

2023

COOKIE RECIPE COMPETITION COOKBOOK

CHOCOLATEY MINT COOKIES



Girl  **Guides**

Ontario Council

For Guiding in Ontario and Nunavut

MINT TASTIC SMOOSTMÉ

Ember F.



INGREDIENTS

- 8oz Almond Milk
- ½ cup Frozen Avocado
- 1 cup Spinach
- 2-4 pcs Girl Guides Chocolatey Mint Cookies
- 1/8 tsp Cinnamon

For Garnish:

- Whip Cream Spinach, Cinnamon & Cookie

DIRECTIONS

- Blend all ingredients together.
- Start with liquid and frozen, add cookies, spinach, and cinnamon.
- Blend after each new ingredient is added.
- Pour into a glass, dress, and enjoy



MINT COOKIE PARFAIT

Elspeth A.



INGREDIENTS

- Chocolate Pudding Mix
- Milk
- Whipped Cream
- Mint girl guide cookie

DIRECTIONS

- Make the pudding mix.
- Put girl guide cookies into a bag and crush it until the chunks are the right size.
- Put pudding, cookies and then whipped cream.
- Continue to make layers.
- Top with a whole cookie.



CHOCOLATE MINT COOKIE ENERGY BALLS

Delaney T.



INGREDIENTS

- 1 Box of chocolate mint cookies
- 1 ½ Cups rolled oats
- 1 Cup shredded coconut
- ¾ Cup of chocolate hazelnut spread (ex: Nutella)
- ½ Cup of superseeds (ex: hemp, chia, flax, pumpkin and sunflower seeds)

DIRECTIONS

- Crush up the box of cookies using a food processor.
- Pour 1 ½ cups rolled oats into a bowl with the cookie powder.
- Pour shredded coconut into the bowl.
- Pour ½ cup of super seeds into the bowl.
- Mix until there are no clumps in the powder.
- Roll into balls about the size of a ping pong ball.



MINT COOKIE S'MORE BITES

14th Brampton Spark &
Embers Guiding Unit



INGREDIENTS

- 7 Whole graham crackers crushed or 1 cup of graham cracker crumbs
- ¼ Cup of powdered sugar
- 6 Tbsp of melted unsalted butter
- 1 Pkg of mint girl guide cookies
- Large marshmallows

DIRECTIONS

- Pre-heat oven to 350F.
- Finely crush your graham crackers using whatever method you want.
- Using a ziplock bag and a rolling pin and smashing them is always fun.
- If you are using graham cracker crumbs already crushed you may skip this step.
- Combine graham cracker crumbs, powdered sugar and melted butter in a small bowl.
- To make the cups/crust evenly divide crumb mixture into each cup of a 24 cup mini muffin pan, grease slightly before using.
- Press crumbs down to form shallow cup.



MINT COOKIE S'MORE BITES

14th Brampton Spark &
Embers Guiding Unit

DIRECTIONS *continued...*

- Press crumbs down to form shallow cup.
- Bake 4-5 minutes or until edges are golden.
- While the cups are baking cut marshmallows in half.
- Remove the pan from oven and place 1 mint girl guide cookie in each cup then place your marshmallows on top of each cookie.
- Return to oven for 2-4 minutes or until marshmallows are just slightly softened.
- If you'd like the tops to be brown, turn the oven to broil and broil the s'mores bites for 1-2 minutes.



MINT SUGAR COOKIES

Leah S.



TIME
30 mins
prep
6-8 mins
cook



SERVES
30

INGREDIENTS

For: Cookie:

- $\frac{3}{4}$ Cup butter (softened)
- 1 Cup white sugar
- 2 Eggs
- $\frac{1}{2}$ Tsp vanilla extract
- 2 $\frac{1}{2}$ Cups flour
- 1 Tsp baking powder
- $\frac{1}{2}$ Tsp salt

For: Icing

- 4 Cups icing sugar
- 5 Tbs merengue powder
- $\frac{1}{3}$ Cup water
- Gel icing colours
- 6 Chocolate mint girl guide cookies
(crushed)
- 1 Trefoil cookie cutter



Girl Guides

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MINT SUGAR COOKIES

Leah S.

DIRECTIONS *continued...*

For: Cookie

- Cream together butter and sugar until smooth.
- Beat in eggs and vanilla.
- Add flour, baking powder, salt.
- Mix until it can stick together like playdoh.
- Cover and place in fridge for 1 hr.
- Pre-heat 400F.
- Roll out dough on flowered surface $\frac{1}{4}$ to $\frac{1}{2}$ inch thick.
- Cut into shapes.
- Place cookies 1" apart on ungreased baking sheet.
- Bake 6-8 mins. Cool completely.

For: Icing

- Combine all ingredients in electric mixer.
- Mix on low speed until smooth (7 mins approx).
- If icing is too thick, add water.
- If icing is too thin, beat icing 2-3 mins more or add icing sugar 1 tbsp at a time.
- Add 2 toothpicks dipped into gel colours (as desired).
- Store in airtight container for up to 2 days.
- Sprinkle crushed girl guide mint cookies on icing and allow it to harden. Enjoy!



MINTY CUP CAKES

Annika D.



INGREDIENTS

For: Cupcakes

- 1 White cake mix
- 3 Eggs
- Oil
- Water
- ½ Box crushed minty girl guide cookies

For: Vanilla buttercream icing
(Sally's Baking Addiction)

- 1 Cup softened butter
- 4-5 Cups confectioner's sugar
- ¼ Cup heavy cream
- 2 Tsp vanilla
- Pinch salt



MINTY CUP CAKES

Annika D.

DIRECTIONS *continued...*

For: Cupcakes

- Make cake mix according to instructions on box.
- Add crushed cookies to batter.
- Cook and cool cakes completely.

For: Vanilla buttercream icing (Sally's Baking Addiction)

- Combine all ingredients in electric mixer.
- Mix on low speed until smooth (7 mins aprox).
- If icing is too thick add water.
- If icing is too thin beat icing 2-3 mins more or add icing sugar 1 tbs at a time.
- Add 2 toothpicks dipped into gel colours (as desired).
- Store in airtight container for up to 2 days.
- Sprinkle crushed girl guide mint cookies on icing and allow it to harden. Enjoy!



MINT CHOCOLATE CHIP ICE CREAM

Lois L.



INGREDIENTS

- ½ Cup of mint leaves
- 1 Cup of whole milk
- 1 ½ Cup of whipping cream
- ½ Cup of sugar
- 3 Egg yolks
- ½ Cup of crushed chocolatey mint girl guide cookies (about 8 cookies)

DIRECTIONS

Steep mint leaves in milk and cream:

- Put mint leaves in pot with 1 cup of cream.
- Heat until steaming (don't boil).
- Remove pot from heat and steep for 30 minutes.
- Can also add some scraped mint filling from the chocolatey girl guide cookies into the milk.

