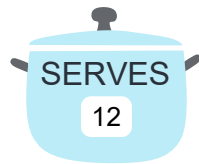
- Grind chocolate sandwich cookies to a crumble. Place in dessert cups to cover 1/4"
- Grind vanilla sandwich cookies. Set aside.
- Combine cream cheese, cool whip and vanilla in a large bowl. Add in the ground vanilla cookies to the desired consistency.
- Put cooled mixture into dessert cups; fill to just below top.
- Sprinkle pink sugar crystals on top.
- Place whole chocolate mint cookies standing upright into mixture.
- Use it as a spoon!





# Girl Guide Cookie Soup

1st Brussels Sparks



## INGREDIENTS

- 1 box of Girl Guide cookies
- 1 2L box of neapolitan ice cream
- Sauce/Sprinkles/Candies of choice

## DIRECTIONS

- Let ice cream sit out for about 5 minutes to soften.
- Scoop ice cream into individual bowls.
- Crush up a box of Girl Guide cookies.
- Mix cookie crumbles in with soft or melted ice cream.
- Add other sauces, syrups, sprinkles or candies as desired.

# Cutie Cakes

Julietta G.



## INGREDIENTS

- 1 box of your favourite cake mix  
(extra ingredients needed on the cake mix box)
- 1 box of Classic Girl Guide Cookies

## DIRECTIONS

- Follow cake mix box directions.
- You place a cookie at the bottom of the cupcake tray.
- Pour batter over each cookie until half full.
- Follow cake box for baking instructions time.
- Once cupcakes cool, you put on the Girl Guide cookies.
- You eat and enjoy!

# Spark Bark

Willa S.



## INGREDIENTS

- 10 girl guide cookies (~1 cup crumbled)
- 1 1/2 vegetable shortening
- 2 1/2 cups white chocolate chips (~2 200g bags)

## DIRECTIONS

- Cover a cookie sheet with foil or parchment paper.
- Prepare Girl Guide cookies by placing 6 cookies in a ziploc bag and crushing finely with a rolling pin then set aside. Break remaining 4 cookies larger pieces and set aside separately.
- Place chocolate chips and vegetable shortening in the top of a double boiler and stir over heat until thoroughly melted.
- Once the chocolate is a smooth consistency remove from heat and stir in the finely crushed cookies until just blended.
- Pour the mixture into the cookie sheet and use a spatula to spread it evenly.
- Gently press the larger remaining cookies pieces into the mixture.
- Place cookie sheet into the freezer for 30 minutes to allow bark to set.
- Once firm allow spark bark to return to room temperature then break or cut into individual servings.
- ENJOY!





# Cookiecakes

3rd Holland Landing Pathfinders



## INGREDIENTS

- Cake box mix (we used white cake)
- Can of soda (we used root beer)
- 2 boxes of classic Girl Guide cookies

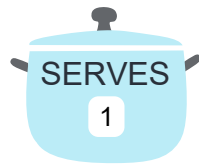
## DIRECTIONS

- Put cupcake liners in the cupcake pan.
- Make cake box cake mix with a can of soda.
- Put a classic cookie on the bottom of each liner.
- Put cake batter on top of the cookies.
- Follow the cake box instructions for how long they need to bake and what temperature it needs to be.



# The Sugar Hotel

Arya P.



## INGREDIENTS

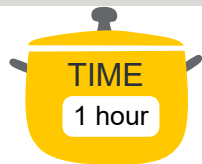
- Ice cream
- Girl Guide cookies
- Whipped cream
- Sprinkles
- White chocolate chips

## DIRECTIONS

- Mash Girl Guide cookies in a cup.
- Then add ice cream.
- Add whipped cream on top.
- Then you need to added white chocolate chips, M&Ms and sprinkles on top.
- Yum!

# Sprinkle SPARKle Ice Cream Cake

Casey C.



## INGREDIENTS

- 10 classic chocolate sandwich Girl Guide cookies
- 1/4 teaspoon kosher salt
- 3 tablespoons unsalted butter, melted and slightly cooled
- 2 (14-ounce) containers of your favourite ice cream
- 1 ounce of cream cheese
- 1/4 cup icing sugar
- 1/2 cup cold whipping cream
- 1/4 teaspoon vanilla extract
- Rainbow sprinkles

## DIRECTIONS

- Line a loaf pan with two crisscrossed sheets of parchment, leaving 2 inches of overhang on all four sides.
- In a food processor, combine the Girl Guide cookies and salt and process until the cookies are very finely ground. Add the melted butter and pulse until the crumbs are moistened. Transfer the crumb mixture to the prepared pan and press into an even layer. Place the pan in the freezer until the crust is firm to the touch, 30 to 45 minutes.
- Scoop softened ice cream all over the chilled crust and smooth the ice cream into an even layer with no gaps. Place the cake in the freezer for at least 1 hour, until the ice cream is firm to the touch.
- In a stand mixer fitted with the paddle attachment or in a large bowl with a hand mixer, beat the cream cheese and icing sugar on low speed until combined. Increase the speed to high and whip until the mixture is smooth and creamy. Add the whipping cream and vanilla and beat on high speed until the mixture forms soft peaks.
- Spread the whipped cream over the cake and smooth into an even layer.
- Sprinkle the rainbow sprinkles on top, cover the pan with plastic wrap, and freeze until firm, at least 4 hours or overnight.
- To serve, lift the overhanging parchment paper to remove the cake. Cut into pieces and serve.

