



























Girl Scout Cookie Fun!

Mint Brownies

- 1/2 box crushed Thin Mints
- ♦ 1 box of brownie mix
- ♦ 2 eggs
- ♦ 1/4 cup of water
- ♦ 1/2 cup vegetable oil

Crush Thin Mints into medium size chunks. Mix all ingredients into mixing bowl. Do not use electric mixer—batter will be stiff. Spread batter evenly in greased baking pan (13 x 9 x 2 inch). Bake in center of oven at 350 degrees for 30 to 35 minutes. Allow to cool before cutting.

Cheesecake Cup

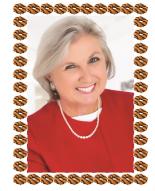
- ♦ 1 box Trefoils
- ♦ 1 box instant cheesecake pudding mix
- ♦ 12 oz cream cheese
- **♦** Strawberries
- ♦ Chocolate syrup

Crush half box of Trefoils. Mix softened cream cheese and cheese-cake pudding until smooth. Layer crushed cookies and cheesecake pudding in a cup and repeat layering of ingredients. Garnish with strawberries (or your favorite berries) and 2 full Trefoil cookies. Drizzle with chocolate syrup.

Peanut Butter Cookie Crunch

- 12 oz mini chocolate chips
- 10 oz peanut butter chips
- 1 c chunky peanut butter
- ♦ 1 box Do-si-dos
- 2 cups crispy chow mein noodles

In a large saucepan over low heat, stir together 1-1/3 cups chocolate chips, peanut butter chips and peanut butter until melted. Remove from heat; stir in chopped **Do-si-dos®** and chow mein noodles. Drop mixture by spoonfuls onto two large baking sheets lined with parchment paper. Sprinkle with remaining chocolate chips. Refrigerate until serving.



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Another foolproof recipe from your favorite gastronomically challenged Realtor!

I just want to lose weight while staying in bed, watching TV, and eating Girl Scout cookies. Is that really too much to ask?



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