

Samoas® No-Bake Cheesecakes

Little Brownie®
Bakers



Congratulations to Megan (countrycleaver.com) whose Samoas No-Bake Cheesecakes won third place in the 2014 Girl Scouts of Western Washington Cookie Recipe Contest.

Samoas® No-Bake Cheesecakes

Ingredients:

- 1 box Samoas Girl Scout Cookies, chilled
- 2 tablespoons butter, melted and cooled
- 1 1/2 cups heavy whipping cream
- 1 8-oz. brick cream cheese, softened or room temperature
- 1/2 teaspoon coconut extract
- 1/2 teaspoon vanilla extract
- 1/3 cup sugar
- 1/2 cup caramel, for garnish

1. In a food processor, pulse the chilled Samoas cookies until finely crumbled.
2. Pour butter over the crumbled cookies and stir to combine.
3. Divide the crumbles into dishes and press into the bottom.
4. In a stand mixer with a whip attachment, whip the heavy cream until stiff peaks form.
5. Scrape into a separate bowl and set aside, ensuring to reserve 1 cup of whipped cream for the topping.
6. In the same bowl the whipping cream was whipped in, beat the cream cheese until smooth. Mix in the sugar, vanilla and coconut extracts until dissolved. Fold the whipped cream into cream cheese mixture until smooth and evenly mixed.
7. Spoon the cheesecake mixture into the dishes and smooth the tops.
8. Let the cheesecakes chill for 2 hours. Top with reserved whipped cream and additional caramel.
9. Serve immediately.

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