

2009 Charlotte Girl Scout Cook-ie-Off - 1st place

Raspberry Citrus Bars

Brooke Cooley, The Soup Lady - Bistro on the Green

Ingredients

1/3 cup crushed graham cracker crumbs

1/3 cup crushed lemon chalet girl scout cookies

1/3 cup crushed trefoil girl scout cookies

1/8 cup chopped pecans or walnuts

2 tbs. butter

12 oz fresh raspberries divided (2 pkgs), set aside 20 raspberries for garnish.

16 oz. softened Philadelphia Cream Cheese

1 7 oz. jar of Jet-Puffed Marshmallow Creme

1 Tbs. fresh lemon juice

Mix all crumbs, nuts, and butter together; press firmly in a 9" square baking pan. Refrigerate crust while making filling.

Beat cream cheese, marshmallow crème and lemon juice with an electric mixer on medium until light & fluffy (do not overbeat). Fold in raspberries and spoon mixture into refrigerated crust. Refrigerate overnight and cut into 20 bars. Garnish with fresh raspberry, lemon zest, and fresh mint.

Makes 20 servings, 1 bar each.

2009 Charlotte Girl Scout Cook-ie-Off - 2nd place

Pecan Dolce de Leche Bars

Chef Cheryl "Cheffy" Bowman, Cheffy's Sensational Dinners

Crust

1 box Dolce de Leche cookies
1 box trefoil cookies
½ lb soften butter
1 egg
1 teaspoon cinnamon
1 ½ cups flour
¼ teaspoon salt
½ teaspoon baking soda

Pecan filling

1 lb butter
1 cup good honey
3 cups brown sugar packed
1 teaspoon grated lemon zest
1 teaspoon grated orange zest
¼ cup heavy cream
2 lbs pecans, coarsely chopped

Pre heat the oven to 350 degrees.

CRUST

Beat the butter and granulated sugar in the bowl of an electric mixer fitted with a paddle attachment, until light, approx. 3 minutes. Add the eggs and vanilla and mix well.

Sift together the flour baking powder and salt. Mix the dry ingredients into the batter with the mixer on low speed until just combined.

Press the dough evenly into an ungreased 18 by 12 by 1 inch baking sheet, making an edge around the outside. It will be very sticky; sprinkle the dough and your hands lightly with flour.

Bake for 15 minutes until the crust is set and not browned, then let cool.

TOPPING

Combine the butter, honey, brown sugar, and zest in a large, heavy bottomed saucepan. Cook over low heat until the butter is melted, using a wooden spoon to stir. Raise the heat and boil for 3 minutes.

Remove from heat and stir in the cream and pecans.

Pour over the crust, careful not to get the filling between the crust and pan. Bake for 30 minute, until the filling is set. Remove from the oven and allow to cool. Wrap in plastic wrap and refrigerate until cold, cut into bars and dip in to chocolate if you wish.

2009 Charlotte Girl Scout Cook-ie-Off - 3rd place

Girl Scout Shooters

Beth Lanni, Pies & Plates

Marvelous Chocolate Mint Shooters

Prepared chocolate pudding

Crushed Thin Mint Cookies

Cool Whip in a can

Chocolate sauce drizzle

Sticky Chocolate Caramel shooters

Prepared chocolate pudding

Crushed Dulce de Leche cookies

Cool Whip in a can

Caramel drizzle

Layer chocolate pudding, then crushed cookies in a small shot glass; twice. Top with cool whip and chocolate or carmel drizzle. Keep refrigerated. YUM!

This makes a wonderful girl scout project!

2009 Naples Girl Scout Cook-ie-Off – 1st Place

Flemings Steakhouse and Wine Bar *Frozen Tagalong Peanut Butter Mouse Cake*

Yields 1 cake

Tagalong crust - Ingredients

Tagalong cookies, ground 10 cups
Chocolate , semi sweet 3 oz. wt.
heavy cream 2 oz. wt

1. Place the Tagalongs in a food processor and grind into crumbs
2. Chop chocolate into very small pieces and place into a mixing **bowl**. **Place heavy cream in a plastic container and microwave for 1 minute.**
3. Pour the cream over the chocolate and let sit for 1 minute then mix with rubber spatula until smooth.
4. Pour the chocolate over the tagalong crumbs and blend by hand. Place in a clean container.

