



Maine-ly Sweet Treats:

Recipes with a
Girl Scout Cookie Twist

girl scouts 
of maine



Caramel deLites® Cake

This chocolate cake is covered in salted caramel buttercream frosting with toasted coconut, a chocolate ganache and caramel drizzle, and topped with the cookies that inspired it all!

Submitted by: Winter and Autumn Williams
Troop#: 2196 & 277 | Service Unit: Saco Bay | Town: Saco, ME

Chocolate Cake:

Ingredients:

- 1 ³/₄ cups flour
- 2 cups granulated sugar
- ³/₄ cup unsweetened cocoa
- 1 ¹/₂ tsp baking powder
- 1 ¹/₂ tsp baking soda
- 1 tsp salt
- 2 eggs
- 1 cup milk
- ¹/₂ cup vegetable oil
- 2 tsp vanilla extract
- 1 cup boiling water

Directions:

1. Preheat oven to 350°.
2. Sift together flour, sugar, cocoa, baking powder, baking soda, and salt.
3. Add the eggs, one at a time, milk, oil, and vanilla to the dry ingredients, mixing until combined.
4. Pour boiling water into the mixture and stir until silky.
5. Pour into two 9-inch round cake pans that are lined with parchment and sprayed with non-stick cooking spray.
6. Bake for 30-35 minutes.
7. Remove cake from oven and allow to cool completely.
8. Use a serrated knife to level the top.

Salted Caramel Frosting:

Ingredients:

- 1 cup softened butter
- 3 cups powdered sugar
- ¹/₃ cup your favorite salted caramel sauce

Directions:

1. Beat the softened butter with stand mixer for 7-10 minutes, until light and fluffy.
2. Add the sugar, one cup at a time.
3. Mix in caramel sauce, beating for another 2-3 minutes to ensure it is fully incorporated.
4. If frosting is too thick, add 1 tbsp of milk at a time until desired consistency is achieved.

Chocolate Ganache:

Ingredients:

- ¹/₂ cup semisweet chocolate chips
- ¹/₃ cup whipping cream

Directions:

1. Heat heavy cream in a small saucepan on medium heat until it begins to bubble.
2. Pour heated cream over chocolate and stir until smooth.
3. Can add stir in a small dollop of butter for a glossy appearance if desired.

Toasted Coconut

Ingredients:

- 1 cup coconut flakes

Directions:

1. Preheat oven to 325°.
2. Place coconut on large baking sheet lined with parchment paper.
3. Bake on the middle rack for 2 minutes, then stir coconut and bake for another 2 minutes.
4. Cool completely before applying to cake.

Assemble the cake with a generous layer of salted caramel frosting between the two layers and apply toasted coconut to the bottom of the cake. Top with chocolate ganache and salted caramel sauce used in the frosting. Place Caramel deLites on the crown of the cake and enjoy!



Caramel deLites® Kiss Brownies

Submitted by: Laura Genese, GSME Staff



Ingredients:

- 1 box Devil's Food Cake Mix
- $\frac{1}{3}$ cup evaporated milk
- $\frac{3}{4}$ cup melted butter
- Mini Chocolate Kisses
- $\frac{3}{4}$ cup caramels, melted
- $\frac{1}{2}$ package Girl Scout Caramel deLites® cookies
- Coconut

Directions:

1. Mix cake mix, evaporated milk, and butter.
2. Pour half into a 9"x13" pan.
3. Bake at 350° for 6 minutes.
4. Sprinkle one cup Kisses on top.
5. Spread melted caramel over Kisses.
6. Add $\frac{1}{2}$ box crushed Caramel deLites® and one tbsp toasted coconut.
7. Pour remaining batter on top and bake for 10 minutes.
8. Drizzle with melted Kisses and sprinkle with coconut.





