

desserts *First*



2009 Recipes

Samoas Pecan Pie

Ken Weikel, Creator/Owner, Weikel Foods/Pie In A Bottle



Ingredients:

- 1 box Girl Scout Samoas Cookies coarsely chopped
(About one cup)
- ½ cup chopped pecans
- 1 Bottle of Pie In A Bottle
- 2 eggs
- 1 regular frozen pie shell

Mix the chopped Samoas with the pecans in the pie shell.

Mix the Pie in a Bottle with 2 eggs and pour over the cookie and nut mixture and bake.

Bake at 350 for 30 to 35 minutes. Let cool (the hardest part) Enjoy your pie!

Chocolate Chip Bourbon Mint Penne Cotta with Thin Mint Chocolate Bark Garnish

Centerplate Convention Center – Chef Don Hugron, Chef Janie Hibbs



Ingredients:

3 ¼ qt heavy cream
3 cups sugar
4 vanilla beans, split and scraped
2 cups bourbon
1 oz crème de menthe
16 gelatin sheets
3 cups crushed Thin Mints
1 pt mascarpone cheese

Directions:

Bring heavy cream, sugar, bourbon, liquor and vanilla beans to a scald. Place gelatin sheets in cold water to soften and drain excess water. Dissolve gelatin sheets in heavy cream and stir well, mix in mascarpone cheese into mixture. Strain mixture through a china cap. Pour into 4 oz serving dishes & add 1/8 cup crushed cookies. Refrigerate for 4 hours before serving. Makes 24 - 4 oz portions.

Garnish: 1 lb dark chocolate, chopped
10 chopped Thin Mints

Melt chocolate in a double boiler. Stir in chopped Thin Mints. Spread mixture ¼ "deep over silicone pan. Refrigerate until hardened. Break into rustic bite size pieces for garnish.

Chocolate Chip Samoa Brownies

The Bodega at Felice – Bob Joles



Ingredients:

½ cup flour
¾ tsp baking powder
½ tsp baking soda
¾ tsp salt
½ cup chopped walnuts
½ cup Crisco oil
1 ½ cup brown sugar
2 eggs, slightly beaten
1 ½ tsp vanilla
¾ cup Ghirardelli 60% bittersweet chocolate chips
½ cup broken up Samoas
¾ cup caramel sauce

Directions:

Sift dry ingredients together (flour, baking powder, salt, soda) then add nuts and set aside. Mix oil, sugar, eggs and vanilla. Add dry ingredients a small amount at a time. Mix well. Turn into greased 9x12x2 pan. Top with chocolate chips, then broken up Samoa cookies, last drizzle caramel sauce. Bake at 350 degrees for 20 – 25 minutes. Cool before cutting.

Coconut Cookies-n-Crème Cake Truffles

Marsha Lynch, Pastry Chef, Café Lou Lou



Yield: 40 truffles

- Half a box of Girl Scout Cookies Samoas (or whatever's left after you get done eating the first row), crumbled into quite small pieces
- One coconut cake (prepare according to instructions on box)*
- 1 can Coconut frosting*
- 2 (3 oz) bars chocolate flavored confectioner's coating

Set Frosting aside at room temperature. Crumble cookies. Make cake and turn out into a large bowl and crumble while still warm, stirring the frosting in until well blended. Add crumbled Samoas and stir to combine

Melt chocolate coating in a glass bowl in the microwave, or in a metal bowl over a pan of simmering water, stirring occasionally until smooth.

Use a melon-baller or small scoop to form balls of the cake/cookie mixture. Dip the balls in chocolate using a toothpick or fork to hold them. Place on waxed paper to set. Decorate as you choose, with sprinkles, castor sugar, or melted white chocolate!

*shortcut from chef's original recipe

Creamsicle Torte

The Oakroom, Nicole D. Walker, Sarah McGregor



desserts first



Trefoil Cake

3 1/3 c finely ground Girl Scout Cookies Trefoil crumbs
1 1/2 t. baking powder
1/2 c. butter
1 c. sugar
4 egg yolks
1 t. vanilla extract
1 c. whole milk
4 egg whites
1/8 t. cream of tartar

2 ea 8" X 8" cake pans

Preheat oven to 350. Combine Trefoil crumbs and baking powder in a bowl, set aside. Mix butter, vanilla, and sugar together until light and fluffy. Add yolks to creamed butter one at a time until thoroughly mixed. Slowly add the crumb mixture to the yolks until just combined. In another bowl whip egg whites with cream of tartar to medium peaks. Fold whipped whites into batter. Bake for 10-15 minutes. Set aside to cool.

