

2023

COOKIE RECIPE COMPETITION COOKBOOK

CLASSIC COOKIES



GIRL GUIDE COOKIE CAKE POPS

Isabel K, Dawn W, Rebecca R



INGREDIENTS

- 14 Girl Guide Cookies
- ½ Cream Cheese Block
- 30 Chocolate Wafers (chocolate melts/discs)
- Sprinkles
- 14 Sticks (Sucker Sticks)

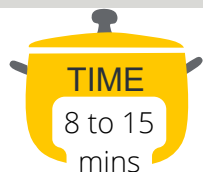
DIRECTIONS

- Mix the cookies with cream cheese in electric beater until smooth.
- Using a cookie scoop, form the dough into balls.
- Place in fridge.
- Melt Chocolate wafers and dip your dough ball (with lollipop stick) and then decorate with sprinkles.
- Refrigerate until hard and then enjoy!



SNACKALICIOUS PIZZA

Kelley M



INGREDIENTS

- 2 cups of sour cream or Greek yogurt
- 2 cups all purpose flour
- 1 ½ tsp baking powder
- 5 of each classic cookies (filling removed) and crushed
- Top with favourite toppings
- Frosting of choice
- Favourite ice cream
- Remaining cookies chopped
- Sliced fruits
- Candies
- Chocolates

DIRECTIONS

- Preheat oven to 400 F. Then mix together first 4 ingredients until a dough forms. It will be stickier than regular dough.
- Make one large or individual portions.
- Place on oiled pan. Bake for 8 – 15 minutes at 400 F.
- Flip halfway through cooking.
- Let cool then top with your favourite toppings!



GIRL GUIDES ICE CREAM

Olivia W



+ 4 hours freezing

INGREDIENTS

- 1 Cup cold milk
- $\frac{3}{4}$ Cup granulated sugar
- 2 Cups very cold heavy cream
- 2 tsp Vanilla extract
- 1 Cup chopped girl guide cookies
- Ice cream maker

DIRECTIONS

- In a cold bowl, mix milk and sugar until dissolved.
- Add heavy cream and vanilla to bowl.
- Pour mix into ice cream maker's freeze bowl.
- Let churn for 20 minutes.
- Add chopped cookies to bowl and churn for 3 minutes.
- Use rubber spatula to transfer ice cream to freezable container.
- Place in freezer for 4 hours to set firmly.
- Eat and enjoy.



FLOURLESS CHOCOLATE CUPCAKE (BASE) WITH COOKIE CRUMBLE TOPPING

170th Blackburn Hamlet Embers Unit



INGREDIENTS

- ¼ Cup chocolate chips
- ¼ Cup butter (cubed)
- 1/3 Cup brown sugar
- 1 Egg
- 1/3 Cup cocoa powder
- ¼ tsp Salt
- Chocolate frosting
- 1 tsp Vanilla
- 4 – 6 girl guide classic cookies (crushed)

* Alternatively leave cookies whole

DIRECTIONS

- Preheat Oven to 350 F.
- Line 6 muffin tins with liners.
- Combine butter and chocolate chips in microwave safe bowl and heat for 1 minute at a time until melted.
- Whisk together brown sugar, egg, and vanilla until smooth.
- Sift cocoa powder and salt into mixture and mix.
- Add melted chocolate and butter to mix * (other variation: Mix the crumbs into the butter!)
- Fill each tin 2/3 full. Place cookie on top and bake together. Bake about 15 minutes, cool for 5 mins. Decorate with frosting and *cookie crumble topping.



COOKIE OWL'S COOKIE DOUGHNUTS

Chelsea F.



INGREDIENTS

- 1 Cup all purpose flour
- 3 tbsp sugar
- 1 tsp baking powder
- ½ tsp salt
- 1 egg
- 6 tbsp milk
- 1 tsp vanilla extract
- 3 tbsp vegetable oil
- 6 girl guide sandwich cookies (3 vanilla & 3 chocolate) plus more for decorating
- Icing: 150g white chocolate chips

DIRECTIONS

- Preheat oven to 325 F.
- Spray a 6 cavity doughnut pan with cooking spray and set aside.
- In a large bowl, combine flour, sugar, baking powder and salt.
- In another bowl, combine milk, egg, vanilla and oil.
- Whisk until well combined.
- Make a well in dry ingredients and pour wet mixture.



COOKIE OWL'S COOKIE DOUGHNUTS

Chelsea F.

DIRECTIONS *continued...*

- Gently mix until just combined.
- Finely chop girl guide cookies, small enough to fit through a piping bag.
- Stir cookies into batter and mix to combine.
- Transfer to a piping bag and pipe batter into doughnut cavities.
- Bake doughnuts for 12 – 15 minutes, until toothpick comes out clean.
- Remove from oven, leave doughnuts to cool in pan for 10 minutes before removing.
- Transfer to a wire rack to cool completely.
- Once doughnuts are cooled, melt white chocolate chips in a double boiler, stirring frequently.
- Dip tops of doughnuts so that it is at least half coated.
- While chocolate sets, garnish with more chopped cookies if desired.
- Allow the chocolate to set and enjoy!



ELYSE'S NO-BAKE GIRL GUIDE COOKIES AND CREAM DESSERT

Elyse



INGREDIENTS

- 1 box of classic girl guide cookies, crushed
- 1/4 cup melted butter
- 8oz cream cheese, softened
- 2pks instant vanilla, MUST BE INSTANT
- 3 cups milk
- 8oz cool whip
- 1/2 cup sugar

DIRECTIONS

- Crush cookies and place in a 9" x 13" pan - saving about 1/4 cup of crushed cookies for the top. Pour melted butter over cookies in the pan.
- Refrigerate until ready for the next layer.
- In a large bowl, mix instant pudding packages and milk together until it thickens.
- Add softened cream cheese and sugar, mix well.
- Fold cool whip into pudding mixture and spread evenly over cookie crust in pan.
- Sprinkle reserved crushed cookies on top.
- Chill for 2-3 hours for best results!
- Enjoy!