Caramel deLites[®] Cheesecake

Submitted by: Alena and Farrah Poirier
Troop#: 1794 | Service Unit: River Valley | Town: Minot, ME

Ingredients:

- 1 premade 9 inch chocolate cookie pie shell

Pie Filling:

- 16 oz. cream cheese softened to room temperature
- $\frac{1}{2}$ cup sugar
- $\frac{1}{3}$ cup sour cream
- 1 tsp vanilla extract
- $\frac{1}{16}$ tsp salt
- 2 eggs room temperature, lightly beaten
- 8 Girl Scout Caramel deLites cookies, finely crushed

Toppings:

- Caramel Sundae Syrup
- Chocolate Sundae Syrup
- Caramel deLites cookies
- Whipped Cream

Directions:

1. Pre-heat oven to 325°.
2. Open pie crust and set aside.
3. Crush up Caramel deLites cookies finely in a blender.
4. Crack eggs into a small bowl and lightly beat with a fork, but be careful not to overmix.
5. Combine cream cheese, sugar, vanilla, salt, and sour cream into a mixing bowl and beat lightly until all ingredients are combined. Be careful not to overmix as it adds air and can cause the cheesecake to crack.
6. Add the eggs and gently mix until combined, again being careful not to overmix.
7. Add the Caramel deLites crushed cookie pieces, just mixing enough so that it is all the way through the mixture evenly.
8. Spoon into the pie crust.
9. Place in the oven on the middle rack uncovered and bake at 325° for 45-60 minutes until edges are slightly brown.
10. Leave in the oven to cool down for 3-4 hours.
11. Allow another 2-3 hours of cooling on the counter before serving, refrigerating, or freezing if you don't want the cheese cake to crack. (Cracking is caused by quick temperature changes).
12. Slice and top with chocolate drizzle, caramel drizzle, whipped cream, and Girl Scout Caramel deLites cookies if desired.

Serving Size: 1 slice. Caramel deLites Cheesecake
Serves: 6-8 People





Fancy-Filled Lemonades® Doughnuts

You will love these tangy lemon filled doughnuts inspired by the fan favorite lemonade flavored Girl Scout Cookie! These raised doughnuts are bursting with lemon curd, iced with lemon frosting and topped with Girl Scout Lemonades® cookie crumbles!

Submitted by: Olivia Albert, Addison Boucher, & Winter Williams
Troop#: 2196 | Service Unit: Saco Bay | Town: Saco, ME

Dough Ingredients:

- 2 1/2 tsp active dry yeast
- 2 tbsp warm water
- 1/2 tsp sugar
- 3 1/4 cups flour
- 1 cup milk
- 4 tbsp butter (room temperature)
- 3 large egg yolks
- 1/4 tsp salt
- 2 tbsp sugar

Dough Directions:

1. Proof yeast by adding 2 tbsp of warm water, 1/2 tsp sugar and 2 1/2 tsp. dry yeast in a bowl for 5-10 minutes to bloom.
2. Mix together 3 1/4 cups flour, 1 cup warm milk, room temperature butter, egg yolks, 2 tbsp Sugar and salt. Then add yeast mixture.
3. Using the dough hook of a stand mixer, mix for 2 minutes on low speed until dough comes together, then slightly increase speed and knead for 15-20 min.
4. Form dough into a ball, place in a greased bowl and cover.
5. Allow to rise in a warm spot for 1-2 hours until the dough has doubled in size.
6. Punch the dough down, and roll out onto a lightly floured surface until about 1/4 inch thick.
7. Cut out as many 3 inch rounds as possible.
8. Place cut out donuts on parchment paper, and cover. Allow to rise 30 minutes to 1 hour.
9. Heat 2 inches of vegetable oil in a heavy pot (cast iron works great) to 350°. Fry raised doughnuts until golden on each side, about 2 minutes per side.
10. Cool on a wire rack.

Lemon Curd Filling:

- 2/3 cup sugar
- 1/2 cup lemon juice (about 3 large lemons)
- 2 tbsp lemon zest
- 4 tbsp butter, room temperature
- 3 large eggs

Lemon Curd Filling Instructions:

1. Cut butter into 4 equal pieces.
2. In a medium saucepan, add sugar, lemon zest, lemon juice and eggs. Whisk to combine, break up egg whites while whisking.
3. Cook over low heat, stirring constantly, for about 10 minutes until temperature is between 160°-170°.
4. Remove from pot, pour through a fine mesh strainer, and add butter, stirring until butter is melted and well incorporated.
5. Chill in a airtight container, until completely cool.
6. Place lemon curd in a pastry bag, using any large tip, fill doughnuts with cooled curd.

