

9 Types of Copycat

Girl Scout Cookies



Your Favorite Copycat Girl Scout Cookie Flavors



9 Types of Copycat Girl Scout Cookies

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Published by Prime Publishing LLC, 3400 Dundee Road, Northbrook, IL 60062

Letter from the Editor

Dear Fellow Copycats:

It only happens once a year. That magical and fun time of year when it's nothing but cookies, cookies, cookies. I'm talking about Girl Scout Cookie season. There's nothing quite like seeing those adorable little girls standing at your door, bravely asking if you'd buy a box or three from them. It's like Christmas all over again. When they show you their supply of green boxes, it's hard not to whip out your checkbook and buy them all, knowing, as you do, that these precious sweets are only around for a very short time.

While cookie sales only happen once a year, you don't have to wait a whole 365 days for your next Samoa or Thin Mint fix. These amazing Girl Scout Cookie recipes will help you keep a stock of cookies in your pantry year round. Make these cookies for birthdays, parties, get-togethers, you name it.

Wherever you serve these delicious dessert recipes, you are going to be met with awe and wonder; it'll be up to you whether or not you want to share your secret of how you stay stocked when there are no Girl Scout Cookies to be found.

For more fun and easy copycat recipes, be sure to visit AllFreeCopycatRecipes.com. While you're there, subscribe to AllFreeCopycatRecipes' free [Crazy for Copycats newsletter](#) to get free recipes delivered to your inbox every week.

Master that, Copycat!

Sincerely

Editors, AllFreeCopycatRecipes

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Homemade Thin Mints

Jennifer from peanutbutterandpeppers.com

Girl Scout Thin Mint cookies are one of the most famous types of cookies out there. Unfortunately, there's only a small window of opportunity for you to purchase them every year. But you're in luck! We found the best recipe for Copycat Thin Mint Cookies.



Makes	Prep Time	Cook Time
37 cookies	30 min	10 min

Ingredients

1/2 c butter, room temperature	1/4 tsp salt
1/2 c powdered sugar	3/4 c whole wheat pastry flour
1/2 c cocoa powder	2 c semi-sweet chocolate chips
1 tsp vanilla extract	1 1/4 tsp peppermint extract

Instructions

1. Preheat oven to 350 degrees.
2. Cream butter until light and fluffy and then add the powdered sugar and mix until combined.
3. Stir in the salt, vanilla, and cocoa powder. Mix until the cocoa powder is integrated and the batter resembles a thick frosting.
4. Add the flour and mix until the flour is combined, making sure to not overmix.

Instructions (cont.)

5. Form dough into a ball. Knead a few times to bring together and then flatten into a disk between a half an inch and one inch thick. Cover in plastic wrap and place in the freezer for 15 minutes.
6. Remove dough from the freezer and roll it out really thin on a floured surface, about 1/8 of an inch thick.
7. Cut cookies using a 1 1/2-inch cutter into any shape or design you'd like. The lid of a spice jar would be the perfect size.
8. Place cookies on a baking sheet and bake for 10 minutes. Remove the cookies from the oven and allow to cool completely.
9. Line a baking sheet with parchment paper. This is where you will place the chocolate coated cookies to dry.
10. To make the chocolate topping, add the chocolate to a microwave safe bowl and microwave in short, 15-20 second bursts, stirring in between. Mine took about 1 1/2 minutes. Once the chocolate is melted, stir in the peppermint extract. Gently drop the cookies, one at a time, into the coating.
11. Turn to coat entirely and then lift the cookie out of the chocolate with a fork. Bang the fork on the side of the pan until the extra coating drops off. (I banged mine against the spoon that I used to stir the chocolate, so the cookie wouldn't fall back into the chocolate.)
12. Place the cookies in the refrigerator or freezer to set.
13. These are best eaten from either the freezer or the fridge since they start to get a bit melty when outside.

Thin Mint Cookie Bark

Kyra from caramelpotatoes.com

Imagine swirls of decadent chocolate and fresh mint together in a heavenly dessert recipe. Are you dreaming? No, you're just thinking of this easy Girl Scout Cookie-inspired wonder, Copycat Thin Mint Cookie Bark. Enjoy!



Cook Time

2-3 min

Ingredients

Chocolate Graham Crackers

2 packages (10 oz) of Nestle Winter baking chips

Instructions

1. Preheat oven to 325 degrees.
2. Line a 10 x 15-inch baking sheet with tin foil and lightly spray with cooking spray. Cover the pan with a layer of chocolate graham crackers. Spread 2 bags of Nestle Winter baking chips on the graham crackers, and place in the oven for 2-3 minutes or until the chips are shiny. (NOTE: if they don't easily swirl, they are not completely melted. Return to the oven for another minute.)
3. Remove from the oven to a wire rack. With the tip of a knife, immediately swirl morsels. (Do not over swirl, or you'll love the green color.)
4. Allow to cool completely or refrigerate for about an hour.
5. Remove the cookie bark from pan using the foil. Break into pieces and enjoy!

