

2024

CHOCOLATEY MINT COOKIE RECIPE BOOK



CHOCOLATEY MINT RECIPE BOOK

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MINTY-CHOCOLATE S'MORE DELUXE

1st Ancaster Trex



INGREDIENTS

- 12 Girl Guide chocolatey mint cookies
- 12 marshmallows
- 12 small pretzels
- 1/2 cup powdered sugar
- 1/2 cup of melted chocolate chips
- Whipped cream
- Sprinkles

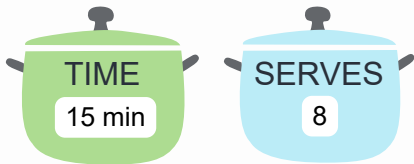
DIRECTIONS

- Combine powdered sugar with two tablespoons of water to make icing.
- Use the icing to attach the marshmallow to the cookie, creating a base for our cup.
- Break the pretzels in half, use icing to attach the pretzel to the marshmallow to make a handle for our cup.
- Drizzle melted chocolate on top of the marshmallow, then add a bit of whipped cream and sprinkles.



MINTY MOCHI

1st Rockland Pathfinders



INGREDIENTS

Mint Chocolate Cookie Paste recipe:

- 16 mint chocolate Girl Guide cookies
- 1/4 cup of milk
- 1 tbsp pure maple syrup

Mochi ingredients:

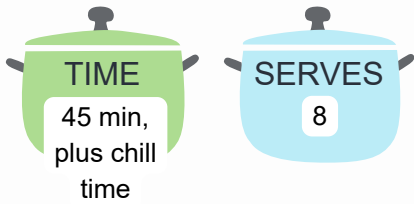
- 1 cup mint chocolate cookie paste
- 1 cup glutinous rice flour
- 1 tsp green tea powder (matcha)
- 1 cup water
- ¼ cup white sugar
- ½ cup cornstarch, for rolling out the dough

DIRECTIONS

- Gather Ingredients.
- Place Girl Guide cookies, maple syrup and milk in food processor to make a paste.
- Wrap chocolate mint paste in aluminum foil and place in the freezer until solid, at least 1 hour.
- Mix glutinous rice flour and green tea powder thoroughly in a microwave-safe bowl.
- Stir in water, then sugar; mix until smooth.
- Cover the bowl with plastic wrap and microwave for 3 minutes 30 seconds.
- Meanwhile, remove chocolate mint paste from the freezer and divide into 8 equal balls. Set aside.
- Remove rice flour mixture from the microwave. Stir and heat, covered, for another 15 to 30 seconds.
- Dust a work surface with cornstarch. Roll about 2 tablespoons of hot rice flour mixture into a ball. Flatten the ball and place one ball of frozen chocolate mint paste in the center. Pinch and press the dough around the minty paste until completely covered.
- Sprinkle with additional cornstarch and place mochi, seam-side down, in a paper muffin liner to prevent sticking.
- Enjoy, you won't be able to eat just one, they are that delicious!

SASH BUSTING, NO BAKE COOKIE CHEESECAKE

Fay C.



INGREDIENTS

- 1 1/2 cups graham crackers (OR 3/4 graham cracker crumbs and 3/4 cup of crushed Girl Guide vanilla cookies)
- 1 cup crushed Girl Guide mint chocolate cookies. You can add a couple of crushed Girl Guide chocolate cookies to the mix if you have them.
- 1/3 cup baked brown sugar
- 2/3 cup butter, melted
- 2 (8 ounce) packages of cream cheese
- 2 tsp of lemon juice
- 437ml (1 medium carton) of heavy whipping cream
- 1/3 white sugar
- 1/2 tsp ground cinnamon
- 1 Girl Guide chocolatey mint cookie for decoration

DIRECTIONS

- Do you have cookies left over from spring and fall sales? No problem! This recipe can use 1, 2 or all 3 Girl Guide cookie flavours!
- Crush graham cracker/vanilla cookies (food processor or mortar and pestle).
- Stir graham cracker/vanilla cookie crumbs, brown sugar and cinnamon in a bowl. Add melted butter and stir together. Press into bottom of pan (8 or 10 inch). Put in fridge to firm.
- Beat cream cheese and lemon juice in a stand or hand mixer until soft. Add whipping cream and beat until thick. Add sugar and beat until stiff. Lightly mix in crushed mint chocolate crumbs.
- Pour into chilled crust. Chill in fridge for 2 hours.
- Decorate with chocolatey mint cookie on top and your sprinkles of choice. Enjoy! :)

MINTERELLA SPREAD

Freya M.



INGREDIENTS

- 12 Girl Guide chocolatey mint cookies
- 1/4 cup almond milk or milk
- 2 tbsp of coconut oil or butter
- 1/2 tsp of vanilla extract
- 1/2 tsp of cinnamon
- 1 tbsp monkfruit sugar or brown sugar or white sugar
- Pinch of salt

DIRECTIONS

- Manually crush or grind cookies in a food processor until finely processed.
- Add remaining ingredients together and blend for 2 minutes.
- Add a little more milk and/or cookies to achieve the desired consistency.
- Ready to serve. Must be refrigerated between uses.

CHOCOLATEY MINT COOKIE SCONES

Amelia M.



INGREDIENTS

Glaze:

- 1 cup powdered sugar
- 2 tbsp unsweetened cocoa powder
- 3 tbsp 2% milk
- 1/4 tsp peppermint extract

Scones:

- 2 1/4 cups all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1/4 cup granulated sugar
- 2 1/2 tsp baking powder
- 1/4 tsp salt
- 1/2 cold unsalted butter
- 8 chocolatey mint Girl Guide cookies, crushed
- 1 cup 2% milk

DIRECTIONS

For Scones:

- Preheat oven to 400F. Lightly spray a baking sheet with cooking spray.
- Whisk together the flour, cocoa powder, sugar, baking powder, and salt. Add the butter in cubes. Use a pastry cutter or fork to work the butter into the dry ingredients until the mixture is crumbly.
- Slowly stir in the milk about 1/4 cup at a time until a loose dough forms. Turn out the dough onto a lightly floured surface and press to form a circle that is about 3/4-inch thick. Cut into eight equal triangles and place onto prepared baking sheet about 2 inches apart.
- Bake for 18 to 22 minutes until a toothpick comes out clean and scones easily lift from sheet. Let cool on wire rack.

For Glaze:

- Whisk together the powdered sugar, cocoa powder, milk, and peppermint extract until smooth. Drizzle on the cooled scones. Enjoy!

CHOCOLATE MINT PANCAKE SURPRISE

Iyah Z.



INGREDIENTS

- 1 cup of pancake mix
- 2/3 cup of water
- 4 chocolatey mint Girl Guide cookies
- 2 tbsp of butter
- 2 tbsp of pancake syrup
- Optional toppings: fruits, powdered sugar, mint leaf, whipped cream, melted chocolatey mint Girl Guide cookies

DIRECTIONS

- Prepare pancake mix as per box instructions using 1 cup of mix and 2/3 cup of water.
- Crush 4 chocolatey mint Girl Guide cookies and add to the pancake mix. Mix well.
- Heat butter in a large pan on the stovetop on medium-high. Coat the bottom of the pan with the melted butter.
- Scoop the pancake batter into the pan, creating your desired size and number of pancakes. After 2-4 minutes, flip the pancakes to cook the other side.
- Put pancakes on a plate and coat with butter and pancake syrup.
- Optional: Melt 1-2 chocolatey mint Girl Guide cookies in a small pan on the stovetop. Drizzle the melted cookies on top of the pancakes. Add other toppings, such as fruits, as desired.
- Enjoy!

MINTY CHOCOLATE FUDGE CAKE

Lily H.-S.



INGREDIENTS

- 1 chocolate fudge cake mix and ingredients:
- 3 eggs (cake mix)
- 1 cup oil (cake mix)
- 1 cup water (cake mix)
- 1 - 8" cake pans greased
- 1 box chocolatey mint Girl Guide cookies crushed
- 6 tbsp corn starch
- 3 squares bakers semi-sweet chocolate
- 1 1/2 cups sugar
- 1/4 tsp salt
- 1 1/2 cups boiling water
- 1/4 cup butter or margarine
- 1/8 tsp peppermint flavoring

DIRECTIONS

- Prepare cake mix as directed on box. Crush 1/2 box of chocolatey mint Girl Guide cookies and mix into batter.
- Pour batter into 2 greased 8" cake pans and bake according to directions.
- While the cake is baking prepare the minty chocolatey velvet frosting. Combine sugar, cornstarch, salt in medium sauce pan, stir in boiling water until well blended. Cook, stirring constantly, until mixture thickens. Add chocolate squares and butter. Continue cooking and stirring on medium heat, until completely melted and combined.
- Remove from heat and stir in peppermint flavoring. Pour into medium sized bowl and refrigerate, stirring several times until completely cool and thick enough to be spread on cake.
- Decorate the cake when cake is completely cooled. Crush the other 1/2 box of cookies. Place 1st layer on cake plate and spread icing on layer. Add some crushed-up cookies. Place 2nd layer on top of 1st. Ice full cake, top and sides. Sprinkle with remainder of crushed up cookies to decorate the top and sides.
- Keep stored in fridge until ready to slice and serve.

MAIELLA'S GIRL GUIDE COOKIE BALLS

Maiella O.



INGREDIENTS

- 36 Girl Guide cookies (chocolatey mint or classic chocolate sandwich)
- 8 oz. softened cream cheese
- 16 oz. milk chocolate

DIRECTIONS

- Line parchment paper on a baking sheet.
- Add cookies to blender; set aside.
- Mix the cookie crumbs and cream cheese together.
- Measure out 1 tablespoon-sized ball and put it on the lined baking sheet. Freeze for 20 minutes.
- Take out cookie balls from the freezer.
- Melt the milk chocolate in a microwave oven for 30 seconds.
- Dip each frozen cookie ball into the chocolate dip. Put it in the refrigerator for 20 minutes and serve

CHOCOLATE MINT TAFFY

Rachel C.



INGREDIENTS

- Marshmallows
- Unsalted Butter
- Girl Guide chocolatey mint cookies
- Milk powder
- Sugar

DIRECTIONS

- Melt butter.
- Add in the marshmallows, and melt the marshmallows.
- Add in the milk powder, and mix them together.
- Then place the taffy mixture into the mold.
- Put the mold in the refrigerator and chill for 30 minutes.
- Cut the taffy into small pieces.

NO BAKE CHOCOLATEY MINT & COCONUT BITES

Vibhavari I.



