

Savannah Smiles™ Frozen Lemonade Tarts

Little Brownie®
Bakers



Congratulations to Deanna Morauski whose Savannah Smiles Frozen Lemon Tarts won first place in the 2012 Girl Scouts of Western Washington cookie recipe contest.

Savannah Smiles™ Frozen Lemonade Tarts

“So many smiles”

Ingredients:

The Crust

- 9 ounces Savannah Smiles Girl Scout Cookies (1 1/2 packages)
- 1 stick of butter
- 1 handful fresh basil leaves

The Filling

- 3/4 sugar
- 1/4 cup cornstarch
- Dash of salt
- 3/4 cup heavy cream
- 1/2 cup milk
- 3 egg yolks
- Juice and rind of 2 medium lemons
- 1/4 cup softened butter
- 1 six ounce container Yoplait Boston Cream Pie Yogurt (or plain vanilla yogurt)

The Topping

- Whipped cream (heavy whipping cream and powdered sugar)
- 21 Savannah Smiles cookies
- 8 adorable red-striped paper straws (cut into thirds to make mini straws)

The Crust

Toss Savannah Smiles into food processor and turn onto lowest setting to crumble cookies. Melt stick of butter and drizzle over crushed cookies.

Using pulse setting, mix until all the lemony cookies are covered in butter.

Press Savannah Smiles crust into mini tart pan. Bake in a preheated oven at 350F for about 8-9 minutes. When done, set aside to cool.

The Filling

To make filling, place sugar, cornstarch and salt in medium saucepan. Measure cream, milk and eggs and set aside.

Using a microplane grater, zest lemon rind into a bowl. Add lemon juice to bowl as well. Set aside.

Mise en Place (MEEZ-ahn-plahs). In plain English this means to have your ingredients ready to go – you know, like a good Girl Scout.

Whisk cream, milk, eggs and lemon juice into sugar, cornstarch & salt. Whisk together very well. Add butter. Continue to whisk while cooking on medium-low heat. When it begins to boil, remove from heat.

Whisk until thick (happens quickly after it starts to boil). Set aside and allow to cool. You can place in fridge to speed the cooling process along.

After lemon filling has cooled, whisk the yogurt into the filling until well mixed.

Place a scant 1/4 cup of filling into each tart pan. Smooth tops just a bit. Freeze for about 1 1/2 hours. Remove tarts from pan and remove metal piece from the bottom of each tart.

The Topping

Make fresh whipped cream and place into a decorating bag with a large border tip. Swirl whipped cream on top of each tart. For fun, you can add a Savannah Smiles cookie on the top and cut paper straws into thirds and serve in matching cupcake liners.

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