

# CHARLOTTE COUNTY

## Cranberry-Pear Cookie Crisp

1<sup>st</sup> Place - Brooke Cooley, Bistro on the Green

### Ingredients:

6 cups peeled cubed Anjou pears (4-5 pears)  
4 cups fresh cranberries  
1 ¼ cups light brown sugar  
3 ½ tbs. cornstarch  
1 ½ cups steel cut oats  
1 tsp. ground cinnamon

1 tsp. ground nutmeg  
Dash salt  
6 tbs. chilled butter, cut into small pieces  
1 box Trefoil cookies  
Heavy whipping cream  
¼ tsp almond extract  
1 tbs. Powdered sugar

Butter a 13 x 9 pan while 325 degree oven preheats.

Prepare topping: Combine oats, ½ of brown sugar, ½ box crushed Trefoils, cinnamon, and nutmeg. Gradually cut in butter and set aside. In a ziplock bag toss pears, cranberries, cornstarch, and remaining brown sugar.

To assemble: Crush remaining ½ box of Trefoils and layer in bottom of pan. Top with the prepared fruit filling followed by the oat streusel topping. Bake at 325 degrees for 1 hour or until bubbly and brown on top.

To make whipped topping: In an electric mixer on medium-high speed, whip cream until fluffy and gradually add almond extract and powdered sugar.

Serve crisp warm with a dollop of cream, enjoy!

# Tropical Samoa Ice Cream

3<sup>rd</sup> Place - Cheryl "Cheffy" Bowman, Cheffy's Sensational Dinners

## Ingredients:

10 cups heavy cream

5 cups whole milk

Pinch salt

3 cups sugar

3 vanilla beans (or 2 tsp best vanilla extract available)

2 tsp banana extract (to taste)

24 large egg yolks

1 Box Samoa Cookies chopped to desired size

3 Bananas chopped

Combine the cream, milk, salt, and 2 cups of the sugar in a large pot. Split the vanilla beans down the middle lengthwise and scrape out the seeds with a paring knife; add them to the pot and toss in the pods for added flavor (or add 2 tsp extract). Place the cream mixture over medium heat, and bring up to a simmer; stirring with a wooden spoon to dissolve the sugar. Ideally, the temperature should reach 175 degrees F (just below scalding) for a smooth-textured ice cream; this should take about 15 minutes. Shut off the heat, cover the pot, and allow the cream mixture to steep for 15 minutes to further infuse the vanilla flavor.

In the meantime, combine the egg yolks in a large mixing bowl and blend them lightly with a wire whisk. Gradually add the remaining 1 cup of sugar and continue to whisk until the sugar is completely dissolved and the eggs are thick and pale yellow; about 6 minutes.

Using a large ladle or measuring cup, temper the eggs by gradually whisking in about 4 cups of the hot cream mixture. Return this back to the rest of the cream in the saucepan and turn the heat to medium-low. Stir constantly until the custard thickens and leaves a path on the back of a spoon when you run your finger across it, about 10 to 12 minutes (do not let boil.) Add banana extract at the last possible minute so the heat won't diminish the flavor.

Pour the vanilla custard through a fine strainer into another pot, add bananas, and chill completely in a sink full of ice, stirring here and there; this should take about 1 hour. Ideally, let the ice cream base "age" overnight in the refrigerator before churning in an ice cream maker to improve the flavor and texture of the final product – but it is still good if you

decide to process it right away. Divide the ice cream into quarts\*\* and churn each in an ice cream maker according to manufacturer's directions. When done, the ice cream will be the consistency of "soft serve. Add chopped Samoa cookies at the end so that they don't break up in the churning process. \*\*\*To harden the ice cream fully, freeze in plastic covered containers.

## **Do Si Do Truffles**

Ingredients:

2 Boxes Do Si Do Cookies

8 ounces cream cheese, room temperature

2 Tbsp creamy peanut butter

1 package semi-sweet or dark chocolate morsels

Using a food processor, grind cookies to a fine powder. With a mixer, blend cookie powder, cream cheese and peanut butter until thoroughly mixed (there should be no white traces of cream cheese). Roll into small balls and place on wax-lined cookie sheet. Refrigerate for 45 minutes.