Whisk egg yolks with sugar:

- While mint is infusing, separate the egg yolks and place in a mixing bowl. Add in the sugar and whisk.



MINT CHOCOLATE CHIP ICE CREAM

Lois L.

DIRECTIONS *continued...*

Temper the egg yolk mixture with the mint infused milk cream mixture:

- Strain out mint leaves.
- Slowly pour heated milk cream mixture into the egg yolks, whisking constantly.

Heat mixture until thickened:

- Add mixture back to pot.
- On medium heat, stir mixture until thickened (can scrape coating on spoon without running).

Chill:

- Pour mixture into bowl.
- Add remaining ½ cup cold cream.
- Chill mixture in fridge overnight.

Process in ice cream machine:

- Process mixture in your ice cream maker according to the manufacturer's instructions.

Add in chopped chocolatey mint girl guide cookies:

- Once ice cream is halfway churned (soft but solid) add in chopped chocolatey mint girl guide cookies.
- Scoop ice cream into container and place in freezer for a couple of hours before serving.



MINTY CHOCOLATE LEMON DESSERT

Alyssa F.



INGREDIENTS

- 1 Box of chocolatey mint girl guide cookies
- 1 Pkg of lemon pie filling
- 2 Eggs (yolks)
- 1 Tbsp butter
- 1 Small tray of berries (blueberries, raspberries, blackberries, strawberries)

DIRECTIONS

- Line the bottom of a 9 X 9 non greased pan with chocolate mint girl guide cookies so that they cover the bottom of the pan.
- Follow the instructions to make the lemon pie filling.
- When the pie filling is ready, pour over the cookies to cover them entirely.
- Place the pan in the refrigerator and let it sit for 2 hours.
- Remove from fridge.
- Sprinkle the small tray of berries (of your choice) on top of the chocolatey mint lemon dessert.
- Use some of the leftover cookies and crush them to sprinkle on top.
- Serve and enjoy!



GIRL GUIDE COOKIE MINI DELIGHTS

Audrey S.



INGREDIENTS

- $\frac{3}{4}$ Cup sugar
- $\frac{3}{4}$ Cup packed brown sugar
- 1 Cup butter softened
- 2 Large eggs, beaten
- 1 Tsp vanilla extract
- 2 $\frac{1}{4}$ Cups all-purpose flour
- 1 Tsp baking soda
- $\frac{3}{4}$ Tsp salt
- 1 Cup crushed chocolate mint girl guide cookies

DIRECTIONS

- Preheat oven to 375F.
- Mix dry ingredients and then wet ingredients.
- Place dough onto baking pan.
- Let cool completely after baked for 8-10 minutes and then remove from cookie sheet.



BLACK OR WHITE SWAN MINT PIE

195th Toronto Pathfinders



INGREDIENTS

- 40 Chocolate mint cookies
- ¼ Cup of butter/margarine (melted)
- 2 Cups of milk
- 2 Pkgs (4 serving size) Jello-Instant pudding (chocolate or vanilla)
- 1 Tub cool whipped topping (thawed)

DIRECTIONS

- Crush 35 cookies (fine).
- Mix crushed cookies with melted butter.
- Press mixture firmly onto bottom and sides of 9 inch pie plate.
- Make pudding as per box's instructions.
- Use whisk to ensure that is well blended and thickened.
- Scoop 1 ½ cup of pudding onto crust. Spread evenly.
- Gently stir ½ of whipped topping with remaining pudding.
- Spread mixture over pudding layer.
- Chop remaining 5 cookies finely.
- Stir chopped cookies into remaining whipped topping.
- Spread evenly over pie.
- Decorate with sprinkled cookies.
- Refrigerate until set (4 hours).



MINTY MOVIE NIGHT MADNESS

195th TorontoPathfinders



INGREDIENTS

- 1 Tbsp vegetable oil
- 1/3 Cup un-popped popcorn kernels or 1 bag of microwave popcorn
- 14 Chocolate mint cookies
- 1/3 Cup gummy bears
- Salt to taste

DIRECTIONS

- Put Whirley-Pop on stove at medium heat.
- Add 1 tablespoon vegetable oil.
- Add 1/3 cup popcorn kernels. Stir continuously.
- Popcorn will start to pop.
- Remove from heat when there is a 2-3 sec gap between kernels popping.
- Add ½ tsp salt.

Alternatively, prepare 1 bag microwave popcorn

- Pour popcorn into large mixing bowl.
- Place 13 chocolatey mint cookies into a large mixing bowl.
- Smash with a meat tenderizer to crush cookies.
- Add crushed cookies to popcorn.
- Add 2/3 cups gummy bears.
- Stir until evenly distributed. Serve and enjoy!