Tagalong Peanut Butter Mousse – Ingredients

Cream Cheese, room temp 12 oz. wt.
Powder Sugar 1 1/4 cup
Creamy peanut butter 14 oz. wt.
Milk, whole 1 oz.
Tagalongs, crushed 4 cups

1. In mixer with paddle attachment beat together cream cheese and one cup powder sugar on medium speed for 4 minutes. Scrape down the sides of the bowl then add the peanut butter and milk to blend 2 minutes. Place into a large mixing bowl
2. In a clean mixing bowl with a whip attachment mix the heavy cream and 1/4 cup of powder sugar on medium speed for 8-9 minutes to medium peaks. Gently fold the whipped cream and the crushed tagalongs. Then fold the heavy cream in to the peanut butter mixture half at a time, making two separate folding batches.

ASSEMBLY

1. Place half of the pre-made Tagalong crust into a false bottom cake pan making sure to press firmly and evenly along the bottom. Place Tagalong peanut butter mouse on top of the crust evenly. Then place the rest of the Tagalong crust on top and press firmly on the top.
2. Cover and place in freezer for at least two hours. Remove cake and let sit for 5 minutes remove from pan, cut and enjoy!

2009 Naples Girl Scout Cook-ie-Off – 2nd Place

***Dulce de Leche Trifle,
Naples Beach Hotel & Golf Club, Pastry Chef Chris Wadnola***

Ingredients

14oz condensed milk

Ganache (½ qt heavy cream & 20oz dark chocolate- emulsify)

Dulce de Leche Cookie(crumbled)

Chocolate pound cake (cubed)

Whipping cream

Dulce de Leche Custard

- 1- pour condensed milk into a aluminum pie plate
- 2- Cover pie plate with foil and into container of boiling water
- 3- Place in a 425f oven for 1 1/2 hr to 2hr till golden brown
- 4- Stir and beat until smooth(hand blender) and refrigerate

Dulce de Leche Trifle

- 1- Spoon Ganache on the bottom of each cup
- 2- Spoon Dulce de Leche custard on top
- 3- Add chopped Dulce de Leche cookie crumbs
- 4- Place chocolate pound cake
- 5- Top with more custard
- 6- Garnish with Whip cream and chocolate

Makes 4-6 cups

2009 Fort Myers Girl Scout Cook-ie-Off – 1st Place

***Rumrunner's, The Joint & Run Agrounds
Chef Todd Johnson & Ralph Centalozza***

Thin Mint Chocolate Fudge

20ea Thin mint cookies - crushed
2 sticks of Margarine
3 cups sugar
1 cup milk
25 large marshmallows
13oz milk chocolate
12oz semi-sweet chocolate
2oz un-sweet bakers chocolate
1 tsp vanilla extract

Grease a cake pan and add crushed thin mints. Spread out evenly and press down. Place in refrigerator for 20 min.

In pot on stove melt margarine, stir in sugar and add milk. Bring to a boil, remove from heat, add Marshmallows and stir to melt. Place back on heat if you have to, to melt the Marshmallows.

Add all 3 chocolates and vanilla extract, stir with spoon. When completely melted, pour fudge mix over the layer of crushed thin mints and refrigerate or 2 hours.

Do-Si-Dos Peanut Butter Gelato

10 Do-Si Dos peanut butter cookies, broken into 3-6 pieces
2 pints of white ice cream base*
1 tablespoon of peanut butter.

Set up ice-cream maker day before, by placing bowl in freezer

With hand mixer, mix the white ice-cream base with peanut butter till smooth. Place in ice-cream maker and turn machine on, just before ice-cream is done fold in the broken cookie pieces. Freeze and serve.

