

**Thank you**  
FOR YOUR SUPPORT!



**Recipe Book**

GIRL GUIDE COOKIES

CLASSIC

1ST HOLLAND LANDING BROWNIES



- ingredients**

  - 8 oz (250 g) cream cheese 1
  - Tbsp (15 mL) orange juice 1 cup
  - (250 mL) whipping cream 3 Tbsp
  - (45 mL) white sugar 1/4 tsp (1
  - mL) each of cloves, cinnamon, cardamom
- directions**

  - In a bowl, with an electric mixer, whip cream cheese and orange juice until the cream cheese softens.
  - Add whipping cream and keep beating until the mixture thickens.
  - Add sugar, cloves, cinnamon and cardamom and stir until the mixture stiffens.

**ASSEMBLY**

- Remove the pie plate from the freezer and gently pour the mixture on the crust. Refrigerate for up to 8 hours. Garnish with raspberries and mint leaves.

- ingredients**

  - 6 classic chocolate and 6 classic vanilla Girl Guide cookies, crushed in a bag
  - 2 Tbsp (30 mL) brown sugar
  - 1/4 tsp (1 mL) ginger powder
  - 1/4 cup (50 mL) melted butter
- directions**

  - Mix all the crust ingredients and press them into a pie plate or springform pan.
  - Press with a spoon to make sure the crust forms an even layer.
  - Put the crust in a freezer until it firms (about one hour).

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THE FILLING

THE CRUST