Line two cookie sheets with wax paper. In double-boiler, melt chocolate morsels. Dip balls and coat thoroughly. With slotted spoon, lift balls out of chocolate and let excess chocolate drip off. Place on wax-paper-lined cookie sheet. Let cool. Store in airtight container in refrigerator.

# Endangered Cookie Turtles

Beth Lanni, Pies & Plates

## Ingredients:

14 oz bag of caramels

1 box of your favorite girls scout cookies

2 oz melting chocolate

Break up each cookie and shape on parchment coated cookie sheet. Place one caramel on each turtle and bake in oven at 325 degrees for about 6 minutes until caramel is melted. Remove from oven and let cool.

Melt chocolate in microwave, about 20 seconds. Stir and microwave at 10 second intervals until chocolate is liquid.

Drizzle turtle with chocolate. Let cool and enjoy!

While caramel is soft, slide in a lollipop stick. Turtle can still be drizzled with chocolate and cooled. Wrap in cellophane and tie with a pretty bow. Wonderful party favors or Mother's day gifts!

**\*\*\*These make great Girl Scout projects!\*\*\***

## **Leeann's Favorite**

### **Pascal Prunier, Heron's Creek Country Club**

#### Warm Chocolate Cake

Ingredients:

12oz dark chocolate  
12oz butter  
7oz caster sugar

2 oz demerara sugar  
6 eggs separated  
5oz Girl Scout Sugar Free Chocolate Chip Cookies  
5oz Girl Scout Samoa cookies  
1oz flour

Preheat the oven to 340 degrees. Crumble the Chocolate Chip cookies and the Samoa cookies into fine crumbs. Melt the dark chocolate and the butter in a bowl over a bowl of simmering water. Beat the sugar with the egg yolks together until thick and pale. Add the sugar mixture to the chocolate mixture and mix to combine. Fold the cookie crumbs into the chocolate mixture, then fold in the flour. Whisk the egg whites to soft peaks, and gently fold into the chocolate mixture. Bake at 340 degrees for 20min, then remove and let the cake rest.

#### Peanut Butter Wafer

Ingredients:

1 cup water  
1cup caster sugar

12 Girl Scout Peanut Butter Cream cookies

Boil water and sugar together until 160 degrees or to hard sugar crack stage.

Split the peanut butter cream cookies, remove and reserve the cream. Set aside the cream in a separate bowl. Crumble the peanut butter cookie wafers in a food processor to fine crumbs. Combine the cookie crumbs with the prepared sugar mixture. Spread the sugar mixture onto an oiled tray until very flat and let set at room temperature until cooled.

Preheat oven to 375 degrees. In a food processor, crumble the cooled peanut sugar mixture. On a silpat, add 1 tsp of the sugar mix and cook until flat and crispy. Remove the silpat from the oven, leave to rest .

## **Leeann's Favorite cont.**

**Pascal Prunier, Heron's creek Country Club**

### Peanut Cream Chantilly

#### Ingredients:

2 cup heavy cream

Reserved cream from the 12 peanut butter cream cookies.

1 tsp confectioners sugar

Melt the reserved peanut butter cream slowly, until soft. Whisk the heavy cream until soft peaks. Add the confectioners sugar and the peanut butter cream. Whisk again and but do not over whisk otherwise it will turn butter.

#### To Serve:

Warm the cake, dress on the middle of the plate. On one side, dress the wafer and on the other side the Chantilly.

If you wish, add some strawberries compote, or some chocolate sauce.

# COLLIER COUNTY

## Samoa Cheesecake

2<sup>nd</sup> Place - Dave Gossett, Chef Partner – Flemings Steak House

### INGREDIENTS: SAMOA CRUST

1 ½ lbs butter  
¾ gal Samoas, ground

Grind up Samoas in a food processor and place in a mixer with paddle attachment. Mix on speed 1 for 6-7 minutes with butter mixture, should bind together and form a dough. Save for later time.

