

2012 Cookie Connoisseur Recipes

Erin Eckert

Daisy/Brownie Age Level

Recipe Title: Peanut Butter Patty Shake

Ingredients: 2 cups of vanilla ice cream (or any flavor you like) 2 cup of milk 8

Cookies Used: Peanut Butter Pattie cookies

Recipe Instructions Blend ice cream and milk. Add cookies. Blend until smooth.

What is special about Erin's recipe? "I love Peanut Butter Patties! This is the simplest and best recipe," said Erin. "I love cooking with my mom! I entered the contest last year and have a great time. I want to do it again."

Natalie Williams

Junior/Cadette Age Level

Recipe Title Fresh Raspberry Tart

Ingredients: 2 cups crushed shortbread cookies 2 tsp sugar pinch salt 4 tbsp butter, melted 1/4 cup raspberry jam 1 pint fresh raspberries shaved chocolate

Cookies Used: Shortbread Cookies

Recipe Instructions: Mix the crushed shortbread cookies, sugar, salt and melted butter. press into a 9" pie plate or tart pan. bake at 350 degrees for 15 minutes. spread jam over crust while still warm. allow to cool before placing raspberries on top. grate chocolate and sprinkle over raspberries.

What is special about Natalie's recipe? "I like raspberries and thought that they would be good with the shortbread cookies," said Natalie. "This is my own original recipe and I completed on my own."

Allison Zumwalde

Senior/Ambassador Age Level

Recipe Title: Thin Mint Cheesecake

Ingredients: 1/3 cup butter softened 1/3 packed brown sugar 1 cup sifted all-purpose flour 1/4 cup white sugar 8 ounces cream cheese 1 Tbsp lemon juice 1 Tbsp milk 1 egg 1/2 Tsp Vanilla extract 6 shortbread cookies- crushed 10 thin mints- crushed 10 thin mints

Cookies Used: Shortbread and Thin Mint Cookies

Recipe Instructions:

1) Preheat oven 350 degrees F. 2) Cream together butter and brown sugar until light and fluffy. 3) Add in flour, crushed shortbread cookies and stir until mixture becomes crumbly. Set aside 1/4 cup of mixture to use as a topping. 4) Press mixture into 8 in pan covered with foil. bake 12-15 minutes. let cool on rack. To make filling: 5) Beat at medium speed until sugar and cream cheese until smooth. 6) Stir in the egg, milk, lemon juice, vanilla extract, and crushed Thin Mints and mix well. 7) Spread filling mixture over baked crust. Sprinkle reserved mixture on as topping. 8) Bake 20 min. 9) Let it cool on wire rack and place into fridge until firm. 10) Line Thin Mint cookies round the edge on top of the cheese cake. 11) Cut and enjoy =)

What is special about Allison's recipe? "I took a normal cheese cake recipe and add my own little spice to it," said Allison. "It's cheesecake with a hint of mint cookie in it. I like cooking and I enjoy it. I enjoy making my own food and feeding others."