INGREDIENTS

- 2 tbsp shredded coconut
- 1 tbsp unsweetened coco powder
- 2 chocolatey mint Girl Guide cookies
- Optional: dry roasted nuts (omit if you need it to be nut free)
- Pinch of Himalayan salt
- 1 tbsp melted coconut oil
- 2 tbsp honey or maple syrup
- 1 tsp vanilla extract

DIRECTIONS

- First put all the dry ingredients into a blender jar.
- Then add all the wet ingredients on top of that in the jar.
- Grind everything in the blender.
- Take a small portion of the mixture and make small bite sized round balls.
- Sprinkle some shredded coconut on top of it.
- Chocolatey mint and coconut bites are ready to eat!! Yum!! Yum!!

BERRY-MINT CHOCO CRUMBLE PIE

Matilda M.



INGREDIENTS

- 3/4 cup of chocolatey mint Girl Guide Cookies, crushed (put 10 cookies in a bag and use a rolling pin to crush the cookies to create a fine crumble)
- 3/4 cup of other chocolate cookie crumbs (chocolate graham cookies work well)
- 3/4 cup butter (melted)
- 1 block (250g) of original cream cheese
- 1 tub of frozen whip cream
- 1 can of frozen juice mix (fruit punch or berry flavour)
- Fresh berries of choice for garnish

DIRECTIONS

- Thaw the frozen juice can by leaving it in the fridge the night before you plan to make the recipe.
- Soften the cream cheese by leaving it out of the fridge about an hour before beginning the recipe.
- Melt the butter in the microwave in a microwave-safe bowl.
- Mix the two types of cookie crumbs with the melted butter and stir until mixture is moist.
- Dump the mixture into a pie tin or a glass pie dish. Press the mixture into the dish to form a cookie crust on the bottom and sides.
- In a separate bowl, mix the cream cheese, frozen whip cream and the thawed juice mixture (note: do not mix the juice with water) using a stand mixer or hand mixer - mix until there are no clumps and the mixture is smooth.
- Pour the mixture into the cookie crumb crust pie dish and make sure the top is smooth (use a spatula to smooth if needed).
- Place in the freezer on a level surface, uncovered for 2 hours.
- Remove from freezer, garnish with fresh berries and Girl Guide chocolatey mint cookies for added yummy-ness!
- Cut into slices and serve. Enjoy!

GIRL POWER CHOCOLATE CHALLENGER

2nd Chatham Sparks & Embers



INGREDIENTS

Cake

- 1 cup butter
- 2 1/2 cups sugar
- 4 eggs
- 1 cup milk
- 4 cups flour
- Baking soda
- Salt

Buttercream

- 1 1/2 kgs icing sugar
- 1 pound butter
- 1/2 cup cocoa

PLUS:

- 2 boxes crushed - Girl Guide chocolatey mint cookies

Ganache

- 1 cup melted milk chocolate
- 1 cup whipping cream

DIRECTIONS

Cake:

- Cream together sugar and butter. Mix eggs in separate bowl and mix into creamed mixture. Add milk and combine.
- Sift in flour, soda, and salt. Mix well. Add to floured cake tin and bake at 375F for 20 minutes.

Ganache

- Mix together & put into piping bags.

Buttercream:

- Whip butter until fluffy. Add icing sugar and salt. Whip for 5 minutes. Add cocoa and whip until combined.

Assemble

- Make layers of cake, buttercream, crushed cookies, and ganache & repeat.
- We did a 3-tiered cake with lots of cookie and ganache layers. We then coated the outside on the 3 cakes with left over buttercream & topped it off with MORE Cookies & Ganache.!!!
- Cut perfectly the cake fed our group – 26 people... with a sliver left over! The GIRLS LOVED IT!!!

Sparks and Embers approved.



COURAGEOUS COCOA

2nd Chatham Sparks & Embers



INGREDIENTS

- 1 cup heavy whipping cream
- ½ cup crushed Girl Guide cookies for topping
- ½ cup melted milk chocolate
- 1 litre 5% cream
- 1 1/2 cups cocoa powder
- ¼ cup semi sweet chocolate
- 1 cup sugar

DIRECTIONS

- Bring cream to a boil, then to simmer. Add cocoa powder, sugar, and mix well. Remove from heat. Stir in semi sweet chocolate.
- Whip 1 cup whipping cream with 2 tsp sugar until it reaches a peak. Top hot cocoa with whipped cream, cookies, and drizzle with melted chocolate.

MINT CHOCOLATE PANDAN MACAROONS

117th Nepean Pathfinders



TIME

25 min

SERVES

24

INGREDIENTS

- 2 1/2 cups sweetened flaked coconut
- 12 crushed chocolatey mint Girl Guide cookies
- 7/8 cup (about 200 ml) sweetened condensed milk
- 1 tsp vanilla extract
- 1 tsp pandan
- 2 large egg whites
- 1/4 tsp salt

DIRECTIONS

- Preheat oven to 325F. Line two cookie sheets with parchment paper.
- In a medium bowl, mix together the coconut, crushed cookies, sweetened condensed milk, pandan and vanilla extract. Set aside.
- In another bowl, beat the egg whites and salt until stiff peaks form.
- Fold the egg whites into the coconut mixture.
- Using a tablespoon, scoop the mixture onto the cookie sheets. The scoops should be about 1 tbsp of mix and spaced about 2 cm apart.
- Bake for 23-25 minutes, until edges begin to brown. Let cool on the pan for about 5 minutes and then transfer to a wire rack.

Girl Guides

Ontario Council

For Guiding in Ontario and Nunavut



CHOCOLATE MINT GOODIE COOKIES

Audrey D.



SERVES
20-22



TIME
11-13 min
cook
1 hr prep &
chill the
dough

INGREDIENTS

- 2 $\frac{3}{4}$ cup all-purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 1 cup unsalted butter, room temperature
- 1 cup brown sugar packed light or dark
- $\frac{1}{2}$ cup white granulated sugar
- 1 tsp pure vanilla extract
- 1 large egg room temperature
- 1 egg yolk (room temperature)
- $\frac{1}{2}$ cup semi-sweet chocolate chips
- $\frac{1}{2}$ cup mint chocolate chips
- $\frac{1}{2}$ cup chocolately mint Girl Guide cookie crumbs (6 cookies blended until fine)
- $\frac{3}{4}$ cup chocolately mint Girl Guide cookie pieces (6 cookies broken into small and medium pieces)

DIRECTIONS

- Mix the flour, baking soda, and salt in a mixing bowl. Set aside.
- Blend the 6 Girl Guide chocolately mint cookies into fine crumbs using a blender. Measure off $\frac{1}{2}$ of a cup, save the rest to top the cookies. Use the blender to pulse the 6 chocolately mint Girl Guide cookies into pieces and set aside.
- Using a mixer, beat the butter, brown sugar, and sugar on high until light and fluffy. Scrape the bowl. Add in vanilla, egg, and egg yolk. Mix until combined.
- Slowly add in the dry ingredients. Mix until combined. Add in chocolate and mint chips, $\frac{1}{2}$ cup cookie crumbs, and cookie pieces. Chill for 40 minutes. While the dough is chilling, preheat the oven.
- Preheat oven to 350°F. Line 2 cookie sheets with parchment paper. Scoop the cookies using a large cookie scoop. (The cookie dough scoop should be a rounded heap).
- Dip the top of the cookies into the remainder of the cookie crumbs. Leave 2-3 inches of space between each cookie on the tray so they have room to spread slightly.
- Bake the cookies for 12-13 minutes. The edges will be lightly golden brown and the middle will be slightly underdone. Let the cookies sit on the pan for 4 minutes. Then, transfer to a cooling rack.
- Let cool until slightly warm or cooled completely.



COOKIES AND CREAM COOKIES

1st Holland Landing Guide unit



INGREDIENTS

- 1 cup softened butter
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 1 - 4.2 oz package cookies and cream pudding mix
- 2 eggs
- 1 tsp vanilla extract
- 2 1/4 cups flour
- 1 tsp baking soda
- 1 cup white chocolate chips (optional)
- 1 package of chocolatey mint Girl Guide cookies, crushed into big pieces

DIRECTIONS

- Preheat oven to 350°F.
- Use a hand mixer to mix the butter and sugars for at least 2-3 minutes. Add the pudding mix and mix until well blended.
- Add the eggs and vanilla and mix for another 2-3 minutes.
- Add the eggs and vanilla and continue mixing.
- Once the dough is well mixed, you can stir in the white chocolate chips and cookies with a wooden spoon.
- Drop cookies by rounded spoonfuls (we used a cookie scoop) onto a greased cookie sheet.
- Bake for 8 to 10 minutes.

COO COO'S MINT CHOCOLATE GIRL GUIDE COOKIE MEAT SAUCE

2nd Tillsonburg Pathfinders and Rangers



2.5 to 5 hr
meat



INGREDIENTS

- Your choice of beef roast or ribs approximately, 10lbs

Sauce:

- 1 package of chocolatey mint Girl Guide cookies crushed into a fine powder (food processor works best)
- 3 tbsp instant coffee granules
- 1/4 cup cider vinegar
- 1 tbsp paprika
- 1 tsp ground mustard
- 3 cups smokey bbq sauce
- 1 - 5.5 oz can of tomato paste
- 1/2 cup water (if needed for thinning sauce)
- Salt and pepper to taste

DIRECTIONS

- In a saucepan over low heat, combine all ingredients except for the meat, adding water 1 tbsp at a time until desired consistency. Stir until fully combined.
- Cool for 30 minutes
- Cook your choice of meat in a style of your choosing. We opted for pulled beef so we cooked our roast in a crock pot on low for 8 hours, simmering it in liquid (ginger ale). When our beef was able to be pulled, we drained off the liquid from the crock pot, pulled the beef and added our sauce, stirring until fully incorporated.
- We then let the crock pot sit on warm for 90 minutes.
- Serve on a handheld bun or over a bed of mashed potatoes with a side of creamy coleslaw and an ice cold cola!
- Enjoy!

CHOCOLATE MINT COOKIE VANILLA YOGURT BARK

Gabriela L.