### INGREDIENTS: CHEESE CAKE FILLING

4 lbs cream cheese  
17 oz sugar  
9 eggs, whole  
1 1/2 tbsp. vanilla extract

1 lb. Samoa dough  
water, as needed  
pan coating, as needed

1. At room Temp, mix cream cheese and sugar in mixer with the paddle on #2 for 2 1/2 min. Stop the mixer and scrape down the sides of the mixing bowl with a rubber spatula. Continue to mix for another 2 ½ mins.
2. Slowly add the eggs one at a time mixing for 1 min.
3. Add vanilla and mix for 2 1/2 min . Stop the mixer and scrape down the sides of mixing bowl with a rubber spatula. Continue to mix for another 2 1/2 min.
4. Pull 4 pieces of aluminum foil that are 12x12 and stack them on top of each other press down to make flat wrap a false bottom cake pan with the foil so water can not get in . Spray the bottom and sides with pan spray and the lightly press the Samoa crust on the bottom. Pour the prepared cheese cake filling.
5. Crumble up Samoa cookies and drop into batter evenly distribute them through the cake place the sheet pan in a 300 degree oven and fill with water to half way up the cheesecake pan.
6. Bake for 40 min. then rotate the cake and cook for additional 40 min. or until just firm and lightly brown on top. Turn the oven off and open the door a little and let the cheese cake rest for 15 min. A toothpick inserted should come out clean
7. Cool down and enjoy!

# Banana Split Bar

3<sup>rd</sup> Place - Gilberto Gonzales, Sous Chef - Worthington Country Club

## INGREDIENTS:

9oz. DO-SI-DOS COOKIES

8oz. SAMOAS COOKIES

3 lbs SLICED THIN BANANAS

3oz. CHOCOLATE SYRUP

2 PINTS SLICED THIN STRAWBERRIES

1 QT. WHIP CREAM

- 1) CRUSH THE TWO COOKIES TOGETHER IN A 9 X 3 COOKIE PAN
- 2) PLACE THE BANANAS FIRST, THEN THE STRAWBERRIES, DRIZZLE CHOCOLATE SYRUP ON TOP AND TOP WITH WHIP CREAM.

# Special Girl Scout Tiramisu

Chef Bonnie Lowrey, Food from the Heart, Personal Chef Services representing Sweetbay Supermarkets

## INGREDIENTS

- 1- box Trefoils Girl Scout Cookies
- 1- box Samoas Girl Scout Cookies, broken into bite size pieces
- ½ cup brewed instant espresso coffee
- 1-8oz container Hannaford Whipped Cream Cheese Spread
- 1 8oz container Hannaford Frozen Lite Whipped Topping
- 1 teaspoon vanilla extract
- 3 Tablespoons powdered sugar
- ¼ cup cocoa powder
- Shaved semisweet chocolate
- Several sprigs fresh mint

Place a layer of Trefoils cookies in the bottom of a trifle glass serving bowl or other decorative glass bowl. Lightly brush them with espresso coffee. In a medium size bowl, whip together the cream cheese spread and lite whipped topping. Mix in the vanilla and powdered sugar. Spread a layer of the cream cheese mixture over the Trefoils cookies. Scatter pieces of the Samoas cookies over the cream cheese mixture layer. Follow with another layer of the cream cheese mixture. Next, put down a second layer of Trefoils and brush them with the espresso. Follow with a layer of the cream cheese mixture and a layer of Samoas pieces, ending with a topping of the cream cheese mixture. Refrigerate for several hours to set. Right before serving, dust the top of the dessert with cocoa powder and garnish with the shaved chocolate and fresh mint.

## **White Chocolate Mousse with Samoas**

**Ralph C Feraco, CEC AAC, Executive Chef - Naples Sailing and Yacht Club**

### **INGREDIENTS:**

¼ pound melted unsalted butter  
1 sleeve of Thin Mint cookies, crushed  
2/3 box All Abouts cookies, crushed  
½ cup sugar

Mix all ingredients in a bowl then press in desired mold and refrigerate

3 cups White Chocolate Mousse  
2/3 box Samoas, sliced

Place several pieces of Samoas into bottom of a tart shell then top with mousse and finish off with some more Samoas and refrigerate till firm. Serve

