

Chocolatey Mint COOKIES

Another great recipe for growing girls

Bobbi is a Regina city police officer. She is originally from P.E.I. We became friends and she came to our Sparks unit to do street safety and keeper program work. I gave her a box of GGC mint cookies as a thank you! The next week she brought this magnificent cake to our meeting.

Recipe Ingredients

1 box of cake mix (choose your favourite kind and make to directions on the box)

1 row of Girl Guide chocolatey mint cookies

6 cups of whipped cream, or whipping cream alternative product



Method

Follow the direction and bake 1 box of cake mix into 2 round layers.

Cool and cut each layer in half, making 4 layers.

Whip whipping cream alternative product or whipping cream.

Add one row finely chopped mint cookies.

Layer whipped mixture between each layer and then ice the cake with the rest.

Place remaining mint cookies vertically in the top of the cake around the outside.

HINT: I use the whipping cream alternative product. After it thickens I add half a cup icing sugar, gradually. It does not lose the whipped consistency like real whipping cream.

Enjoy!!
Annette Lang

Regina Area Co-PR Chair, Spark Guider and Trainer