Creamsicle Mousse

1 T. gelatin
1 t. agar
1 c. reduced orange juice
6 eggs, separated
8 oz. sugar, separated into two 4oz portions
1/3 c. orange juice, for syrup
1 3/4 c. heavy cream
1 t. vanilla extract or 1/2 vanilla bean

Bloom agar and gelatin in 1/4 cup cold orange juice for 10 minutes. Simmer 3/4 c. orange juice and vanilla. Add gelatin and agar and return to a simmer. Whisk together egg yolks, 4 oz. sugar until light and creamy. Slowly add orange juice mixture to yolks. Place in a large bowl and set aside to keep warm.

Combine remaining sugar and 1/3 cup orange juice in a sauce pan and cook to 230 degrees. Beat egg whites to soft peaks and slowly add hot syrup to the whites, whip on medium until mixture has cooled, creating an orange meringue. Whip heavy cream to soft peaks. Fold meringue into yolks. Fold whipped cream into orange/egg. Refrigerate until needed.

To Assemble: Slice each cake, horizontally in 1/2 and spread a thin smooth layer of creamsicle mousse. Continue to layer, ending with cake on top.

May be topped with chocolate glaze, orange glaze, thin mint cookies, candied oranges, mint leaves.

Desserts First Café Samoas

Consumers Choice Coffee Company – Leo Fante



Ingredients:

Consumers Choice Custom Blended Coffee
Chocolate Biscotti Syrup
Caramel Syrup
Toasted Coconut Syrup
Topped with Fresh-Made Vanilla Infused Whipped Cream
Garnished with Crushed Samoas

THIN MINT LATTE

John Conti Coffee Company, BARISTA –JACKIE FREEMAN



Ingredients:

1.5 OZ FLAVORFUL MEDIUM ROASTED ESPRESSO
STEAMED 2 % MILK
A DOLLOP OF CHOCOLATE MINT SYRUP
WHIP CREAM
SPRINKLES OF GIRL SCOUT THIN MINT COOKIE

Instructions:

EXTRACT 1.5 OUNCES OF MEDIUM ROASTED ESPRESSO. ADD TO 7 OUNCES OF 2% STEAMED MILK at 160 DEGREES.
PUMP IN TWO SHOTS OF CHOCOLATE MINT FLAVORING. STIR TO BLEND AND THEN TOP WITH ONE SHOT OF WHIP CREAM, SPRINKLE WITH REAL CRUMBS OF THIN MINT GIRL SCOUT COOKIE.

Sit back and enjoy the taste.

Chicken Satays Girl Scout Style

FB3 Development, Sandy Nixon, President



Ingredients:

1 Pound of Chicken Breast (can be substituted with Frozen Tofu for a Vegetarian version)
10 Girl Scout Do-si-do Cookies
¼ Cup Soy Sauce
2 Tbsp Chili Garlic Sauce
½ Cup Canola Oil
2 Eggs
½ Cup Flour
Skewers

Directions:

Remove the middle peanut butter filling from the cookies and reserve.
Take the cookie portion and put in a blender and reduce to a fine powder.
Slice the Chicken Breast into thin, long strips and insert wooden skewers.
Place the flour in one bowl. Beat the eggs in a second bowl. In a third bowl, place the cookie powder. Dredge the chicken in the flour, then the egg and finally coat with the cookie powder. Heat the oil in a deep sauté pan or wok.
Gently place the chicken in the oil and cook until golden brown, about 7 minutes.

For the sauce, mix the peanut butter filling with the soy sauce and chili garlic sauce.

Serve warm with the dipping sauce.

Mint Fairy Toadstools

Sara Strange Woodford, Pastry Chef, Owner of The Sweet Tooth



Ingredients:

$\frac{3}{4}$ cup sugar

2 egg whites

1 sleeve Thin Mint cookies

Colored white chocolate coating (for example: Merckens Coating)

Dark or milk chocolate (for example: Merckens Cocoa Lite or Dark Coating)

Instructions:

Grind cookies to a powder in a food processor, set aside. Beat egg white until foamy and slowly add the sugar. Continue to whip the whites and sugar until very stiff peaks form.

Fold in the cookie powder. Use a piping bag with a $\frac{1}{2}$ inch opening to pipe toadstool caps and stems on a sheet of parchment. Do not grease the parchment.

Bake at 210 degrees for 3 hours.

When caps and stems are cool dip the bottom of the cap in melted dark or milk chocolate. Place the chocolate coins in a glass bowl and microwave 1-2 minutes, stirring frequently. Be careful, the chocolate will burn if overheated.