CHOCOLATEY MINT COOKIE CHEESECAKE

1st Brighton Guides

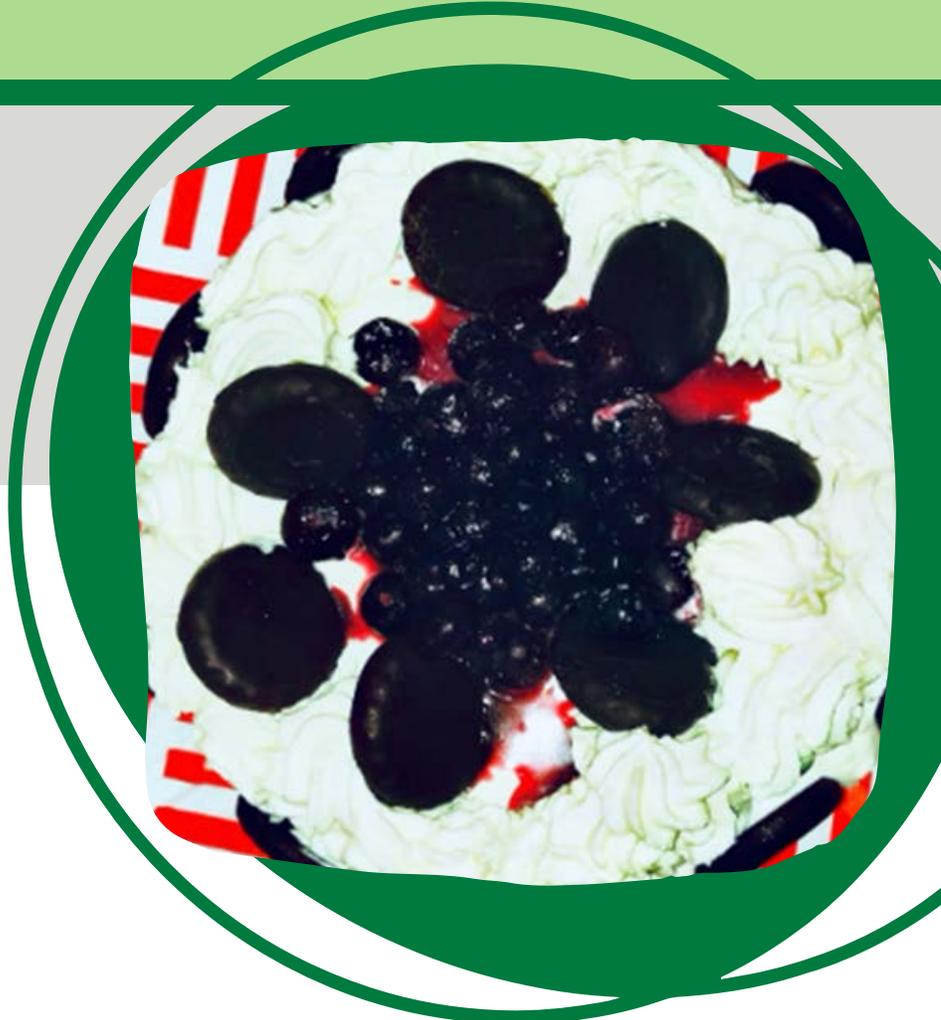


INGREDIENTS

- 1 Box Girl Guide Chocolatey Mint Cookies
- 1 Cup Blueberries
- 3 Cups 35% Whipping Cream
- 2 Tbs Sugar
- 1 Tbs Vanilla extract
- 4 Cups softened cream cheese
- 1 Tsp Cream Tartar

DIRECTIONS

- Mix 3 cups whipping cream and add 2 tbs sugar, 1 tsp vanilla and 4 cups cream cheese.
- Whisk all together in mixing bowl on low for a few minutes until light and fluffy.
- After it is whipped add a tsp of Cream of Tartar.
- In a 9" springform cake pan place the Girl Guide Chocolatey Mint Cookies in a layer around the bottom and sides of the cake pan (crumbled or full).
- Pour in the cheese cream mixture and place in the freezer for 3 hours.
- Place the blueberries with some sugar and have them sit in a bowl of water for 5 minutes.
- When frozen, pipe whipped cream and vanilla around the side of the cake in a decorative fashion.
- Add blueberries to the center top of the cake and decorate with crumbled or full pieces of Girl Guide Chocolatey Mint Cookies! Serve frozen and enjoy!



Materials Needed

- 9" Springform cake pan
- Electric mixing bowl
- Whisk
- Spatula
- Cutting board
- Knife
- Spoon
- Icing bags and tips



GIRL GUIDE COOKIE POPS

70th Toronto Pathfinders



INGREDIENTS

- 1 Box chocolate mint girl guide cookies
- 12 oz chocolate or candy melts
- Assorted sprinkles / Decorations
- Popsicle sticks

DIRECTIONS

- Melt the chocolate or candy melts: Place them in a microwave safe bowl or cup and put them in the microwave on high for 30 seconds then stir. Repeat until the candy is fully melted and smooth.
- Dip the end of a popsicle stick into the melted chocolate/candy. The last 1" (4 cm) should be coated on both sides.
- While the chocolate is still melty, sandwich the chocolate coated end of the popsicle stick between two chocolate mint girl guide cookies. Allow the chocolate to cool and solidify, gluing the cookies to the popsicle stick.
- Once the cookies are firmly attached to the popsicle stick, dip the cookies into the remaining chocolate, completely coating the cookies.
- While the chocolate coating the cookies is still melted add sprinkles or other decorations to the cookies.
- Put the cookies in the refrigerator until the chocolate is set and firm to the touch.



HOW TO MAKE A MILKSHAKE, USING GIRL GUIDE COOKIES

Anelize E.



INGREDIENTS

- 8 Chocolate mint cookies
- 1 Cup of milk
- 2 Scoops of chocolate ice cream
- Whipped cream

DIRECTIONS

- Freeze 8 chocolate mint cookies for 24 hours.
- Put them in a blender with 1 cup of milk and 2 scoops of chocolate ice cream.
- Put the blender on “smoothie” mode.
- After done blending, pour it in a cup and garnish it with crushed chocolate mint cookies and whipped cream.
- Enjoy!



GIRL GUIDE MINT COOKIE BALLS

3rd Mount Albion Guides



INGREDIENTS

- 1 Box of chocolatey mint girl guide cookies
- 1 Brick of cream cheese (softened)
- Melting chocolate (milk chocolate, white chocolate optional)
- Chocolate cookie crumbs, sprinkles, candies to decorate (optional)

DIRECTIONS

- Empty entire box of cookies into either a large ziplock bag or a food processor.
- Crush cookies up into small pieces – similar to the texture of breadcrumbs.
- Empty crushed cookies into a bowl and fold in softened cream cheese.
- Incorporate well until no “white” of the cream cheese is left to be seen.
- Form the mixture into small balls with your hands.
- Place balls on baking sheet lined with parchment paper.
- You can optionally add balls to fridge for 20 minutes to harden.
- Melt chocolate in microwave safe container in 30 second intervals until smooth.
- Dip the formed balls into the chocolate and place back on lined tray to harden.
- While the chocolate coating is still “wet” feel free to decorate balls with opposite flavour of chocolate, sprinkles, cookie crumbs, etc.
- Let set in fridge for 30 minutes before consuming.
- Store in an airtight container in the refrigerator for up to 1 week.



MINT-INI/PARFAIT

3rd Holland Landing Pathfinders



INGREDIENTS

- 1 Cup of grated cookies
- 1/3 Cup of chocolate baking crumble
- Mint chocolate ice cream

DIRECTIONS

- Grate 3 cookies, add 1/3 cup of chocolate baking crumble.
- Put a scoop of ice cream in a bowl or cup.
- Layer the crumble on top of the ice cream and repeat until the cup/bowl is full.
- Put a half of a girl guide cookie on top.



CHEESECAKES

3rd Holland Landing Pathfinders



TIME

10 mins
prep
15 mins
cook



SERVES

N/A

Refrigerate for 4 hours



INGREDIENTS

- ½ Cup cookies
- 1 Cup of chocolate baking crumble
- No bake cheesecake recipe
- 6 grated cookies for topping

DIRECTIONS

- Make the no bake cheesecake recipe.
- Grate half a cup of chocolate mint cookies.
- Mix the cookies with the chocolate baking crumble.
- Make layer in the pan. Layer the no bake cheesecake on the layer of crumble.
- Let it chill.
- Sift the grated cookies on top.
- Enjoy.



