

## Café au Mint Chocolate Pie

### Ingredients:

- 1½ rows of Chocolatey Mint Girl Guide Cookies, crushed
- 2 pints coffee ice cream
- ½ cup semi-sweet chocolate chips
- 3 Tbsp whipping cream or condensed milk

### Directions:

Grease sides and bottom of a 9" pie plate with regular (not light) margarine. Crumb cookies in food processor and press into pie plate. Bake for 10 minutes at 350°F.

Soften ice cream either at room temperature or in the refrigerator until it is spreadable. Fill baked, cooled pie shell with ice cream, spread evenly and cover with waxed paper. Freeze

Melt chocolate chips over low heat, add whipping cream or condensed milk and spread over ice cream pie. Refreeze. Thaw slightly before serving. Enjoy!

## Miniature Cherry Cheesecakes

### Ingredients:

- 24 Girl Guide Cookie halves, filling removed, or
- Chocolatey Mint Cookies
- 24 medium size muffin cups
- 2 – 8 oz (250g) packages Cream Cheese
- ¾ cup sugar
- 1 tsp vanilla
- 2 eggs
- 1 can cherry pie filling

### Directions:

Preheat oven to 325°F. Line muffin trays with medium size muffin cups. In bottom of each cup, place a Girl Guide Cookie half or a Chocolatey Mink Cookie. Combine cream cheese, sugar, vanilla and eggs, mixing at medium speed until well blended. Spoon the cream cheese mixture over Girl Guide Cookie, filling each cup ¾ full. Bake for 20 minutes.

Cool before removing from pan. Top with cherry pie filling and chill for one hour prior to serving.

## **Gummie Squeezes**

*(A great idea for Mother/Daughter banquets or any other special occasion.)*

### **Ingredients:**

- Cookies
- Gummie bears
- Sour lifesavers
- Bamboo skewers
- Coloured tissue paper, Cello tape (optional)\*

### **Directions:**

Run the bamboo skewers through the candies and the center of the cookies making whatever pattern and combination you choose. A gummie bear must go on either end to act as stoppers. Squeeze them into the center to leave room at either end.

\*Cut two or three colours of tissue paper into strips about an inch wide and three inches long. Do it again and make two identical piles of paper strips. Roll each pile lengthwise into a thin 3" tube, insert the skewer into one tube up to about ½ inch and tape it in place. There should be about two and a half inches of paper sticking out over the end of the skewer. Carefully cut the tubes lengthwise creating fringes. Fan them out a little to show all the colours.

## **Festive Wreath**

### **Ingredients:**

- Plain greenery, Styrofoam or wire wreath (Either pre-made or make your own)
- Coloured bows
- Girl Guide Cookies (any flavour) wrapped in iridescent basket wrap or cellophane.
- Silver parcel "string" (the type with stars, etc.) or ribbon.

### **Directions:**

Wrap the cookies in the basket wrap and attach the tinsel string or ribbon to the wreath at appropriate spots around the wreath. Dress the wreath up to your own taste and place in a prominent place either on your door or in your house. Offer your guests a piece of your wreath to take home. You may have to replenish it quite often when people find out how good your wreath tastes!

## Easter Cookie Baskets (makes two miniature baskets)

### Ingredients (Cookie):

- 2 rows of vanilla or chocolate Girl Guide Cookies
- 8 oz good quality white chocolate
- Food colouring
- Cookie decorations (optional)\*

### Ingredients (Basket):

- 2 small 6" or 8" diameter baskets
- Easter grass
- Ribbon
- Basket wrap or cellophane
- Foil covered chocolate eggs

Break one large white chocolate candy bar into uniform pieces and place in a double boiler. Melt chocolate over hot but not boiling water. Remove from heat when almost melted and stir until completely melted. Add a few drops of food colouring to desired pastel shade. Dip ½ of each cookie into the white chocolate and place on a wire rack to cool. When cookies are cool, place dipped chocolate side up into a prepared Easter basket. (see *below*)

\*Cookie decorations, such as coloured sprinkles or coconut can be used to decorate the chocolate. Just roll the dipped cookie in desired topping while white chocolate is warm.

Fill basket with coloured Easter grass and place cookies dipped side up in grass. You can add some additional foil covered eggs to decorate. Cover basket with basket wrap and tie with ribbon.

## Girl Guide Cookie S'Mores

### Ingredients:

- Vanilla/Chocolate Girl Guide Cookies
- Peanut Butter
- Mini marshmallows
- Chocolate Chips

### Directions:

Spread peanut butter on the inside of each half. Place 3 mini marshmallows and 6 chocolate chips on one peanut butter side and cover with the other half. Wrap in tin foil. Bake in oven at 300° for 10 minutes.



A very tasty treat and not too large or too messy. Could be cooked over an open fire as well. Girls love them! So will Guiders!

## Cookie Pizzas

### Ingredients:

- Green jelly candies cut into slices (green peppers)
- M & M's (pepperoni)
- Coconut coloured with yellow food colouring (cheese)
- Red icing (sauce)
- One Girl Guide mint cookie (Pizza crust)

### Directions:

Spread the sauce on the crust. Top with pepperoni and green peppers. Sprinkle the cheese on top. No baking required! Enjoy!!

## Cookie Spiders

### Ingredients:

One Girl Guide mint cookie  
Icing  
Licorice

### Directions:

Take two cookies; spread a little icing in between. Cut licorice into 4 inch pieces and put across the body and place another cookie on top. Use a little icing to stick the licorice to the spider. Enjoy!!