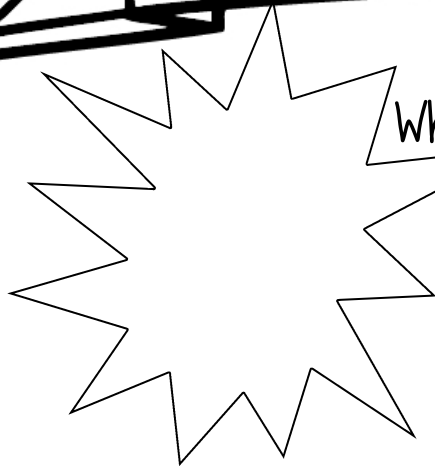
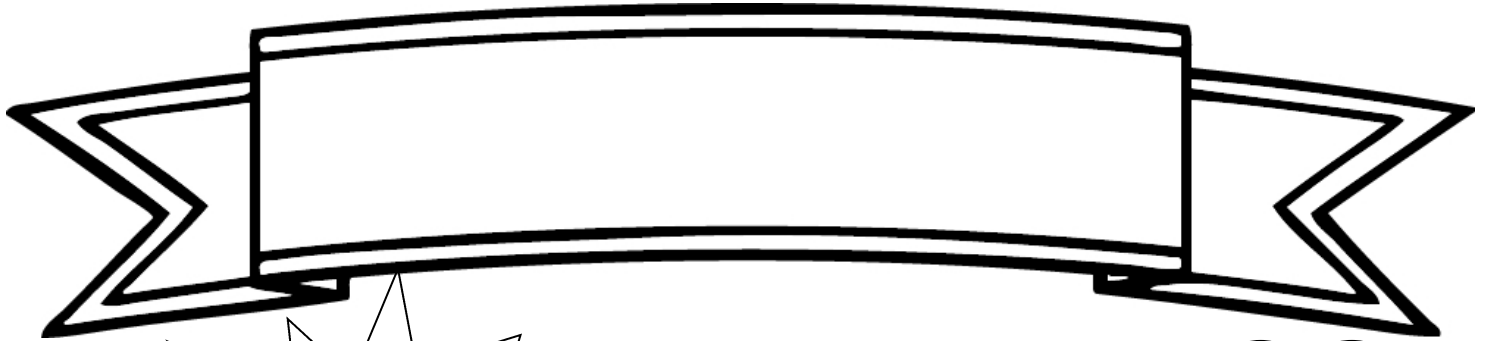


Design Time

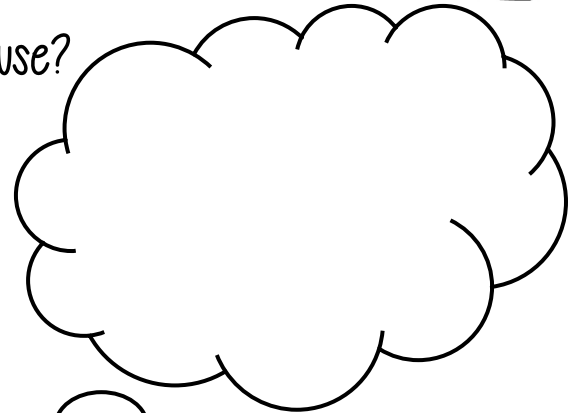
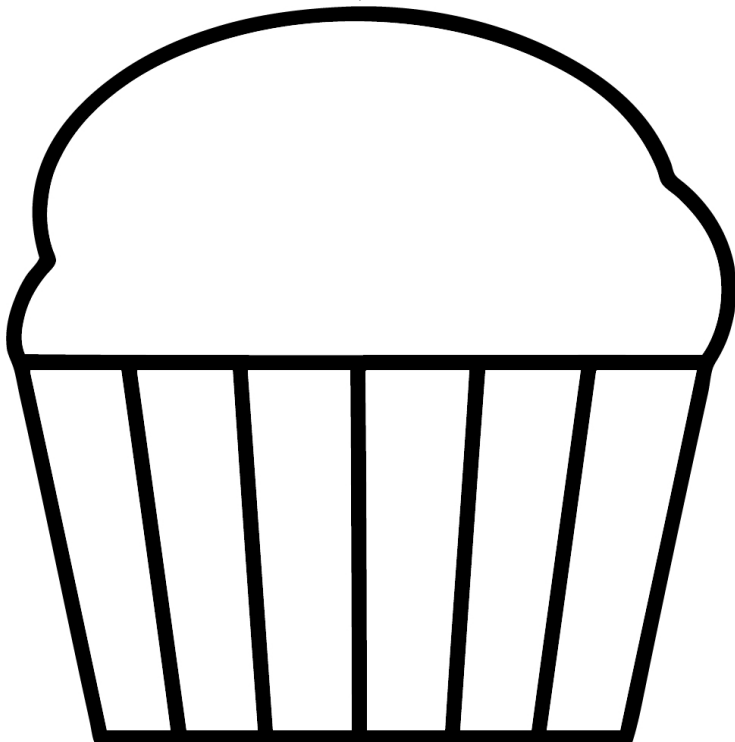
Plan out your own cookie dessert using GS cookies. You can add the cookies to the frosting or inside the dessert. Create your design by adding cookies to cakes, pies, or brownies. You can always start with a box mix or a pre-made cupcake and make it your creation.