GIRL GUIDE COOKIE S'MORES PIE

Amelia



INGREDIENTS

- 1 box of classic girl guide cookies, crushed in food processor
- 1/4 cup melted butter
- 3/4 cup heavy cream
- 3/4 cup milk
- 10oz semi-sweet chocolate, chopped
- 1/2 tsp vanilla extract
- pinch of salt
- 2 eggs, whisked
- 20-30 large marshmallows

DIRECTIONS

- Pre-heat oven to 325 degrees.
- Crush Girl Guide cookies in food processor.
- Pour the crushed cookies into mixing bowl and mix with melted butter.
- Press mixture into a greased 9" pie plate.
- Bake for 8-10 minutes.
- In a sauce pan, whisk together cream and milk over medium-low heat.
- Add in chocolate and stir until melted and smooth.



GIRL GUIDE COOKIE S'MORES PIE

Amelia

DIRECTIONS *continued...*

- Slowly add in vanilla and egg with pinch of salt and whisk until smooth.
- Pour chocolate filling into baked pie crust.
- Bake for 20-30 minutes until chocolate filling is set.
- Remove from oven.
- Cut marshmallows in half.
- Place halves over the top of the pie until covered.
- Place pie on lowest oven rack and set oven to lowest broil setting.
- Remove the pie when the marshmallows are lightly toasted, slightly golden (This may only take a minute!).
- Chill pie in the fridge for 2-3 hours.



GRETTA'S NON-BAKE STRAWBERRY CHEESECAKE BARS WITH GIRL GUIDE COOKIE CRUST

Gretta



INGREDIENTS

- 1 box of classic girl guide cookies, crushed in food processor
- 1/4 cup melted butter
- 2 - 8oz pks of cream cheese, room temp
- 1 1/4 cups thinly sliced strawberries, ask an adult for help
- 1/2 cup sugar
- 1 tsp vanilla
- 1 cup cool whip
- sliced strawberries for topping

DIRECTIONS

- Line an 8" x 8" square baking pan with parchment, leaving an overhang.
- Crush cookies in the food processor.
- Mix cookie crumbs with melted butter.
- Press the cookie mixture into the bottom of pan.
- Refrigerate until firm, about 30 mins.



GRETTA'S NON-BAKE STRAWBERRY CHEESECAKE BARS WITH GIRL GUIDE COOKIE CRUST

Gretta

DIRECTIONS *continued...*

- While the cookie crust chills, add cream cheese, strawberries, vanilla, and sugar to the blender. Blend at low speed and bring up to high speed until mixture is smooth.
- Pour mixture into a bowl.
- Add half the cool whip to cream cheese mixture and gently fold in.
- Repeat with remaining cool whip.
- Pour the cheesecake filling over the chilled crust, spread and smooth.
- Freeze the cheesecake for at least 4 hours.
- Use the parchment overhang to remove cheesecake from the pan and use a hot knife to cut into 9 bars.
- Keep frozen and then refrigerate for about 30-45 mins before serving.
- Serve with whipped cream and fresh berries, if desired.



WHITE OR DARK CHOCOLATE DIP COOKIES

Deborah T



INGREDIENTS

- 12 or more classic girl guide cookies
- 1 package each of chopped baking chocolate dark and/or white
- Assorted sprinkles, any colour
- Cake pop sticks, wooden coffee stirrers or toothpicks
- Ritz crackers, optional

DIRECTIONS

- Break or chop the dark baking chocolate into smaller pieces and melt them in a smaller pot that is immersed into a bigger pot of boiling water.
- Do the same for the white chocolate or melt it in a microwave bowl in 30 sec increments.
- Carefully install the stick into the icing part of the cookie.
- Be careful not to crack it. It might be easier to separate the cookie layers and place in the stick.
- Dip the cookie directly into the melted chocolate or use a silicone spatula to spread the chocolate. Let them cool slightly on a tray lined with wax or parchment paper.
- Add some sprinkles or decorate as you like! Chill and serve.
- Lastly, if you have leftover chocolate, attach a Ritz cracker to the bottom of a girl guide cookie for a perfect salty-sweet combo!



EMBER SMORES PIE

Annabelle S.



INGREDIENTS

For: Pie Crust

- 26 Girl Guide sandwich cookies (13 chocolate, 13 vanilla) crushed fine in a blender
- ½ cup melted butter

For: Filling

- 2 Cups whipping cream
- 2 Jars marshmallow fluff

Toppings:

- 2 Hershey chocolate bars
- 1 tbsp Hershey cocoa powder
- 15 Hard candies (red, yellow, orange colour) I used tropical Jolly Ranchers
- 1 Bag mini marshmallows
- 15 Pretzel sticks (halved)
- Sparkle gel icing (black)
- 2 Girl Guide sandwich cookies (halved)
- 6 Girl Guide cookies with filling removed and blended



DIRECTIONS

For: Pie Crust

- Put the 26 girl guide cookies in a blender and crush until fine.
- Melt ½ cup of butter in microwave for 90 seconds.
- Mix melted butter with blended cookies and press mixture into a foil or glass pie plate ensuring its relatively even and plate is fully covered.
- Set aside.

For: Filling

- Empty the jars of marshmallow fluff into a large mixing bowl.
- Beat the 2 cups of whipping cream in a chilled glass or metal bowl with an electric mixer until soft peaks form.
- Fold cream into the marshmallow mixture.
- Pour mixture into crust and place in freezer for 20 to 60 minutes before topping/decorating.



EMBER SMORES PIE

Annabelle S.

DIRECTIONS *continued...*

For: Topping

- Sprinkle the Hersheys cocoa and dry cookie crumble all over top of pie to create a dirt like appearance.
- Very carefully burn the tops of mini marshmallows with a barbecue lighter and place around outside of pie.
- Cut 2 girl guide cookies in half carefully and place in centre of pie with edges touching creating an empty square in middle for firepit.
- Crush red, yellow, orange hard candies into fine pieces (I used a hammer) place onto parchment paper lined baking sheet.
- Turn oven on broil, place baking sheet on top rack of oven until candies melt (won't take long, a couple of minutes).
- While hot, use a skewer to swirl colours how you'd like to remove from oven to cool.
- Once cooled, break into shards like glass and place in centre of firepit as flames.
- Put some black sparkle gel icing in fire pit to help hold flames and add effect.
- Break pretzel sticks in half and place in firepit as logs.
- Break Hershey bar squares and place on the pie.
- Freeze at least 2 hours before serving.
- Remove from freezer for 20 minutes before serving to soften slightly.
- Enjoy!



