

Samoas® Coconut Cream Filled Croissant Donuts

Little Brownie®
Bakers



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Ingredients:

- 1 package prepared crescent roll dough
- 1 package Girl Scout Samoas cookies, crumbled into pea-sized bits
- 1 cup sweetened coconut flakes
- 1 pint heavy whipping cream
- 1 can unsweetened coconut cream or milk
- 1 cup powdered sugar
- 1 teaspoon granulated sugar
- 2 teaspoons vanilla extract

1. Pre-heat your oven to 350° F.
2. Put a metal mixing bowl in the freezer, and line a baking sheet with parchment paper.
3. Toast the coconut until crisp on an ungreased baking sheet for 10 minutes, rotating halfway through.
4. Roll out the crescent roll dough.
5. Pulse half a box of Samoas in a food processor (or smash in a Ziploc bag with rolling pin) until crumbled, and throw them in the freezer for 10 minutes.
6. Use a donut cutter (or a pint or shot glass) to cut circles into the dough.
7. Create layers of dough and cookie bits. Use a rolling pin to press the bits into the dough and layer the dough so you have 4 layers.
8. Place in the oven and keep your eye on them for 12-15 minutes.
9. Blend the heavy whipping cream with 1 teaspoon of sugar and 1 teaspoon of vanilla, and beat until peaks form.
10. Fold in some more Samoas cookie bits.
11. Whisk the powdered sugar with the water, adding 1 tablespoon at a time until a thin glaze develops.
12. Cut a small slit in the side of each donut, and use a chopstick to create a channel for the cream filling to flow through. Use a Ziploc or piping bag full of cream filling to gently transfer the filling into the donuts.
13. First glaze the tops of the donuts, add the Samoas crumbles, glaze once more and then dunk the donuts face down in the toasted coconut flakes.

Congratulations to Siiri Sampson (ahalfcup.com) whose Samoas Coconut Cream Filled Croissant Donuts won first place in the 2014 Girl Scouts of Western Washington Cookie Recipe Contest.