

Fried Samoas® Shrimp

Uses  box of Samoas® Girl Scout Cookies®

Ingredients

- 5 extra-large shrimp, peeled and de-veined
- 5 Samoas® Girl Scout Cookies®, finely chopped
- 2 cups seasoned bread crumbs
- 2 cups flour
- 1 cup coconut flakes
- 4 egg whites
- 1 pinch cayenne pepper
- 1 lime for garnish
- Vegetable or peanut oil for frying

Directions

Yields 5 shrimp

1. Toss coconut flakes with bread crumbs, cayenne pepper and chopped Samoas® Girl Scout Cookies®.
2. Dredge shrimp through flour, followed by egg whites and Samoas® Girl Scout Cookies® mixture.
3. Fry shrimp in vegetable oil at 350 degrees until golden brown.
4. Garnish with coconut flakes and lime wedges.

Serving Suggestions:

- Serve warm.
- Arrange in a star pattern on a salad plate, or on a bamboo skewer with tropical fruits.
- Can be served as an appetizer, in a salad, or as an entrée.
- If serving as an entrée accompany with fried plantains and wild rice.

Fried Samoas® Shrimp

Little Brownie® BAKERS



Samoas® Dream Cake

Uses



boxes of Samoas® Girl Scout Cookies®

Ingredients

Cake

- 1 box yellow cake mix
- 1 can store bought caramel frosting

Coconut Caramel Filling

- 1 cup heavy cream
- 1 cup brown sugar
- 1 egg yolk, slightly beaten
- 1 stick of butter
- 1 teaspoon vanilla
- 2 cups sweetened coconut flakes
- 1 box Samoas® Girl Scout Cookies®

Chocolate Ganache

- 1 cup heavy cream
- 2 tablespoons butter
- 2 tablespoons sugar
- 10 oz. chocolate chips
- 6 ½ tablespoons milk

Bottom and Sides

- 2 boxes of Samoas® Girl Scout Cookies®

Directions

Serves 8

1. Mix and bake yellow cake according to manufacturer's instructions using three eight-inch pans.
2. To prepare the coconut caramel mix brown sugar, egg yolk, cream and vanilla. Melt butter in a sauce pan then add mixture. Cook mixture over medium heat until it boils for one minute — stirring often with a wire whisk. Remove from heat and stir in 2 cups sweetened coconut flakes. Chill mixture in refrigerator.
3. Line a 10" springform cake pan with parchment paper. Chop one box of Samoas® and press into bottom of the springform pan. Sprinkle 2 oz. of chocolate chips over chopped cookies, place in the oven until chocolate chips melt. Using the back of a spoon, spread chocolate over cookie crumbs as evenly as possible.
4. Place first layer of cake on top of melted chocolate and crumbs. Spread half of coconut caramel filling over cake. Place second layer of cake in pan and top with remaining filling. Place third layer of cake in pan. Remove sides of pan and spread caramel icing over top and sides of cake. Chill cake while preparing chocolate ganache.
5. Prepare the chocolate ganache by melting butter and cream in the top of a double boiler until it is about the consistency of bottled creamy salad dressing — thin enough to pour, but thick enough to coat the top of the cake without running off.
6. Place cake on cooling rack with a cookie sheet (preferably with sides) underneath. Pour chocolate ganache on to the middle of the cake. Encourage it to roll over the sides of the cake with a palette knife, spatula, or the back of a spoon. Cover the cake as evenly as possible while trying to minimize the strokes used — the less strokes you use the smoother the finish will be.
7. Chop the second box of cookies and press onto the sides of the cake. Chill cake and remaining ganache in refrigerator. If desired, slide cake off parchment paper and springform pan bottom using a long spatula.
8. Finish the cake with piped rosettes of ganache and cut cookies or other fanciful decorations such as butterflies, honeybees, birds, etc. using tinted icing. Dream big!

Samoas® Dream Cake

Little Brownie® BAKERS



Samoas® Sweet Rolls

Uses  box of Samoas® Girl Scout Cookies®

Ingredients

Crepes

(To save time you can use pre-made crepes.)

- 1 cup all-purpose flour
- 1 teaspoon double-action baking powder
- 1/2 teaspoon salt
- 3 tablespoons powdered sugar
- 3 finely chopped Samoas® Girl Scout Cookies®
- 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® Girl Scout Cookies®
- 4 teaspoons cinnamon
- Berries (red raspberries, strawberries, blueberries, etc.)

Directions

Serves 4

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 eight-inch skillet using non-stick spray until very light brown. Turn once. Set cooked crepes aside using wax paper to separate.

Filling

Mix all filling ingredients, except finely chopped Samoas® Girl Scout Cookies®, 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® Girl Scout Cookies®.

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

Garnish

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

Samoas® Sweet Rolls

Little Brownie® BAKERS



Samoas® Trail Mix

Uses  box of Samoas® Girl Scout Cookies®

Ingredients

- 1 box of Samoas® Girl Scout Cookies®, chopped
- 8 ounces dried apples, chopped
- 8 ounces raisins
- 8 ounces salted roasted peanuts
- 8 ounces dried pineapple, chopped

Directions

Yields ten, 4-ounce bags

1. Mix all the ingredients together in a large bowl.
2. Spoon into individual sandwich size zip lock bags. Tightly seal each bag.
3. Enjoy at your leisure for a nutritious, energy-packed snack while backpacking, camping or any time.
4. Will maintain its freshness for a long time if kept tightly sealed.

Alternate Ingredient Suggestions:

- Dried mango
- Sunflower seeds
- Cashew nuts

Samoas® Trail Mix

Little Brownie® BAKERS