Topping Ingredients:

- 6 Girl Scout Lemonades cookies (crushed)
- 1/2 cup butter room temperature
- 2 tbsp lemon juice
- 1/2 tsp vanilla extract
- 3 cups powdered sugar

Topping Instructions:

1. Combine butter, lemon juice, vanilla and powdered sugar in a mixing bowl, using an electric mixer, beat until fluffy (may need to thin with milk, add 1 tbsp at a time to achieve desired consistency).
2. Ice the top of the filled doughnuts.
3. Sprinkle tops with crushed Lemonades cookies.





Minty Grasshopper Pie:

Submitted by: A Girl Scout Cookie Fan

Ingredients:

- 8 oz Neufchatel cheese
- 8 oz Cool Whip (thawed)
- 1 Oreo cookie crust
- 14 oz sweetened condensed milk
- 16 Girl Scout Thin Mints® cookies (crushed)
- 15 drops green food coloring

Directions:

1. Beat cheese with mixer until fluffy.
2. Gradually beat in sweetened condensed milk until smooth.
3. Stir in food coloring and crushed cookies. Gently fold in Cool Whip.
4. Pour into crust.
5. Freeze.
6. Let stand at room temperature for 15 min before serving.
7. Cut 8 thin mints in half and garnish each slice.

Minty Shake

Great taste, little messy

Submitted by: Trinity and Harmony

Troop#: 1550 | Service Unit: Arnold Trail | Town: Waterville, ME

Ingredients:

- Chocolate ice cream
- 2 ice cubes (help to thicken)
- 4 Thin Mints®
- 1 cup milk

Directions:

Put all ingredients into the blender, reserving one Thin Mints.

Blend and pour into glass.

Top with reserved Thin Mints, crumbled.



Mocha Mint Chocolate Pie

An unexpectedly delicious treat!

Submitted by: A Cookie Fan

Ingredients:

- 2 pints coffee ice cream
- 1/2 cup semi-sweet chocolate chips
- 3 tbsp whipping cream (or condensed milk)
- 1 1/2 sleeves of Girl Scout Thin Mints® cookies

Directions:

1. Heavily grease sides and bottom of a 9-inch pie pan with regular (not light) stick of margarine.
2. Crumb cookies in food processor and press into pie pan.
3. Bake this for 10 minutes at 350°.
4. Soften ice cream in refrigerator for four hours (or 1 hour room temperature).
5. Fill baked cool pie shell with ice cream and cover with wax paper.
6. Freeze.
7. Melt chocolate chips and whipping cream over lowest heat and spread over pie.
8. Refreeze.

No-cook Hamburgers

When you need five different ways to cook for the camp cook badge, this one is fast and fun, and a guaranteed winner for the lowest skill levels.

Submitted by: Helen Watts, Life Member
Town: Bowdoin, ME

Ingredients:

- Nilla wafers
- Thin Mints®
- Coconut, dyed green
- White icing, part dyed red, part dyed yellow

Directions:

Put red icing on half the wafers, and yellow icing on the other half, put the green coconut on half the wafers and a Thin Mints on the other half. Put the wafers together. Presto, a hamburger.



Thin Mints® Brownies

A gooey, minty, rich chocolate treat!