# All About Napoleon

Executive Chef Jay Mahoney & Chef Maria Sitarek, Naples Community Hospital

## INGREDIENTS:

- |                                |  |
|--------------------------------|--|
| 1 Box Trefoils, finely crushed | 1 Box Jell-o instant vanilla pudding (5.1oz) |
| 1 Stick of softened butter     | 1 ½ cups whole milk                          |
| ¼ cup sugar                    | 1doz. Tagalongs (small dice)                 |
| 2 egg whites                   | 1 doz. Thin mints                            |
| Spray grease                   | 3 cups 10x Confectionary Sugar               |
| 1 pt. Heavy cream              | 2 egg whites                                 |

1. Beat heavy cream in clean chilled mixing bowl until stiff peaks form. Refrigerate and reserve.
2. In food processor, crush Trefoils into fine crumbs. In bowl combine crumbs with sugar, softened butter and egg whites. Mix with fork until raw cookie like texture. On a piece of wax paper, outline a 8 x 8 square. Spray grease paper, then apply 1/3 of the crumb mixture into center of square. Apply another sheet of spray greased wax paper (greased side faced down) onto mixture. With a rolling pin, roll out like you would a pie crust (approx. 1/8 inch) cutting edges to match square with a large chef's knife. Place rolled dough sheet onto a cookie sheet. Place in a 325 degree oven for 5 to ten minutes, until soft cookie forms. Repeat step 2 two more times.
3. In mixer bowl combine 1 ½ cups milk with instant pudding. As the custards begins to stiffen, you can now begin add the reserved whipped cream into custard.
4. Next divide custards equally in two separate bowls. Into the first bowl, fold small diced taglongs into mixture, set aside. Mixture 1 : Fold in small diced Tagalongs together.
5. With the crushed mint, and 3 oz. boiling water, mix well with fork, will look like a chocolate custard. Let that cool, then add to 2<sup>nd</sup> custard mixture, set aside.

**Assembly** - Remove square from waxed paper with a metal spatula onto presentation plate. Spread evenly 1<sup>st</sup> custard mixture (tagalong mixture)Top with second square. Apply thin mint mixture , spread evenly. Apply 3<sup>rd</sup> square onto final mix.

**Frosting** - In a mixing bowl, whip 2whites till soft peak forms, Slowly add confectionary sugar. Spread on top evenly, allowing sides to drip slightly. Apply 4 evenly spaced lines of melted chocolate . With a toothpick, decorate swerve melted chocolate to create traditional swerved melted chocolate Napoleon design.

# SARASOTA COUNTY

## SPICY CHOCOLATE TART

1<sup>st</sup> Place - Corporate Chef Tim Donnelly, Publix Apron's Cooking School

**INGREDIENTS** (Makes one 10-inch tart)

### DO-SI DOUGH

2 Cups Finely ground Do-Si-Do's  
3 Tablespoons unsalted butter (melted)

### CHOCOLATE FILLING

1 cup cream  
1/3 cup sugar  
8 tablespoons (1 stick) unsalted butter  
7 ounces semi-sweet chocolate  
3 large eggs  
1 teaspoon ground cinnamon  
1/4 teaspoon ground Cayenne

### DIRECTIONS

1. For the dough: combine the ground cookies and butter. Mix until well incorporated. Press the dough into a greased tart pan.
2. Preheat oven to 350 degrees and set a rack in the lower third.
3. For filling: bring sugar and cream to a boil in a saucepan over medium heat. Add butter and continue heating to melt butter. Off heat, whisk in finely cut chocolate. Whisk eggs with spices, then whisk in chocolate mixture. Pour into tart shell.

4. Bake for about 30 minutes, until well risen and firm. Cool on a rack.
5. Keep tart at a cool room temperature for several hours before serving. For longer storage, cover with plastic wrap and store in the refrigerator, bringing to room temperature before serving.
6. Unmold tart and serve with candied peanuts and ganache.

## **SPICY CHOCOLATE TART cont.**

### **INGREDIENTS**

#### **Candied Peanuts**

- 1 Cup unsalted roasted peanuts
- ½ Cup powdered sugar
- 4 Tablespoons butter

### **DIRECTIONS**

In a large sauté pan, melt the sugar and butter and cook over low heat until light amber in color. Add peanuts and toss to coat. Remove to a non stick sheet pan and cool. Chop in a food processor and sprinkle over warm tart.

