



**Girl Scouts®**

Girl Scouts of the Fox River Area, Inc.

## **2007 Girl Scout Cookie Cook-off Recipes**

### **2007 Cookie Cook-Off Winner!!**

#### **Girl Scout Strawberry Shortcake Mountain**

Radisson Paper Valley Hotel

By: Helen Berens

6-8 cups strawberries, cut in half

1 cup sugar

Add sugar to strawberries – refrigerate until juice forms, 1-2 hours

1 box Girl Scout Shortbread Cookies

1 cup sliced almonds

Coarsely grind, cookies and almonds

#### Biscuits

2 pounds flour

½ ounce salt

1 ¾ ounce baking powder

1 ¾ ounce sugar

½ pound margarine cubed

½ pound butter cubed

Mix ingredients till incorporated and mixture is crumbly.

Add 3 cups buttermilk and mix up to 45 seconds.

On a floured surface, scale biscuits to 15 ounces each.

Brush each with melted butter, and top each with cookie mixture...save ½ cup for garnish.

Bake in 350 degree oven approximately 40 minutes.

Building the mountain:

Whip on medium speed: 1 quart heavy cream and slowly add powdered sugar to taste.

Whip until soft peaks form.

When biscuits are cooled, cut each in half, so you have a top and bottom. Place bottom layer on a serving platter, and place a layer of whole Girl Scout Cookies on top. Spoon strawberries on next. Add some whip cream, and top with other half of biscuit up side down. Repeat until you have 4 layers, top with whip cream and cookie mixture.

Serve immediately.

**Toffee Treat**  
**Schweitzer's Catering**  
**By: Dawn Kettner**

2 cups Thanks-A-Lot Cookies crushed, one box  
¼ cup melted butter or margarine  
1 bottle Butterscotch Sundae Syrup  
1 bag Hershey's Nuggets with Toffee & Almonds  
8 oz. package cream cheese, softened  
1 cup powdered sugar  
1 bag Heath Milk Chocolate Toffee Bits  
2 cups Cool Whip topping  
Dark Chocolate Nestle European Style Mousse mix

Combine crushed Thanks-A-Lot Cookies and butter.  
Press into ungreased 13 x 9 inch baking dish.  
Bake 8 minutes at 350 degrees. Cool.

Pour ½ bottle of butterscotch topping on crust and spread to sides.

Crush 25 Hershey's Nuggets and lay on butterscotch layer.

In mixing bowl beat cream cheese, sugar, ½ bag of Heath bits until smooth.  
Fold in 2 cups of Cool Whip and butterscotch syrup. Spread on chocolate layer.

Make Chocolate Mousse Mix and spread over cream cheese layer.

Top with Cool Whip and sprinkle with toffee topping.

Cover and refrigerate for 4-6 hours.

## **Banana and Peanut Butter Sandwich Bread Pudding**

Menasha Grill

By Charlie Cross

8 cups broken white bread	4 ½ cups milk
6 bananas, mashed	4 eggs
2 cups sugar	2 – 10 ounce bags peanut butter chips
1 tablespoon vanilla	
2 boxes Girl Scout Peanut Butter Sandwich Cookies, crushed slightly	

Soak bread and cookies in milk for 10 minutes.

In separate bowl, beat eggs. Mix in sugar and mashed bananas. Add to soaking bread and cookies. Mix well.

In a greased 9 x 11 pan, pour in ½ the batter. Sprinkle on peanut butter chips. Pour the rest of the batter on top and even out, covering peanut butter chips. Bake in 350 degree oven for 1 ½ to 2 hours, until golden brown.

### Peanut Butter topping

½ cup peanut butter	½ cup milk
1 cup sugar	½ cup butter, melted
1/8 cup maple syrup	

Heat in saucepan, stirring constantly. Bring to a boil. Drizzle over sliced bread pudding before serving. Serve warm.

**Lemon Curd Cheesecake**  
The Green Fountain Inn  
By: Yenti Anderson

9 – 9 ½ springform pan

Lemon Curd

1 teaspoon finely grated lemon zest	½ cup fresh lemon juice
½ cup sugar	3 large eggs
¼ cup unsalted butter, cut into small pieces	

Crust

2 cups finely ground Girl Scout Shortbread Cookies  
¼ cup lightly toasted ground almonds  
1/3 cup melted butter and cooled to room temperature

Filling

3 – 8 ounce packages of cream cheese, soft	
1 cup sugar	3 large eggs
¾ cup sour cream	1 teaspoon vanilla

Make Lemon Curd

Whisk together zest, juice, sugar and eggs in a 2-quart heavy sauce pan. Add butter and cook over moderately low heat, whisking frequently until curd is thick enough to hold marks of whisk and first bubbles appear on surface, about 6 minutes. Force lemon curd through a fine mesh sieve into a wide shallow bowl, scraping bottom of sieve, then cover surface with wax paper. Cool completely, stirring occasionally, about 30 minutes.