Submitted by: Kara

Troop#: 227 | Service Unit: Knox | Town: Camden, ME



Ingredients:

- 1/2 sticks of salted butter sliced
- 1/2 cup semi-sweet chocolate chips
- 1 cup of brown sugar
- 1/4 cup granulated white sugar
- 2 tsp vanilla extract
- 2 large eggs
- 2 tbsp milk 2% or greater
- 1 1/4 cup all purpose flour
- 1/3 cup baking cocoa
- 1/4 tsp baking powder
- Scant 1/2 tsp salt
- 1 tsp corn starch
- 1 sleeve of Girl Scout Thin Mints cookies
- Mint frosting
- 3 cups powdered sugar
- 6 tbsp melted butter
- 3 tbsp milk
- 1/2 tsp peppermint extract
- 3 drops green food coloring
- 1 sleeve of crushed Thin Mints

Directions:

1. Preheat oven to 350°
2. Line a 9"x13" cake pan with foil, allowing it to come over the edges, then coat foil with nonstick cooking spray.
3. For the brownies, in a large microwave-safe bowl, melt butter and chocolate chips together in 30 second increments, stirring between. Stir mixture until smooth.
4. Quickly whisk in (by hand) brown sugar, white sugar, vanilla, eggs, and milk, just until incorporated (don't overmix or brownies will be tough and lose their nice texture).
5. In a separate bowl, stir together flour, baking cocoa, baking powder, salt, and corn starch.
6. Add to chocolate mixture, along with 1 sleeve of crushed Thin Mints, and stir just until incorporated (again, don't over-mix!).
7. Pour and spread mixture into prepared pan and bake for approximately 15-16 minutes, or just until a toothpick comes out mostly clean, with a few moist crumbs on it. *You don't want the toothpick to come out super gooey or completely clean, but moist crumbs are what you're shooting for. Don't over bake or they'll lose their fudgy texture.*
8. Let brownies cool in pan on a cooling rack for 20 minutes, then place in the fridge to cool completely.
9. To make the mint frosting, in the bowl of an electric mixer, cream together powdered sugar, melted butter, milk, peppermint extract, and green food coloring until smooth and creamy.
10. Spread over cooled brownies and sprinkle with Thin Mints cookies. Place in the refrigerator until ready to serve.
11. Carefully remove foil from pan, release foil from brownie edges, then slice into squares and serve.





Peanut Butter Patties® Pie

Submitted by: Rebecca Benoski, GSME Staff

Ingredients:

- 1 package Girl Scout Peanut Butter Patties cookies
- 3 1/2 ounce package of vanilla pudding
- 1 1/2 cups milk
- 1/3 cup peanut butter, creamy or crunchy
- Cool Whip
- Cocoa powder

Directions:

1. Grind cookies and press into a 9-inch pie plate.
2. Prepare pudding with 1 1/2 cups milk.
3. Stir in peanut butter.
4. Pour into pie shell.
5. Refrigerate until ready to serve.
6. Garnish with whipped topping and cocoa powder.





Filled Peanut Butter Sandwich Doughnuts

These sweet and salty filled doughnuts have a crunchy peanut butter sandwich topping and are the perfect taste combo with a decadent peanut butter filling and a chocolate dipped top!

Submitted by: Olivia Albert, Addison Boucher, & Winter Williams
Troop#: 2196 | Service Unit: Saco Bay | Town: Saco, ME

Dough Ingredients:

- 2 1/2 tsp active dry yeast
- 2 tbsp warm water
- 1/2 tsp sugar
- 3 1/4 cups flour
- 1 cup milk
- 4 tbsp butter (room temperature)
- 3 large egg yolks
- 1/4 tsp salt
- 2 tbsp sugar

Dough Directions:

1. Proof yeast by adding 2 tbsp of warm water, 1/2 tsp sugar, and 2 1/2 tsp dry yeast in a bowl for 5-10 minutes to bloom.
2. Mix together 3 1/4 cup flour, 1 cup warm milk, room temperature butter, egg yolks, 2 tbsp sugar, and salt. Then add yeast mixture.
3. Using the dough hook of a stand mixer, mix for 2 minutes on low speed until dough comes together, then slightly increase speed and knead for 15-20 minutes.
4. Form the dough into a ball, place in a greased bowl and cover.
5. Allow to rise in a warm spot for 1-2 hours until the dough has doubled in size.
6. Punch the dough down and roll out onto a lightly floured surface until about 1/4 inch thick.
7. Cut out as many 3-inch rounds as possible.
8. Place cut out doughnuts on parchment paper and cover. Allow to rise 30 minutes to 1 hour.
9. Heat 2 inches of vegetable oil in a heavy pot (cast iron works great) to 350°. Fry raised doughnuts until golden on each side, about 2 minutes per side.
10. Cool on a wire rack.