CHOCOLATEY MINT CREAM CRUNCH

139th Toronto Embers



INGREDIENTS

- 1 Pkg of instant chocolate pudding (102g)
- 1 ½ Cups whole milk
- 15 Chocolatey mint girl guide cookies
- Whipped dessert topping (1 L)
- 3 Tbsp chocolate pudding mix (for chocolate recipe only)
- 24 More girl guide cookies (optional)

DIRECTIONS

- Combine milk and pudding mix and beat on low speed for 2 minutes.
- Refrigerate until firm.
- Place 15 cookies in a food processor and pulse until cookies have turned to crumbs.
- Combine cookie crumbs with pudding mix.
- Add whipped dessert topping and chocolate pudding mix (if using chocolate cookies) and stir until fully mixed.
- Chill mixture for 30-60 minutes.
- Spoon mixture into piping bag and pipe onto cookies (or just enjoy by the spoonful!)



CHOCOLATEY MINT KRISPIE TREATS

139th Toronto Embers



INGREDIENTS

- 40 Large marshmallows
- 6 Cups of Rice Krispies cereal
- 3 Tbsp butter
- 1 Box of chocolatey mint girl guide cookies

DIRECTIONS

- Melt butter and marshmallows in microwave or in a saucepan on low heat.
- Crush girl guide cookies into crumbs.
- Add rice krispies and cookie crumbs to marshmallow and butter mixture.
- Stir until fully combined.
- Roll mixture into small balls.
- Chill balls and enjoy!



CHOCOLATEY MINT COOKIE BUTTER

139th Toronto Embers



INGREDIENTS

- 12 Chocolatey mint girl guide cookies
- ¼ Cup whipping cream
- 2 Tbsp melted butter
- ¼ Tsp mint extract
- 1 Tbsp granulated sugar
- Pinch of salt

DIRECTIONS

- Grind cookies in a food processor until they are fine.
- Add sugar, mint extract, milk, butter and salt.
- Continue processing until well blended.
- Add more milk until you have reached desired consistency.
- Enjoy as a dip, spread or tasting treat on a spoon



CHOCOLATEY MINT ICE CREAM CAKE

139th Toronto Embers



INGREDIENTS

- 1 Box of chocolatey mint girl guide cookies (crushed)
- ¼ Cup melted butter
- 2 L mint chip ice cream
- Chocolate syrup
- Chocolate curls

DIRECTIONS

- Grease the sides and bottom of an 8 or 9 inch springform pan.
- In a small bowl add melted butter to cookie crumbs and mix thoroughly.
- Press crumb mixture firmly into the bottom of the pan.
- Refrigerate for 15 minutes.
- Spread half the ice cream over crust.
- Press firmly with the back of a spoon.
- Drizzle with chocolate syrup.
- Add remaining ice cream and press firmly to smooth surface.
- Garnish with chocolate syrup, chocolate curls and/or cookie crumbs.
- Add a trefoil if desired!
- Freeze for 2 hours.



DYNAMITE MINT TRUFFLE COOKIE BITES

163rd Toronto Embers



INGREDIENTS

- 1 Box chocolatey mint cookies finely crushed (1.5 cups)
- ½ Block of softened cream cheese (4oz)
- 2 Pkgs (4oz each) semi-sweet chocolate broken into pieces
- Crushed peppermint cane, cookies or other decoration

DIRECTIONS

Make Cookie Truffle Centres:

- Mix cream cheese and 1.5 cups of cookie crumbs. Using mini scoop, shape into 1 inch balls. Place on waxed paper lined tray. Freeze 10 min.

Prepare Coating:

- While cookie truffles are hardening melt chocolate in 30 second increments and stir in between.



DYNAMITE MINT TRUFFLE COOKIE BITES

163rd Toronto Embers

DIRECTIONS *continued...*

Assemble:

- Using toothpick, dip each frozen truffle into the chocolate and shake off excess.
- Place back on wax paper lined tray & sprinkle with crushed mint candy and/or cookie crumbs.
- FREEZE until firm and place on tray or mini cupcake liners for serving.

TIP!
Alternative use for truffle filling:

- Crumble/spread cookie truffle filling over baked brownies
- Create a chocolate glaze using 1cup chocolate chips & ½ Tbsp of coconut oil by melting on high in 30 second increments until smooth
- Pour glaze over truffle mixture and spread evenly & chill until set
- Let sit at room temperature for 20 minutes before slicing into squares



GOOEY, CHOCOLATEY & MINTY CAKE BARS

163rd Toronto Embers



INGREDIENTS

- 15oz box of yellow cake mix
- ½ Cup unsalted butter, softened
- 1 Large egg
- 1 tsp mint extract (optional)
- 2 Cups semi-sweet chocolate chips
- 1 Can sweetened condensed milk
- 20 Girl guide chocolatey mint cookies broken into pieces

DIRECTIONS

- Preheat oven to 350F.
- Prepare a 9X13 baking dish by coating with non-stick cooking spray, butter or parchment.
- Crack egg into a separate bowl.
- Mix the cake mix, butter, egg and mint extract together in a large bowl to create a crumbly cookie-like dough.
- Press the dough mixture into the bottom of the prepared baking dish.
- Spread the chocolate chips evenly over the dough.
- Then pour the condensed milk over the chips.
- Sprinkle the pieces of the chocolatey mint girl guide cookies over it all.
- Bake for 30 to 35 minutes, until baked through.
- Let cool completely before cutting into squares

TIP!
Delicious served with the chocolate mint cookies & cream ice cream from the Cool Cups recipe



MINTY, MUNCHY, MALLOW SQUARES

163rd Toronto Embers



INGREDIENTS

- 6 Tbsp butter
- 5 + 1 Cups mini marshmallows, divided
- 2 Tsp vanilla bean paste or extract
- 3 Cups wavy salted potato chips, LIGHTLY crushed
- 3 Cups puffed rice cereal
- 1 Box chocolate mint girl guide cookies roughly broken up

DIRECTIONS

- Grease and line a 9x9 inch square pan with butter and parchment paper.
- In a large saucepan over medium heat, add the butter and cook until golden brown.
- Once golden, add in 5 cups of mini marshmallows.
- Stir until the marshmallows are fully melted, turn off the heat and add the vanilla.
- Fold in the crushed potato chips and puffed rice cereal.
- Finally add the remaining marshmallows and cookie pieces and mix until well combined.
- Transfer to the prepared pan, and with a rubber spatula press the mixture into the pan.
- Top with additional marshmallows and cookie pieces, if desired and available.
- Let cool for 15-20 minutes then cut into 12 squares.



A LITTLE SWEET,
A LITTLE SALT,
A LOT OF YUM!



COOL MINT COOKIE CUPCAKES

163rd Toronto Embers



INGREDIENTS

- 2 Boxes of chocolatey mint cookies
- 3 Tbsp butter, melted
- 4 Cups of vanilla ice cream softened
- ¼ Cup chocolate syrup
- 1 ½ Cups whipped topping
- Sprinkles

DIRECTIONS

Prepare chocolate mint cookies and cream ice cream:

- Using rolling pin crush ½ box of cookies (not too fine) using ziplock bag (remove a few big pieces for decoration). Put softened ice cream in a large bowl and mix in crushed cookie bits; add more or less to suit your taste (return to freezer until ready to use).