INGREDIENTS

- 1 1/2 cups vanilla Greek yogurt
- 6 chocolatey mint Girl Guide cookies
- 1/8 cup of berries of your choice (small, cut up pieces of blueberries, or strawberries)

DIRECTIONS

- Use a small 10"x5" baking sheet (like the size you would use for a toaster oven).
- Cover baking sheet with a piece of parchment paper.
- Use a spatula and spread the yogurt evenly over the baking sheet.
- Use a food processor and chop up 6 chocolate mint cookies, chop into cookie chunks.
- Cut up your favourite fruit into small pieces. You can use blueberries, strawberries, or bananas and mango.
- Next sprinkle cookie chunks all over the yogurt.
- Sprinkle cut up fruit over the cookie chunks and yogurt. Press in the fruit into the yogurt to secure them.
- Place baking sheet into freezer for 3-4 hours.
- Clean kitchen while waiting for the bark to freeze.
- After 3-4 hours, remove baking sheet from freezer and cut the yogurt bark into even pieces.
- Eat and enjoy this frozen treat! Yummy for your tummy!!!!

KRISPY MINT CHOCOLATE GIRL GUIDE COOKIE CAKE

2nd Tillsonburg Pathfinders and Rangers



INGREDIENTS

Filling:

- 1 cup evaporated 2% milk
- 2 packs gelatin (7g each)
- 2 tbsp white sugar
- 1 dash peppermint extract
- 1 1/2 packages cream cheese (8 oz packages)
- 1 tbsp vanilla extract

Crust:

- 1 1/2 cups crushed chocolatey mint Girl Guide cookies
- 3 cups mini marshmallows
- 1 1/2 cups crispy rice cereal
- 3 tbsp melted butter

Topping:

- Large pieces or whole chocolatey mint Girl Guide cookies

DIRECTIONS

Crust:

- Melt marshmallows, add melted butter, crushed chocolatey mint Girl Guide cookies and crispy rice cereal.
- Press into a greased 9" spring form pan.
- Refrigerate for 30 minutes.

Filling:

- Add milk to saucepan, sprinkle gelatin on top and let stand for 5 minutes.
- Whisk together and cook over medium - high heat stirring constantly until mixture starts to boil, remove from heat and let cool.
- Beat together cream cheese and vanilla on high speed with an electric mixer until smooth.
- Carefully add in the chilled milk mixture and beat until well mixed (no lumps).
- Pour filling over crust and smooth top.
- Cover with plastic wrap and refrigerate for 8 hours (or overnight).
- Before serving remove plastic wrap and add Mint Chocolate Girl Guide cookies for decoration.
- Cut and Enjoy!

CRUSHED MINT CHOCOLATE GIRL GUIDE COOKIE SCONES

2nd Tillsonburg Pathfinders and Rangers



INGREDIENTS

- 2 cups all purpose flour
- 1/3 cup packed brown sugar
- 2 tsp baking powder
- 3/4 tsp baking soda
- 1/2 tsp salt
- 1 1/4 cup buttermilk
- 1/3 cup crushed chocolatey mint Girl Guide cookies (use food processor for best results)
- 2 tbsp melted butter
- 1/2 tsp vanilla
- 1 egg - for egg wash

DIRECTIONS

- Preheat oven to 400F.
- Spray a large baking sheet with non-stick spray and set aside.
- In a large bowl combine: flour, brown sugar, baking soda, baking powder and salt - set aside.
- In a medium bowl mix together: buttermilk, crushed Girl Guide cookies, melted butter and vanilla.
- Add wet and dry ingredients together, stir until a soft dough is formed.
- Place dough on a lightly floured surface, divide dough into 2 equal pieces. Shape each piece into a ball and flatten until 1 3/4" thick 6" diameter circle. Score each circle into 6 wedges (do not separate fully).
- Whisk egg with 2 tbsps water and brush onto scones.
- Bake for 15-17 minutes or until scones are puffed and golden.
- Enjoy!

MINT CHOCOLATE GIRL GUIDE COOKIE CUPCAKE CRUMBLE

2nd Tillsonburg Pathfinders and Rangers



INGREDIENTS

- 3/4 cup all purpose flour
- 1 cup finely crushed chocolatey mint Girl Guide cookies
- 3/4 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 2 large eggs
- 1/2 cup white sugar
- 1/3 cup vegetable oil
- 2 tsp vanilla extract
- 1/2 cup buttermilk
- Topping: your favourite canned frosting, large chunks of chocolatey mint Girl Guide cookies, mini marshmallows or chocolate chips

DIRECTIONS

- Preheat oven to 350F.
- In a large bowl whisk dry ingredients together.
- In a medium bowl mix eggs, sugar, oil, vanilla until smooth.
- Add contents of medium bowl to large bowl slowly stirring. Mixture will be thick, slowly add buttermilk until just combined - do not over mix.
- Spoon batter into cupcake tin lined with cupcake liners.
- Fill each cup halfway, top with the remaining 12 chocolatey mint Girl Guide cookies.
- Bake 18-20 minutes until a toothpick comes out clean.
- Cool and decorate.
- Enjoy!

MINT CHOCOLATE GIRL GUIDE COOKIE TRIFLE

2nd Tillsonburg Pathfinders and Rangers



INGREDIENTS

- 24 chocolatey mint Girl Guide cookies divided into 2 groups (half)
- 1 dash peppermint extract
- 2 cups marshmallows
- 2 cups chocolate chips
- Cupcake liners
- Vanilla or chocolate cake mix (and required ingredients for the mix)

DIRECTIONS

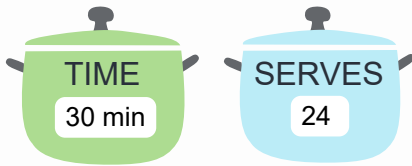
- Make the box cake mix as described on the side of the box. Bake on a large flat cake pan with high sides, 11" x 13" is preferred. Set aside and cool completely.
- In a food processor, place 12 chocolatey mint Girl Guide cookies and process until coarsely chopped.
- Melt marshmallows in a bowl, add drop of peppermint extract in melted marshmallow fluff and stir.
- Melt chocolate chips in separate bowl.

Assembly:

- Line cupcake tin with liners.
- Place 1 chocolatey mint Girl Guide cookie in the bottom of each liner.
- Layer marshmallow fluff on next.
- Add a layer of premade cake cut in a round shape to fit (using Girl Guide cookie as a template).
- Layer melted chocolate on the cake round.
- Add crushed chocolatey mint Girl Guide cookies to the top.
- Place tray in freezer for approximately 15 minutes.
- Serve cold and Enjoy!

CHOCOLATEY MINT HAYSTACKS

1st New Lowell Guide Unit



INGREDIENTS

- 2 cups white sugar
- 1/2 cup milk
- 1/2 cup butter
- 4 tbsp cocoa powder
- 3 cups rolled oats
- 1 cup shredded coconut
- Mini marshmallows
- Chocolate chips/melting chocolate
- Chocolatey mint Girl Guide Cookies

DIRECTIONS

- In a medium sized pot melt butter, add milk, cocoa and sugar. Simmer for 3 minutes, remove from heat.
- Add oats and coconuts, stir.
- On a cookie sheet, drop heaping spoonful of mixture on mint cookie. Makes 24. (Alternately you may crush mint cookies and add to mixture after added oats).
- In a small sauce pan, melt chocolate, drizzle melted chocolate over haystacks and top with mini marshmallow.
- Enjoy!

COOKIE PANCAKES BY MHAILI AND GRACE

1st New Lowell Guide Unit



INGREDIENTS

- Pancake mix
- Water
- 1 egg
- 2 tbsp butter
- 5 crushed chocolatey mint Girl Guide cookies
- Whipped Cream

DIRECTIONS

- Combine 2 cups pancake mix with 1 1/2 cups water and egg.
- Stir until clump free. Add crushed cookies, stir.
- Turn skillet/hot plate to medium heat.
- Melt 1/2 tbsp of butter.
- Pour 1/2 cup pancake batter onto skillet.
- Cook 2 mins each side.
- Serve with whipped cream.
- Enjoy!

DOUBLE BROWNIES BY LILLIAN AND LEXI

1st New Lowell Guide Unit



INGREDIENTS

- 2 eggs
- 1 cup sugar
- 3/4 cup flour
- 6 crushed chocolatey mint Girl Guide Cookies
- 1/4 tsp salt
- 1/4 cup cocoa
- 6 tbsp butter
- 1/4 tsp baking powder
- 2 tsp vanilla extract

DIRECTIONS

- Preheat oven to 350F. Line a 8" square baking pan with parchment paper leaving a 2" overhang on 2 sides. Spray with nonstick spray, set aside.
- In a heatproof bowl set over a pan of simmering water, melt together butter, cookies and cocoa powder, remove from heat, stir until smooth.
- In a medium bowl, mix flour, baking powder and salt. Set aside.
- In a large bowl, use an electric mixer and combine eggs, sugar and vanilla. Beat until smooth. Pour in chocolate mixture and beat on low until well mixed. Pour in flour mixture, beat until combined scraping the sides if needed.
- Pour the batter into the prepared pan and smooth the top.
- Bake in preheated oven 30-35 minutes or until inserted toothpick comes out clean. Do not overbake. Let cool 30 mins then lift out and place on wire rack, let cool completely. Cut into 16 small squares.
- Enjoy!

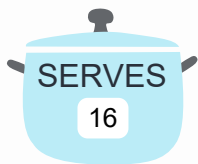
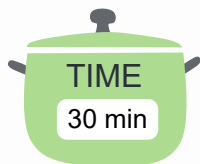


MIDNIGHT MINT SQUARES

BY CAROLINE, KAITLYN

AND LUCY

1st New Lowell Guide Unit



INGREDIENTS

- 1/2 cup butter
- 1/4 cup white sugar
- 1/3 cup cocoa powder
- 2/3 cup chocolate chips
- 2 tbsp margarine
- 1 egg beaten
- 1 1/2 cups crushed chocolatey mint Girl Guide cookies
- 2 cups shredded coconut

2nd Layer:

- 1/4 cup butter
- 3 tbsp milk
- 2 cups icing sugar
- 1 tsp mint extract
- Blue food coloring

Topping:

- 2/3 cup chocolate chips
- 2 tbsp butter or margarine

DIRECTIONS

Bottom Layer

- In a small saucepan, combine butter, sugar and cocoa. Bring to a boil, stir in beaten egg. Remove from heat.
- Stir in crushed Girl Guide cookies and coconut.
- Pour into prepared pan.

Filling

- Combine all ingredients and mix well, adding milk if needed for easy spreading. Tint with a few drops of food coloring. Spread over first layer.

Top Layer

- Melt chocolate chips and butter in microwave safe dish, drop spoonful over 2nd layer and spread to cover.
- Sprinkle top with coconut (optional). Let chill in fridge 15-20 minutes.
- With a sharp knife, cut into 16 small squares.
- Enjoy!