PB filling:

- 1 1/2 cups powdered sugar
- 3/4 cup creamy peanut butter
- 1/4 stick of butter, room temperature
- 1/4 cup heavy cream

PB filling Instructions:

1. Add all ingredients in a mixing bowl and beat with an electric mixer on medium speed until fluffy.
2. Fill a pastry bag with filling and pipe it into the center of the doughnuts using any large tip (you may need to fill both sides of the doughnut).

Topping Ingredients:

- 6 Girl Scout Peanut Butter Sandwich cookies (crushed)
- 2 cups mini semi-sweet chocolate chips
- 3 tbsp heavy cream
- 1/4 cup mini semi-sweet chocolate chips

Topping Instructions:

1. Melt 2 cups of chocolate chips and thin out with 3 tbsp heavy cream, stir until well combined.
2. Dip filled doughnuts into melted chocolate.
3. Sprinkle tops with crushed Peanut Butter Sandwich cookies and remaining 1/4 cup of mini chocolate chips.



Thai Peanut Chicken Skewers

Quick and easy snack!

Submitted by: A Girl Scout supporter

Ingredients:

- 8 crushed Peanut Butter Sandwich cookies
- 2 pounds boneless, skinless chicken tenderloins
- Store-bought teriyaki glaze
- 1 box of pad thai noodles
- Store-bought thai peanut sauce
- 4 wooden skewers, soaked in water overnight to keep from burning

Directions:

1. Grill chicken tenderloins on wood skewers, brushing occasionally with teriyaki glaze.
2. Prepare pad thai noodles according to directions on the box.
3. Serve chicken tenderloins with four crushed Peanut Butter Sandwich cookies sprinkled on top.
4. Mix remaining 4 crushed cookies into store-bought peanut sauce.
5. Pour peanut sauce over chicken and noodles, or service as a dipping sauce.





Easy Trefoils® Banana Pudding

Kid favorite way to use those extra Trefoils cookies!

Submitted by: Anna & Clara Nelson

Troop#: 1407 | Service Unit: Merrymeeting | Town: Brunswick ME

Ingredients:

- 2 boxes of Trefoils cookies
- 1 1/2 cups of milk
- 8 oz package of cream cheese, softened
- 15 oz box of French Vanilla, vanilla, or banana instant pudding
- 6 large, yellow bananas
- 14 oz can of sweetened condensed milk
- 12 oz thawed Cool Whip

Directions:

1. Arrange one box of Trefoils in the bottom of a 9x13 pan.
2. Slice the bananas 1/4" thick and layer on top of the cookies.
3. Beat cream cheese and slowly add sweetened condensed milk until well combined.
4. Fold Cool Whip into cream cheese mixture.
5. In another, large bowl, mix milk and pudding together for 2 minutes.
6. Fold the cream cheese mixture into the pudding.
7. Pour over the cookies and bananas, and spread evenly.
8. Arrange the remaining cookies on top.
9. Cover and chill for an hour.

Trefoils® Cookie Butter

Sourced from: <https://geekyhostess.com/trefoil-cookie-butter/>

Ingredients:

- 1 sleeve of Trefoils (approx. 20 cookies)
- 2 tbsp light brown sugar
- 1/2 tsp vanilla
- dash of cinnamon
- 3 tbsp vegetable oil
- 2 tbsp milk

Directions:

1. Place the cookies in a food processor, slightly breaking them up as you put them in. Grind until the cookies are fine, even crumbs.
2. Add brown sugar, vanilla, and cinnamon into the food processor. Mix thoroughly.
3. Add oil and milk, one tbsp at a time, mixing thoroughly in between each turn. Mix until you receive a peanut butter-like consistency.
4. Enjoy! Place the cookie butter into a sealed container and keep refrigerated.

Trefoils® Crust Cheesecake



A classic cheesecake with a fun Girl Scout twist!