*Adapted from Lidey Hueck.*

# Spark Shakes

Willa S.



## INGREDIENTS

- 2 cups chocolate or vanilla ice cream (match flavour with your choice of cookie)
- 3 Girl Guide cookies
- 1 cup milk
- Whipped cream and extra cookies for garnish, if desired

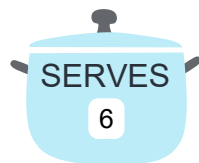
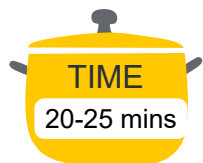
## DIRECTIONS

- Crumble Girl Guide cookies into small pieces.
- Place ice cream, crumbled cookies, and milk in blender. Blend until smooth.
- Pour milkshakes into glasses. Garnish with whipped cream and additional cookies if desired.
- Serve immediately & enjoy!



# Chelsea's Cookie Cake Pops

1st Lindsay Guides



## INGREDIENTS

- 1/2 cup butter
- 1 cup white sugar
- 2 eggs
- 1 tsp vanilla
- 1/3 cup cocoa
- 1/2 cup all purpose flour
- 1/4 tsp salt
- 1/4 tsp baking powder
- 3 or 4 crushed up classic Girl Guide cookies

## DIRECTIONS

- Preheat oven to 350 degrees. Mix the ingredients together. Get a small 4x6 cupcake pan. Butter the pan and scoop batter in the pan. When you are done scooping the batter, if you want, you can crush 1 or more cookies and sprinkle it on top.
- Bake for 20-25 minutes.
- To know if they are done, stick a toothpick in one and if it is dry when pulled out, then they are done cooking. Wait till they are warm after pulled out, then decorate them with whatever you want, but you should put melted chocolate on them first so it sticks. To make it easy to decorate and eat, put sticks in them.



# Vanilla Girl Guide Cookie Fudge

Kelly M.



90 mins prep  
30 mins cook  
2 hours to  
harden



36 small  
pieces



## INGREDIENTS

- 10 vanilla Girl Guide cookies
- 3/4 cup of 18% table cream
- 1/2 cup of butter
- 3 cups of icing sugar
- 1 tsp of vanilla
- 1/4 tsp of salt



## DIRECTIONS

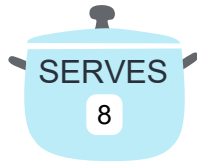
**\*\*Enjoy this sweet hard fudge that tastes like vanilla Girl Guide cookies!\*\***

- Separate cookie filling from vanilla Girl Guide cookies. Lay cookies flat in a large flat pan and pour cream over them to infuse the cream with cookie flavouring. Set fillings aside for later.
- Wait approx. 1.5 hours then remove the cookies from the cream (strain if needed). You should be left with 1/2 cup of cream.
- Add cookie infused cream, butter and icing sugar to large pot.
- Combine fudge ingredients on low/medium heat.
- Once combined add salt, vanilla and filling from cookies.
- Continue to heat until mixture starts to bubble (approx. 15-20 minutes). Test hardness of mixture by putting a small drop on a plate; if it hardens to your satisfaction remove the fudge mixture from the heat.
- Grease a 9 by 9 inch pan and pour fudge mixture into pan. Harden in fridge for at least 2 hours.
- Remove fudge from pan and cut into pieces.
- Enjoy your Vanilla Girl Guide cookie fudge!

# Cookies & Cream Cake

## - Girl Guides Style

Hanna M.



### INGREDIENTS

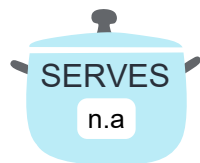
- 1 Supermoist Rainbow Bit Betty Crocker cake mix
- 1 Mont Blanc Betty Crocker icing
- 1 box of Girl Guides cookies
- Blue sprinkles

### DIRECTIONS

- Heat oven to 350°F (180°C) for aluminum or glass pan or 325°F (165°C) for nonstick pan. Grease bottom only of 13" x 9" pan or bottom and sides of all other pans.
- Mix cake mix, water, oil and eggs in large bowl with mixer on medium speed or beat vigorously by hand 2 minutes. Pour into pan.
- Bake until toothpick inserted in centre comes out clean. Cool 10 minutes before removing from pan. Cool completely before frosting.
- Place cookies on the cake.
- Cover it with frosting and sprinkles.

