



Recipe by Jessica M., Volunteer Development

Lemonades Cheesecake Bars

For the Crust:

2 packages of **Lemonades** cookies, crumbled
1/2 cup butter (melted)

For the Filling:

8 oz. package of softened cream cheese
1/2 cup sweetened condensed milk
1 cup heavy whipping cream
1/2 cup lemon juice
1 tablespoon lemon zest
Whipped cream, for topping
Lemon slices, for garnish

1. Crust: Combine **Lemonades** cookie crumbs and butter. Pat in bottom of 9x13 inch baking pan/sheet. Bake at 350° for 30 minutes or until crust is golden. Remove from oven and cool.

2. Filling: In a mixing bowl, combine cream cheese and lemon juice. Mix until cream cheese is smooth. Add sweetened condensed milk, whipping cream, and lemon zest. Mix well until smooth.

3. Assemble & Garnish: Once crust is cool, top with filling and refrigerate for 3 hours or until firm. Top with whipped cream and lemon slices.



Learn about the Girl Scout Cookie Program at cookiesoc.org

 For more recipe ideas, follow @GirlScoutsOC on Pinterest



Recipe by Virginia Y., Marketing & Communications

Thin Mint Cheesecake Cookies

Ingredients:

13 **Thin Mints**, ground in food processor or blender
2 tablespoons melted butter
8 oz. package of softened cream cheese
1/2 cup sugar
1 egg
2 1/2 tablespoons sour cream
5 **Thin Mints**, coarsely crumbled
1/4 cup chocolate chips
2-3 tablespoons heavy cream
3-5 **Thin Mints**, crumbled

1. Crust: Preheat oven to 300° F. Combine ground **Thin Mints** and butter in a medium bowl. Drop 1 tablespoon of cookie mixture each into 12 paper-lined cupcake tins. Press crust into cups with back of a spoon.

2. Filling: With an electric or stand mixer, blend cream cheese and sugar. Add egg and sour cream until well combined. Stir in the five crumbled cookies. Pour cheesecake mixture evenly into cupcake tins, filling halfway. Bake 25-28 minutes or until cooked through. Remove and cool 15 minutes.

3. Topping: Melt chocolate chips in microwave. Stir in heavy cream until smooth and shiny. Spoon 1 tablespoon over each cup and sprinkle with remaining crumbled **Thin Mints**. Refrigerate.

Learn about the Girl Scout Cookie Program at cookiesoc.org

 For more recipe ideas, follow @GirlScoutsOC on Pinterest





Peanut Butter Patty Fudge

For the Peanut Butter Base:

- 1 cup butter
- 1 cup creamy peanut butter
- 1 teaspoon vanilla
- 3 ½ cups powdered sugar

For the Topping:

- 7 oz sweetened condensed milk
- 1 ½ cup dark or semi-sweet chocolate chips
- 2 tablespoons butter
- 1 box of Girl Scout Peanut Butter Patties

1. Base: In a medium saucepan, combine peanut butter, 1 cup butter, and vanilla over medium heat. Stir until smooth and creamy. Remove pan from heat and slowly stir in powdered sugar. Spread peanut butter fudge into a 9x13-inch casserole dish.

2. Topping: Combine sweetened condensed milk, chocolate chips, and 2 tablespoons butter in a medium size glass bowl over a simmering pan of water (low heat) and *slowly* melt, stirring occasionally. Crumble up a box (or desired amount) of **Peanut Butter Patties** and combine with the chocolate. Stir until smooth. Pour chocolate topping over peanut butter fudge.

3. Cool & Serve: Let cool on the counter for at least 4 hours. Once cool, cut into bite size servings. Store in an airtight container in the refrigerator for up to a week.

Learn about the Girl Scout Cookie Program at cookiesoc.org

 For more recipe ideas, follow @GirlScoutsOC on Pinterest



Frozen Thin Mint Cheesecake

Ingredients:

- 1 package of Girl Scout Thin Mints
- ¼ cup butter, melted
- 8 oz cream cheese, softend
- 14 oz sweetened condensed milk
- 1 teaspoon peppermint extract
- 8 oz whipped cream or Cool Whip

1. Crust: Lightly spray a 9-inch pie pan with non-stick spray. Set aside 20 Thin Mint Cookies. In a food processor, pulse remaining **Thin Mints**. Combine with melted butter. Press mixture into bottom of pan to form the crust.

2. Filling: With an electric or stand mixer, blend cream cheese until very creamy. Slowly add in the sweetened condensed milk and peppermint extract. Mix together until smooth. Fold in the whipped cream or Cool Whip. Pour mixture into prepared crust. Freeze for at least 8 hours.

3. Topping: Garnish with remaining **Thin Mints**.
Serve Frozen.

Learn about the Girl Scout Cookie Program at cookiesoc.org

 For more recipe ideas, follow @GirlScoutsOC on Pinterest





Lemonades Pie

1 package of **Lemonades** Girl Scout Cookies
1/2 stick of butter, melted
1 package instant lemon pudding mix
1 3/4 cups milk
Whipped cream

1. Crust: Set aside four **Lemonades** and crumble the rest in a food processor. Mix cookie crumbs with melted butter and press into pie pan. Bake at 375° for 10 minutes. Chill until completely cool.

2. Filling: Whisk together pudding mix and milk until it begins to thicken. Pour into chilled pie crust. Chill until firm for about an hour.

3. Topping: Top chilled pie with **Lemonades**, cut into quarters, and whipped cream. Refrigerate until ready to serve.

Learn about the Girl Scout Cookie Program at cookiesoc.org
For more recipe ideas, Follow @GirlScoutsOC on Pinterest



No Bake Thin Mint Truffles

1 sleeve of **Thin Mints** Girl Scout Cookies (1/2 Box)
2 oz. softened cream cheese
1 cup chocolate chips
1 tsp. shortening
Yield: 1 Dozen

1. Crumble: one sleeve of **Thin Mints** in a food processor until the crumbs reach a fine powder.

2. Mix: cookie crumbs with 2 oz. of softened cream cheese in a mixer until the cream cheese is fully incorporated and you are left with a dough-like mix.

3. Roll: mixture into 1" balls. Place the balls on a wax paper-lined cookie sheet and chill for at least 30 minutes.

4. Shell: Microwave chocolate chips and shortening uncovered in a microwave-safe bowl on high for 1 minute; stir until chocolate is melted.

Coat chilled truffles in chocolate and place onto wax paper. Chill to set. Refrigerate until ready to serve.

Learn about the Girl Scout Cookie Program at cookiesoc.org
For more recipe ideas, Follow @GirlScoutsOC on Pinterest