Name your creation below on the banner:

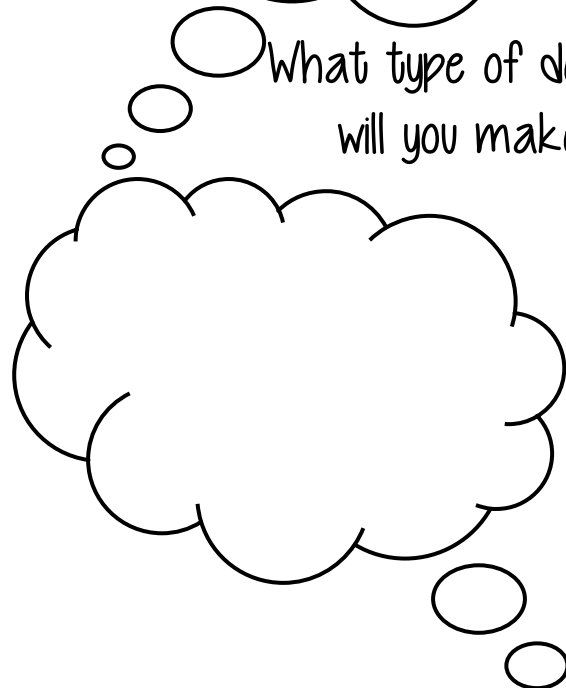


What cookie will you use?

Draw some decorations on this cupcake.



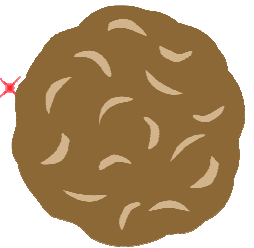
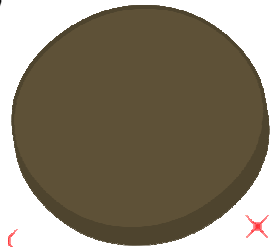
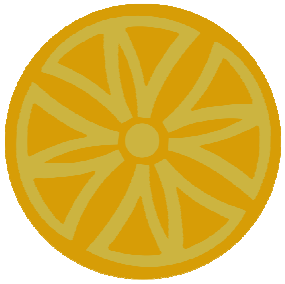
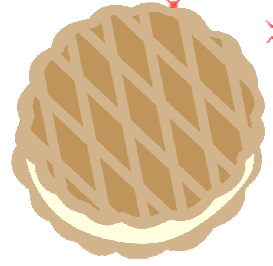
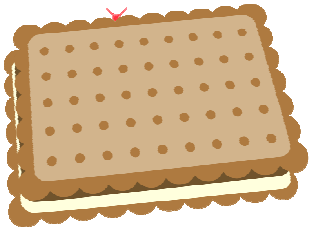
What type of dessert will you make?