### **INGREDIENTS**

#### **Chocolate Ganache**

- 1 Cup Heavy Cream
- 12 ounces bittersweet chocolate

### **DIRECTIONS**

In a large saucepan, heat cream to a simmer. Stir in chocolate to melt. Drizzle over tart.

# Do-Si-Tagalong Ice Cream Balls

2<sup>nd</sup> Place - Chef Lois Szydowski, Representing Sweetbay Supermarket

## INGREDIENTS

1 box Do-Si-Dos Peanut Butter Sandwiches, frozen  
1 box Tagalongs Peanut Butter Patties, frozen  
1 package (about 4.5 oz) of Heath Bar candy, frozen (Snickers or Peanut butter cups can be substituted)  
1 pint vanilla ice cream, slightly softened  
Mini paper cups

## DIRECTIONS

1. Place 24 mini paper cups on sheet pan that can fit in your freezer or insert them into mini-muffin pans. Place pan(s) in freezer.
2. Place Do-Si-Dos in food processor bowl and process until **finely chopped**; place in a medium-sized mixing bowl.
3. Place Tagalongs in food processor bowl and process until **finely ground**; place in pie plate or shallow pan.
4. Place Heath Bar candy in food processor and process until **finely chopped**; add to mixing bowl with Do-Si-Dos.
5. Add ice cream to mixing bowl with Do-Si-Dos and Heath bars; mix quickly and thoroughly. Place bowl in freezer until firm enough to mold into balls; about 10-15 minutes.
6. Using small (size 18) ice cream scoop or 1 TBL measuring spoon; scoop balls one at a time and roll in ground Tagalongs in pie plate to cover. Immediately drop into paper cups.
7. Freeze ice cream balls until frozen or serve immediately. If frozen for longer period of time, cover with plastic or aluminum foil. Makes about 24 balls.

# Banna-Misu

Chef Douglas C. Ricciardi, Mattison's Catering Co.

## INGREDIENTS

### Banana Mousse

2 Pkgs. Instant Banana Pudding  
1 Qt Skim Milk  
2 Containers Whipped Topping

### Banana Compote

6 Bananas (Sliced ½" Thick)  
6 oz. Light Brown Sugar  
2 oz. Butter  
4 oz. Orange Juice

### The Cookies!

2 bxs *All Abouts* Girl Scout Cookies  
1 bx *Samoas* Girl Scout Cookies

## DIRECTIONS

### Banana Mousse

1. Add the instant pudding to the cold skim milk, briskly whisking, to get out all the lumps. Chill.
2. When firm, gently fold whipped topping into banana pudding, to make a foamy mousse. Chill.

### Banana Compote

1. Melt Butter in sauté pan, add sliced bananas when butter is hot, and then add brown sugar and orange juice, cook on medium heat until the mixture slightly thickens. Chill.

## ASSEMBLE

In 9x6 Pyrex or coated pan layer ingredients; Start by placing *All Abouts* on bottom of pan like making lasagna, but with Banana Compote, *All Abouts* & Banana Mousse! Repeat until you have 2 or 3 layers, Finish with cookies on top, Chocolate side up; and yes you know it....Chill!

## Service

Place a big 4 oz. scoop on top of a *Samoas* cookie, and EAT!

# Moas

Cake Designer Ron Zammit, Beautiful Cakes by Ron

## INGREDIENTS

One box of Samoas( 15 cookies )  
1 can of Condensed Milk( 12 ounces )  
4 cups of Desiccated Coconut  
1/3 of a cup of Almonds( Sliced or Whole )  
1 pound of Chocolate( 16 ounces-coating chocolate or chocolate chips )