Submitted by: Lisa Kennie, GSME Staff

Ingredients:

For the crust:

- 1 box of Trefoils, crushed
- $\frac{1}{3}$ cup butter, melted

For the cheesecake:

- 4 (8 oz) packages cream cheese, softened
- 1 cup sour cream
- 1 cup sugar
- 4 large eggs
- 1 tbsp cornstarch
- $\frac{1}{8}$ tsp salt
- 2 tsp lemon juice
- 1 tsp vanilla extract

Directions:

Making the crust:

1. Preheat the oven to 350° with a rack in the middle-lower part of your oven.
2. Grease a 9-inch springform pan with butter.
3. Wrap the pan in foil, making sure the bottom is completely covered. Reserve.
4. Crush the cookies by hand or in a food processor until finely crumbed.
5. Mix the crumbs and the melted butter until it resembles wet sand. Transfer that mixture to the springform pan and press evenly onto the bottom.
6. Bake the crust for 8 to 10 minutes or until it starts to brown slightly. Take it off from oven and let it cool.

Making the cheesecake:

1. Beat the cream cheese, the sour cream, the sugar, the cornstarch, the salt, the lemon juice and the vanilla extract until creamy and without any lumps, about 5 minutes on medium speed. Make sure you give it some extra love with a spatula, so everything gets incorporated!
2. Mix the eggs, one at a time, over low speed, just until blended. The mixture should be creamy and silky.
3. Pour the batter over the cooled crust.
4. Set the springform pan, still wrapped in foil, in a baking dish. Fill it with enough boiling water to cover 2 inches of the bottom of the pan. Bring the whole set to the oven and bake at 350° degrees for 55 minutes or until the outside looks slightly puffed but the center is still jiggly.
5. Once cheesecake is done, turn off the oven but keep the cheesecake in there, cooling for at least one hour with the oven door slightly open.
6. After one hour, transfer cheesecake to a wire rack and let it cool completely before transferring it to the fridge.
7. Chill the cheesecake overnight, uncovered.
8. Before serving, let the cheesecake stand at room temperature for at least 30 minutes.

Notes: You can replace the Trefoils® with Lemonades®, Peanut Butter Sandwiches, or Toast Yay!® or top it with chopped up Caramel deLites®!



Trefoils® Truffles

Easy for kids to help with, fun and really yummy!

I made these for our troop after cookie season last year and they were a huge hit!

Submitted by: Kasey and Taylyn Greene

Troop#: 1172 | Service Unit: Sandy River | Town: Starks, ME

Ingredients:

- 8 oz block of cream cheese, softened
- 1 tsp vanilla extract
- 1 box Trefoils, broken down into crumbs.
- 8 oz white chocolate, for dipping
**I like Ghirardelli Baking Bars for this but any will work.*
- sprinkles, if desired.
Be sure you have enough to mix into dough if desired and/or decorate the top of each truffle.
- Cookie sheet(s) (1 large or 2 small)
- Parchment paper or cooking spray

Directions:

1. Prepare your cookie sheet(s) with parchment paper or a light coating of cooking spray and set aside.
2. Put both sleeves of Trefoils into a Ziploc bag and smash into fine crumbs and set aside.
3. Combine cream cheese and vanilla extract in a separate bowl until creamy and smooth. Mix in your cookie crumbs and combine until mixture forms a dough. Mix in sprinkles now if you want them included on inside of truffle.
4. Scoop about a tablespoon of mixture and roll into a ball, placing on the cookie sheet lined with parchment paper or lightly greased.
5. Place cookie sheet(s) with truffles in the refrigerator for about an hour or until set.
6. When truffles are almost set or when ready for next step, begin by placing both bars of unwrapped chocolate into a microwave-safe bowl and microwave in 30-second intervals, stirring between each time, until completely melted and smooth.

**Can use a double boiler for this step as well if preferred.*

7. Thoroughly dip each truffle into the melted chocolate and place back on lined/greased cookie sheet. Add sprinkles to decorate, if desired.
8. Let set or place back in the refrigerator for about 30 minutes until chocolate completely sets.
9. And enjoy!

Store in airtight container in refrigerator. Should make around 24 truffles, roughly.