How will you use the cookies?

Time to make your creation!

Cookie Challenge



T S M O R E S S L K F D W C M R G V S H
B A W E D Y A C X E A E H F A E F C E F
V U G W Z O U S V E M A J S O S U R K G
S O X A M T X Y R E L O P P E J F E A X
E H G A L R R B W L I B N K C A F A C U
T Y S G K O T P E I E K A A D A B T P I
I H A M C R N N I R J H E W D F Q I U L
L L Y Y O A G G R H S F J F N E Q O C Y
E E B H T E A Y M K C E Q R U V S N N I
D M S O F S R S L U F E R U T N E V D A
L O S P X A A I H M I C T H G I L N T O
E N Y J L E M O J V K X I A D N R J N W
M U I L R T S J T G D N D O L I I Q F M
A P Y B Y C U T G U M F O Z P O R K F J
R K A P U G V J B I W T S I O Y C A A J
A I M R K V N L N T C O I O R E K O Q M
C G N I K A B T H B M G D O A Y S G H V
Y A K S C P S T W X T O O P Z U L Z H C
C I T S A T E E F F O T S R E C I P E S
R E U P E A N U T B U T T E R Y H Q P C

adventurefuls
caramel delites
creation
fun
making
raspberry rally
shortbread
thin mints

baking
challenge
cupcakes
lemonades
milkshakes
recipes
smores
toast yay

boxes
chocolate chip
dosidos
lemonup
peanut butter
samoas
tagalong
toffeetastic

Cookie Fun Quiz

THINK OUTSIDE THE BOX: Did you know that there are lots of careers related to Scout Cookies? Think outside of the box! Don't limit yourself to careers relating to just the product. Pick one of the careers below under the represented letter or fill in the blank with your own.

C

Choose the best career in cookies beginning with a "C"

- A. Commercial Baker (Creates cakes, cookies, and pastries)
- B. Choreographer (creates dance routines)
- C. Chair Manufacturer (Makes chairs) D. _____

O

Choose the best career in cookies beginning with a "O"

- A. Optometrist- (examine and test eyes)
- B. Orthodontist- (examine and adjust braces)
- C. Office Manager (manages office and staff) D. _____

O

Choose the best career in cookies beginning with a "O"

- A. Oceanographer- (studies the ocean)
- B. Oven operator- (baking and oven supervision)
- C. Orthopaedist- (specializes in bones and joints) D. _____

K

Choose the best career in cookies beginning with a "K"

- A. Kitchen Cleaner- (cleans kitchen after baker creates)
- B. Key Maker- (Creates keys)
- C. Kennel Manager (manages office for dogs or cats) D. _____

I

Choose the best career in cookies beginning with a "I"

- A. Insurance Consultant (sells you insurance for home, health and car)
- B. Icing Machine Operator- (Icing and machine supervision)
- C. Investigator (private detective) D. _____

E

Choose the best career in cookies beginning with a "E"

- A. Education Specialist (assist children with learning in certain subjects)
- B. Entrepreneur (Takes a product, sales it for profit, and goal)
- C. Ecologists- (Environmental Scientist) D. _____

S

Choose the best career in cookies beginning with a "E"

- A. Swimming Instructor (assist with swimming and diving)
- B. Safety Inspector (tests factory machines & gives workers protective gear for factory)
- C. Singer- (Sings songs) D. _____

COOKIES

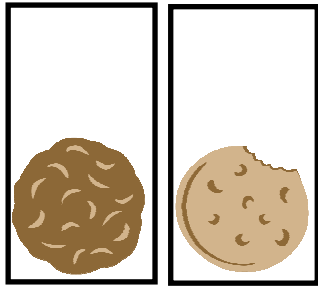
**Price per
box:**



COOKIE MATH



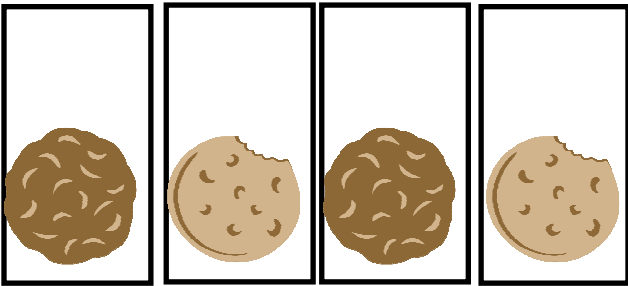
Answer the below questions. This will assist you in learning how to total orders and making change.