***Note** - most ice-cream makers have recipes for white ice-cream base and possibly can be purchase at specialty stores. We make our own. Our recipe is 700 grams of whole milk, 21 grams heavy cream, 157 grams sugar, 107 grams of Italian ice-cream stabilizer consisting of dextrose, sucrose, glucose, dried skim milk and Emulsifiers. We slowly heat this up to 180 degrees, keep it at that temp for an hour and chill over night.

2009 Fort Myers Cook-ie-Off – 3rd Place

Angelina's Ristorante

Heavenly Sweet Samoas Cookies, Yields: 12 ea.

Coconut White Chocolate Mousse

White Chocolate 11 oz.
Coco Lopez 3/4 c.
Gelatin 3 sheets
Heavy Cream, whipped soft peak 1 3/4 c.
Coconut Rum 1 1/4 oz.

1. Bloom gelatin.
2. Bring heavy cream to a boil.
3. Pour over chocolate and bloomed gelatin.
4. Fold in whipped cream.

Caramel Mousse

Gelatin 7 Sheets
Sugar 8.75 oz.
Water 3 oz.
Heavy Cream 11.5oz.
Heavy Cream (Soft Peak) 1 3/4 c
Vanilla Beans 1 ea.

1. Bloom gelatin into ice water.
2. Cook sugar with water until dark caramel color and add 1st heavy cream. Add vanilla bean (just the seeds). Cool.
3. Whip 2nd whipped cream until soft peak.
4. Temper 1/4 of the cream to the cooled caramel mixture fold until combine and add the rest and fold together.

Chocolate Mousse

Cream	2 1/2	Gelatin	3 Sheets
63% Chocolate	8 oz.	Cream	12 1/2 oz.
Egg Yolks	1.75 oz.	Sugar	1oz
10X Sugar	1oz	Egg Whites	1/2 oz.

1. Boil cream and pour over chocolate.
2. Warm yolks and 10X sugar over double boiler.
3. Add bloomed gelatin to warm egg mixture. (Melt gelatin)
4. Whip until cool.
5. Whisk together sugar and egg whites heat over double boiler until sugar is dissolved. Whisk until soft peaks
6. Add egg mixtures to chocolate and fold until combine.
7. Fold in soft peak whipped cream.
8. Divide into 1/2 and layer.

Coconut Financier

Sugar 8oz.

Cake Flour	2.75
Decicated Coconut	4oz.
Egg Whites	7 ¼ oz.
Honey	¾ oz.
Butter	6 ¾ oz.

1. Cook 1# butter until golden brown and Strain and Cool then measure amount needed and set aside.
2. Combine sugar, cake flour and decicated coconut together.
3. Alternate egg whites, honey and brown butter into flour mixture until all combined.
4. Spread on a sheet tray evenly.
5. Bake at 350 degrees until light golden brown color (about 6 mins.

Samoas Cookie, chopped coarsely 1 Box

Put chopped Samoas Cookies in between one of the layers.

Before placing each mousse on top of each other let the one set up first.

2009 Fort Myers Girl Scout Cook-ie-Off

Minty Delight

Irresistible Confections, Chef Justin Schaffer

Ingredients:

1lb. white chocolate

¼ c heavy cream

1 tbsp. butter

¾ sleeve Girl Scout Thin Mint Cookies

Using a sauté pan, melt 8 oz of chocolate. As the chocolate is melting add the ¼ c of heavy cream into the pan.

Melt butter and pour into pan with chocolate.

Remove pan from heat after chocolate has blended with butter and cream. Pour chocolate mixture into a mixing bowl.

Chop Thin Mint cookies and mix into the chocolate.

Place chocolate mixture into freezer until hard (3-4 hrs)

Roll the hardened chocolate into 1 in balls and place on a cookie sheet

Melt remaining chocolate in microwave and prepare for dipping

Dip chocolate balls into melted chocolate and place back on cookie sheet. Sprinkle the tops with any extra crushed cookies.

2009 Fort Myers Girl Scout Cook-ie-Off

Girl Scout Ambrosia Cheesecake, makes 12 servings
Bistro 41, Chef Melissa Akin

Ingredients: CRUST

1bx. Girl Scout Trefoil cookies, ground
1/4 c melted butter

Pre heat oven to 300*

Crust:

Grease side and bottom of 12" springform pan, Combine shortbread and melted butter, and press into bottom and halfway up the sides of pan. Set aside.