NOTE: Use full box of cookies and 2L ice cream – Save for other desserts or eat as is!

Prepare base:

- Finely crush one box of cookies in food processor. Combine with melted butter (and a few sprinkles if you wish). Press approx. 1 to 2 tbsp of crumbs into 12 silicone cups or muffin liners.

Assemble:

- Add 1 scoop (1/3 cup) ice cream to each liner with base cookie crust (about 2/3 full). Drizzle with chocolate syrup. Top with whipped topping & decorate with sprinkles and extra cookie bits.
- Freeze 3 hrs & enjoy!



MINT COOKIE & CREAM OVERNIGHT OATS (BREAKFAST)

163rd Toronto Embers



INGREDIENTS

- Equipment: 2 jars (500ml size)
- 4 Chocolatey mint cookies (crushed)
- 1 Cup rolled oats (1/2 cup per jar)
- 2 Tbsp chia seeds (1 per jar)
- 1 Cup milk or non-dairy substitute (1/2 cup each)

*optional: add protein powder

- 1 Tbsp maple syrup (optional sweetener if needed)
- ½ Cup vanilla yogurt

DIRECTIONS

- Crush your cookies into little pieces and share them evenly between two jars.
- Add rolled oats and chia seeds to the jars and mix.
- Add your milk or other liquid ingredients and shake well.
- Refrigerate overnight or 3-4 hrs.



TIP!

Before serving:
Add ¼ cup of yogurt for extra creaminess and
crumble additional cookie crumbs and enjoy!



DAIRY FREE WORMS AND DIRT DESSERT

1st Ontario Virtual Embers/Guides



INGREDIENTS

- 6 Cookies, crushed
- 1 Pack of instant pudding (we used Jell-O brand because it is dairy free)
- 2 Cups of your favourite milk (we used chocolate oat milk for some extra chocolatey flavour)
- Gummy worms

DIRECTIONS

- Prepare your pudding per package directions.
- Crush your cookies into lumps.
- Layer your cookie crumbs and pudding, alternating to get a multi-layer dessert.
- Finish with the final layer of cookie crumbs.
- Add worms on top.



GIRL GUIDE MINT SMASH COOKIES

4th Grimsby Guides



INGREDIENTS

- $\frac{3}{4}$ Cup unsalted butter softened
- 1 Cup sugar
- $\frac{1}{3}$ Cup brown sugar
- 2 Large eggs
- 1 Tsp vanilla
- 2 Cups all purpose flour
- $\frac{1}{2}$ Tsp salt
- $\frac{1}{2}$ Tsp baking soda
- 2 Cups girl guide mint cookies smashed into small chunks

EQUIPMENT

- Equipment
- Air fryer
- Parchment paper



EAT AND ENJOY!!



GIRL GUIDE MINT SMASH COOKIES

4th Grimsby Guides

DIRECTIONS *continued...*

- In a large bowl, combine the butter, sugar and brown sugar.
- Beat the butter with sugars until smooth and creamy.
- Add eggs, vanilla, salt, baking soda and half of the flour.
- Mix until the dry ingredients have combined with the butter mixture.
- Add in the remaining half of the flour and mix on medium speed until the cookie dough is thick and creamy.
- Once the dough is mixed, stir in the smashed mint cookie pieces until they are evenly distributed throughout the dough.
- Use a small cookie scoop or spoon to shape the dough into balls.
- Place the dough balls into the air fryer basket on top of parchment paper.
- Leave about an inch in between each cookie.
- Air fry at 325F for 8-9 minutes.
- When cookies are golden brown, let them sit in the air fryer basket for an additional 1 to 2 minutes before transferring to the cooling rack.



CHOCOLATEY MINT BARK

1st North Dundas Girl Guides



INGREDIENTS

- Milk chocolate chips (11-12 ounce bag)
- White chocolate chips (11-12 ounce bag)
- Vegetable oil (1 Tbsp)
- Chocolate mint girl guide cookies

DIRECTIONS

- Line a 10x15 inch cookie sheet with wax paper.
- Place chocolate chips in the microwave safe bowl, add vegetable oil.
- Heat chocolate chips in 30 second increments, stirring between each until melted and smooth.
- Spread chocolate into an even layer on the prepared pan.
- Top with chocolate mint girl guide cookies crunched up.



MINTY CRUMBLE BROWNIES

2nd Whitby Rangers



INGREDIENTS

- 2 Cups white sugar
- 1 ½ Cups all purpose flour
- 1 Cup butter, melted
- 4 Eggs
- ½ Cup cocoa powder
- 1 Tsp vanilla extract
- ½ Tsp baking powder
- ½ Tsp salt
- 6 Crushed minty chocolate girl guide cookies
- Whipped cream

DIRECTIONS

- Preheat the oven to 350F (175C).
- Grease a 9x13 inch pan.
- Mix sugar, flour, melted butter, eggs, cocoa powder, vanilla, baking powder and salt in a large bowl until combined.
- Spread the batter into the prepared pan.
- Sprinkle with crushed girl guide cookies.
- Bake in the preheated oven until top is dry and edges have started to pull away from the sides of the pan, about 20 to 30 minutes.
- Cool before slicing into squares.
- Serve with whipped cream and a minty chocolate girl guide cookie on top.



CHOCOLATE-MINT GG COOKIE CHIA SEED PUDDING

82nd Toronto Guides and Pathfinders



INGREDIENTS

- Chia seeds
- Cocoa powder
- Ota milk
- Maple syrup
- Salt
- Girl guide cookies
- Plastic cups

DIRECTIONS

For 1 Cup:

- Add 2 tbsp chia seeds, a pinch of salt, about 1-2 tbsp cocoa and 1 tbsp maple syrup to a cup. Pour in ½ cup of oat milk or any other kind of milk (chocolate or plain).
- Wait a few minutes for chia seeds to begin absorbing milk.
- Add 1 crushed mint girl guide cookie and mix well.
- Let the chia pudding set for 4 hrs overnight in the fridge.
- Add 1 crushed mint girl guide cookie on top for garnish. Eat and enjoy!



MINT CHOCOLATE PARFAITS

3rd St Thomas Embers



INGREDIENTS

- 1 Cup crushed vanilla wafers
- 1 Cup crushed chocolate mint cookies
- 1 Pkg JELLO chocolate pudding
- 2 Cups cold milk
- Green food colouring
- 1 Cup thawed cool whip

DIRECTIONS

- Combine chopped cookies, set aside.
- Whisk pudding and milk, let stand 5 minutes.
- Mix food colouring into whip cream to desired colour.
- Layer chocolate pudding, whipped cream and crushed cookies.
- Refrigerate 30 minutes. Enjoy!



