



INGREDIENTS:

Cake Pops (made with frosting)

- ½ cup+ frosting (Canned or cream cheese frosting)
- 1 pkg Toffee-tastic Girl Scout Cookies®, finely chopped
- ¼ cup toffee bits
- 1 cup coating, melted (chocolate chips, butterscotch chips, white chocolate chips or candy melts)
- Toppings, to decorate tops (toffee bits, chopped pecans, colored sprinkles or candies)
- Lollipop sticks

Cream Cheese Frosting

- 1½ oz cream cheese
- 2 Tbsp butter
- 1 cup powdered sugar
- ½ tsp vanilla

Beat all ingredients together until smooth. (Yields approximately ¾ cup)

Cookie Balls (made with cream cheese)

- 3-4 oz cream cheese
- 1 pkg Toffee-tastic Girl Scout Cookies®, finely chopped
- ¼ cup toffee bits
- 1 cup coating, melted (chocolate chips, butterscotch chips, white chocolate chips or candy melts)
- Toppings, to decorate tops (toffee bits, chopped pecans, colored sprinkles or candies)
- Candy cups/mini muffin paper liners

1 box of Toffee-tastic™ Girl Scout Cookies®

DIRECTIONS:

1. Blend together the cookie crumbs and the cream cheese (or frosting) until it can form a ball, adding a little extra cream cheese (or frosting), if needed. A food processor works well for this.
2. Form dough into balls (1-1 ½" size). Refrigerate for 30-60 minutes.
3. Melt coating in a narrow, tall microwave safe mug. (Start with 30 seconds in the microwave, stir, and then continue to microwave in additional 10 second intervals until smooth). Do not overheat.
4. Dip the end of your lollipop stick in the melted coating. Insert stick into ball (or if making cookie balls, without sticks, use two knives to lower balls into coating).
5. Dip each ball into the coating until covered, allowing excess to drip off into mug.
6. Sprinkle top with toffee, nuts or sprinkles, and allow to cool.

By using gluten-free ingredients for these recipes, cookie lovers avoiding gluten can enjoy them, too!

Either version can be finished out in a candy format, or can be served on a stick, like a cake pop. Our Cake Pop version is a little sweeter, since it is made with frosting instead of cream cheese. Both are delicious and fun to make!