## DIRECTIONS

1. Finely grind **Samoas** in food processor, place in medium sized bowl.
2. Stir in **Desiccated Coconut**. Slowly pour **Condensed Milk** stirring until all ingredients are combined. Roll mixture into walnut sized balls.
3. Toast **Almonds**, coarsly grind in food processor. set aside.
4. Melt **Chocolate** double boiler or in the microwave. (Remember chocolate burns very easily, so don't walk away)
5. Dip balls into melted chocolate, set on a foil covered baking sheet.
6. Sprinkle with the toasted almonds.
7. Store in a cool place in an air tight container or in the freezer for 10 months

# LEE COUNTY

## Berries n' Cream

1st Place - Chef Robb Gillies, Swiss Chalet Fine Foods

### INGREDIENTS: Crust

1 pkg Lemon Chalets crushed 1/4 inch or finer  
3 oz Butter soft

### DIRECTIONS:

1. Combine above until butter completely incorporated.

### INGREDIENTS: Strawberry White Chocolate Mousse

6 oz	Felchlin Edeleweiss 36% White Chocolate	1/4 Cup	Confectioners Sugar
Rondos		1 Cup	Pasteurized Egg Whites
1/4 Cup	Heavy Cream	2 tsp	Warm water
1 Cup	Strawberries Cleaned 1/4 dice	1 pinch	Salt
2 TBL	Granulated Sugar	1/4 Cup	Granulated Sugar
1 1/2 Cup	Heavy Cream		Strawberry Glaze or Marmalade

### DIRECTIONS:

1. Place 1/4 Cup Heavy Cream in Microwave heat 30 seconds until boiling.
2. Pour hot Cream over Chocolate in glass bowl. Microwave in 20 second increments until melted. Stir until smooth. Set aside until room temperature.
3. Clean Strawberries being careful to remove white centers. Heat quickly over Medium heat with 2 oz Granulated sugar until sugar dissolves. Remove from flame.
4. Whip 1 1/2 Cups heavy Cream in mixing bowl until very soft peak. Gradually sift in Confectioners Sugar while mixing and beat to firm peak. Set aside.
5. Combine Pasteurized Eggs salt and water in mixing bowl and beat at high speed until soft peak.
6. Add Granulated Sugar slowly to egg whites in mixer and continue to beat until firm peak.
7. Fold melted Chocolate into Whipped Cream mixture.

8. Add Strawberries
9. Fold in 1/3 of Egg White mixture. Mix. Then fold in remaining 2/3 Egg White mixture.

## **Berries n' Cream Cont.**

**1st Place Chef Robb Gillies, Swiss Chalet Fine Foods**

### **INGREDIENTS: Creme Brulee**

8 oz Heavy Cream  
2 Egg yolks  
2 TBL Granulated Sugar  
½ tsp Vanilla extract with seed

1. Pre heat oven until 325 F. Fill Roasting Pan with ½ in water.
2. Add Sugar to Cream and heat in Microwave until boiling.
3. Add Hot cream 1 TBL spoon at a time to Egg Yolks and Mix well.
4. Do not add fast or egg will scramble. Strain into clean bowl.
5. Mix in Vanilla.
6. Place into 12 Oz ceramic souffle and place in Baking pan in oven. Bake 25 - 30 minutes(165F) until slightly set.  
Product will appear under baked when removed from oven. It will firm up when removed from oven. Chill

### **ASSEMBLY**

1 ½ tall by 1 1/2 high PVC pipe  
1 ½ Acetate Strip

1. Place Acetate in PVC Pipe
2. Place 2 TBL Crumb Mixture in Pipe
3. Pipe in Mousse until 2/3 full
4. Pipe in Brulee until 1/4 inch down from top of Tape.
5. Pour Glaze over top
6. Grate Thin Mints over top.

# Caramel Tagalong Chocolate Torte

2<sup>nd</sup> Place - Executive Chef Michael Griffith, Worthington Country Club

## INGREDIENTS (Yield One 9"inch chocolate cake)

### ***Caramel Top***

½ cup Soft Butter  
½ cup light brown sugar  
½ cup Corn Syrup  
1box Tagalong cookies  
1/8cup Mini Reese's Pieces

### ***Flourless Chocolate Cake Filling***

7 oz Bittersweet Chocolate  
5oz whole butter  
2/3rd cup Sugar  
2TBL Cocoa Powder  
5 egg white  
5 egg yolks  
1TBL Pure Vanilla  
1/8tsp salt

**DIRECTIONS:** Preheat oven to 300F

### ***Caramel Top***

Line bottom of pan with parchment paper circle spraying both the pan and paper once in place. Mix together butter, light brown sugar and corn syrup. Pour soft caramel topping on parchment and spread out to side evenly. Cut up one box of tagalong cookies and place on top of caramel filling, sprinkle mini Reese's pieces over the cookies. Set aside pan.