Girl Guides

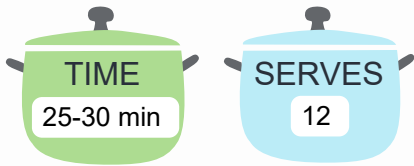
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THE BEST RED VELVET CAKE BY SARA AND LILLY

1st New Lowell Guide Unit



INGREDIENTS

- 1 1/2 cups vegetable oil
- 2 eggs
- 1 cup buttermilk
- 1 tbsp vinegar
- 1 tsp vanilla
- 2 cups granulated sugar
- 1 tsp salt
- 1 tsp baking soda
- 2 1/2 all purpose flour
- 1 tbsp unsweetened cocoa powder
- 1 ounce red food colouring
- 10 chocolatey mint Girl Guide cookies

DIRECTIONS

- Preheat oven to 350F. Coat 3 - 8"round pans with non stick cooking spray. Cut parchment rounds to fit in the bottom of the pans, place in bottom of pans. Spray liner again with non stick cooking spray. Set aside.
- In a bowl add oil, eggs, buttermilk, vinegar and vanilla. Mix with electric mixer on medium speed until well mixed.
- Add sugar, mix again.
- Add cocoa powder, salt and baking soda, mix for 30 sec - 1 min.
- Divide the batter into 3 equal parts, pour into pans.
- Bake 25-30 minutes or until inserted toothpick comes out clean. Cool in pan for 10 minutes and then turn the cakes out onto a wire rack to cool completely.
- Ice with your choice of frosting and decorate with chocolatey mint Girl Guide cookies.
- Enjoy!

HOT CHOCOLATE BOMBS

BY SCARLETT, SOPHIA AND HANNAH



1st New Lowell Guide Unit



INGREDIENTS

- 2 packages of milk chocolate candy melts
- 1 package of white chocolate candy melts
- 1 tsp mint extract
- 2 cups hot chocolate powder
- Mini marshmallows
- 5 chocolatey mint Girl Guide Cookies
- Silicone chocolate bomb molds

DIRECTIONS

- Melt milk chocolates according to package directions
- Using a silicone chocolate bomb mold, spoon melted chocolate into mold create the chocolate shell by spreading an even and thin layer of chocolate.
- Place in refrigerator 10 minutes to harden.
- Once hardened, carefully remove shells from mold.
- Spoon 1 tbsp of hot chocolate powder into half of the shells, leaving the other half empty.
- Place crumbled Girl Guide Cookie and marshmallow onto hot chocolate powder.
- Dip empty shell edges into melted chocolate and place on top of filled shell. You may need to apply more melted chocolate to seam in order to seal the bomb. Return to refrigerator to harden.
- Melt white chocolates according to package directions and mix in 1 tsp mint extract.
- Drizzle white chocolate over hot chocolate bombs.
- To enjoy, boil 1 cup of water or milk and drop the bomb in.
- Stir and enjoy!

THE EXCELLENT COOKIE BY DANI, SAVANNAH AND MADELEINE

1st New Lowell Guide Unit



INGREDIENTS

- 1 cup chocolate chips
- 1/2 cup crushed chocolatey mint cookies
- 1 cup flour
- 1/2 tsp salt
- 1/2 tsp baking powder
- 1/2 cup shortening
- 1/4 cup white sugar
- 1/2 cup brown sugar
- 1 egg
- 1 tsp vanilla extract

DIRECTIONS

- Preheat oven to 350F. In a large bowl, combine shortening, egg, vanilla and sugar.
- Add flour, salt, baking powder, stir until well blended.
- Add chocolate chips and crushed mint cookies. Mix well.
- Roll a heaping tablespoon of dough into ball and placed on parchment paper lined cookie sheet. Bake on middle rack for 15 minutes or until lightly golden. Cool on wire rack. Enjoy!



MINTY BANANA BOATS

1st Frontenac Guides and Pathfinders



INGREDIENTS

- 1 banana
- 1 chocolatey mint cookie
- Handful of semi-sweet chocolate chips
- Handful of mini-marshmallows (we used multi-coloured)

DIRECTIONS

- Preheat oven to 350F - or prepare your campfire!
- Make a slit in the banana lengthwise, but be careful not to go through to the other side.
- Crush 1 chocolatey mint cookie into 3-4 pieces.
- Stuff the slit of the banana with the crushed up chocolatey mint cookie, chocolate chips, and mini-marshmallows.
- Wrap in aluminum foil.
- If using an oven: place the wrapped banana on a tray, then put the tray in the oven for 10-15 minutes. If using a campfire, cook the wrapped banana over the campfire for 5-10 minutes.
- Pull your banana boat out and eat with a spoon - yum!

S'MORES IN A BABY FOOD JAR

1st Stratford Guides



INGREDIENTS

- 1 box of chocolatey mint cookie crumbs
- 1/4 cup granulated sugar
- 1/3 cup melted butter

Filling

- Mini marshmallows
- Mini chocolate chips

DIRECTIONS

- In a medium bowl, add cookie crumbs, sugar and butter.
- Stir together.
- Preheat oven to 325F.
- 2 tbsps of crumb mixture in each jar.
- Sprinkle with chocolate chips.
- Press mini marshmallows into a jar.
- Place jars on cookie sheet.
- Bake 5-7 mins until chocolate is melted.
- Turn on broiler, cook until tops of marshmallows are toasted.

MINTY CHOCOLATEY COOKIE CRUSH

Jaiya P.



INGREDIENTS

- 1 2/3 cups all purpose flour
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/2 cup unsalted butter, softened and room temperature
- 1/2 cup light brown sugar, packed
- 1 large egg
- 1/2 tsp vanilla extract
- 1 1/2 cups chopped Girl Guide cookies

DIRECTIONS

- Preheat oven to 350°F.
- In a bowl combine flour, baking soda and salt. Set aside.
- In another bowl, using a hand mixer or stand mixer, beat butter and sugar for 1-2 minutes.
- Add egg and vanilla extract and beat until combined.
- Slowly add the flour mixture, beating until just combined.
- Add 1 1/2 cups of chopped Girl Guide cookies.
- Scoop 2 tablespoon portions of dough and place them a couple inches apart on the baking sheets.
- Bake the cookies for roughly 7-12 minutes the center is still slightly underdone.
- Place the baking sheets on wire racks and allow the cookies to cool completely.

EMBER FROSTING

Isla D.



INGREDIENTS

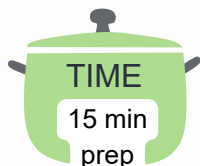
- 1/2 cup unsalted butter (room temperature)
- 1 1/2 cups of icing sugar
- 1 tbsp milk
- 6 cookies
- 1 tbsp milk
- Salt

DIRECTIONS

- In food processor, crush cookies into crumbs.
- Using hand mixer in large bowl, soften butter.
- Add sugar and mix until creamy.
- Add milk until smooth.
- Mix in crushed cookies and crack of salt using spoon or mixer.
- Add green food colouring (optional).
- Pipe onto cake or cupcakes, sandwich between cookies, or lick straight from a spoon.

MINTY SWEET COOKIES

Daniella M.



TIME

15 min
prep

10-12 min
cook



SERVES

24

INGREDIENTS

- 1 cup of softened butter
- 1 can of sweetened condensed milk
- 1 box of chocolatey mint Girl Guide cookies
- 2 cups of flour
- 1 tsp of baking powder
- Optional: powdered sugar for sprinkling and food coloring

DIRECTIONS

- Preheat oven to 350° degrees and line baking sheet with parchment paper.
- In a bowl, place softened butter and cream until smooth.
- Add in your condensed milk and mix until well combined.
- Add in flour and baking powder and mix until it forms a dough.
- Add in crushed up mint chocolate Girl Guide cookies; mix well.
- Roll into 1" balls and place on baking sheet about 2" apart.
- Cook for 10-12 minutes or until golden brown.
- Let cool, and sprinkle powdered sugar if desired.
- For fun if you'd like to add food coloring to make coloured cookies, add when you put the crushed cookies in and mix well, then follow remaining steps.

Girl Guides

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MINI MINTY POPS

3rd Brampton Girl Guides



INGREDIENTS

- 1 box cake mix
- 3 eggs
- 1/3 cup melted butter
- 1 cup of milk
- 10 mint Girl Guide cookies
- 1lb of blue candy melts
- 30 pop cake sticks
- Cake pop stand or piece of large styrofoam slab
- 4 crushed mint Girl Guide Cookie

Buttercream Icing:

- 1/2 cup room temperature butter
- 1 1/2 cups icing sugar
- 2 tbsp of cream

DIRECTIONS

- Bake cake as per box directions and let cool.
- Crumble cake like breadcrumbs in a bowl.
- Add the 10 crushed mint Girl Guide cookies to the crumble and mix well.
- Make the buttercream icing:
 - whip the butter until white, approximately 2-5 minutes with electric mixer.
 - slowly add the icing sugar while beating.
 - lastly add 2 tbsps of cream until well mixed.
- Add buttercream icing to cake crumble bowl, mix until it feels like wet sand.
- Roll into 1 1/2" balls and freeze for 30 mins.
- Melt 1/4 cup of candy melts and dip end of sticks into Melts then stick halfway into the cookie ball (This acts like glue).
- Refrigerate (do 5-10 at a time).
- Keep pops in fridge and work with just a few at a time. Start dipping the balls into the candy melts down to where the stick enters the cookie ball.
- Hold stick over candy melt until it stops dripping. Then, use the 4 crushed Mint Girl Guide cookies by sprinkling some on top.
- Poke stick into the styrofoam slab to dry. Let dry until candy melt is hardened.

Note: Keep in fridge until ready to eat. They will keep in fridge for up to 4 days.

Enjoy !

MINTY CHOCOLATE CHERRY TRIFLE

Arabella M.



TIME

30 min

SERVES

8-10

INGREDIENTS

- 1 can cherry pie filling
- 1 package vanilla pudding
- 1 package of whipped cream
- 1 box of chocolatey mint Girl Guide cookies
- 3 cups of milk
- Green food colouring
- 8-10 small cups or a small trifle dish

DIRECTIONS

- Prepare vanilla pudding in a bowl, this is where the milk will come in. Set in fridge until ready (about 3-5 minutes).
- Add green food colouring to the whipped cream (set aside).
- Crush mint chocolate cookies.
- Line bottom of cups with whipped cream.
- Next layer will be mint chocolate cookies (crushed).
- Layer the cherry pie filling next.
- Next layer will be the vanilla pudding (you can also add in some cookies in the pudding).
- Continue until you fill the cup and fill the other cups as well.
- Garnish with mint leaves or a cookie.
- Chill in fridge for about an hour to incorporate flavours.