Press the tip of the stem through the wet chocolate and into the bottom of the cap. When the chocolate cools dip the top of the toadstool in melted colorful white chocolate. Melt in the same way as the dark chocolate. White chocolate is more prone to burning. Melt slowly and stir frequently. Store tightly covered.

desserts first



Mint To Be

BabyCakes Louisville Cupcakery, Linda Hess & Cara Jarrell



Makes 12-15 cupcakes

1 1/4 cups all purpose flour
1 1/4 cups sugar
5/8 tsp baking powder
1 1/4 tsp baking soda
5/8 tsp salt
5/8 cup cocoa
1 whole egg + 1 egg yolk
5 oz whole milk
5 Tablespoons unsalted butter OR 1/4 cup + 1 Tablespoon canola oil
3/4 tsp vanilla
5 oz warm water
18 Girl Scout Thin Mints plus 4 Thin Mint cookies quartered

1 cup (2 sticks) unsalted butter at room temperature
1 pinch salt
3 1/2 cups confectioner's sugar, sifted
1/2 tsp vanilla
1/2 tsp peppermint extract
1 Tablespoon whole milk (may add more for spreading consistency)

Preheat oven to 350 degrees. Line a standard cupcake pan with paper liners. Have eggs and milk at room temperature. Melt butter (OR measure 1/4 cup + 1 tablespoon canola oil) and set aside. Crack 1 egg and 1 egg yolk into a small bowl and set aside. Rough chop 18 Thin Mints in a food processor until the consistency of chocolate chips and set aside. Quarter 4 Thin Mint cookies and set aside. Sift dry ingredients and set aside.

Into the bowl of an electric mixer add the dry ingredients, eggs and melted butter (OR oil) and blend at low speed. Next add milk and vanilla and mix just until combined. Scrape down the sides of the bowl, add the warm water and mix on medium speed for 2-3 minutes. Fold in the Thin Mint pieces, reserving the finely crushed cookie crumbs for garnish.

Spoon approximately 1/4 cup batter into prepared cupcake cups. Bake until a toothpick comes out clean and the cupcakes are resistant to light touch, 18-22 minutes. Allow the cupcakes to cool for 10 minutes and then transfer them to a wire rack. Allow to cool completely.

In the bowl of an electric mixer, beat the 2 sticks unsalted butter + pinch of salt on medium speed until light and fluffy, about 2 minutes. On low speed gradually beat in 1/2 the confectioner's sugar until incorporated. Add vanilla and peppermint extracts and milk and beat until smooth and creamy. Add the remaining confectioner's sugar and beat until the icing reaches a spreadable consistency. Add 1 drop green food color (optional) for a pale Girl Scout green.

Ice the cooled cupcakes as desired, and garnish each with the fine Thin Mint crumbs and 1/4 cookie.

Raspberry Thin Mint Tart

Masterson's Catering – Greg Milewski, Executive Chef



Ingredients:

2 lbs softened cream cheese
2 cups sugar
1 TB Flour
4 large eggs
2 large egg yolks
1 TB vanilla
½ cup crushed Thin Mint Cookies
1 Cup Melba Sauce
2 TB Heavy Cream
Basic Pie Dough or pre-made pie dough

Directions:

Filling: Mix softened cream cheese and sugar until well blended, 3-5 minutes. Add all other items, mix well. Set aside.

Crust: roll pre-made dough out (2mm) thin and place in sprayed molds, trim if needed. Pour batter in shells.

Cook at 300 degrees until set, remove from oven and cool. Top with fresh whipped cream. Finish with crushed Thin Mints and Raspberry Melba Sauce.

Tagalong Cheesecake Mousse Martini
BLU Italian Grille, Chef Steven Schauner, Chef Quang Dinh



- 14 oz Cream Cheese
- 2/3 cup confectionary sugar
- 1 teaspoon vanilla extract
- 1 cup heavy whipping cream
- ½ box Tagalong Girl Scout Cookies
- ½ box Dulce de Leche Girl Scout Cookies
- 5 oz clarified butter
- 8 Samoa Girl Scout Cookies
- 12 oz raspberry coulis
- 1 piping bag
- 8 chocolate cigars

To make mousse: With wire whisk, beat cream cheese, sugar and vanilla until smooth and creamy. Gently whisk in ½ the whipped cream. With rubber spatula, fold in remaining whipped cream. Pulse Tagalongs in Cuisinart and fold into cheesecake mixture. Fill mixture into a piping bag.

Pulverize Dulche de Leche cookies very fine for crumb topping. Mix crumbs with butter until incorporated and toast in 350 degree oven for 5 minutes.

Using a small juice glass or martini glass, gently fill bottom with one ounce raspberry coulis. Using a piping bag, layer the cheesecake mousse above the coulis and repeat with raspberry coulis. Dust the top with toaster Dulce de Leche cookie crumbs and garnish with Samoa and chocolate stick.

Recipe will make 8 servings.

desserts First