GIRL GUIDE ICE CREAM COOKIE SANDWICH

4th Ancaster Embers Unit

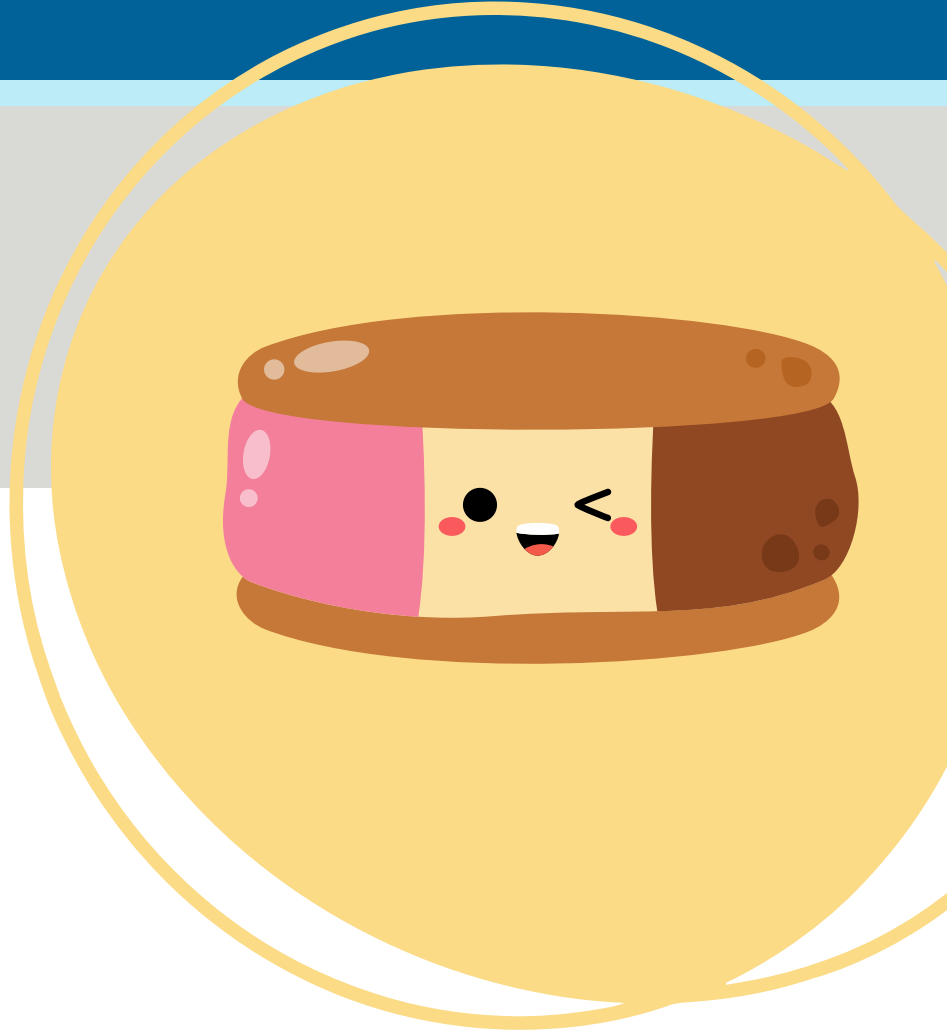


INGREDIENTS

- Girl guide cookies
- Ice cream

DIRECTIONS

- Carefully split the cookie in half.
- Get 1 scoop of ice cream and put it on the cookie.
- Put the other cookie on top and squeeze it.
- Eat it and enjoy!



GIRL GUIDES SCREAM FOR ICE CREAM

4th Ancaster Embers Unit



INGREDIENTS

- Cones
- Ice cream
- Girl guide classic cookies
- Strawberries

DIRECTIONS

- Get ice cream cone.
- Add one or 2 scoops of ice cream.
- Add a cookie.
- Add sprinkles and strawberries.
- Enjoy!



GIRL GUIDE COOKIE MINI CHEESECAKES

Hartley G.



Cook 25 mins

INGREDIENTS

For: Crust

- 1 Box of chocolate/vanilla Girl Guide cookies, separated (cookies only)
- 3 Tbsp white sugar
- 7 Tbsp melted butter

For: Cheesecake Filling

- Chocolate/vanilla cookie filling
- 8 oz of soft cream cheese
- 1/6 Cup sour cream
- 1/4 Cup white sugar
- 1 Tsp vanilla extract
- 1 Egg



GIRL GUIDE COOKIE MINI CHEESECAKES

Hartley G.

continued...

DIRECTIONS

- Preheat oven to 325 F and line a pan of 12 muffins with liners.
- Separate the cookie and filling part of both the vanilla and chocolate cookies using a knife.
- Place the vanilla cookies in a bowl and the chocolate crumbs in another.
- Place both of the fillings in another bowl.
- Use a food processor or a mortar and pestle to finely crush the cookies by flavour.
- Continue crushing until very fine, like graham cracker crumbs.
- Pour the crumbs back into their bowls.
- Add 3.5 tbsp of melted butter and 1.5 tbsp of white sugar to each bowl.
- Use a spoon to combine until you have both a chocolate and vanilla base.
- Cook the muffin tray in the oven for 5 minutes.
- Take out of the oven and leave on counter until cream cheese mix is prepared.
- Add a heaping tbsp of mixture to each muffin tin.
- There should be 6 of each vanilla and chocolate.
- Combine soft cream cheese and sour cream together in a stand mixer.
- Once smooth, add the white sugar and vanilla extract, on medium speed crack the egg and the filling from the cookies and mix until smooth.
- Evenly distribute the batter into the 12 muffin tins until they are full.
- Bake the tray at 325 F for 17 – 20 minutes until the tops of the cheesecake is set (slight jiggle).
- Cool in pan for an hour and then take out of the tray and place in fridge for 2 – 3 hours to chill.