MINT CHOCOLATE TRUFFLES

3rd St. Thomas Embers



INGREDIENTS

- 36 Chocolate mint cookies
- 1 Pkg cream cheese (Full fat, 8oz pkg)
- 2-3 Cups melted chocolate
- ¼ Cup additional cookies, crushed for topping

DIRECTIONS

- Prepare baking sheet: Line a baking sheet with wax paper or parchment paper.
- Crush mint chocolate girl guide cookies: Place 36 cookies in a food processor and pulse to fine crumbs.
OR this can be done by hand by placing cookies in a gallon size resealable bag and crushing to fine crumbs.
- Mix cookies with cream cheese: Add cream cheese to food processor/stand mixer set on low, pulse in bursts until mixture is combined.
- Shape mixture into balls: Scoop mixture out about 1 tbsp at a time and form into 1 inch balls then align on prepared cookie sheet.
- Chill: Place truffles in freezer for 15 minutes. Meanwhile crush remaining GG cookies.
- Melt chocolate: Melt chocolate slowly in microwave or a double broiler.
- Dip truffles: Remove truffles from freezer and dip in melted chocolate and use a spoon to pour some chocolate over the top then lift and allow excess chocolate to run off.
- Let set: Return to baking sheet, immediately sprinkle tops with crushed cookies or peppermint canes.



OOEY MINT GIRL GUIDE BROWNIES

1st Brussels Girl Guides



INGREDIENTS

- 1 Box mint girl guide cookies
- 1 Box brownie mix
- 1 Egg
- ¼ Cup oil
- ¼ Cup water

DIRECTIONS

- Smash cookies into crumbs.
- Mix brownie mix in bowl with cookies, eggs, water, oil.
- Grease pan & cook. Cook till edges are cooked.
- Dump upside down before cooling.
- Top with extra cookie crumbs. Enjoy!

NOTE:
Don't overcook, cookies make batter gooey, over cooking will make edges hard.



MAGNIFICENTLY MINTY FABULOUSLY FROSTED BEAUTIFUL BROWNIES

82nd Toronto Guides and Pathfinders



INGREDIENTS

- 1 Cup white sugar
- 2 oz Melted unsweetened chocolate
- 1/3 Cup softened butter
- 3 Eggs
- 1 Tsp vanilla
- 2 Cups flour
- ¼ Tsp salt
- ½ Tsp baking powder
- Blue food colouring
- Mint girl guide cookies
- 2 Cups icing sugar
- ½ Cup butter
- ¾ Tsp peppermint extract
- 8 Inch pan

DIRECTIONS

- Preheat oven to 350F.
- Brownies: Mix butter, sugar, eggs, vanilla and chocolate, then add flour, salt and baking powder.
- Pour into pan and bake.
- Icing: Combine icing sugar + butter. Whip. Add extracts.
- Topping: Transfer brownies to cooling rack.
- Frost with icing.
- Crush cookies and sprinkle on top with it.



COOKIE MUFFIN

82nd Toronto Guides and Pathfinders



INGREDIENTS

- 2 Cups flour
- 1 Cup sugar
- 1 Egg
- 1 Cup milk
- ½ Cup butter
- 3 Tsp baking powder
- Crushed girl guide cookies
- Strawberries
- Whole cookies
- Whipped cream

DIRECTIONS

- Mix together flour, sugar, egg, milk, butter and baking powder with 4 crushed up girl guide cookies.
- Pour in muffin pan.
- Bake for 20 min at 350F.
- Add whip cream to top with strawberries and a whole cookie.



DAFFODIL'S MINT CHOCOLATE CUPCAKES

82nd Toronto Guides and Pathfinders



INGREDIENTS

Cupcakes

- 1 Cup flour
- ½ Cup cocoa powder – unsweetened
- 2 Tsp baking powder
- ¼ Tsp baking soda
- A JoJo pinch o'salt
- 1 Cup of sugar
- 3 Tbsp butter – softened
- 2 Eggs
- ½ tsp vanilla extract
- 1 Cup of milk

Buttercream

- 3 cups icing sugar
- ¾ cup butter
- 1/2 tsp mint extract
- 1/8 cup milk
- green food colouring

Lots of girl guide cookies



DAFFODIL'S MINT CHOCOLATE CUPCAKES

82nd Toronto Guides and Pathfinders

DIRECTIONS *continued...*

- Preheat oven to 350F.
- Line a muffin tin with liners.
- Stir together flour, cocoa powder, baking powder, baking soda, and a pinch of salt.
- Cream together 1 cup of sugar and 3 tbsp softened butter until mixed (in another bowl).
- Add 2 eggs and mix. Add ½ tsp vanilla and mix.
- Add the flour mixture into the liquids a bit at a time, add milk, beat well.
- Spoon into muffin cups, about ¾ full. Bake for about 15 mins.
- While baking, make mint butter cream.
- Cream together 3 cups icing sugar, ¾ cup butter, ½ tsp mint extract, 2-3 drops green colour, 1/8 cup milk.
- Frost cupcakes and top with ½ girl guide cookie.



MINT CHOCOLATE FUDGE

82nd Toronto Guides and Pathfinders



INGREDIENTS

- 1 Can or 14 ounces of condensed milk
- 3 Cups of chocolate chips
- 2 Tbsp butter
- 1 Cup crushed mint cookies
- ¼ Tsp mint extract

DIRECTIONS

- Grease/line an 8X8 inch baking dish.
- Mix chocolate, milk and butter in a saucepan and cook over medium heat until smooth and thoroughly combined.
- Allow time to cool before adding mint extract and ¾ of the cookies.
- Pour into the dish then put the rest of the cookies on top.
- Freeze until set. Cut into squares.



MINTY MUD AND WORMS

Tegan G.



INGREDIENTS

- 1 Pkg of your favourite instant chocolate pudding
- 8 Chocolatey mint girl guide cookies (plus some for snacking)
- Gummy worms (as many as you like, plus some for snacking)
- Mint extract (optional)
- 4 Small glass cups

DIRECTIONS

- Prepare Instant pudding according to directions on the package.
- Add a few drops of mint extract if you like.
- While pudding is setting, crush cookies until it resembles dirt. You can put the cookies in a ziplock bag to make less mess.
- Put a little bit of pudding into a cup, about 1-2 spoons.
- Add a layer of crushed cookies.
- Add gummy worms.
- Repeat these layers until you fill a cup then fill the other 3 cups the same way.



