

Dream Dessert 2003

Some fun recipes from this year's Dream Dessert contest! You might find a fun troop snack!

All About Dream Cloud Dessert

- 1 box Trefoils, crushed
 - 1 box Thin Mints, crushed
 - 1 box All Abouts, crushed
 - 1-1/2 sticks of butter, melted
 - 1 large box instant chocolate pudding
 - 1 large container of whipped topping
1. Mix crushed Trefoils with melted butter and press into 9x15 pan to form crust.
 2. Bake @ 350 for 15 minutes. Cool.
 3. Mix pudding according to package instruction.
 4. Add crushed Thin Mints and refrigerate until set.
 5. To assemble, pour pudding mixture over crust and spread evenly.
 6. Spread whipped topping over pudding layer.
 7. Sprinkle with crushed All Abouts.

Midnight Snack

1. Mix up one package of brownie mix
2. With food chopper, chop one package of Girl Scout Samoa and Thin Mint cookies into small pieces
3. Add cookies to already prepared brownie mix
4. Bake as directed.

Dream Team

Double Chocolate "Do si Dos" Brownies

- 1 cup butter
 - 4 ounces unsweetened chocolate
 - 1 cups sugar
 - 3 eggs
 - 1 teaspoon vanilla
 - 1 cup flour
 - 4 ounces semi-sweet chocolate chips
 - 1/2 package crushed "do si do" cookies
1. Mix butter and chocolate together.
 2. Beat in sugar.
 3. Add eggs.
 4. Stir in vanilla.
 5. Stir in flour until combined.
 6. Spread into greased jelly roll pan 13 X 9.
 7. Sprinkle chips and crushed cookies over the top.
 8. Bake @ 350 for 20-25 minutes.



Flowerpot Dirt Cake

- 1 package Girl Scout Thin Mint Cookies
 - 1 package (8oz.) cream cheese, softened
 - 4 tbsp butter or margarine, softened
 - 1 cup powdered sugar
 - 2 packages (3.4 oz each) instant vanilla pudding mix
 - 3 -1/2 cups cold mix
 - 1 carton (12 oz.) frozen whipped topping, thawed
 - Flowerpot 8 X 10 inches
 - Candy Gummy Worms
1. In food processor or blender, crush cookies until fine. Set aside.
 2. In a mixing bowl, beat cream cheese, butter and sugar until smooth.
 3. In another bowl, mix pudding and milk until well blended. Fold into cream cheese mixture. Fold into whipped topping.
 4. Line flowerpot with foil.
 5. Alternate layers of crumbs and pudding ending with crumbs. Chill several hours overnight.
 6. Decorate with silk flowers and gummy worms.
 7. Yields 12 servings. Brownie Troop 1522

Dreamy Thin Mint Fudge

- 1 7oz jar of marshmallow cream
 - 1-1/2 cups of granulated sugar
 - 2/3 cup evaporated milk
 - 1/4 cup butter
 - 1/4 teaspoon salt
 - 2 cups of milk chocolate chips
 - 1 cup semi-sweet chocolate chips
 - 1 tsp. vanilla extract
 - 1 cup Thin Mint cookies, chopped
1. Line an 8X8 pan with foil and set aside.
 2. In a large saucepan, combine the marshmallow crème, sugar, evaporated milk, butter and salt.
 3. Bring to a boil over medium heat and stir in chips until melted.
 4. Stir in vanilla and chopped Thin Mints. Pour into pan.
 5. Refrigerate for 2 hours or until firm.
 6. Cut and serve at room temperature.

Prep. Time: 20 min. Servings: 48. Troop 2064

Brownie Flower Garden

1 box Jell-O Chocolate Instant pudding (5.9 oz) • 3 cups lowfat milk • 1 12oz. Tub of whipped topping • Gummy Worms
1/2 package Girl Scout Thin Mint cookies • 1/2 package Girl Scout Samoa cookies • Candy flowers (optional)

Mix pudding according to directions. Take approximately 1/3 of the pudding and mix in some of the whipped topping. Spoon into the bottom of a 9x12 pan. This will be the "Subsoil" layer.

Spoon the (plain) chocolate pudding for the next layer. This is called the "Topsoil" layer. You will want to add the gummy worms to this layer and the "Organic" layer, which is made up of crushed Thin Mint and Samoa cookies. Garnish the top of your garden with candy flowers, or whatever you like! Enjoy.