Ingredients: FILLING

2lbs. cream cheese
1c sugar
1tsp. vanilla extract
4ea. eggs
1c dried cherries
1bx. Girl Scout Samoa cookies

1/4 c toasted coconut

1Tbsp. orange zest

For Meringue:

1/2 c sugar
2Tbsp. water
4lg. egg whites
1/2 tsp. cream of tartar

Filling:

Beat cream cheese and sugar till fluffy, add vanilla extract. Incorporate eggs one at a time, and beat just to combine.

Fold in cherries, Samoas, coconut, and orange zest.

Pour batter into prepared pan, and place in a water bath, for approximately 50 minutes, or till toothpick, once inserted comes out clean. Remove and let cool.

Increase oven temp to 350*

Meringue:

In a small saucepan, over med-high heat, stir together the sugar and water until the sugar is completely moistened. Cook until the syrup boils. Turn the heat to low.

In the bowl of an electric mixer, beat the egg whites until foamy. Add the cream of tartar, and beat until stiff peaks form.

Bring the sugar syrup to 236* degrees and slowly drizzle the syrup down the side of the mixing bowl into the whites with the mixer running. Beat the egg whites for another 2 minutes, until shiny.

When cheesecake has cooled, top with meringue and bake until browned, about 10 minutes.

Refridgerate till ready to serve. Cut into 12 pieces and garnish with cherries and coconut

2009 Fort Myers Girl Scout Cook-ie-Off

Tag-A-Long Peanut Butter Pie, yields 1 pie
Parrot Key Caribbean Grill, Executive Chef John Venuto

1¼ c Girl Scout Tag-A-Long cookies, crumbled
5 Tbls butter, melted

Combine butter and cookies, press into 9 in pie pan

1½ c condensed milk
1 c peanut butter
½ c milk
2 egg yolks
1 c Girl Scout Do-si-dos cookies, crumbled

Combine above ingredients and mix. Spoon into pie shell and bake at 200 degrees for 15 minutes.
Chill and top with whipcream.

2009 Fort Myers Girl Scout Cook-ie-Off

Florida Samoa Pie

Worthington Country Club, Executive Chef Michael Griffith

Crust

1 ea box	Trefoils
¼ cup	Dark Cocoa Powder
¼ cup	Granulated Sugar
¼ cup	Melted butter

Place trefoils, cocoa powder sugar in food processor, grind to a crust consistency, slowly pour butter into mixture until just combined. Remove crumb mixture and place into 10 inch deep dish pie pan. Press into place to form pie shell, bake for ten minutes at 350F or until set.

Filling

1 ea box	Samoas Chopped into ¼ inch pieces
1#	Granulated Sugar
4oz	Butter
½ tsp	Salt
16oz	Eggs
20 floz	Dark or light Corn Syrup
1oz	vanilla
5oz	Chocolate chunks

Blend sugar, butter, and salt till blended. Add syrup and vanilla mix well, Place cookie chunks and chocolate chunks into pie shells then fill with filling mixture. Bake at 425F for 10 min. Reduce heat to 350F bake 30 to 40 minutes longer or till set. Remove let cool .Serve with whipped cream.

2009 Sarasota Girl Scout Cook-ie-Off - 1st Place

Samoas Chocolate Lava Cake ***Sam Snead's***

Ingredients:

12 oz.	Ghiradelli double chocolate chips
12 oz	Unsalted butter
6 each	whole eggs
6 each	Egg yolks
1 ½ cups	Sugar
6 tbs.	Flour
1 Box	Samoas Cookies (Chopped ¼ in pieces)

Procedure:

1. Melt butter and chocolate over double broiler.
2. Cream sugar, eggs, and egg yolks
3. Fold chocolate mix into egg mix
4. Add flour and fold into mix.
5. Add Samoas and fold in
6. Portion into 4 oz foil cups
7. Bake in 450 degree oven for 6-7 min depending on accuracy of oven.