DAIRY FREE COOKIES AND ICE CREAM

1st Ontario Virtual Embers & Guides



INGREDIENTS

- 6 Cookies, crushed
- 4 oz sweetened condensed coconut milk
- 2 Cups, coconut cream, chilled overnight
- 1 Tbsp vanilla extract

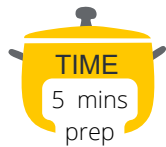
DIRECTIONS

- Chill your coconut cream overnight (8+ hours).
- Wait for your coconut cream to chill.
- Whisk together sweetened condensed milk and vanilla extract.
- Set aside.
- Using a stand or handheld mixer, beat the chilled coconut cream until it forms stiff peaks.
- Take 1 cup of the whipped cream, and mix into the condensed milk mixture.
- Fold in the remaining whipped cream.
- Pour into freezer safe container.
- Freeze for 2 hours.
- Add in any additional mix-ins (such as your crushed cookies).
- Put back into the freezer for 3 hours, or until completely frozen.



GIRL GUIDE COOKIE BUTTER

Chloe



Fridge 1 hour

INGREDIENTS

- 12 Chocolate or vanilla girl guide cookies
- 2 Tbsp of unsalted butter
- ¼ Cup of sweetened condensed milk
- 2 Tbsp of evaporated milk
- 1 Tbsp of water

DIRECTIONS

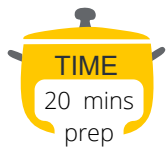
- Add the chocolate or vanilla cookies to a zip top bag and crush with a rolling pin until you have fine crumbs.
- Add butter, the sweetened condensed milk and the evaporated milk into a microwave safe bowl. Microwave on 50% power for 30 seconds.
- Stir and microwave again at 50% power 30 seconds at a time until butter is completely melted.
- Add in the girl guide cookie crumbs to your butter mixture and stir until they are combined.
- Put your bowl back into the microwave for 30 more seconds.
- Add the water and stir until the mixture is smooth.
- Transfer to a jar and put it in the fridge for 1 hour before use.

NOTE:
Store in the fridge and use before 2 weeks.
You can make chocolate or vanilla with this recipe.



NO CHURN CHOCOLATE AND VANILLA GIRL GUIDE COOKIE ICE CREAM

Abbie



Freeze Time 3 hours – Overnight

INGREDIENTS

- 2 Cups of whipping cream (divided in half)
- 1 Cup of sweetened condensed milk (divided in half)
- 1 Box of chocolate and vanilla girl guide cookies
- 2 Tsp of vanilla (divided in half)
- ½ Cup of cocoa powder

DIRECTIONS

****Place the chocolate and vanilla girl guide cookies in 2 separate ziplock bags and crush them with a rolling pin into small chunks.****

For the vanilla:

- In a large bowl, whisk 1 cup of the whipping cream until it reaches stiff peaks.
- In a separate large bowl, whisk together ½ cup of the sweetened condensed milk and 1 tsp of vanilla.
- Fold the whipping cream into the sweetened condensed milk mixture one third at a time, trying not to deflate the whipping cream.
- Once combined, gently fold in ¾ of the vanilla cookie crumbs.
- Pour your vanilla ice cream into a loaf pan, and place in the freezer.



NO CHURN CHOCOLATE AND VANILLA GIRL GUIDE COOKIE ICE CREAM

Abbie

DIRECTIONS

continued...

For the chocolate:

- In the same bowl you used before whip the last cup of the whipping cream until it reaches stiff peaks.
- In a separate large bowl whisk together the last $\frac{1}{2}$ cup of the sweetened condensed milk, 1 tsp of vanilla and the $\frac{1}{2}$ cup of cocoa powder. It will get tough!
- Fold the whipping cream into the sweetened condensed milk mixture one third at a time trying not to deflate the whipping cream.
- Once combined and there are no streaks left, gently fold in $\frac{3}{4}$ of the chocolate cookie crumbs.
- Pour your chocolate ice cream into the same loaf pan and swirl together.
- Top with the rest of the cookie crumbs and freeze for 3 hours to overnight.

NOTE:
You can use the same mixing bowls,
just make your vanilla ice cream first!



WACKY EMBER CAMPFIRE ICE CREAM

Penelope



Cook 10 minutes shaking

INGREDIENTS

- 1 Cup halved strawberries
- 4 Chocolate guide cookies
- 4 Vanilla guide cookies
- 1 Cup half-n-half
- 1 Tbsp sugar
- 1.5 Tsp vanilla
- ¼ Cup salt
- Lots of ice

DIRECTIONS

- Puree or chop strawberries into small pieces.
- Smash cookies.
- Add half-n-half, strawberries, sugar, vanilla + cookies to a medium ziplock bag.
- Fill a large ziplock bag half way with ice and salt.
- Place closed medium ziplock bag into the larger ziplock bag and cover with more ice.
- Close and shake for approximately 10 minutes.
- Remove medium ziplock bag and rinse/wipe down (to remove salt).
- Open, serve, enjoy!

TIP!
Great recipe for the cottage or campfire.
Take turns shaking the bag with friends and
add funny dance moves for extra fun!

NOTES:
Wear gloves as the salt makes the ice very cold!
Add more cookies to taste



JULIA'S "EMBERS BROWNIES"

Julia S.



INGREDIENTS

- 12 each of girl guide sandwich cookies in chocolate and vanilla
- 1 package of 12 store bought Two Bite Brownies
- 18 Tootsie rolls
- 12 Pretzel sticks
- ½ Cup gummy bears
- Betty Crocker chocolate frosting
- 36 Miniature marshmallows

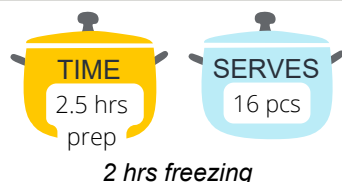
DIRECTIONS

- Open your girl guide sandwich cookies.
- Spread a small amount of frosting on top and bottom of brownie, and apply chocolate cookies to bottom and vanilla cookies to top.
- Remove wrappers from Tootsie rolls and cut each in half lengthwise to make logs.
- Place on top of vanilla cookie in a triangular shape, using a bit of frosting as glue.
- Using only red and orange gummy bears, cut them into small pieces to create a small "fire" in the centre of each log triangle.
- Break each pretzel stick in half and put a marshmallow on one end.
- Ask a grown-up to help you lightly roast them with a lighter if desired.
- Arrange three pretzel/marshmallow sticks in pyramid shape on each brownie "campfire" using a bit of frosting to "glue" them into place.
- Enjoy your Ember Brownies!