MINT CHOCOLATE PROTEIN BALLS

1st Keswick Pathfinder/Ranger
Guiding Unit



INGREDIENTS

- 1 Cup oats
- 1 Cup wow butter
- ¼ Cup chia seeds
- 2.5 Tbsp honey
- 1 Tbsp coconut oil
- 1 Tsp vanilla extract
- 2.5 Tbsp cocoa powder
- ¼ tsp salt
- 16 Cookies or to taste

DIRECTIONS

- Mix dry ingredients (not including cookies).
- Next, mix wet ingredients.
- Mix everything together and form into balls.
- Form into balls and put into fridge for 30 minutes.



NOTE:
Use peanut butter, sunflower, almond
in place of wow butter.



CHOCOLATE MINT COOKIE BROWNIES

1st Hull Ember/Guide/Pathfinder
Guiding Unit



INGREDIENTS

- 1 Box chocolate mint guide cookies
- ½ Cup melted butter
- 1 Cup white sugar
- 2 Eggs
- 1 Tsp vanilla extract
- ½ Cup cocoa powder
- ½ Cup all purpose flour
- ¼ Tsp baking powder
- ¼ Tsp salt
- ½ Cup assorted chocolate chunks/chips

DIRECTIONS

- Preheat oven to 350F.
- Grease and flour an 8 inch square pan.
- Roughly chop 1 box of chocolate mint girl guide cookies (set aside).
- Melt the butter in a saucepan.
- Remove from heat and stir in sugar, eggs and vanilla.
- Stir (or beat) in the cocoa powder, flour, baking powder and salt.
- Add the chocolate chips and chopped cookies. Stir.
- Spread batter into the prepared pan.
- Bake 25-30 minutes.
- Cool before serving.



NOTE:
I like to use a mix of milk chocolate, dark chocolate and semi-sweet chocolate chips. Extra chocolate chips can be melted and drizzled onto the brownies.



MINT CHOCOLATE COOKIE ICE CREAM

1st Hull Ember/Guide/Pathfinder
Guiding Unit



INGREDIENTS

- 500 ml 35% whipped cream
- 2 Cans sweetened condensed milk
- 1 Tsp vanilla extract
- 1 Box chocolate mint girl guide cookies

DIRECTIONS

- Pour the whipping cream into a 1L mason jar with the vanilla.
- Shake the whipping cream in the mason jar until the volume increases to almost fill the jar.
- Empty the whipped cream into a mixing bowl.
- Empty the cans of sweetened condensed milk into the mixing bowl.
- Gently combine the whipped cream and the sweetened condensed milk with a spatula.
- Roughly chop the cookies from 1 box of mint chocolate GG cookies (this recipe also works with chocolate/vanilla cookies).
- Add the chopped cookies to the mixing bowl, reserving a small amount to the side.
- Gently mix the cookie pieces into the cream.
- Pour the mixture into a container for freezing *
- Sprinkle the remaining cookie pieces on top. Freeze overnight.

Optional Extras:

- Crushed peppermint canes
- Brownie pieces
- Chocolate chips
- Chocolate/vanilla girl guide cookies

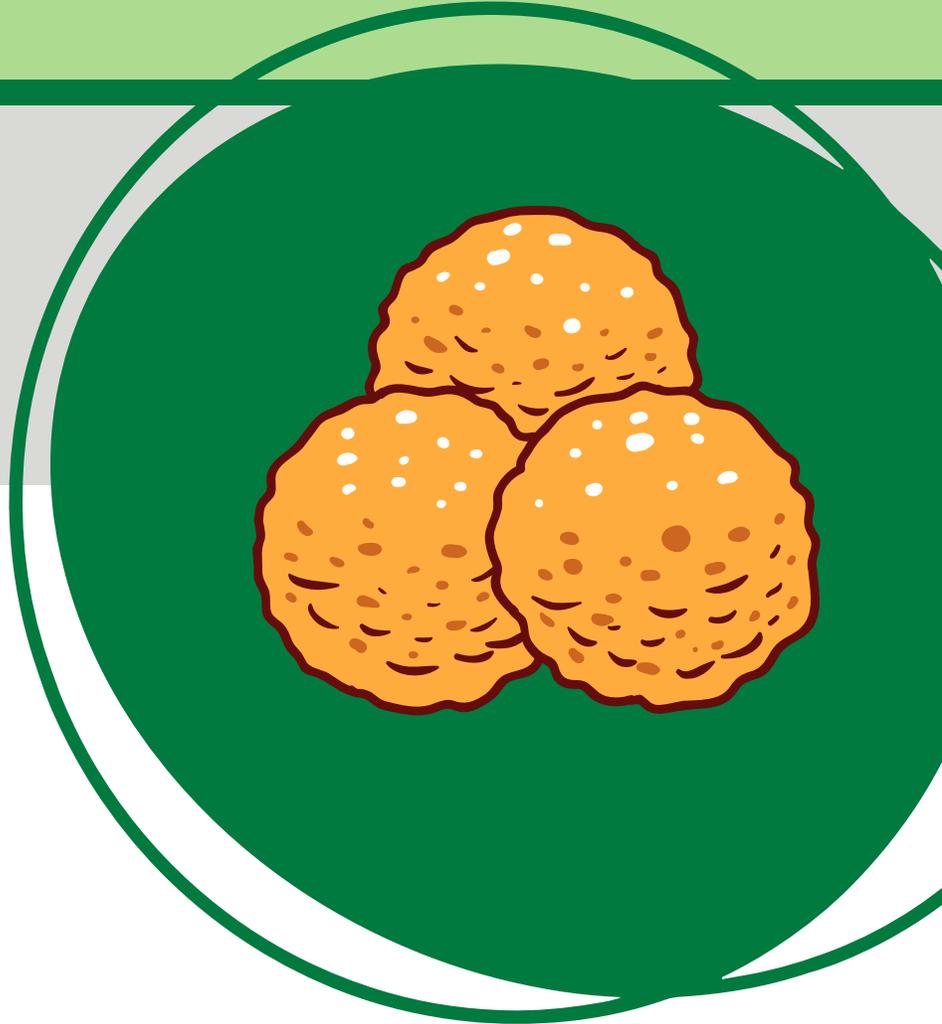


** The ice cream can be frozen in individual portions. This works well at camp. You can use Dixie cups or ziplock bags. Extra toppings crushed candy canes, brownie pieces, etc. can be added to personalize each serving.**



GIRL GUIDE RICE KRISPIE BALLS

Juliana and Katherine



INGREDIENTS

- 3 Tablespoons butter
- 5 ½ Cups marshmallows
- 6 Cups Rice Krispies
- 10-12 Mint Girl Guide cookies - crushed

DIRECTIONS

- Melt the butter in a pot.
- Once it is melted, add marshmallows.
- Stir until melted together and add Rice Krispies and crushed Girl Guide cookies.
- Shape into balls and let cool.