Make Crust

Stir together crust ingredients in a bowl, and then press onto bottom and 1 inch up side of springform pan.

Make Filling and bake cheesecake in a 300 degree oven.

Beat together cream cheese and sugar in a bowl with an electric mixer at medium speed until smooth, 1 to 2 minutes. Reduce speed to low and add eggs, one at a time, beating until incorporated. Beat in sour cream and vanilla, until combined.

Pour 2/3 of cream cheese filling into crust, then spoon half of Lemon Curd over filling and swirl with a small knife. (Avoid touching crust with knife.) Repeat with remaining filling and curd.

Bake cheesecake until set 1 ½ inches from edge but center trembles when pan is gently shaken, about 45 minutes. (Center of cake will appear very loose but will continue to set as it cools.) Transfer spring form pan to a rack and immediately run a knife around top edge of cake to loosen. Cool completely about 2 hours, then chill, uncovered 4 hours.

## Chocolate-Peanut Butter Lover's Cheesecake

Fox River Brewing Company

By: Korin Franklin

### Cheesecake

2 tablespoons butter – melted	2 cups sugar
2 – 8 oz. package cream cheese	4 teaspoon vanilla extract
1 ½ cups creamy peanut butter	1 ½ cups whipping cream

### Crust

1 ½ boxes of Girl Scout Shortbread Cookies  
½ cups of butter – melted

### Topping

¾ cup semisweet chocolate chips	¾ cup heavy cream
¾ teaspoon vanilla extract	½ box of Girl Scout Shortbread Cookies
1 box of Girl Scout Peanut Butter Patties	

### Directions:

#### **Cheesecake:**

1. Crush the 1 ½ boxes of shortbread cookies. Melt the ½ cup of butter. Mix together in a bowl. Spray bottom of a 9-inch springform pan with non-stick cooking spray. Press the crust mixture into the bottom of the pan evenly. Place in refrigerator.
2. Whip the heavy cream until stiff.
3. Beat the first five ingredients together for the cheesecake. Make sure you scrape the bowl often to keep the batter smooth.
4. Gently fold in the whipped heavy cream.
5. Pour into crust and freeze for three hours. Then pull from freezer decorate with topping and keep in the refrigerator.

### Topping:

1. Place chocolate chips in a large bowl, or in the bowl of a stand mixer. Pour the cream into a saucepan, and bring to a boil. As soon as the cream boils up to the top of the pan, quickly remove it from the heat, and pour it over the chips. Let stand for a minute or two, then stir with a whisk, or use the paddle attachment for the mixer, to mix until smooth. Be sure to scrape the bottom of the bowl occasionally. Stir in the vanilla until well blended. Place a piece of plastic wrap directly on the surface, and allow to cool at room temperature, or in the refrigerator.
2. Then top with chocolate as desired and garnish with the leftover shortbread cookies and with the peanut butter patties.

## **Machine Shed Girl Scout Bars**

Machine Shed

By: Rick Hoerth

1 box Girl Scout Shortbread Cookies

1 ½ sleeves Girl Scout Peanut Butter Sandwich Cookies

2 cups (3-4 bars) Snickers Candy Bars

1 ¾ cups caramel topping

Crush Shortbread Cookies with rolling pin and set aside.

Crust Peanut Butter Sandwich Cookies with rolling pin.

With adult supervision, cut up Snickers into small chunks.

Mix crushed Peanut Butter Sandwich Cookies, Snickers candy bar and Caramel topping together.

Line a 9 x 9 pan with wax paper.

Spread mixture onto wax paper in pan.

Sprinkle top with ½ of crushed Girl Scout Shortbread Cookies.

Lay out a piece of wax paper on the counter.

Pick up bars and flip over onto wax paper on counter.

Sprinkle with remaining ½ of crushed Girl Scout Shortbread Cookies.

Let sit for 3 hours to harden.

Cut into pieces and enjoy.

## **Macadamia-Berry Torte**

Liberty Hall

By: Leanne Mulry

2 cups crushed Girl Scout Shortbread Cookies

½ cup finely chopped macadamia nuts

¼ cup melted butter

2 teaspoons lemon juice

Combine and press into the bottom of a greased 9 inch springform pan. Bake at 375 degrees for 7-9 minutes (or until golden brown). Cool completely.

1 – 14 ounce can sweetened condensed milk

3 tablespoons lemon juice

3 tablespoons orange juice

Beat on low speed until blended.

Add 2 cups frozen whole raspberries. Beat on low until well-blended.

Fold in 1 - 12 ounce white chocolate chunks and 1 - 8 ounce container Cool Whip (thawed). Pour into cooled crust. Cover and freeze until firm.

Remove from freezer 15 minutes before serving. Carefully run a knife around pan to loosen. Remove sides of pan. Garnish with raspberries and whipped topping if desired.