# Josie's Marshmallow Cookies n' Cream Ice Cream

1st Lindsay Guides



## INGREDIENTS

- 2 cups of milk
- 1/2 cup of marshmallow fluff
- Cream of vanilla Girl Guide cookies
- Pinch of salt
- 2 cups whipping cream

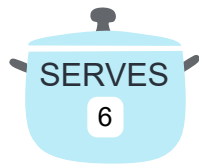
## DIRECTIONS

- Blend milk, fluff and vanilla cookie cream until smooth.
- Mix in whipping cream.
- Place in fridge for 2 hours or overnight in airtight container.
- Coarsely crush chocolate and vanilla cookie biscuits in ziploc bag.
- Place cookies in freezer for 10 minutes.
- Place milk mixture in ice cream machine for 20-30 minutes or until desired consistency is reached.
- Mix in crushed cookies after 15 minutes in machine.



# G & J's Chocolate Chip Amazing Goodies

Georgia and Jessica C.



## INGREDIENTS

### Ice Cream

- 3/4 cup whipping cream
- 3/4 cup milk
- 1/3 cup honey or white sugar
- 1/4 tsp vanilla
- 1 row of vanilla Girl Guide cookies + 6 additional cookies

### Chocolate Coating

- 1/2 cup chocolate chips
- 1 tsp. coconut oil

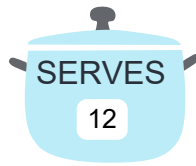
## DIRECTIONS

- Add whipping cream, milk, honey and vanilla to a blender. Blend on high for 2 minutes and transfer into a shallow dish.
- Crush 1 row of vanilla cookies in a ziploc bag and add crushed cookies to the mixture.
- Freeze for 2 hours.
- Separate the 6 cookies and add your frozen ice cream in the middle of 2 cookies and return to freezer
- Make Glaze: In a microwave safe dish, add chocolate chips and coconut oil, microwave on high for 30 second intervals until smooth.
- Assemble: Dip the ice cream filled cookies in the chocolate mixture until covered.
- Put back in the freezer and wait 1 hour to enjoy (if you can!)
- Can also be made with chocolate Girl Guide cookies



# Mini Cheesecakes

Laurian H.



## INGREDIENTS

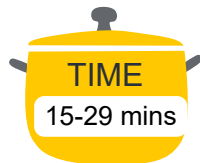
- 1 - 8oz block of cream cheese
- 1/3 cup white sugar
- 1 egg
- 1/2 tsp vanilla extract
- 1 box classic GGC cookies
- Optional Toppings: whipped cream, pie filling, jam...

## DIRECTIONS

- Preheat oven to 375 degrees and bring cream cheese & egg to room temperature.
- Place 6 vanilla cookies & 6 chocolate cookies in a lined muffin tin.
- combine all ingredients except cookies and blend until smooth
- Crush/chop remaining chocolate cookies.
- Place approximately 2 Tbsp of plain filling over 6 VANILLA cookies.
- Add crushed cookies to remaining filling and divide over chocolate cookies.
- Bake for 15-18 minutes until a toothpick comes out clean.
- Allow them to cool completely or chill in fridge for 30 minutes until firm.
- Once chilled add your favourite toppings before serving.

# That's the way the GGC Cookie Crumbles Mini Pies

163rd Toronto Guides



## INGREDIENTS

- 1 roll of refrigerated pie dough
- 2 large Granny Smith apples, peeled, cored, & diced finely
- 3 Tbsp granulated sugar
- 1 teaspoon ground cinnamon
- 1 tablespoons lemon juice
- 1 tablespoon cornstarch

For the streusel topping:

- 1/4 cups all purpose flour
- row of crushed vanilla GGC Cookies
- 1/2 cups old fashioned oats
- pinch of salt
- 1/4 cups butter, melted

## DIRECTIONS

- Preheat oven to 350 degrees. Grease or spray the wells of a standard size muffin tin with butter or nonstick spray. Roll out dough onto a lightly floured surface, and cut out circles about 2 inches in diameter. Gather and re-roll unused dough and cut additional circles. I used the rim of a small plastic cup. Place the circles in the bottom of each muffin well.
- Filling: Add the apples, sugar, cinnamon, lemon juice, and cornstarch to a medium saucepan. Cook on medium heat, stirring occasionally for about 5-10 minutes until the apples have softened slightly and the juices begin to thicken. Remove from heat.
- Add about one tablespoon of the apple filling on top of each circle of pie dough.
- Crumble: In a medium bowl, mix flour, crushed vanilla girl guide cookies oats, and salt. Add melted butter and mix until well incorporated. adjust flour if too wet.
- Add a heaping tablespoon of the streusel topping to each muffin well, and gently pat it down over the apples.
- Bake for 17-19 minutes.

\*\*Allow the apple pie cookies to cool in the muffin tin for at least 10-15 minutes before removing.\*\*

\*\* I like to use a dull knife to gently remove them. \*\*