Customer wants to purchase 2 boxes of cookies

Total owed: _____

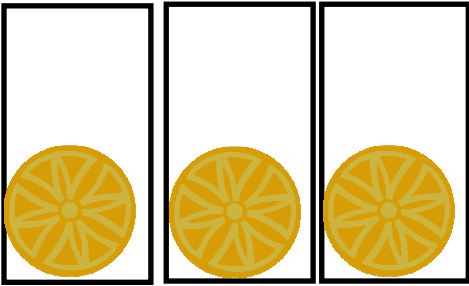
They pay you \$20.00, what do they get back in change?



Customer wants to purchase 4 boxes

Total owed: _____

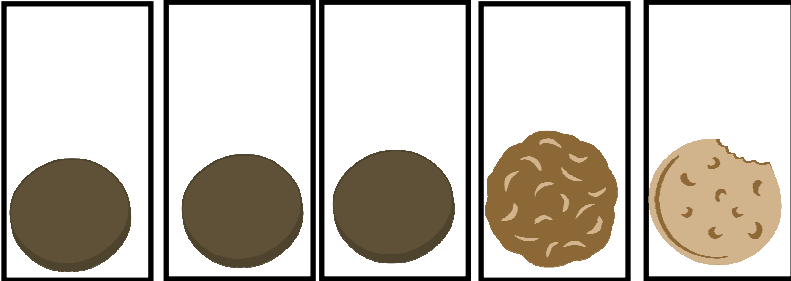
They pay you \$50.00, what do they get back in change?



Customer wants to purchase 3 boxes of cookies

Total owed: _____

They pay you \$20.00, what do they get back in change?



Customer wants to purchase 5 boxes

Total owed: _____

They pay you \$50.00, what do they get back in change?

Scout Green Birthday Cupcakes

Cake Mix (boxed) and the items listed on the back of the box
Fun colored frosting OR white frosting with green food coloring
Shortbread Scout symbol cookie
Cupcake liners

Pre-bake cupcakes for the participants to decorate if desired.
Preheat to the oven according to the box. Line your cupcake pans with the cupcake liners. Prepare the cake mix according to the directions on the back of the box. Stir together until smooth and no lumps remain.

Pour the batter into the cupcake pans, about 3/4 full. Let cook for according to the time on the box and then remove from pans to cool.

Add in the green food coloring to frosting until you get the desired green color. Want to mix it up? Change the cookie and color of frosting. Display the shortbread cookie shaped like the scout symbol on top with some other decorative sprinkles or candies. Design is up to you. Older participants can try out decorative tips for the frosting. Fill the bags with frosting and place in refrigerator until use.

Top your cupcakes with sprinkles or decorative items.



Cookie Fun Cupcakes

Cake Mix (boxed) and the items listed on the back of the box
Fun colored frosting OR white frosting and food coloring
Scout Cookies
Cupcake liners

Pre-bake cupcakes for the participants to decorate if desired.
Preheat to the oven according to the box. Line your cupcake pans with the cupcake liners. Prepare the cake mix according to the directions on the back of the box. Stir together until smooth and no lumps remain. Pour the batter into the cupcake pans, about 3/4 full. Let cook for according to the time on the box and then remove from pans to cool.

Prepare your frosting in separate containers according to color.

Display various cookies on plates or cookies chopped up in bowls. Extra decorations and bottles of sprinkles can be added. Older participants can try out decorative tips for the frosting. Place the cookie either inside, in frosting or crumbs for the topping. You can also add a little sprinkles or candies for presentation. **Remember the cookie is the star of the cupcake.**

You will need: Markers, scissors, colored pencils, or crayons for the activity sheets .

