

Savannah Smiles™
Lavender Lemon Gooley Bars

Little Brownie®
Bakers



Congratulations to Jessie (Jessienextdoor.com) whose Savannah Smiles Lavender Lemon Gooley Bars won first place in the 2013 Girl Scouts of Western Washington cookie recipe contest.

Savannah Smiles™
Lavender Lemon Gooley Bars

“So many smiles”

Ingredients:

The Crust

- 1 1/2 boxes Savannah Smiles (the full box of cookies should be crushed finely, the 1/2 box crushed into larger crumbs)
- 1 tablespoon flour
- 2 1/2 tablespoons butter, melted

The Lemon Curd:

- 5 egg yolks
- 1 cup sugar
- 4 lemons, zested and juiced
- 1 stick butter, cut into pats and chilled

The Whipped Cream:

- 1 tablespoon dried lavender buds
- 1 cup heavy cream
- 1 tablespoon sugar
- 1 teaspoon vanilla extract red and blue food coloring, if desired)

Lemon curd slightly adapted from foodnetwork

Whipped cream adapted from foodbabbles.com Ingredients

Heat the heavy cream and lavender buds in a small saucepan over low heat, and bring to a simmer. Remove from heat and cover. Let cream steep for one hour. Strain cream, and chill for at least 2 hours, or until completely cold.

When ready to bake, preheat oven to 350 degrees F.

Chop the dried lavender buds into fine, small pieces.

Mix together the fine cookie crumbs (reserving the remaining 1/2 box for later), flour, melted butter, and lavender. Press into the bottom of an 8-inch square baking dish. Bake for 10 minutes.

While crust is baking, fill a medium saucepan with one inch of water. Bring water to a simmer over medium-high heat.

While water is heating, whisk egg yolks and sugar together in a bowl (choose one large enough to fit over the saucepan, without touching the water). Whisk until smooth, about 1 minute.

Add the lemon zest and juice. (Lemon juice should equal about 1/3 cup – if you don't have enough just add cold water.) Whisk until smooth.

Once the water has begun to simmer, reduce heat to low. Place bowl on top of saucepan, and whisk mixture until it's thickened, light yellow in color and could coat the back of a spoon. This should take about 8 minutes.

Remove from heat. Add the butter piece by piece, whisking each pat in so that it's melted before adding the next one.

Pour curd onto crust and bake for another 20-25 minutes, or until curd is set and turning golden brown on the edges.

Remove bars from oven and immediately sprinkle remaining cookie crumbs on top (these should be chopped a little rougher than the first). Press crumbs down slightly if needed. Let bars cool and set.

While bars are cooling, add vanilla and a few drops of food coloring (if desired) to heavy cream, and whip until soft peaks form. Add sugar and whip until peaks are stiff. (Note: Make sure cream is thoroughly chilled, or it won't whip correctly.)

Serve the lavender whipped cream with bars, and enjoy!

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