For a bigger trifle dish you can double the recipe!

Girl Guides

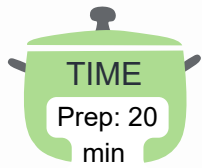
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FROZEN S'MORES

Adelaide F.



TIME

Prep: 20
min

Total: 6 hr
20 min



SERVES

20

INGREDIENTS

- 1 (5.9-ounce) box instant chocolate pudding
- 2 ½ cups whole milk
- 2 ½ cups frozen whipped cream, defrosted and divided
- 10 graham crackers, broken in quarters and divided
- 5 ounces cream cheese, at room temperature
- 6 ounces marshmallow creme , a little less than 1 jar
- Pinch of salt
- 20 Girl Guide cookies
- Splash of mint extract

DIRECTIONS

- Line a 9" x13" baking dish with parchment paper, leaving extra parchment hanging over, so you can easily pull them out.
- Take 20 chocolatey mint Girl Guide cookies and crush them. This can be done with a blender or a in a sealed bag with a rolling pin.
- In a medium bowl, whisk together the pudding mix, Girl Guide cookies, mint extract, milk, and 1/2 cup whipped cream until smooth and creamy.
- Lay half of the graham crackers evenly in the bottom of the baking dish. Spread pudding mix into an even layer over the top and chill.
- In a medium bowl, beat together the cream cheese and marshmallow creme until smooth. Fold in remaining 2 cups of whipped cream and a pinch of salt.
- Spread cream cheese mixture evenly over the chocolate layer. Place remaining graham crackers over the top.
- Cover with foil. Freeze for 6 hours, or until firm enough to cut through.
- Pick up the overhanging parchment to remove the frozen filling. Place on a cutting board, using the graham crackers as a guide, slice the layers into 20 squares. Trim away any excess of the frozen filling.
- Enjoy while softened or store in the freezer in a zip top bag. If frozen, allow sandwiches to soften at room temperature 15 minutes before eating.

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PATHFINDER MINTY KRISPIE TREATS

13th Peterborough Pathfinders & Rangers



INGREDIENTS

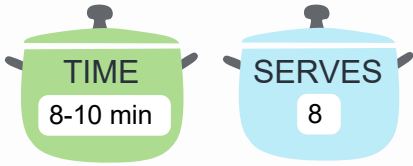
- 3 tbsp butter
- 1 pkg (40 regular size) marshmallows
- 6 cups of crispy rice cereal
- 1 plain chocolate bar or 2 oz melting chocolate
- 1/2 box of chocolatey mint Girl Guide Cookies - crushed
- Green food colouring
- Shamrock Quinns or other green decoration bits

DIRECTIONS

- In a large saucepan, melt the butter over low heat.
- Add marshmallows and stir until completely melted.
- Remove from heat.
- Add a few drops of green food colouring, mix well. Add the crispy rice cereal, stirring until well coated.
- Pour into a prepared 9" x 13" buttered pan.
- Meanwhile, melt the chocolate bar (melting chocolate) in a double boiler . When melted, pour or drizzle over cereal.
- Crush the cookies. Sprinkle over top of the chocolate drizzle.
- Optional: add shamrock quinns to the cookie crumb.
- Let set.

BAKED CHOCOLATEY MINT DONUTS

1st Thunder Bay Pathfinders/Rangers



INGREDIENTS

Glaze:

- 1 cup powdered sugar
- 3 tbsp unsweetened cocoa powder
- 1/2 tsp vanilla extract
- 3-4 tbsp milk (or as needed)
- Crushed chocolatey mint Girl Guide cookies

Donuts:

- 1 cup all-purpose flour
- 1/4 cup unsweetened cocoa powder
- 1/2 tsp baking soda
- 1/8 tsp salt
- 1/2 cup milk
- 1/2 cup granulated sugar
- 1 large egg (room temp)
- 2 tbsp melted butter
- 1 tsp vanilla extract
- 1/2 cup mint chocolate chips

DIRECTIONS

To make the donuts:

- Preheat oven to 350F. Spray or grease donut pan well and set aside.
- In a large bowl, whisk together the flour, cocoa powder, baking soda and salt.
- In a separate bowl, mix together the milk, sugar, egg, butter and vanilla until well combined.
- Add the wet ingredients to the dry ingredients and mix until just combined. Fold in mint chocolate chips.
- Spoon the batter into the donut cavities making sure to only fill them about 2/3 to 3/4 of the way full.
- Bake for 8-10 minutes or until a toothpick inserted into the donut comes out clean.
- Remove from the oven and allow to cool for about 5 minutes in the pan. Remove donuts from the pan and transfer to a wire rack to cool.

To make the glaze:

- In a separate bowl, mix together the powdered sugar, cocoa powder, vanilla and milk. If the glaze is too thick, slowly add 1 tbsp of milk at a time until it reaches desired consistency.
- Dip the tops of the donuts into the glaze and transfer back to the wire rack to cool and allow the glaze to harden. Top with crushed cookies.



MINTY CHOCOLATE DUST POPCORN

Isla D.



INGREDIENTS

- 1/4 cup popcorn kernels
- 1/3 cup chocolate chips
- 6 chocolatey mint Girl Guide cookies
- 1 tbsp oil

DIRECTIONS

- Pour oil into large pot with a lid. Heat on stove over medium heat.
- Stir in kernels until coated with oil.
- Cover with lid and cook until popping stops (approximately 3 minutes).
- In food processor, crush cookies into crumbs.
- Melt chocolate chips in microwave (approximately 1 minute), stirring halfway, until melted.
- Mix melted chocolate over popcorn.
- Add cookie crumbs to chocolate popcorn, until coated evenly.
- Allow to cool. Chocolate will harden (approximately 20 minutes).

Note: You can use already popped popcorn. Skip to the step to crush cookies into crumbs.

EMILY'S CHOCOLATEY MINT SCONES

1st Thunder Bay Pathfinders/Rangers



INGREDIENTS

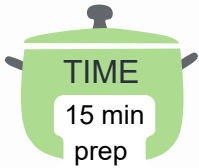
- 1 cup all-purpose flour
- 1 cup whole wheat flour
- A little less than 1/4 cup white sugar
- 1/2 tsp salt
- 2 1/2 tsp baking powder
- 1 cup buttermilk
- 1 tsp baking soda
- 1/2 cup shortening
- About 6 chocolatey mint Girl Guide cookies (chopped) or to taste

DIRECTIONS

- Pre-heat oven to 450F.
- Stir dry ingredients together in a large bowl.
- Cut in shortening.
- Add milk and chopped cookies.
- Dough will be a little sticky; turn out on a well-floured surface and knead about 1 minute.
- Pat out flat and cut into triangles or squares (we did triangles).
- Bake in 450F oven for 12-15 minutes until lightly browned.
- Serve warm with butter.

COOKIE BARK

139th Toronto Guides



TIME

15 min
prep

30-90 min

to set



SERVES

lots of
bunches

INGREDIENTS

Version 1:

- 2 cups of white chocolate chips
- 1/2 cup of crushed chocolatey mint Girl Guide cookies
- 1/2 cup of mini marshmallows
- 1/8 cup of blue sprinkles

Version 2:

- 2 cups of semi-sweet chocolate chips
- 1/2 cup of crushed chocolatey mint Girl Guide cookies
- 1/2 cup of crushed pretzels
- 1/8 cup of large blue sprinkles

Version 3:

- 2 cups of semi-sweet chocolate chips
- 1/2 cup of crushed chocolatey mint Girl Guide cookies
- 1/2 cup of crushed pretzels
- 1/2 cup of mini marshmallows
- 1/4 cup more chocolate chips

DIRECTIONS

Have fun with this recipe and customize it to your liking! You can try adding other ingredients if you'd like!

- Start by melting 2 cups of chocolate chips slowly in the microwave. Microwave for 30 seconds, then check and stir until the chocolate is completely melted.
- Choose to add your ingredients to the melted chocolate first and mix them in, or add them on top later.
- Pour melted chocolate onto a baking sheet lined with parchment paper. Add other ingredients to top.

Version 1 - mix in sprinkles, and add other ingredients to top

Version 2 - add everything to top

Version 3 - mix in crushed cookies and pretzels, and add other ingredients to top

- Let set/harden. You can put in the fridge to speed this up.
- Once hardened, cut the bark into pieces...big or small...you get to pick!
- Enjoy!

Girl Guides

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EVEN COOKIES EAT GIRL GUIDE COOKIES!

139th Toronto Guides



INGREDIENTS

- 1 box of chocolatey mint Girl Guide cookies
- 2 sticks softened butter
- 3/4 cup packed light brown sugar
- 1 cup granulated sugar
- 2 large eggs
- 1 tbsp pure vanilla
- 3 1/2 cups all purpose flour
- 1 tsp salt
- 1 tsp baking soda
- 1 1/4 cups chocolate chips

DIRECTIONS

- Preheat oven to 350F.
- In a stand mixer or using an electric mixer, cream the butter and sugars until well combined.
- Add in eggs and vanilla until well combined.
- In a separate bowl mix the flour, salt and baking soda.
- Slowly add to wet ingredients until well combined.
- Add the chocolate chips.
- Use 2 tbsps of dough and place on cookie sheet, then place Girl Guide cookie on dough, then place another 2 tbsps of dough on top of Girl Guide cookie. Seal in the Girl Guide cookie by pressing the dough together...it's like the big cookie "ate" the Girl Guide cookie...because even cookies like Girl Guide cookies!
- Crush 6 more Girl Guide cookies and add crumbs to top of the cookie.
- Place onto a parchment lined baking sheet and bake cookies 9-13 minutes or until cookies are baked to your liking.
- Let cool for at least 5 minutes before transferring to cooling rack.
- Enjoy your delicious cookies!