Serves approx. 6. Troop 131

Fudgielicious Fudge

- 2 8oz bars of milk chocolate
 - 2 cups of mini-marshmallows
 - 6 Thin Mints, coarsely chopped
1. Line an 8X8X2 deep pan with aluminum foil
 2. Break up chocolate bars and melt them in a glass bowl in the microwave (cover bowl with wax paper and watch closely; use potholders to remove from microwave).
 3. Mix in mini-marshmallows and chopped Thin Mints.
 4. Pour into aluminum foil lined pan.
 5. Chill for 1/2 hour in the refrigerator.

Troop 553

Peace & Cookies

- 1 c. (2 sticks) butter, room temperature
 - 3 c. sifted all-purpose flour
 - 1 Tbsp. baking powder
 - 1 tsp. baking soda
 - 1/2 tsp. salt
 - 2 c. granulated sugar
 - 4 large eggs, lightly beaten
 - 1 1/4 cups buttermilk
 - 1 1/2 tsp pure vanilla extract
 - Grated zest of 2 lemons
 - Food Coloring
 - Ole' Ole's, crushed
 - Vanilla Frosting
1. Heat oven to 350°. Butter two 8-by-2-inch round cake pans; line bottoms with parchment paper. Dust bottoms and sides of pans with flour; tap out any excess.
 2. In a large bowl, sift together flour, baking powder, baking soda, and salt.
 3. Cream butter on medium speed until softened, 1 to 2 minutes. Gradually add granulated sugar, beating on medium speed until lightened, 3 to 4 minutes; scrape down sides once or twice. Drizzle in eggs, a little at a time, beating after each addition until batter is no longer slick, about 5 minutes; stop once or twice to scrape down sides.
 4. On low speed, alternately add flour mixture and buttermilk, a little of each at a time, beginning and ending with flour mixture. Beat in vanilla and lemon zest.
 5. Divide batter evenly between the prepared pans. Add a few drops each of two different food coloring around the batter. Swirl with a knife to get a tie dyed look.
 6. Bake 25 minutes, then rotate the pans in the oven for even browning. Continue baking until a cake tester inserted into the center of each cake comes out clean, 10 to 20 minutes more. Transfer pans to wire racks to cool, 15 minutes. Turn out cakes; set on racks, tops up, until completely cool.
 7. Remove the parchment from bottom of each cake. Slice each layer in half horizontally. Cut out the shaded sections like below:



8. Add drops of food coloring to frosting. Spread on cakes. Sprinkle with crushed Ole' Ole's.

Troop 80

Aloha Moon Cake

- 1 (4.6 oz) package of non-instant vanilla pudding mix
 - 1 (18.25 oz) package yellow cake mix
 - 1 cup (approx.) semi-sweet chocolate chips
 - 1 to 1 1/2 cups of crumbled Aloha Chip Girl Scout cookies
1. Preheat oven to 350 degrees
 2. Grease and flour a 9x13 inch pan
 3. Prepare pudding as directed on box. Allow to cool slightly.
 4. Mix pudding into the yellow cake mix. Stir well
 5. Pour batter into cake pan.
 6. Sprinkle with the chocolate chips and the Aloha Chip cookie crumbs.
 7. Bake for 35 to 40 minutes.
 8. Cut into small brownie size squares and serve.



Troop 1842's "Hawaiian" Dream Dessert Recipe

Dolphin Cakes

- White cake mix
 - White frosting
 - Blue food coloring
 - Girl Scout Ole Ole cookie
 - Chocolate Chip
 - Blue colored sugar sprinkles
 - Wax paper
1. Make white cake in 9x13 pan.
 2. Trace dolphin shape on wax paper to fit within size of 9x13 pan.
 3. After baking cake and cooling, lay dolphin shaped wax paper cutout on cake and cut out.
 4. Transfer to plate and frost with white frosting that has been tinted with blue food coloring.
 5. Use Girl Scout Ole Ole cookie with chocolate chip for eye.
 6. Sprinkle entire cake with blue colored sugar.

Edible Palm Trees

- Girl Scout Samoa cookies
 - Girl Scout Thin Mint cookies
 - Girl Scout Tag Along cookies
 - Sour apple candy straws
 - Dark chocolate frosting
 - Malted milk balls candy
1. Stack Girl Scout cookies, alternating types to desired height, ending with 2 Girl Scout Samoa cookies on top.
 2. Use dark chocolate frosting to "glue" cookies together.
 3. Cut sour apple candy straws in half.
 4. Stick 4-5 of the candy straws in the top two cookies to simulate the palms of a tree. Use some of the chocolate frosting to hold the straws in place.
 5. Lay some of the malted milk balls candy on the ground near the base of the palm trees to simulate "coconuts".

There were many other wonderful desserts. The ones listed here were the recipes my Troop!