

Girl Guide COOKIES

A great recipe for growing girls

Girl Guide Cookie Cheesecakes

This recipe was created by the 2nd Hampton Pathfinders in Hampton, NB. Thanks to Joanne Nickerson for sharing this tasty treat.

Recipe Ingredients

6 vanilla Girl Guide cookies
6 chocolate Girl Guide cookies
2 8oz-packages of softened cream cheese
1/2 cup white sugar
1 tsp vanilla
2 eggs

Method

Line 24 muffin tins with medium size muffin liners.



Split Girl Guide cookies in half and eat the creamy filling.

Place twelve vanilla cookie halves in one muffin pan and twelve chocolate cookie halves in the other muffin pan (remember to place the cookie wafer emblem side down so you can still see it once the cheesecakes are cooked).

Mix cream cheese, vanilla and sugar on medium speed until well blended.

Add eggs and mix well.

Pour over wafers, filling 3/4 full.

Bake for 20 minutes at 325 degrees F.

Remove from pan when cool and chill.

Top cheesecakes with toppings of your choice.

Girls will love a little caramel sauce, whipped cream and a few pecans on the vanilla cheesecakes. And try a little whipped cream and some chocolate shavings to dress up the chocolate cheesecakes.

ENJOY!