MINT GIRL GUIDE COOKIE CAKE POPS

1st Brampton Pathfinder Unit



INGREDIENTS

For the Cake Pops

- 1 box cake mix
- Ingredients indicated on the cake mix package - usually butter, egg and milk
- 12 chocolatey mint cookies or more or less depending on taste

For Toppings

- 1 1/2 cups of candy chocolate melts
- Sprinkles
- Cookie crumbs
- Any other candy of choice

Equipment

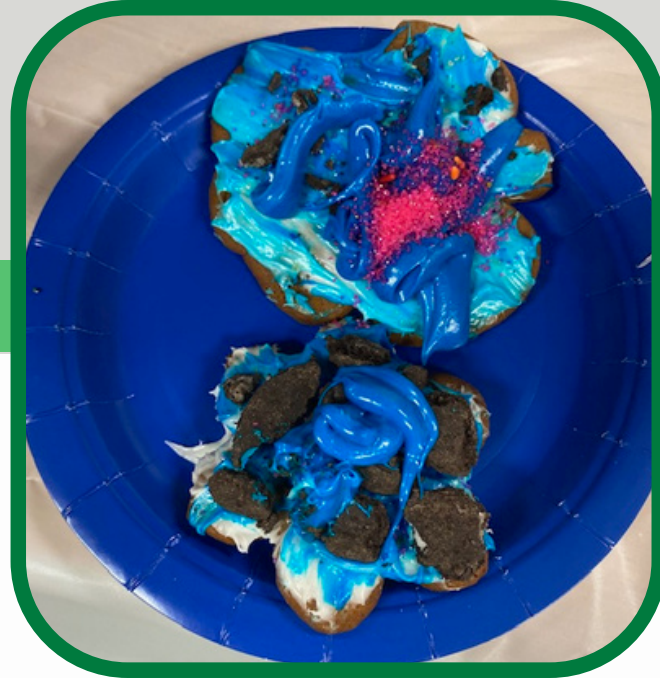
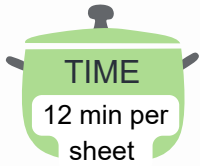
- Cake pop maker or molds
- Bowl
- Whisk
- Measuring cups and spoons
- Sealable bag
- Rolling pin

DIRECTIONS

- Lightly oil the inside of the cake pop maker and then plug it in to preheat it. Pour the cake mix into a bowl.
- Add the ingredients according to the cake mix package and whisk it all together. Place cookies in sealed bag and crush up with a rolling pin or you can use a food processor. Put crushed up cookies in the bowl and mix well.
- Pour the batter into the cake pop maker cavities (fill them to just below the top so that they don't spill over or come out flat) or use a piping bag. Close the lid and bake them in cake pop maker for 4-5 minutes (if a toothpick comes out dry from the center, they are ready). Repeat for remaining batter. Unplug the device and let it cool before cleaning. If you are using molds follow directions on the cake box or your favorite cake recipe.
- In a microwave safe bowl, place the chocolate candy melts, and melt them at 10 second intervals, until you can stir them smooth or use a melting pot and stir until smooth.
- Using the candy sticks, dip the sticks into the melted candy melts and immediately into one of the cake balls.
- Repeat until all the cake balls have a stick, and decorate with sprinkles or whatever toppings you like.
- Place the cookie sheet and put them in the Freezer for 30 minutes to 1 hour to make sure the sticks adhere to the cake pops. After time, take out and let them sit out for 5-10 minutes and enjoy.

MINTY GINGERSNAP COOKIES

1st Dresden Sparks/Embers Guiding Unit



INGREDIENTS

- 1 cup packed brown sugar
- 3/4 cup shortening
- 1/4 cup molasses
- 1 egg
- 2 1/4 cups all-purpose flour
- 2 tsp baking soda
- 1 tsp ground cinnamon
- 1 tsp ground ginger
- 1/2 tsp ground cloves
- 1/4 tsp salt
- Crushed up chocolatey mint Girl Guide cookies
- Icing
- Sprinkles (optional)

DIRECTIONS

Prep 25 min; Chill 1hr; Bake 12 min per sheet; Cool 30 min.

- Beat Brown sugar, shortening, molasses, and egg in large bowl with an electric mixer or spoon. Stir in remaining ingredients. Cover and refrigerate at least one hour or freeze for later use.
- Preheat oven to 375F. Lightly grease cookie sheet.
- Use a rolling pin and flour to roll out dough. Use cookie cutters to create desired shapes or mold shapes by hand.
- Place cookies about 3" apart on cookie sheet.
- Bake 9-12 minutes or just until set. Remove cookies and let cookies cool completely.
- Crush up chocolatey mint Girl Guide cookies.
- Ice cookies with any desired colour; add Girl Guide cookie crumble and any desired sprinkles.

MINTY MUD PIE

1st Dresden Sparks/Embers Guiding Unit



INGREDIENTS

- 1 cup flour
- 1/2 cup of butter
- 1 box of instant chocolate pudding mix
- 3 cups of milk
- 12 ounces or 1 package of cream cheese softened
- 1 (12 ounce) container of whipped cream
- 1 cup of icing sugar
- Crushed up chocolatey mint Girl Guide cookies

DIRECTIONS

- Mix instant chocolate pudding mix with milk following the directions on the box. Refrigerate in bowl until later use.
- Mix butter and flour into a 13" x 9" baking pan.
- Bake at 350F for 20-30 minutes or until lightly browned. Let cool.

First Layer

- Spread chocolate pudding onto the cooled crust.

Second Layer

- Mix icing sugar, whipped cream and cream cheese with electric mixer and until smooth.
- Spread over top of the pudding.
- Sprinkle crushed up chocolatey mint Girl Guide cookies on top.
- Refrigerate for 20 minutes and then cut and serve.



MINTY, MUNCHY MALLOW SQUARES

3rd London Embers



INGREDIENTS

- 6 tbsp dairy free butter
- 6 cups vegan marshmallows
- 3 cups wavy salted potato chips, lightly crushed
- 3 cups gluten free crispy rice cereal
- 1 tsp mint extract
- 1 box gluten free cookies and cream sandwich cookies
- 1 box Girl Guide chocolatey mint cookies

DIRECTIONS

- Butter a 9" x 13" baking pan and set aside.
- Melt butter on low-medium heat.
- Add marshmallows and stir continuously, turning down heat if necessary.
- Add mint extract and continue to stir until just melted.
- Add crispy rice cereal, crushed potato chips and cookies and cream, reserving 1 cup to ensure that all dry ingredients are well coated with marshmallow.
- Slowly add remaining dry ingredients, only if there is enough marshmallow to coat them.
- Use a buttered spatula and spoon to spread mixture into pan.
- Immediately soak pot with dish soap for easier cleanup.
- Wait 15 minutes for the pan to cool and cut into 15 squares with a sharp knife.
- Those girls with gluten dietary restrictions may top each square with a gluten free cookies and cream cookie.
- Those girls without gluten dietary restrictions may top their square with a Girl Guide chocolatey mint cookie
- Enjoy!

CRAZY CUPCAKES - NO EGGS, MILK OR BUTTER

3rd London Guides



INGREDIENTS

Dry Ingredients:

- 1 1/2 cups gluten free flour
- 3 tbsp cocoa (unsweetened)
- 1 cup sugar
- 1 tsp baking soda (be sure it is fresh)
- 1/2 tsp salt

Wet Ingredients:

- 1 tsp white vinegar
- 1 tsp pure vanilla extract
- 5 tbsp vegetable or canola oil
- 1 cup water

Topping:

- 1 container of vanilla frosting
- 1 box of gluten free cookies and cream cookies
- 1 box of chocolatey mint Girl Guide cookies

DIRECTIONS

- Preheat oven to 350F.
- Line a standard muffin tin with with cupcake liners.
- In a large bowl, mix all of the dry ingredients (flour, cocoa, sugar, baking soda and salt). Mix well.
- Next, make 3 depressions in the dry ingredients; 2 are small and 1 is larger.
- Pour vinegar in 1 small depression, vanilla in the other, and vegetable oil in the third, larger depression.
- Pour water over all.
- Mix well until smooth.
- Fill each cupcake liner 3/4 full with batter.
- Place on the middle rack of the oven and bake for 15 to 20 minutes.
- Be sure to check cupcakes with a toothpick in the centre to make sure it comes out clean.
- Each oven bakes at different rates, so adjust baking times accordingly.
- When ready, remove from the oven, allow to cool for 2 minutes, then remove from tin and place on cooling rack.
- When cooled top with a vanilla frosting.
- For gluten free restricted diets, top each cupcake with a gluten free cookies and cream cookie.
- For regular diets, top each cupcake with a chocolatey mint Girl Guide cookie.
- Enjoy!

EMBER CAMPFIRES

21st Toronto Embers



INGREDIENTS

- 1 box of chocolatey mint Girl Guide cookies
- 6 mini nut-free coffee crisp bars (logs)
- 12 mini nut-free kit kat bars
- 6 mini nut-free smarties boxes
- 6 to 8 lunch-sized packages of gelatin-free gummies
- 8 tbsp icing sugar
- 1/2 tsp chocolate milk OR 1/2 tsp water

DIRECTIONS

Icing:

- Put 4 tbsp icing sugar into a sandwich bag. Put the other 4 tbsp icing sugar into a second sandwich bag, these will give you 2 icing baggies.
- Add 1/2 tsp of chocolate milk or 1/2 tsp water. Chocolate milk makes the icing hide better, and looks like dirt in a fire pit.
- Close the baggie and mash/mix the icing sugar and liquid together so that it forms a smooth icing paste.
- Push all the icing to a bottom corner of the closed baggie. Cut a very small amount of the corner to make a hole.
- Repeat with the second bag.
- Alternatively, put 4 tbsp icing into a small bowl, add 1/2 tsp of water or chocolate milk, and stir well with a spoon. Use popsicle sticks to scoop up icing and use.

Fire:

- Put one chocolatey mint Girl Guide cookie on a clean napkin or plate.
- Pipe or smear icing around the outer ring of the cookie.
- Place 6 smarties around the outer edge of the cookie in the icing. The smarties are rocks that make up the fire pit.
- Cut each coffee crisp in half. For each fire, use 1/2 of a coffee crisp as the central "big" log. Place in the fire pit.
- Unwrap and separate the kit kat (1 per fire). Place the small logs/kindling over/around the big log.
- Have a discussion about how different people have different favourite ways to arrange logs for a campfire. Try out a few of these with your fire!
- Light the fire- take 4 to 6 gummies and place in the pit around the logs.

Sing "Fire's Burning" or anything you'd like! Enjoy your treats!



MINT MARSHMALLOW COOKIE BAR

83rd Trenton Pathfinders



INGREDIENTS

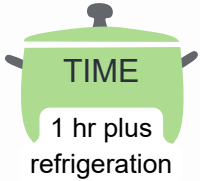
- 40 - 50 regular large marshmallows
- 1/4 cup butter, plus a little to grease pan
- 1/2 - 3/4 box of chocolatey mint Girl Guide cookies

DIRECTIONS

- Using a food processor, crush up the cookies.
- Melt butter in a pot on stove over medium heat. Once melted add the marshmallows and keep mixing with a spoon until melted.
- Take off heat, add the cookies and mix until well combined.
- Transfer to a lightly greased pan and let set.
- Cut up and enjoy!