Yields 16, 4 oz cakes

2009 Sarasota Girl Scout Cook-ie-Off - 2nd place

“1917” Loco Para Dulce De Leche Douglas Ricciardi & Brian Mattison

Ingredients:

1-14 oz cans Sweetened Condensed Milk
1 qt Whipped Cream
2 oz Powdered sugar
Caramel brittle
1c sugar
3T heavy cream
2 boxes Dulce de leche cookies
1 oz each Cocoa/cinnamon/powdered sugar shaker
½ sheet pan

Method:

Fill the pan with water and place on a stove on high heat. Wait until water is boiling. Remove all paper wrapping from sweetened condensed milk can. Place can in boiling water. Remove can after 2 hours. Carefully, open can because it will be very hot. You have Dulce de Leche. Set Aside.

Whip cream (**1 qt**) and powdered sugar (**2 oz**) till firm, refrigerate.

In a small pot heat sugar (**1c**) and 1 tablespoon of water till sugar starts to bubble, and eventually turn amber/caramel color (**345-350 Degrees**), remove from heat, cool slightly and add heavy cream (**3T.**) stir until well blended, then spread out on ½ sheet pan and set aside to harden. Break up in small pieces, and fold into whipped cream mix (mousse). Fill Pastry Bag w/ Star Tip (optional)

Using Dulce de Leche cookie for base, fill pastry bag with caramel brittle mousse, and pipe a rosette onto cookie. Make a well with a small spoon, and fill with warm Dulce de Leche, then powder liberally with cocoa cinnamon powdered sugar. EAT!

Yield: 20 Servings

2009 Sarasota Girl Scout Cook-ie-Off

Dolce De Leche Cheesecake Squares ***Publix Apron's Cooking School***

Makes 64 (1-inch) petits fours

For crust

6 oz 'Dolce De Leche' girl scout cookies, crumbled (1 ½ cup)
4 tablespoons unsalted butter, melted

For filling;

1 teaspoon unflavored gelatin (from a 1/4-oz envelope, will just about half of envelope)
1/4 cup whole milk
8 oz cream cheese, softened
2 large eggs
3/8 teaspoon salt
1 cup dulce de leche *(recipe follows)

For glaze;

3 oz fine-quality bittersweet chocolate (not unsweetened), coarsely chopped
1/2 stick (1/4 cup) unsalted butter, cut into pieces
2 teaspoons light corn syrup

Make crust: Put oven rack in middle position and preheat oven to 325°F. Line bottom and sides of an 8-inch square baking pan with 2 sheets of foil (crisscrossed), leaving a 2-inch overhang on all sides.

Finely grind cookies and a pinch of salt in a food processor. With motor running, add butter, blending until combined. Press mixture evenly onto bottom of baking pan. Bake 10 minutes, then cool in pan on a rack 5 minutes.

Make filling: Sprinkle gelatin over milk in a small bowl and let stand 2 minutes to soften. Beat together cream cheese, eggs, salt, and gelatin mixture in a bowl with an electric mixer at medium speed until well combined, about 2 minutes, then stir in dulce de leche gently but thoroughly. Pour filling over crust, smoothing top, then bake in a hot water bath in oven until center is just set, about 45 minutes. Cool cheesecake completely in pan on rack, about 2 hours. Chill, covered, at least 6 hours.

Glaze cake within 2 hours of serving: Heat all glaze ingredients in a double boiler or a small metal bowl set over a saucepan of barely simmering water, stirring until smooth, then pour over cheesecake, tilting baking pan to coat top evenly. Chill, uncovered, 30 minutes.

Lift cheesecake from pan using foil overhang and cut into 1-inch squares with a thin knife, wiping off knife after each cut.

*Dulce de Leche (Milk Caramel)

Pour 1 can (14 oz.) sweetened condensed milk into top of double-boiler pan; cover. Place over boiling water. Cook over low heat, stirring occasionally, for 40 to 50 minutes, or until thick and light caramel-colored. Remove from heat. Whisk until smooth.

