

Winning Recipes from 2013 Girl Scout Cookie Dessert Contest

Caramel deLites Scones 1st Place

- 4 cups all-purpose flour
 - 3 Tablespoons sugar
 - 4 teaspoons baking powder
 - ½ teaspoon salt
 - ½ teaspoon cream of tartar
 - ¾ cup cold butter
 - 1 egg, separated
 - 1 ½ cups refrigerated International Delight Caramel Macchiato nondairy creamer or half-and-half cream
 - 1 box of crushed Caramel deLites Girl Scout cookies
 - ½ cup flaked coconut
- Additional sugar and egg yolk for top of scones – brushed before baking



Directions:

In a bowl, combine the first 5 ingredients; cut in butter until crumbly. In a bowl, whisk egg yolk and creamer, add to dry ingredients just until moistened. Stir in the crushed Caramel deLites cookies.

Turn onto a floured surface; knead 10 times. Divide dough in half. Pat each portion into a long rectangle, cut into triangle wedges. Place on a greased baking sheet.

Beat egg white brush over scone wedge. Sprinkle with flaked coconut. Bake at 425 degrees for 12-15 minutes or until golden brown.

Recipe provided and prepared by Marcia Herring, Denver, NC

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Peanut Butter Crumble Pie 2nd Place

- 1/3 cup peanut butter
- 3 ounces cream cheese
- 2 Tablespoons butter or margarine
- 1 cup powdered sugar
- ¼ cup milk
- 8 ounces Cool Whip
- Chocolate Graham Cracker Crust (pre-made, store bought crust)
- 8 – Girl Scout Peanut Butter Sandwiches (for pie filling)
- 8 – Girl Scout Peanut Butter Patties (for topping)

Directions:

Mix together peanut butter, cream cheese, butter, powdered sugar, milk and Cool Whip with an electric mixer. Blend until creamy. Crush 8 Girl Scout Peanut Butter Sandwiches in a food processor or on a cutting board. Blend into mixture. Pour in pie crust. Cut 6 Girl Scout Peanut Butter Patties in half. Place around edge of pie crust. Use 1 whole cookie for the center and garnish with a drop of pie filling. Crumble the last Peanut Butter Pattie and sprinkle over top of pie.

Place in freezer overnight or until frozen solid. Serves 8.

Recipe provided and prepared by Taylor Loyd, Girl Scout Cadette Troop 02141



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Lemonade Cheesecake 3rd Place

For crust:

- 1 box of Girl Scout Lemonades cookies
- 6 Tablespoons melted butter

For the filling:

- 3 – 8 ounces. packages of cream cheese
- 3 eggs
- 1 1/3 cups sugar
- 2 Tablespoons lemon juice
- 1 teaspoon vanilla extract
- 1 teaspoon grated lemon rind

For the topping:

- 16 ounces Cool Whip
- 8 Girl Scout Lemonades cookies
- 2 teaspoons grated lemon rind
- 2 teaspoons shaved chocolate



Directions:

Before starting, preheat oven to 350 degrees. Make sure cream cheese and eggs are room temperature. (Do not microwave.)

For the crust: Put 1 box of Lemonades into a gallon ziplock bag. Crush into fine pieces. In a bowl, combine melted butter and crushed Lemonades with a whisk. Press the crushed cookies into a 10 inch spring form pan. Bake for 5 minutes. Let cool.

For the filling: Beat the cream cheese with electric mixer at high speed until completely smooth. Add eggs, one at a time, beating until smooth. Gradually add 1 1/3 cups of sugar, lemon juice and 1 teaspoon vanilla while still beating. Stir in lemon rind. Pour the mix onto the crust and bake at 350 degrees for 35 minutes. Cool on a rack for 30 minutes. Then let the cake cool in the refrigerator overnight.

For the topping: Add Cool Whip evenly over the top of the cake. Put Lemonade cookies at regular intervals around the cake. Sprinkle 2 teaspoons grated lemon rind and chocolate shavings evenly over the cake. Serves 12-16.

Recipe provided and prepared by Danielle Hussey, Winston-Salem, NC