COOKIE ICE CREAM CAKE

1st Paris Embers



INGREDIENTS

- 2 Pkgs classic girl guide cookies
- 1/3 Cup butter
- 4 Cups chocolate ice cream
- 4 Cups vanilla ice cream
- 1 ½ Cups PC old fashioned dark chocolate topping
- 1 Cup whipping cream
- 2 Tbsp confectioners sugar
- ½ Tsp pure vanilla extract

DIRECTIONS

- This cake is built by layering item over item.
- Freeze after each layer at least 30 minutes.
- Pulse all the chocolate cookies in a blender until fine crumbs.
- Mix with melted butter, press into a springform pan. Freeze.
- While base is freezing leave out chocolate ice cream to soften.
- Stir until smooth.
- Spread on top of frozen base.
- Place in freezer.



COOKIE ICE CREAM CAKE

1st Paris Embers

DIRECTIONS *continued...*

- Spread PC fudge on top of chocolate ice cream layer.
- It will mix together a bit, that's ok.
- Place in freezer. While layers are freezing, put vanilla ice cream in a bowl to soften, stirring.
- Chop vanilla cookies into large chunks, mix into vanilla ice cream, spread on top, return to freezer. Make whipped cream by mixing cream, sugar and vanilla extract using a hand mixer on high. Spread on frozen layers and smooth top.
- Shake on sprinkles and top with 2 girl guide cookies if you saved any!
- Freeze at least 12 hours.
- Remove from springform pan to cut using a large knife.



COOKIE CRUMBLE LAYER CAKE

Roslyn A.



INGREDIENTS

- 2 2/3 Cups all purpose flour
- 1 1/2 Cups white granulated sugar
- 1 1/2 Tsp baking soda
- 3/4 Tsp salt
- 1 1/2 Cups milk or non-dairy milk
- 3 Tsp vanilla extract
- 1/2 Cup canola oil or vegetable oil
- 1 Tbsp distilled white vinegar
- 1 Tub each chocolate and vanilla frosting
- 6 Girl guide cookies, crushed
- Colourful decorating frosting

DIRECTIONS

- Preheat oven to 350 F.
- Mix dry ingredients in a large mixing bowl.
- Make a well in the middle of the dry ingredients and add milk, vanilla, vegetable oil and vinegar.
- Stir until well combined and pour into a greased 9X13 baking pan or 2 8 inch cake pans.
- Bake 20 mins, check doneness with a toothpick.
- Once cooled, stack cake into 2 layers and frost, sprinkle with crumbled classic cookies.



CLASSIC CHOCOLATE AND VANILLA COOKIE CAKE

Violet C. and Megan M.



INGREDIENTS

For: Vanilla Cake

- 2 2/3 Cups all purpose flour
- 1 1/2 Cups white granulated sugar
- 1 1/2 Tsp baking soda
- 3/4 Tsp salt
- 1 1/2 Cups milk or non-dairy milk
- 3 Tsp vanilla extract
- 1/2 Cup canola oil or vegetable oil
- 1 Tbsp distilled white vinegar

For: Chocolate Cake

- 2 Cups all purpose flour
- 3/4 Cup cocoa powder
- 1 Cup white granulated sugar
- 1/2 Cup light brown sugar
- 1 Tsp baking soda
- 1/2 Tsp salt
- 1 1/2 Cups milk or non-dairy milk
- 1 Egg or egg replacer
- 1/2 Cup canola oil
- 1 Tbsp distilled white vinegar
- 2 Tsp vanilla extract



CLASSIC CHOCOLATE AND VANILLA COOKIE CAKE

Violet C. and Megan M.

DIRECTIONS *continued...*

For: Vanilla Cake

- Mix dry ingredients in a large mixing bowl.
- Make a well in the middle of the dry ingredients and add wet ingredients.
- Stir until just combined and pour into a greased 9X13 baking pan.
- Bake 20 mins, check doneness with a toothpick.

For: Chocolate Cake

- Mix dry ingredients in a large mixing bowl.
- Make a well in the middle of the dry ingredients and add wet ingredients.
- Stir until just combined and pour into a greased 9X13 baking pan.
- Bake 20-30 mins, check doneness with a toothpick.

SET-UP

- 1 Tub each chocolate and vanilla frosting
- 6 Girl guide cookies, 3 chocolate, 3 vanilla (crushed)
- Colourful decorating frosting

Once cooled, stack cake into 2 layers and frost, sprinkle with crumbled classic cookies.



CLASSIC GIRL GUIDE SANDWICH CUPCAKE AKA: THE SPARKS CUPCAKE

Leta W.



INGREDIENTS

- 2 Cups all purpose flour
- $\frac{3}{4}$ Cup cocoa powder
- 1 Cup white granulated sugar
- $\frac{1}{2}$ Cup light brown sugar
- 1 Tsp baking soda
- $\frac{1}{2}$ Tsp salt
- 1 $\frac{1}{2}$ Cups milk or non-dairy milk
- 1 Egg or egg replacer
- $\frac{1}{2}$ Cup canola oil
- 1 Tbsp distilled white vinegar
- 2 Tsp vanilla extract
- 1 Tub vanilla frosting
- Chocolate girl guide cookies (crushed)
- Vanilla girl guide cookies (crushed)

DIRECTIONS

- Mix dry ingredients in a large mixing bowl.
- Make a well in the middle of the dry ingredients and add wet ingredients.
- Stir until just combined and pour into a greased 9X13 baking pan.
- Bake 20-30 mins, check doneness with a toothpick.
- Once cooled, cut circles to fit cupcake wrapper, stack cake into 2 layers sandwiched with vanilla frosting, sprinkle with crumbled classic cookies and top with a whole cookie.