### ***Flourless Chocolate Cake Filling***

1. Chop chocolate and butter; place in double boiler and melt.
2. Whip sugar and cocoa powder into chocolate and butter mixture until dissolved.
3. Combine egg yolks and vanilla into chocolate mixture, one yolk at a time.
4. Combine egg whites & salt; Whip just till peaks form. Fold mixture into chocolate until you can see no more whites. Pour mixture over caramel topping. Smooth out.
5. Place into 300 degree oven; bake for 30 minutes.
6. Remove from oven and let cool.
7. When ready to Serve, place cake pan on top of hot stove being careful not to burn yourself or the cake; knock the cake out onto a plate carefully. Cut into pieces and serve immediately.

## Special Girl Scout Tiramisu

Chef Bonnie Lowrey, Food from the Heart, Personal Chef Services representing Sweetbay Supermarkets

### INGREDIENTS

1- box Trefoils Girl Scout Cookies  
1- box Samoas Girl Scout Cookies, broken into  
bite size pieces  
½ cup brewed instant espresso coffee  
1-8oz container Hannaford Whipped Cream  
Cheese Spread

1 8oz container Hannaford Frozen Lite Whipped  
Topping  
1 teaspoon vanilla extract  
3 Tablespoons powdered sugar  
¼ cup cocoa powder  
Shaved semisweet chocolate  
Several sprigs fresh mint

Place a layer of Trefoils cookies in the bottom of a trifle glass serving bowl or other decorative glass bowl. Lightly brush them with espresso coffee. In a medium size bowl, whip together the cream cheese spread and lite whipped topping. Mix in the vanilla and powdered sugar. Spread a layer of the cream cheese mixture over the Trefoils cookies. Scatter pieces of the Samoas cookies over the cream cheese mixture layer. Follow with another layer of the cream cheese mixture. Next, put down a second layer of Trefoils and brush them with the espresso. Follow with a layer of the cream cheese mixture and a layer of Samoas pieces, ending with a topping of the cream cheese mixture. Refrigerate for several hours to set. Right before serving, dust the top of the dessert with cocoa powder and garnish with the shaved chocolate and fresh mint.

# Raspberry Trefoil Tiramisu

Chef Joel Bachhuber, Palm Grill Restaurant Shell Point Retirement Community

## INGREDIENTS: Mascarpone Filling

ESPRESSO, OR TRIPLE-STRENGTH COFFEE, 1/2 cup, room temperature  
SUGAR, 1/2 cup  
BRANDY, 1/4 cup  
EGG YOLKS, 2  
MASCARPONE CHEESE, 1 pound  
TREFOILS GIRL SCOUT COOKIES  
RASPBERRY SYRUP

## INGREDIENTS: Topping

WHIPPING CREAM, fresh, 1 cup  
VANILLA, 1/4 teaspoon  
POWDERED SUGAR, 2 tablespoons  
COCOA POWDER SEMISWEET CHOCOLATE, 4 ounces shaved

## DIRECTIONS

1. Stir espresso, sugar and brandy in mixing bowl until sugar dissolves. Reserve 1/3 cup.
2. Whisk egg yolks into this, and add the cheese. Whisk until smooth.
3. One at a time, soak Trefoils in reserved coffee (don't oversoak). Place in bottom of pan, overlapping if necessary to layer bottom completely..
4. Spread on half of cheese mixture, then half of shaved chocolate, and then drizzle with Raspberry syrup.
5. Repeat with Trefoils, then remaining cheese, then rest of chocolate and more raspberry syrup.
6. Cover with remaining cookies.
7. Whip whipping cream, vanilla and powdered sugar together until stiff. Spread over the top.
8. Dust with shaved chocolate and cocoa powder