Decorating Fun

While the cupcakes are cooling, prepare frosting. You can either open a can of your favorite, or color white frosting in a variety of colors.



**Frost your cupcake with a plastic knife.
You can add decorative icing with tips.**



Use food coloring or pre-colored icing to experiment with different colors and designs.

TIPS

Pre-bake cupcakes for the participants to decorate to streamline the process. Participants in Junior High and older may wish to create their own desserts.

Remind the participants that the cookie is the star of the dessert and will receive a score for creative design, taste and use of cookie. Too many toppings could create a cute design but maybe too sweet.

They can use a spoon to "dig" out a portion of the cupcake center and insert cookie crumbs with frosting or other fillings such as whip cream and cookie OR pudding and cookie.

Have each participant bring a topping or sprinkle it they want to add something special to their cupcake.

OR you can ask everyone to bring a different item to share with the group. Cookies can be provided by the troop or each person can bring one from home.

The point is for everyone to have fun and each girl to use their imagination to create their cupcakes.

Did you know that the first cookies sold by scouts were originally home baked by the girls? In 1917, five years after Juliette Gordon Low started scouting for girls in the United States. They sold cookies to help pay for troop activities. The first troop to sell the cookies was located in Muskogee, Oklahoma. They baked them and sold them in their high school cafeteria as a service project. Challenge yourself and use your leftover cookies to create something different.

★ MINT BROWNIES ★



Ingredients

- 1/2 box of crushed chocolate mint cookies
- 1 box of brownie mix
- 2 eggs
- 1/4 cup of water
- 1/2 cup of vegetable oil

Directions:

Preheat oven to 350 degrees. Crush the mint cookies into medium sized chunks. Mix all the ingredients into a mixing bowl. Do not use an electric mixer, the batter will become too stiff. Spread the batter evenly in greased baking pan (13 x 9 x 2). Bake in the oven for 30-35 minutes. Allow to cool before cutting.



Ingredients

- 3 cups chocolate OR vanilla ice cream
- 1 1/4 cups milk
- 8-10 mint cookies
- Whipped Cream
- 2 Thin Mints crushed for garnish

Directions:

In a blender combine chocolate ice cream, milk, and thin mint cookies. Blend on high speed until completely combined and cookies are crushed.

Pour into glasses and top with whipped cream and garnish with crushed thin mints.

Samoas® Sweet Rolls

Ready in 30 minutes
Serves 4



What you need

Ingredients

Crepes

1 cup all-purpose flour
1 teaspoon double-action baking powder
1/2 teaspoon salt
3 tablespoons powdered sugar
3 finely chopped Samoas®
3 eggs
2/3 cup milk
1/3 cup water
1/2 teaspoon vanilla

Filling & Garnish

1 eight-ounce package cream cheese
3 tablespoons powdered sugar
1/2 teaspoon vanilla
2 oz. chocolate syrup
6 finely chopped Samoas®
4 teaspoons cinnamon
Berries (red raspberries, strawberries, blueberries, etc.)

Equipment

2 mixing bowls
Hand or stand mixer
8" skillet
Non-stick cooking spray
Wax paper

Directions

1. Make crepes (or you can use pre-made crepes):

Combine liquid ingredients in a mixing bowl and mix on low speed for one minute. Add all dry ingredients and mix on low speed for 30 seconds, then on medium speed for one minute. Cook crepes on medium heat in 8" skillet using non-stick spray until very light brown. Turn once. Set cooked crepes aside using wax paper to separate.

2. Filling:

Mix all filling ingredients, except finely chopped Samoas, together in mixing bowl on low speed for 30 seconds, then at high speed for 2 minutes or until thoroughly combined. Fold in half (approximately 3 cookies) of finely chopped Samoas.

Spread approximately 3 tablespoons of filling onto each crepe and roll up.

3. Final touches:

Place two Samoas Sweet Rolls on four dessert plates, stripe chocolate syrup across crepes, and sprinkle remainder of finely chopped Samoas (approximately 3 cookies). Dust lightly with cinnamon. Add other garnishes such as berries or fruit-flavored syrup if desired.