CLASSIC COOKIE CREAM

WHIPPED

Isabel D.



INGREDIENTS

- 1 Cup heavy whipping cream
- 2 Tbsp granulated sugar
- 2 Tsp vanilla extract
- 6 Classic girl guide cookies (crushed)

DIRECTIONS

- Stir together whipping cream, sugar and vanilla extract until sugar dissolves.
- Whisk mixture until soft peaks form.
- Fold in crushed cookies.



CLASSIC GIRL GUIDE COOKIE BROWNIES

Brianna B.



INGREDIENTS

- ½ Cup refined coconut oil
- ½ cup chocolate chips
- 1 Cup granulated sugar
- ½ Cup milk or non-dairy milk
- 2 Tsp pure vanilla extract
- ¾ Cup all purpose flour
- ½ Cup cocoa powder
- ½ Tsp salt
- 1 Tub vanilla frosting
- Vanilla girl guide cookies, crushed

DIRECTIONS

- Preheat oven to 350 F.
- In a glass bowl over a pot of gently simmering water, melt coconut oil and chocolate chips until smooth.
- Remove from heat and carefully stir in sugar, add milk and vanilla.
- In a small bowl, sift together flour and cocoa powder, whisk together well, add salt.
- Add dry ingredients to the wet ingredients and stir to combine.
- Transfer to a 8X8 baking pan.
- Bake 30 minutes, until top crinkles and pull away from the sides of the pan.
- Once cooled, top with vanilla frosting, sprinkle with crumbled classic cookies in a trefoil shape.



FLY ME TO THE MOON CLASSIC COOKIE CAKE

Maurika T.



INGREDIENTS

For: Vanilla Cake

- 2 2/3 Cups all purpose flour
- 1 1/2 Cups white granulated sugar
- 1 1/2 Tsp baking soda
- 3/4 Tsp salt
- 1 1/2 Cups milk or non-dairy milk
- 3 Tsp vanilla extract
- 1/2 Cup canola oil or vegetable oil
- 1 Tbsp distilled white vinegar

For: Chocolate Cake

- 2 Cups all purpose flour
- 3/4 Cup cocoa powder
- 1 Cup white granulated sugar
- 1/2 Cup light brown sugar
- 1 Tsp baking soda
- 1/2 Tsp salt
- 1 1/2 Cups milk or non-dairy milk
- 1 Egg or egg replacer
- 1/2 Cup canola oil
- 1 Tbsp distilled white vinegar
- 2 Tsp vanilla extract



FLY ME TO THE MOON CLASSIC COOKIE CAKE

Maurika T.

DIRECTIONS

For: Vanilla Cake

- Mix dry ingredients in a large mixing bowl.
- Make a well in the middle of the dry ingredients and add wet ingredients.
- Stir until just combined and pour into a greased 9X13 baking pan.
- Bake 20 mins, check doneness with a toothpick.

For: Chocolate Cake

- Mix dry ingredients in a large mixing bowl.
- Make a well in the middle of the dry ingredients and add wet ingredients.
- Stir until just combined and pour into a greased 9X13 baking pan.
- Bake 20-30 mins, check doneness with a toothpick.

SET-UP

- 1 Tub each chocolate and vanilla frosting
- 8 Girl guide cookies, 4 chocolate, 4 vanilla (crushed)
- Marzipan

Once cake is cooled, arrange 3 tiers on a flat surface alternating chocolate and vanilla cake.

Decorate with chocolate and vanilla frosting. Form and astronaut and girl guide flag from marzipan and place on top.



GIRL GUIDE TRUFFLES

Melissa K.



INGREDIENTS

- 1 package of Girl Guide Classic cookies
- 1 8 oz. block of cream cheese, softened
- 1 teaspoon vanilla extract
- 12 - 16 oz. white or chocolate melting chocolate
- Sprinkles

DIRECTIONS

- In a food processor, add cookies and process until fine crumbs.
- Transfer to a bowl and add cream cheese (broken up into small pieces) and vanilla.
- Mix well with hands. Roll into small, bite sized balls.
- For best results, freeze for about 10-15 minutes.
- Melt white chocolate using either double boiler method or microwave in 25 second increments, stirring each time.
- Roll each truffle in chocolate to coat evenly and place on parchment paper.
- Sprinkle with desired color of sprinkles.
- Repeat with remaining balls and allow to cool and dry before eating.
- Store in the fridge for up to one week.



ALESSANDRA'S CLASSIC GIRL GUIDE COOKIE ADDICTION

Alessandra Z.



INGREDIENTS

- 1 Box of classic girl guide cookies
- 1 Cup butter
- 1 Cup brown sugar
- 1 ½ Cup semi sweet chocolate chips

DIRECTIONS

- Preheat oven to 400 degrees.
- Line a 8 X 11 baking dish with parchment paper.
- Separate cookies + place in even rows, filling side up.
- Set aside.
- In a saucepan over medium heat melt the butter + brown sugar. Whisk + let it boil for a few minutes.
- Pour over the girl guide cookies and spread out + bake in the oven for 5 minutes.
- Remove from the oven and sprinkle with chocolate chips + let it sit 5 minutes.
- Once the chocolate chips are melted, spread with a spatula.
- Sprinkle with crushed girl guide cookies.
- Let them harden in fridge for a few hours.
- Cut into pieces + serve. Enjoy.



SMILE COOKIE CUPCAKES

Hannah Duff



INGREDIENTS

- Cupcakes, your preference of flavour
- Icing, your preference
- Candies to make a face
- 1 box of chocolate/vanilla girl guide cookies

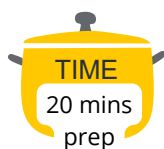
DIRECTIONS

- Make your favourite cupcakes and ice them.
- Spread a small amount of icing on a girl guide cookie and decorate it to have a 'smiley face' with small candies.
- Place the smiley face cookie on top of the cupcake.



BANANA COOKIE CREME PUDDING

Presleigh B.



