



DIRECTIONS

Bake in preheated 350°F (180°C) oven for 50 minutes or until cake tester inserted in centre comes out clean. Let cool in pan for about 20 minutes. Gently run a knife around edge of pan and turn cake out onto platter or cooling rack to cool completely.

CAKE

In a food processor, whirl classic chocolate and vanilla cookies until they look like fine crumbs. Scrape out into a large bowl. Add flour, sugar, cinnamon, baking powder, baking soda and salt. Whisk together to combine well. Using a hand mixer, gently beat in sour cream, milk, butter and eggs until smooth. Sprinkle crushed vanilla cookies in bottom of greased bundt cake pan. Spoon batter evenly on top and using a spatula; smooth top. Drizzle over cake before serving.

DRIZZLE

1ST HOLLAND LANDING BROWNIES



INGREDIENTS

- CAKE**
- 6 classic chocolate Girl Guide cookies
 - 6 classic vanilla Girl Guide cookies
 - 2 cups (500 mL) all purpose flour
 - 1 cup (250 mL) packed light brown sugar
 - 2 tsp (10 mL) ground cinnamon
 - 1 tsp (5 mL) baking powder
 - 1 tsp (5 mL) baking soda
 - 1 cup (250 mL) sour cream
 - 3/4 cup (175 mL) milk
 - 2 eggs
 - 4 classic vanilla Girl Guide cookies, coarsely crushed
- DRIZZLE**
- 1/2 cup (125 mL) icing sugar
 - 2 tsp (10 mL) each vanilla extract and water
- 1ST HOLLAND LANDING BROWNIES

Thank you
FOR YOUR SUPPORT!



CLASSIC

1ST HOLLAND LANDING BROWNIES