NANAIMO STYLE HARWOOD MINT CHOCOLATE COOKIE BARS

1st Harwood Spark/Ember/Guide/
Pathfinder Guiding Unit



INGREDIENTS

Bottom Layer

- 1 cup unsalted butter
- 10 tbsp cocoa
- 2 eggs (beaten)
- 3.5 cups (approx 48) chocolatey mint Girl Guide cookies (crushed)
- 1 cup almonds (finely chopped or crushed)
- 2 cups coconut (shredded)

Middle Layer

- 1 cup unsalted butter
- 4 tbsp and 4 tsp Cream
- 4 tbsp custard powder
- 4 cups icing sugar

Top Layer

- 8 ounces semi sweet chocolate
- 4 tbsp unsalted butter

DIRECTIONS

Bottom Layer

- Melt butter in top of double boiler. Stir in cocoa. Add egg and stir to cook and thicken. Remove from heat. Stir in chocolatey mint Girl Guide cookies, coconut, and almonds. Press firmly into ungreased 9"×13" pan.

Middle Layer

- Cream together butter, cream, custard powder, and icing sugar well, until light and fluffy. Spread evenly over bottom layer.

Top Layer

- Melt chocolate and butter over low heat. Once melted, remove from heat to cool slightly. Once cool, but still liquid, pour evenly over middle layer.
- Refrigerate until chocolate sets, before using heated blade to cut into approx. 1.5" × 3" rectangles.
- Store in airtight container in refrigerator.

CHOCOLATEY MINT MILKSHAKES

84th Pickering Pathfinders



INGREDIENTS

Milkshake base:

- 5 cups ice cream of choice (we used French Vanilla)
- 1.5 cups milk of choice (we used 2%)
- 2 tsp vanilla extract
- 1 tsp mint extract
- 3 tbsp sugar (granulated)
- 1/2 box chocolatey mint Girl Guide cookies

Toppings:

- 1/2 box graham crackers
- 1/2 box chocolatey mint Girl Guide cookies
- Caramel sauce
- Whipped cream

DIRECTIONS

- Into a blender add ice cream, milk, vanilla extract, mint extract, and sugar. Secure the lid.
- Blend until thick and combined; if needed add more ice cream or ice cubes to thicken. (Start blending on LOW, increase speed to HIGH as needed).
- Once blended, add your chocolatey mint cookies. Blend on low for 10-15 seconds, you want to make sure there are chunks of cookies incorporated into the mixture.
- Pour milkshakes into glasses and decorate with your desired toppings.
- Enjoy while it's cold!
- Repeat as needed until you have your desired number of milkshakes!

MINTY MAGIC ICE CREAM SANDWICHES

Allison H.



TIME

Prep:
15 min

Freeze:
30 min

SERVES

up to 12
per box



INGREDIENTS

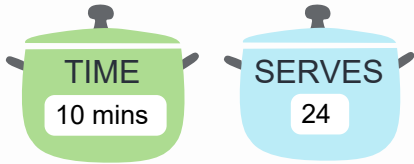
- Girl Guide chocolatey mint cookies
- Your favorite ice cream (mint chocolate chip, vanilla, or any flavor you like)
- Colourful sprinkles

DIRECTIONS

- Gather your ingredients and set up a clean surface to work on. Line a baking sheet with parchment paper for easy assembly.
- Using an ice cream scoop or spoon, take a generous scoop of your chosen ice cream and place it on the flat side of one chocolate mint cookie.
- Take a second cookie and press it gently on top of the ice cream, creating a sandwich. Ensure the ice cream spreads out to the edges.
- While the ice cream is still soft, carefully roll the edges of the sandwich in colorful sprinkles until fully coated.
- Place the completed ice cream sandwiches on the prepared baking sheet and freeze for at least 30 minutes, or until the ice cream is firm.
- Once set, remove from the freezer and enjoy your Minty Magic Ice Cream Sandwiches! Perfect for parties or a fun treat anytime!
- Feel free to adjust the flavors and sprinkles to your liking! Enjoy making them!

LILYA'S MINT CHOCOLATE CHIP COOKIES

Lilya A.



INGREDIENTS

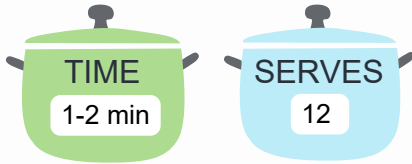
- 100 g unsalted butter (melted)
- 150 g sugar
- 1 large egg
- 156 g flour
- 1 tsp baking powder
- 1 tsp vanilla sugar
- Pinch of salt
- 170 g chocolatey mint Girl Guides cookies cut in small pieces
- 170 g dark chocolate chips

DIRECTIONS

- Mix the melted butter with sugar and vanilla sugar in a bowl.
- Add the egg and keep mixing manually.
- Use a spatula to stir the flour, baking powder, salt, Girl Guide cookies and chocolate chips together.
- Refrigerate the dough for 30 min.
- Preheat the oven to 350F.
- Make balls of dough and bake in the oven for 10 min.

GIVE ME S'MORE GIRL GUIDE COOKIES

Amelia C.



INGREDIENTS

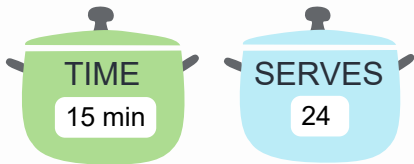
- 1 box of chocolatey mint Girl Guide cookies
- 1 package of marshmallows
- 1 campfire

DIRECTIONS

- Build your campfire.
- Place marshmallow on roasting stick and carefully cook over fire until golden brown.
- Sandwich marshmallow between 2 chocolatey mint Girl Guide cookies and remove from stick.
- Let cool slightly and enjoy, best served with friends.
- Repeat process as many times as you want. Can also be made with classic vanilla/chocolate Girl Guide cookies by gently opening cookie and placing warm marshmallow between halves.

MINTY CUPCAKES

Amelia H.



INGREDIENTS

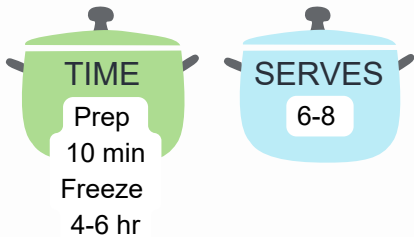
- 1 box of your favourite cake mix and icing
- 2 boxes of chocolatey mint Girl Guide cookies
- Your favourite sprinkles

DIRECTIONS

- Take 1 box of chocolatey mint Girl Guide cookies and place in a plastic bag. Have fun crunching them up! Set them aside.
- Line your cupcake trays with paper liners (better for this recipe instead of greasing the pan, you will see why).
- Once the paper liners are in, place 1 chocolatey mint Girl Guide cookie in each cupcake liner.
- Next, follow the direction on your cupcake mix to prepare the cupcake batter.
- Once this step is complete, fill the cupcake batter in each liner covering the cookie that is at the bottom until the liner is 3/4 full of batter.
- Now you are ready to bake your cupcakes! Follow the directions on the cupcake mix for the time and temperature.
- Once baked let cool until cool to touch.
- Ice your cupcakes with your favourite icing.
- Now grab that bag full of crushed up mint cookies and place some crumbles on top of the icing.
- Top with your favourite sprinkles and enjoy!

CHOCOLATEY MINT ICE POPS

Willa S.



INGREDIENTS

- 2 cups Greek yogurt
- 1/2 cup milk
- 1/4 tsp mint extract
- 3 tbsp sugar
- 6 chocolatey mint Girl Guide cookies
- 1/3 cup chocolate chips
- Green food colouring (if desired)

DIRECTIONS

- Prepare Girl Guide cookies by placing 6 cookies in a sealed bag and crushing with a rolling pin then set aside.
- Whisk together the yogurt, milk, mint extract and sugar.
- Add in green food colouring a small amount at a time until desired shade of green is reached.
- Stir in crumbled cookie bits and chocolate chips.
- Pour mixture evenly into popsicle molds and insert popsicle sticks.
- Freeze for 4-6 hours until solid.
- Remove popsicles from the mold and enjoy immediately, or store in the freezer for up to 8 weeks.

UNICORN CLOUD MILKSHAKE

Sommer H.



INGREDIENTS

- Chocolatey mint Girl Guide cookies
- Ice cream
- Milk
- Whipped cream
- Sprinkles

DIRECTIONS

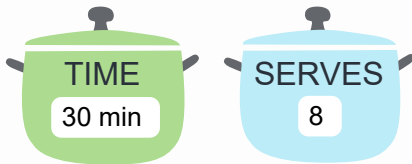
- Cut cookies into six pieces and put in blender.
- Put two scoops of ice cream into blender.
- Put 1/3 cup of milk into blender and mix.
- Pour into fancy cup.
- Put whipped cream and sprinkles on top.



READY BEAR PICNIC

MINI ICE CREAM SANDWICHES

RayLynne B.



INGREDIENTS

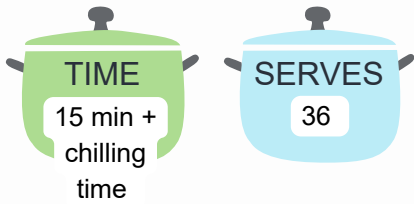
- 1 box chocolatey mint Girl Guide cookies
- 2 cups vanilla ice cream
- 8 oz bakers semi-sweet chocolate
- 8 oz bakers white chocolate
- Teddy bear face candy

DIRECTIONS

- Remove 16 Girl Guide chocolatey mint cookies and place 8 to the side and 8 on baking sheet.
- In a medium size bowl, crush up remaining Girl Guide chocolatey mint cookies. Add 2 cups of vanilla ice cream and mix together to make Girl Guide chocolatey mint cookie ice cream.
- On baking tray with the 8 Girl Guide cookies scoop 1 large tablespoon of Girl Guide chocolate mint ice cream onto each cookie. Then place the remaining 8 Girl Guide chocolatey mint cookies on top making mini sandwiches and place in freezer for about 10 - 15 minutes to harden ice cream.
- Fill 2 medium saucepans with 4 cm of water, place heat proof bowls on top of each pan so it fits snug and above the water, keep the heat low and water at a general simmer. Break up the semi-sweet chocolate into one bowl and break up white chocolate and place in the second bowl. Leave to melt for 4-5 min stirring regularly until thin smooth consistency.
- Remove cookie sandwiches from freezer.
- One at a time place cookie sandwich into melted chocolate and roll around with spoon. When fully covered in thin layer of chocolate remove and place back on baking sheet placing bear face candy on top once all cookie sandwiches are done. Place in freezer and let cool for 15 minutes and then enjoy.