15 min cook

INGREDIENTS

- ¾ Cup sugar
- ¼ Cup all-purpose flour
- ¼ tsp salt
- 3 Cups 2% milk
- 3 Large eggs
- 1 ½ tsp vanilla extract
- 1 Box of chocolate/vanilla girl guide cookies
- 4 Large ripe bananas, cut into ¼ inch slices

DIRECTIONS

- In a large saucepan, mix sugar, flour and salt. Whisk in milk. Cook and stir over medium heat until thickened and bubbly. Reduce heat to low, cook and stir 2 minutes longer. Remove from heat.
- In a small bowl, whisk eggs. Whisk a small amount of hot mixture into eggs; return all to a pan, whisking constantly. Bring to a gentle boil; cook and stir 2 minutes. Remove from heat. Stir in vanilla. Cool 15 minutes, stirring occasionally.
- In an ungreased 8-in square baking dish layer girl guide cookies, half of the banana slices and half of the pudding. Repeat layers.
- Press plastic wrap onto surface of pudding. Refrigerate 4 hours or overnight.
- Just before serving, remove wrap; crush remaining cookies and sprinkle on top.



GIRL GUIDE COOKIE SUNDAE

25th Peterborough Guides



INGREDIENTS

- Box of girl guide cookies
- Vanilla ice cream
- Chocolate ice cream
- Sprinkles (optional)

DIRECTIONS

- Scoop the ice cream into a bowl.
- Stick the cookies into the ice cream (you can crumble them if you want to).
- (option) Add sprinkles and toppings if you want)



GIRL GUIDE COOKIE WINTER STORM

25th Peterborough Guides



INGREDIENTS

- 1 Box of cookies
- 2 Tubs vegan cool whip
- ½ Bag vegan choco chips
- ¼ Cup Sprinkles + choco syrup for garnish

DIRECTIONS

- Place girl guide cookies in ziplock bag and close bag.
- Smash cookies.
- Place all ingredients in a bowl.
- Serve in a cup with spoon.
- Garnish with sprinkles and choco syrup.
- Enjoy!



BROWNIES

25th Peterborough Guides



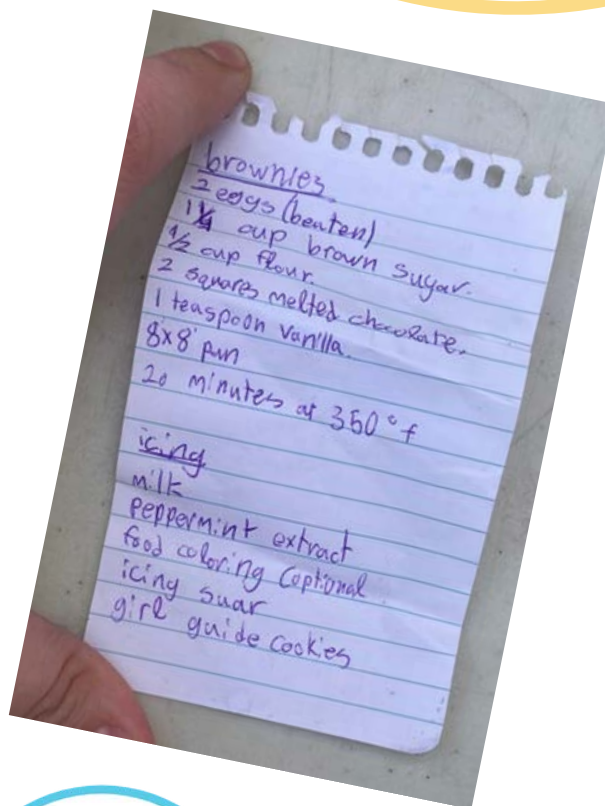
(350 F)

INGREDIENTS

- 2 Eggs (beaten)
- 1 ¼ Cup brown sugar
- ½ Cup flour
- 2 squares melted chocolate
- 1 tsp vanilla
- 8X8 pan

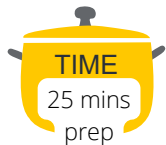
For: Icing

- Milk
- Peppermint extract
- Food colouring (optional)
- Icing sugar
- Girl guide cookies



4 LAYER GIRL GUIDE COOKIE BARS

1st Stouffville Pathfinders



INGREDIENTS

- 2 Cups whipping cream
- 2 Tbsp powdered sugar
- 1 Cup melted butter
- 2 Tbsp cocoa powder
- 1 tsp vanilla
- 1 Box girl guide cookies, crushed

DIRECTIONS

- Mix whip cream and icing sugar together and divide in half.
- To one half, add vanilla.
- To other half, add cocoa.
- To vanilla cookie crumbs, add $\frac{1}{2}$ butter.
- Layer in square dish.



GIRL GUIDE SUSHI

1st Stouffville Pathfinders



INGREDIENTS

- 1 Pkg strawberries
- 1 Box girl guide cookies

DIRECTIONS

- Cut strawberries into quarters and set aside.
- Open cookies and scrape out icing
- Put wafers into a bag and crush
- Spread icing onto strawberries
- Cover the sushi with cookie crumbs
- Plate and serve!



GIRL GUIDE COOKIE CHEESECAKE

1st Stouffville Pathfinders



2.5 hrs cook

INGREDIENTS

- 1.5 Cups graham cracker crumbs
- 5 Tbsp melted butter
- 1 1/3 Cup powdered sugar
- 2 Cups cool whip
- 24 Crushed girl guide cookies
- 2 Blocks cream cheese

DIRECTIONS

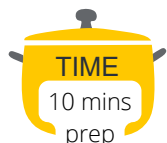
- Combine graham cracker crumbs with butter and press into bottom of pan.
- Whip cream cheese until smooth, add powdered sugar.
- Fold in cool whip.
- Gently fold in crushed cookies.
- Pour mixture into pan + smooth out top.
- Let set for 2 hours.
- Enjoy!



SPARKTACULAR GIRL GUIDE

COOKIES N' CREAM ICE CREAM

Amelia C.