2009 Sarasota Girl Scout Cook-ie-Off

Dark Chocolate Strawberry Samoa Dessert Sushi & White Chocolate Pineapple Dulce de Leche Dessert Sushi **Roy's**

Chocolate "Nori" Paper (Recipe makes about 3 1/2 - 4 pounds of fondant.)

1/2 c. heavy cream
3 pkg. unflavored gelatin
dash salt
1 c. white corn syrup
3 Tbsp. real butter
3 Tbsp. glycerin
2 tsp. vanilla
1/2 c. to 1 c. cocoa or white chocolate
3 1/2 to 4 lb. powdered sugar

Preparation

Mix cream and gelatin, allow to firm up (3-5 min.). Set on double boiler with simmering water. Add salt and allow gelatin to melt. Add corn syrup, butter, glycerin and vanilla. Cook over simmering water until butter is almost melted. Remove from heat and allow to cool to luke warm. In large mixer bowl place desired amount of cocoa and 2 lbs. of powdered sugar. Pour liquid through strainer into sugar and cocoa. Stir by hand until partially mixed. Attach to mixer using dough hook mix on low until sugar is combined. Add small amounts of powdered sugar (1 cup?) mixing until fondant wraps around hook. Place fondant on surface that is heavily dusted with powdered sugar. Knead until smooth. Have ready some plastic wrap painted with cooking oil. Wrap fondant in oiled wrap, wrap again, then place in zip-loc bag or other air tight container. Allow to rest overnight.

If you want to make white chocolate fondant, chop up white chocolate and add with corn syrup. Always strain liquid.

This fondant can be made any flavor, just leave out chocolate, add your flavor with the corn syrup and adjust powdered sugar to get the proper consistency. Roll out fondant on work surface with powdered sugar to prevent sticking. Roll out sheets until thin enough to roll "sushi"(about 1/8 inch thick)and about 4x6 in size.

Sweet Coconut Sushi Rice

2 cups long-grain rice
1 tablespoon unsalted butter
1 (13- to 14-oz) can unsweetened coconut milk
1 cup water
¼ cup white sugar
½ cup toasted coconut flakes
1 cinnamon stick
1/4 teaspoon salt

Preparation

Rinse rice in a sieve under cold running water 2 to 3 minutes, then drain well.

Melt butter in a 2- to 3-quart saucepan over moderately high heat. Add rice and cook, stirring constantly, until it becomes opaque, about 3 minutes.

Stir in coconut milk, water, cinnamon, and salt and bring to a boil.

Reduce heat to low and simmer, covered, 20 minutes, then remove from heat and let stand, covered, 5 minutes. Discard cinnamon stick and fluff rice with a fork. Rice should be slightly stiff. Cool rice on a baking sheet in the refrigerator.

Assembly

Take 1 sheet of fondant "Nori" and place on a powder sugar surface. Place a small amount of coconut rice atop fondant "Nori" and spread out to the edges. Place fruit of your choice in the middle then roll like sushi. Then moisten outside of roll with chocolate syrup or other flavored syrup then crust with your favorite crushed Girl Scout Cookie. Slice rolls into 6 to 8 pieces then serve.

2009 Sarasota Girl Scout Cook-ie-Off

Thin Mint Brownie Bottomed Chocolate Cheesecake ***Executive Pastry Chef Anne Lammers, Longboat Key Club & Resort***

BROWNIE

12 oz Butter, melted
2 c Sugar
½ c Cocoa Powder (Dutch Process)
3 eggs
1 c All purpose flour sifted
¼ tsp salt
2 c Thin Mint Cookies (3/4 box), chopped
1.5 c Mini Chocolate Chips
1/3 tsp Mint Extract

CHEESCAKE

1 c Powdered Sugar sifted
1.5 # Cream Cheese room temperature
3 eggs
1/3 c Heavy Cream
1 T Vanilla Extract
12 oz Semi-Sweet Chocolate melted
1/3 bx Thin Mint Cookies ground fine