S'MORES CASSEROLE

Zoe, Winter, Rawan



INGREDIENTS

- Pkg Graham Crackers
- Pkg Marshmallows
- Chocolate chips
- 10-12 mint Girl Guide cookies – crushed

DIRECTIONS

- Layer graham crackers on the bottom of a casserole dish.
- Melt marshmallows in a microwave safe dish.
- Spread layers on top of graham crackers.
- Melt chocolate chips in a microwave safe dish.
- Spread over marshmallow.
- Sprinkle crushed Girl Guide cookies over marshmallow and chocolate.
- Place a layer of graham crackers on top.
- Enjoy!



MOUSSE SUR UNE BISCUIT

Avalyn and Kiera



INGREDIENTS

- Box of Mint Chocolate Girl Guide Cookies
- 1 container of Cool Whip
- Aero chocolate bar
- Jello chocolate pudding cups

DIRECTIONS

- Gently mix 1 cup of Cool Whip with one of the pudding cups until fully combined.
- Cut up the Aero bar to roughly minced.
- Put the Cool Whip mix into a ziplock bag or piping bag, cut the tip off.
- Pipe the Cool Whip mix onto the cookie.



MINT GIRL GUIDE COOKIE TRUFFLES

Leah

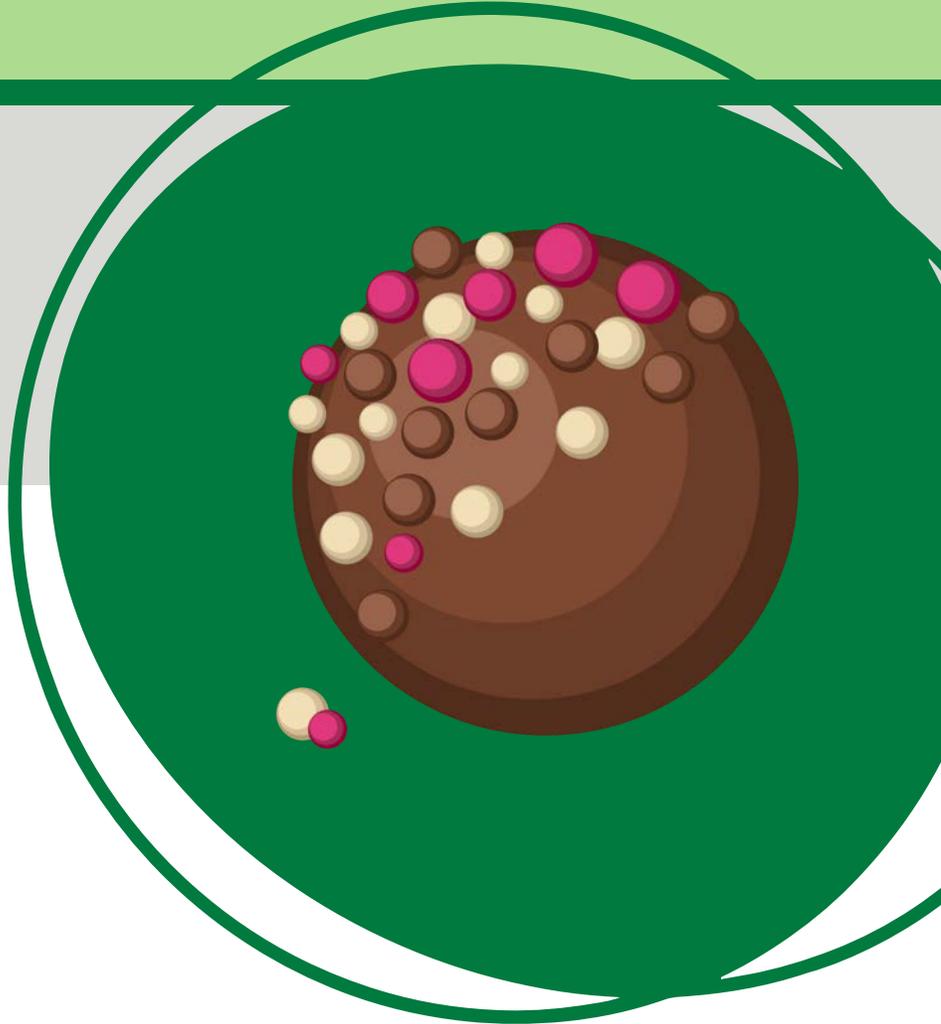


INGREDIENTS

- 1 ½ Boxes of Mint Girl Guide cookies
- 8 oz softened cream cheese
- 2 Cups semi-sweet chocolate chips
- Chocolate melts – any colour
- Optional: Sprinkles

DIRECTIONS

- Crush cookies in food processor, transfer to large bowl.
- Mix cookies, cream cheese and chocolate chips in bowl.
- Roll into bite sized balls, place on baking sheet covered with parchment paper, freeze for 30 minutes.
- Melt chocolate melts in a glass container in pot of water.
- Dip cookie balls in melted chocolate, fully coat.
- Sprinkle with sprinkles while chocolate is still wet.
- Enjoy!



GIRL GUIDE COOKIE MUG CAKE

Emily and Katelyn



INGREDIENTS

For: Cake

- ¼ Cup all purpose flour
- ¼ Cup white sugar
- 2 Tbsps milk
- 1 Tbsp water
- 2 Tbsp Canola oil
- ¼ Tsp baking soda
- Pinch of salt
- 5 Mint Girl Guide cookies – crushed
- 1 Graham cracker – crushed
- ¼ Tsp vanilla extract

For: Fondant:

- ¼ Cup marshmallows
- Powdered sugar



GIRL GUIDE COOKIE MUG CAKE

Emily and Katelyn

DIRECTIONS *continued...*

For: Cake

- Mix flour, sugar, salt and baking soda in a mug.
- Mix in milk, water, canola oil and vanilla extract.
- Scoop up about ½ of the batter and layer 2/3 of the crushed Girl Guide cookies in the mug, replace rest of batter.
- Sprinkle the rest of the Girl Guide cookies and graham crackers on top.
- Bake in microwave for 1 minute and 45 seconds

For: Fondant

- Melt marshmallows.
- Gradually add powdered sugar to the marshmallows until dry, add splashes of water if it gets too hard.
- Make shapes with the fondant and add to the top of mug cake.
- Enjoy!



ICE CREAM CAKE

Jaelyn and Emily



INGREDIENTS

- 1 Box mint Girl Guide cookies – crushed (reserve about $\frac{1}{4}$ cup for topping)
- 8 oz package cream cheese – softened
- Vanilla ice cream

DIRECTIONS

- Crush Girl Guide cookies and mix it up with the package of cream cheese.
- Press cookie mix on bottom of a casserole dish.
- Spread vanilla ice cream over the cookie mix.
- Sprinkle reserved cookie crumbs over top of ice cream.
- Cut and Enjoy!