CHOCOLATE MINT FUDGE

Pat L.



INGREDIENTS

- 8 chocolatey mint Girl Guide cookies, crushed
- 1 can condensed milk
- 2 tbsp butter
- 2 2/3 cups white chocolate baking chips
- 1 tsp vanilla
- 1 tbsp crushed peppermint candies (optional)

DIRECTIONS

- Line 8" x 8" square pan with aluminum foil; spray with cooking spray.
- Put half of the crushed cookies in the bottom of the pan.
- Take a medium size pan and place on low heat. Melt the butter in the pan; add the condensed milk; add the white baking chips. Stir continuously to melt the chips. Remove from the heat and add the vanilla.
- Pour melted mixture over the cookies in the pan; sprinkle with remainder of the cookies and candies.
- Cover with plastic wrap and refrigerate for one hour, or overnight. Cut into 1 inch squares.

FRIED COOKIE

Megan P.



TIME

25 min

SERVES

12

INGREDIENTS

- 2 tsp oil, plus more for frying
- 1 cup all purpose gluten free flour
- 1 tsp baking powder
- 1/4 cup sugar
- 1 tsp vanilla
- 1 egg
- 1 cup milk
- 2 Girl Guide chocolately mint cookies or gluten free cookies and cream cookies
- Powdered sugar

DIRECTIONS

- Heat oil in a deep fryer or a deep skillet on medium-high heat.
- Combine all ingredients, except cookies, into bowl and mix.
- Let rest for 10 minutes.
- Dip cookies into batter and turn over in batter to fully coat the cookie. Put cookie into hot oil for 3-5 minutes, or until golden.
- Remove from oil with slotted spoon and put on rack.
- Let cool for 10 minutes. Cover with powdered sugar if desired. Eat warm.

To be inclusive of gluten-free friends, can also use gluten free cookies and cream cookies to allow our gluten-free friends to join us in our special Girl Guide dessert.

MINTY CHOCO-TACOS

83rd Trenton Rangers



INGREDIENTS

- 1 box of chocolatey mint Girl Guide cookies
- 1 package of dry whipped topping mix
- Splash of vanilla extract
- ½ cup cold milk
- 2 large eggs
- ½ cup white sugar
- ¼ cup butter, melted and cooled
- 3 tbsp milk, or as needed
- ½ tsp vanilla extract
- ⅓ cup all-purpose flour
- ⅛ tsp salt
- Cooking spray

DIRECTIONS

- Melt 10 cookies in a microwave-safe bowl and separate the chocolate + filling into a separate bowl.
- Take bare cookies and blitz them in a food processor until powdery, separate evenly into two bowls and set aside.

For Topping:

- Mix whipped topping package with cold milk and vanilla until stiff peaks are formed. Fold in chocolate + filling to whipped topping (may need to remelt in the microwave for 10 - 15 seconds).

For Shells:

- Whisk together eggs and sugar in a large bowl until frothy.
- Whisk in butter, milk, and vanilla. Gradually whisk in flour and salt until smooth. The batter should be thin; you can stir in more milk if needed.
- Heat a small skillet or griddle over medium heat. Spray with cooking spray. Pour a tablespoon of batter onto the hot pan and swirl into a thin circle. Shake over a spoonful of cookie dust over the still-raw batter.
- Flip the shell when the edges become golden. Cook the other side till golden.
- Shape the cooked shell on a wire rack or muffin tray. Let the shell cool.
- Repeat the above steps until all batter has been used.

For Assembly:

- Chop the remaining cookies into small pieces and divide them between shells.
- Put whipped topping into a piping bag. Pipe topping into each shell.
- Sprinkle each shell with the remaining cookie dust.

Girl Guides

Ontario Council

For Guiding in Ontario and Nunavut



MINTY FROZEN HOT CHOCOLATE

Maya F.



TIME

10-15 min

SERVES

3 servings

INGREDIENTS

- Milk
- Hot chocolate mix
- Girl guides chocolatey mint cookies
- Ice

DIRECTIONS

- Put 1 1/2 to 2 cups of ice in freezer bag and crush. Wrap in a towel and smash with a hammer or in a blender if it can handle it.
- Put 4 Girl Guide cookies in a small baggy and crush similar to above.
- Measure out 1 cup of milk and 1/4 cup of hot chocolate mix.
- Put the milk, hot chocolate powder, crushed cookies and crushed ice into the blender. Blend it all together until smooth.
- Pour into a cup and add toppings: extra cookies, whip cream and/or sprinkles.

GIRL GUIDES MINT CHOCOLATE WAFFLES

Leslie and Lucia N.



INGREDIENTS

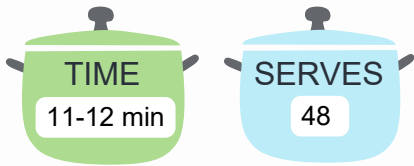
- 1 cup waffle mix
- 1 egg
- 1 cup of milk
- 1 tsp butter
- 1 tsp vanilla
- 5 chocolatey mint Girl Guide cookies

DIRECTIONS

- In a large bowl, mix the flour, sugar, baking powder, and salt.
- In another bowl, whisk together the eggs, milk, melted butter, and vanilla.
- Pour the wet ingredients into the dry ingredients and mix until just combined.
- Fold in the chopped Girl Guides cookies.
- Preheat and lightly grease your waffle iron. Pour batter into the iron and cook according to the manufacturer's instructions.
- Serve warm, with extra cookies crumbled on top if desired!
- Enjoy your minty waffles!

WHITE MINT CHOCOLATE VANILLA EXPLOSION

Audrey H.



INGREDIENTS

- 1 cup packed brown sugar
- 1 cup white sugar
- 1 cup butter, softened
- 2 eggs
- 2 tsp vanilla extract
- 1 tbsp water
- 1 tsp baking soda
- 1/2 tsp salt
- 14 Girl Guide chocolatey mint cookies, chopped
- 1 cup white chocolate chips
- 1 mint chocolate bar, chopped

DIRECTIONS

- Preheat oven to 350F.
- Add sugars and butter to the bowl of an electric mixer. Beat on medium speed until light and fluffy.
- Add eggs, vanilla, and water. Beat for about 2 minutes.
- In a separate bowl, mix flour, salt, and baking soda. Add to mixing bowl containing wet ingredients. Mix to combine.
- Add chopped cookies, chopped mint chocolate, and white chocolate chips. Mix until just combined (do not over mix).
- Drop the cookies onto a baking sheet in 1 1/2 tablespoon balls. Press on them gently to flatten slightly.
- Bake at 350F for 11 - 12 minutes, until edges begin to brown slightly. Let cool, and enjoy!

PEPPERMINT PUDDING PARFAIT

Chloe C.



INGREDIENTS

pudding:

- 1/2 cup granulated sugar
- 1/3 cup unsweetened cocoa powder
- 3 tbsp cornstarch
- Pinch of salt
- 2 1/4 cups milk
- 1 1/2 tbsp unsalted butter
- 1/2 tsp vanilla

Cookie Base:

- 8 chocolatey mint Girl Guide cookies
- 2 tbsp melted butter

Topping:

- Whipped Cream
- Chocolatey mint Girl Guide cookie
- Mint leaves (optional)

DIRECTIONS

Cookie Base:

- Put cookies into a food processor and blend until they form crumbs. Melt butter and then slowly pour it into the crumbs just until they stick together. Press crumbs into the bottom of a small jar or serving bowl. Set aside while you make the pudding.

Pudding:

- Add the sugar, cocoa, cornstarch, salt, and cold milk into a medium saucepan. Turn on heat to medium and stir constantly until mixture comes to a boil. As soon as the pudding thickens, remove from the heat and stir in butter and vanilla. Allow mixture to cool completely by chilling it in the fridge for two hours, covered with plastic wrap on the surface of the pudding to avoid it forming a skin.

****You may use boxed chocolate pudding if you prefer not to make the pudding from scratch.****

The Parfait:

- Pour the pudding on top of the crumb layer in the jar. Top with whipping cream and garnish with a chocolatey mint Girl Guide cookie and a mint leaf, if desired. Eat and enjoy!

GRACE'S MINTY CHOCO-POPS

Grace L.



INGREDIENTS

- 16 Girl Guide chocolatey mint cookies
- 1/4 cup cream cheese
- Sprinkles of your choice
- 1 1/2 bars white chocolate
- Lollipop sticks (popsicle sticks will do)

DIRECTIONS

- Crush all the cookies in a sealed bag until they are super fine crumbs.
- Mix in the cream cheese, use hands and smush it all together really well!
- Scoop mixture into medium size balls and place on parchment paper, on a tray. You can refrigerate, but it's not necessary.
- Melt the white chocolate in the microwave (use 10 second bursts and mix really well in between - the more microwaving risks burning the chocolate). **tip: add 1/8 tsp scoop of coconut oil to thin the chocolate.
- Dip one stick end in the chocolate and stick into the chocolate balls. Let chocolate firm up.
- Slightly re-heat chocolate if necessary and dip the chocolate balls to completely coat and let the excess run off. Before the chocolate hardens, add sprinkles on top.
- ENJOY!!

LILY'S MINT CRUNCH FUDGE

Lily L.



TIME

5 min

SERVES

16

INGREDIENTS

- 2 1/2 cups white chocolate chips
- 1 can sweetened condensed milk
- 1/8 tsp salt
- 1/4 tsp vanilla extract
- 6 chocolate mint Girl Guide cookies broken into medium size pieces
- 1 chocolate mint Girl Guide cookie crushed into small pieces

DIRECTIONS

- Line a 8" x 8" glass pan with tinfoil, having the walls of the pan also covered.
- Add white chocolate chips and sweetened condensed milk into a microwave safe bowl.
- Microwave for 15 seconds at a time. Mix super well after each session. Less time may be fine - the mixing will melt most of the chocolate chips (and that is best, as over microwaving/heating up will scorch - or burn - the chocolate chips).
- Once chocolate chips are melted, mixed and smooth, add salt and vanilla. Mix.
- Add in large chunks of cookie, and FOLD into chocolate mixture.
- Scrape chocolate mixture into lined pan, levelling along the way.
- Add crushed cookie bits on top, pressing in to secure to the fudge.
- Cover fudge loosely on counter in a cool place for 4 hours minimum - 24 hours would be best.
- Cut an enjoy!!