Do-si-dos® Delicious Peanut Butter Waffles

Ready in 30 minutes
Makes 8 waffles



What you need

Ingredients

Waffles:

12 Do-si-dos, finely chopped
1 cup waffle mix
1 cup milk
1 cup cream peanut butter
2 eggs
2 tablespoons canola oil

Toppings:

6 Do-si-dos cookies, crushed
2 bananas, sliced
Maple syrup

Equipment

Waffle iron
Medium mixing bowl
Spatula

Directions

1. Mix the batter:

Place waffle mix, finely chopped Do-si-dos, milk, peanut butter, eggs and oil in a medium mixing bowl. Mix until well combined.

2. Make the waffles:

Pour batter onto preheated waffle iron and cook until golden brown.

3. Assemble and serve:

Serve plain or top with crushed cookies and banana slices. *Enjoy!*



★ CHEESECAKE CUP ★



Ingredients: **Yields 8 servings**

- 1 box of Trefoils Girl Scout Cookies
- Instant cheesecake pudding mix (check the box for extra ingredients)
- 12 oz. Cream cheese (softened)
- Strawberries
- Chocolate syrup

Directions:

Crush half box of Trefoils. Mix softened cream cheese and cheesecake pudding until smooth. Layer crushed cookies and cheesecake pudding in a cup and repeat layering of ingredients. Garnish with strawberries (or your favorite berries) and 2 full Trefoil cookies. Drizzle with chocolate syrup.



★ TAGALONGS® SHAKE ★



Ingredients: **Yields 2 servings**

- 1/2 box of Tagalongs Girl Scout Cookies
- 6 cups of vanilla ice cream
- 1 cup of milk
- 1 can of whipped cream

Directions:

Mix cookies, ice cream and milk in blender. Blend until desired thickness. Serve in tall milkshake glass and top with whipped cream and garnish with crumbled cookies.



Trefoils® Mac Attack

Ready in 75 minutes
Makes 8 servings



What you need

Ingredients

16 Trefoils, chopped
4 cups elbow macaroni
2 cups shredded cheddar cheese
2 cups shredded Italian blend cheese
1/2 cup sour cream
1/2 cup mayonnaise
4 oz. cream cheese, softened
2 teaspoons salt
2 teaspoons ground pepper
1 teaspoon dry mustard
14 oz. can evaporated milk
1 pound bacon, chopped

Equipment

Medium pot
Spatula
Strainer
Large bowl
9x13 baking dish
Frying pan

Directions

1. Make the Mac:

Cook macaroni according to package directions, leaving al dente; drain and rinse with cold water. Place macaroni in a large bowl. Add in the cheeses, sour cream, cream cheese, mayo and seasonings. Stir to combine.

2. Time to bake:

Spread mixture into a greased 9x13 baking dish and pour evaporated milk over top of the mixture. Bake at 350° degrees for 45 minutes, stirring about halfway through cooking.

3. Top it off:

While in the oven, heat chopped bacon and chopped Trefoils in a small fry pan and cook on medium high heat until bacon is crunchy. With 10 minutes left to cook, sprinkle bacon mixture over the top. Serve hot. *Enjoy!*



Touchdown Tagalongs® Dip

Ready in 20 minutes
Makes about 1 cup



What you need

Ingredients

9 Tagalongs, crushed
6 oz. vanilla yogurt
1/3 cup creamy peanut butter
1/2 cup chocolate chips
1/2 cup salted peanuts
Pretzels, apple slices or graham crackers

Equipment

Medium mixing bowl
Mixing spoon

Directions

1. Mix ingredients:

Combine yogurt, crushed Tagalongs, peanut butter, chocolate chips and salted peanuts in a medium bowl and mix until combined. Mix in a food processor for a smoother dip if desired!

2. Garnish and serve:

Top with a Tagalongs cookie and sprinkle with chocolate chips. Serve with pretzels, apple slices or graham crackers. *Enjoy!*

