



Samoa “Puppy Chow”

A chocolate and caramel stuffed Chex cereal coated in coconut and powdered sugar. Sprinkled with Samoa Cookies.

Ingredients

- 10 oz Chocolate chips
- 4 tbsp Butter
- ½ C Hersheys chocolate spread
- ¼ C Caramel sauce
- 2 C Shredded coconut
- 7- 8 C Chocolate Chex or Rice Chex
- 3 C Powdered sugar
- 25 Kraft caramels (optional)
- 1 Box Samoa cookies

Instructions

1. Combine chocolate chips, butter and Hershey’s spread in a medium size sauce pan over medium heat. Stir occasionally to mix melted butter into chocolate chips.
2. Once chocolate chips are completely melted, add caramel sauce and mix to combine with chocolate.
3. In an XL mixing bowl, combine Chocolate Chex and coconut. Pour melted chocolate over cereal mix and toss with a spoon to completely coat the cereal.
4. In a Ziploc bag, add 1½ cups of powdered sugar and half of the chocolate coated cereal. Seal the bag and shake vigorously to coat the cereal in powdered sugar. Pour out on a cookie sheet to cool. Repeat with the second half of the cereal and additional powdered sugar.
5. This next step is optional. Unwrap 24 Kraft Caramels and melt on the stovetop over medium-low heat. The caramel needs to be constantly stirred while melting so it doesn’t burn. The caramel will be extremely hot, use caution when handling.
6. Once melted, slowly drizzle caramel over the muddy buddies.
7. Once caramel has cooled slightly, gently stir to spread the caramel, evenly breaking apart some larger pieces with your fingers.
8. Cut Samoa cookies into tiny pieces and sprinkle into muddy buddies.
9. Keep stored in an air tight container for up to three days.

Notes

Use extreme caution when handling Caramel. It will be very hot!



Xtreme Samoa Brownies

Your favorite brownies with a Girl Scout twist!

Ingredients

- Favorite boxed brownie mix
- 1 box Samoa cookies
- ½ cup caramel

Instructions

1. Start with your favorite boxed brownie mix
2. Follow the boxed brownie directions
3. After pouring brownie batter into pan add Samoa cookies to the top (about 12 for 13x9)
4. Then pour ½ cup caramel over the top of the Samoa cookies, use a zig zag pattern for even distribution
5. Bake according to boxed directions
6. Enjoy



Savannah Smiles Strawberry Cheese Cake Bites

Ingredients

- 1½ cup fresh strawberries
- 8 oz. cream cheese, softened
- 2 Tbsp powdered or granulated sugar
- 1 tsp lemon zest
- 1 cup cool whip
- ½ cup Savannah Smiles

Instructions

1. Line a 13" x 9" baking sheet with a parchment paper. Set aside.
2. Place the cream cheese in a bowl with the sugar and lemon zest and whip with hand mixer.
3. Add in the Strawberry and stir to combine, allow the strawberry to break up and incorporate into the cream cheese.
4. Add in the cool whip and stir in with a spoon or spatula, until just combined.
5. Place in freezer for 2 hours.
6. Blend Savannah Smiles in a food processor for 30 seconds or until you achieve a fine texture for rolling the cheese cake.
7. Place Savannah Smile crumbs into a small bowl.
8. Scoop the cheesecake mixture with a small cookie scoop or a tablespoon and roll in cookie crumbs.
9. You may need to go in with your fingers to form the mixture into balls.
(If you notice the cheesecake mixture becoming too loose to handle, place it in the freezer for couple of minutes to set up again.)
10. Set the rolled mixture onto the prepared sheet.
11. Refrigerate for couple of hours in freezer until they get frozen.
12. When ready to serve, let sit out for 5 minutes at room temperature to desired firmness.
13. Serve and enjoy!
14. Refrigerate leftover bites in a Ziploc bag or an air tight container.



Tagalong Bars

Ingredients

- 1 box yellow cake mix
- 1 stick butter, softened
- 1 egg
- 1 cup chocolate chips
- 1/2 cup creamy peanut butter
- 1 (14 oz) can sweetened condensed milk
- 10-12 Girl Scout Tagalong cookies, coarsely chopped

Instructions

1. Preheat oven to 350 degrees F. Line a 9×13 inch baking dish with foil and spray generously with nonstick cooking spray.
2. Place cake mix, butter and egg into a large bowl, mix until dough forms. Press dough into the bottom of the prepared baking dish. Top with chocolate chips. Stir sweetened condensed milk and peanut butter until well combined and pour over dough. Top with chopped Tagalong cookies.
3. Bake at 350 for 23-25 minutes. Let cool completely, cut into squares, and serve. Enjoy!!



Thin Mint Ice Cream Sandwiches

Ingredients (per serving)

- 1 oz. mint or vanilla gelato
- 2 thin mint cookies

Instructions

1. Place a heaping tablespoon of gelato on flat side of one cookie
2. Top with flat side of second cookie
3. Place in freezer for 30 minutes until hardened
4. Wrap with plastic wrap
5. Keep frozen until ready to serve