INGREDIENTS

- 473 ml (about 2 cups) whipping cream.
- 1 Can (300 ml) sweetened condensed milk.
- ½ tsp vanilla extract
- 1 Box chocolate and vanilla girl cookies
- ½ Cup dulce de leche or other caramel sauce (optional but delicious)

DIRECTIONS

- Chill metal or glass bowl in freezer at least 15 minutes.
- Place cookies in zip-top bag and lightly crush, set aside.
- Pour whipping cream into chilled bowl then using a stand-mixer or electric hand-mixer whip on medium-high until soft peaks form (about 2-3 minutes).
- Add in vanilla and condensed milk, whip 1 additional minute.
- Add cookie pieces and mix by hand to evenly distribute.
- While stirring, slowly drizzle dulce de leche to create “ripple” effect careful not to over mix.
- Transfer to freezer safe container and freeze minimum of 4 hours.
- Scoop and enjoy!



GIRL GUIDE CLASSIC ROCKY ROAD CANDY

Kylee S.



INGREDIENTS

- Unsalted soda crackers
- 1 Cup butter
- 1 Cup brown sugar
- 6 Semi sweet chocolate squares
- 6 Cookies

DIRECTIONS

- Cover jelly roll pan with the soda crackers.
- Boil butter and brown sugar for 5 minutes stirring constantly.
- Pour syrup mixture over crackers and bake for 10 minutes in a 325 F oven.
- Remove and cool.
- Melt chocolate squares over low heat.
- Pour over top and spread evenly with back of spoon.
- Allow to cool and break in pieces as you would chocolate bark.



STUFFED FRENCH TOAST WITH GIRL GUIDE COOKIES

Rachel R.



INGREDIENTS

- 3 Eggs
- Nutella
- 2/3 Cup milk
- Vanilla
- 2 Tbsp brown sugar
- 1 Pack girl guide cookies
- 1 Loaf French bread
- 1 Tbsp butter
- Powdered sugar (optional)

DIRECTIONS

- Combine eggs, milk, brown sugar, vanilla in a shallow bowl. Mix well.
- Spread Nutella on a piece of bread and sprinkle chopped up girl guide cookies on Nutella.
- Place other piece of bread on top.
- Dip both sides in egg mixture.
- Place on buttered grill on medium high.
- Cook each side for 2 minutes.
- Sprinkle powdered sugar on bread and enjoy!



CLASSIC COOKIES AND CREAM ICE CREAM

1st Manitowaning Units

(Spark, Ember, Guide, Pathfinder, Ranger,
Guiding)



INGREDIENTS

- 1 Cup half and half cream
- 1 Tbsp granulated sugar
- 2 tsp vanilla extract
- 1 Tbsp chocolate syrup
- 6 Classic girl guide cookies, crushed
- 3 Cups ice
- ¼ Cup coarse salt

DIRECTIONS

- Pour half and half cream, sugar and vanilla extract into a small ziplock bag.
- Place ice, salt and ice cream mixture into a large ziplock bag.
- Squish bag until ice cream mixture pulls away from the side of the bag.
- Carefully open bag and fold in crushed cookies.
- Can be enjoyed in a cone, bowl or right out of the bag.



GIRL GUIDE CHEESECAKE

1st New Lowell Guides



INGREDIENTS

- 15 Graham crackers
- 1/3 Cup unsalted butter
- 3/4 Cup cream cheese (room temp)
- 10 oz Sweetened condensed milk
- 5 Tbsp fresh lemon juice
- Vanilla and chocolate girl guide cookies

DIRECTIONS

- Break up the crackers and put them into a food bag. Push the air out and seal. Crush the crackers with a rolling pin until they look like fine breadcrumbs.
- Gently melt the butter in a saucepan over low heat until they are completely coated with butter.
- Put the flat pan on a baking tray and pour in the cracker mixture. Spread mixture out evenly over the base and sides.
- Chill the cracker base for 3 minutes. Beat the cream cheese and then add the condensed milk and lemon juice. Whisk them all together until smooth.
- Get the girl guide cookies and you want to put a whole box of cookies in the bag then mash with a rolling pin.
- Take the mashed girl guide cookies on the bottom. Pour cream cheese on top then let it cool for 1 hour.
- Take some more girl guide cookies, open them up scrape the frosting off and put it in a bowl.
- Once the cheesecake is ready take the outside of the girl guide cookies and place on top and around the cheesecake to make a big circle.
- Take the frosting and melt it in the microwave, put it in a piping bag and on top of the cheesecake write girl guides with the icing.



GIRL GUIDE ICE CREAM COOKIE CAKE

Elodie B.



INGREDIENTS

- 1 Litre Vanilla ice cream, slightly softened
- 8" Chocolate cake layer (from ½ a box cake)
- 1 Box of girl guide cookies, separated and smashed or chopped to pieces
- 1 Cup hot fudge sauce (room temp or slightly warmed, store bought or homemade)
- 500 ml heavy whipping cream (35%)
- 3 Tbsp powdered sugar
- 2 tsp vanilla extract
- Chocolate "Magic Shell"

DIRECTIONS

- Line an 8-inch cake pan with plastic wrap.
- Use an ice cream scoop to transfer the softened ice cream to a large mixing bowl.
- Mix the vanilla cookie bits into the vanilla ice cream and transfer to your lined cake pan.
- Smooth and press down with another layer of plastic.
- Press down into a flat layer and freeze.



GIRL GUIDE ICE CREAM COOKIE CAKE

Elodie B.

DIRECTIONS *continued...*

- Prepare the 8-inch chocolate cake layer. You can use a box mix. You'll only need one of the two layers so maybe make a few cupcakes with the other half of the batter.
- Once the ice cream layer is back to being fully frozen (and the cake is cooled), place the cake on a serving plate or cardboard cake round. Cover the top with the fudge sauce, then sprinkle half of the chopped chocolate cookies on top. Remove the ice cream layer from the freezer and place it on top. Cover in plastic and place in the freezer while you make the whipped cream.
- Combine cold whipping cream, sugar, and vanilla in a cold mixing bowl and mix on medium/high until med-stiff peaks form.
- Remove cake from freezer and evenly cover the top and sides with whipped cream. You really don't need all the whipped cream so you'll most likely have lots remaining... save it for some berries in the morning!
- Press remaining crumbled chocolate cookies onto the bottom edge; over the top; or create whatever pattern you wish.
- Use the "magic Shell" as a decorative (and delicious) icing or drizzle onto each slice minutes before serving.
- Freeze until ready to serve. Enjoy!