PROCEDURE: Combine melted Butter, Sugar & Cocoa Powder. Add Eggs slowly & mix until combined. Add All Purpose Flour & Salt...mix slightly. Add chopped Thin Mint Cookies/Mini Chocolate Chips/Mint Extract & mix until thoroughly & evenly combined. Spread evenly onto sprayed & lined pan. Bake at 350F for 30-45 min until set in center. Allow to set/chill at least 15 min. Then, combine Powdered Sugar & Cream Cheese. Add Eggs/Heavy Cream/Vanilla Extract & melted Semi-Sweet Chocolate. Scrape down bowl & mix until combined. Finally, add finely ground Thin Mint Cookies & mix until just combined evenly. Spread over baked brownie. Bake at 300 F (with a separate pan half filled with water in the oven to act as a water bath) for 30-45 min until set in center. Freeze for ease of cutting. Serve thawed & garnished as desired.

2009 Sarasota Girl Scout Cook-ie-Off – Presenters/Demo

Baked Lemon Chalet Crème Pudding **Judi Gallagher**

Ingredients

- 2 tablespoons flour
- 1 cup sugar
- 3 tablespoons butter, room temperature
- 2 egg yolks
- 2 egg whites
- 1 cup half-and-half cream (or use full-fat milk)
- 1 tablespoon lemon lemon zest
- 1 lemon, juice of
- whipped cream
- 1 package Girl Scouts Lemon Chalet Cremes- ground in a food processor

Directions

Set oven to 350 degrees.

Butter a small casserole dish. Dust bottom with ½ of the Girl Scout Cookies

In a large bowl combine flour and sugar, add in the softened butter; mix to completely combine.

In a medium bowl beat the egg yolks and half and half milk until smooth.

Stir in lemon zest and juice.

Beat the egg whites until stiff, then fold into the batter. Place in greased casserole dish or individual soufflé cups. Dust top with ground cookies

Pour into baking dish and set the dish in a pan of hot water.

Bake for about 35-40 minutes, or until the top is golden brown.

Serve topped with whipped cream and warm blueberry compote- sign up for Chef Judi's monthly newsletter to receive the blueberry compote recipe www.judigallagher.com

2009 Sarasota Girl Scout Cook-ie-Off – Presenters/Demo

Girl Scout Cookie Trifle

John Scalzi

Ingredients

- 10 ounces pound cake
- 1 pack Trefoil Girl Scout Cookies
- 1 pack Dulce de Leche Girl Scout Cookies, crumbled
- 4 Tablespoons raspberry jam
- 1 cup blanched almonds, toasted
- 1-cup medium dry sherry
- ¼-cup brandy
- 2 Tablespoons superfine sugar
- 2 cups frozen peaches thawed

Directions

Cut the pound cake into 1 inch thick slices and coat them with the raspberry jam. Place 2-3 of the cake sliced, jam side up in the bottom of a glass serving bowl. Crumble one pack of Trefoil cookies and top over pound cake. Cube the remaining cake into 1 inch cubes and scatter over the slices. Sprinkle ½ of the toasted almonds on top. Pour the sherry and brandy over and let the mixture sit for 30 minutes at room temperature.

In a large chilled bowl, whip the cream until slightly thickened. Add the sugar and continue to whip until stiff peaks form.

Place 1/2 of the peaches over the cake and crumbled cookies. Spread the custard over the top. Gently smooth half of the whipped cream over the custard. Top with more peaches and raspberries for a garnish and decorate with crumbled dulce cookies and slivered almonds

Custard Sauce

To make about 1 1/2 cups sauce

1-tablespoon sugar

1 1/2 cups milk

1 egg yolk

2 teaspoons cornstarch

1/2 teaspoon vanilla extract

In a heavy 1- to 1 1/2-quart saucepan, combine 1/4 cup of the milk and the cornstarch, and stir with a whisk until the cornstarch is dissolved. Add the remaining 1/4 cups of milk and the sugar, and cook over moderate heat, stirring, until the sauce thickens and comes to a boil. In a small bowl break up the egg yolk with a fork and stir in 2 or 3 tablespoons of the sauce. Then whisk the mixture back into the remaining sauce. Bring to a boil again and boil for 1 minute, stirring constantly. Remove the pan from the heat and add the vanilla.