Knockoff Samoa Bars

Mika from the350degreeoven.com

What could be better than your favorite Girl Scout cookie being transformed into a perfect dessert bar recipe? This Knockoff Samoa Bars recipe is just that — perfection. Everyone will be happy when you come by with a tray of this dessert bar recipe.



Cook Time

20-25 min

Ingredients

For the shortbread base:

3/4 c unsalted butter
1/2 c sugar
1/2 tsp salt
2 c flour

For the topping:

About 7.3 oz caramel candy squares
3 tbsp half and half
1 c shredded coconut
6 oz chocolate melts

Instructions

1. Preheat the oven to 350 degrees and line a 9 x 13-inch baking pan with non-stick foil (or greased foil).
2. In the bowl of a food processor, combine all the shortbread base ingredients and pulse until the ingredients come together as fine crumbs.
3. Gently press the crumbs into the bottom of the 9 x 13-inch baking pan.
4. Bake for 20-25 minutes at 350 degrees.

Instructions (cont.)

5. While the shortbread is baking, put the coconut into the food processor and pulse until broken up into smaller pieces. (If you don't have a food processor, you can chop the coconut by hand.)
6. Toast the coconut in a non-stick pan over medium heat. Stir constantly to avoid burning, and when mostly toasted (but not yet burnt), transfer quickly to a plate.
7. When the shortbread comes out of the oven, microwave the caramel candies and half and half in a large, pint-sized measuring cup. Microwave for 2 minutes at 50% power and stir. Continue to microwave in 30-second increments, stirring in between, until melted. Pour the hot melted caramel over the toasted coconut in a small bowl. Stir and combine. Then pour the hot coconut-caramel mixture over the hot shortbread base and spread a thin layer over the top.
8. Use the foil as a sling to remove the coated shortbread from the pan and set on top of a large cutting board. After allowing the caramel to set for about 10 minutes (it should be warm but not hot), use a large oiled knife to cut the shortbread into 24 squares.
9. Microwave the chocolate candy melts at 50% power for 30 seconds at a time, sitting in between, until completely melted.
10. Holding the cookie squares carefully by the edges, turn them upside down and use a teaspoon to spread a thin layer of melted chocolate across the bottom. Set down on a large sheet of waxed paper to cool and harden.
11. Put the remaining melted chocolate into a Ziploc bag and microwave for 15-30 seconds. Snip off a small piece from the corner of the bag and drizzle the leftover melted chocolate over the cookie squares.
12. Allow the bars to cool and set. Store in a plastic container at room temperature.

Copycat Samoa Brownies

Danielle from hugsandcookiesxoxo.com

This copycat recipe combines the best of two different and loved dessert recipes. A brownie recipe is transformed into a Girl Scout inspired recipe for Copycat Samoa Brownies. The perfect fudge brownie base is topped with caramel and toasted coconut.



Cook Time

30 mins

Ingredients

For the brownie:

- 1 1/4 c unsweetened cocoa powder
- 1 tsp salt
- 1 tsp baking powder
- 1 tbsp vanilla extract
- 1 c (2 sticks) butter

1 1/2 c all-purpose flour

For the topping:

- 2 c shredded sweetened coconut
- 8 oz caramel
- 2 tbsp heavy cream

Instructions

For the brownies:

1. Preheat the oven to 350 degrees and line a 9 x 13-inch baking pan with nonstick foil.
2. In a large bowl, add 4 eggs and beat with cocoa, salt, baking powder, and vanilla. Stir until fully combined and smooth.
3. In the microwave, melt the butter.

Instructions (cont.)

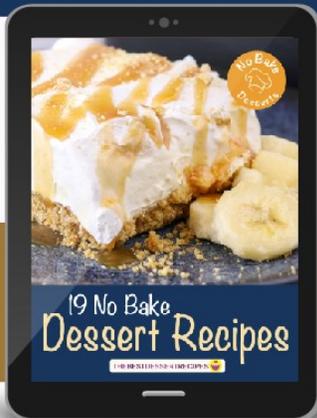
4. When the butter has been melted, add sugar and stir to combine. Add the warm butter/sugar mixture to the egg/cocoa mixture and stir until smooth. Add the flour to the batter and stir until fully incorporated.
5. Spread the batter into the prepared baking pan and smooth out as needed.
6. Bake brownies for 30 minutes. Insert a toothpick to make sure they are done.
7. Cool just a bit and spread the topping on while still warm. Cool and cut. Add a chocolate drizzle if desired, using the melted chocolate chips.

For the topping:

1. Preheat the oven to 300 degrees and spread the coconut on a baking sheet.
2. Bake it and toss often until lightly toasted and golden (about 15 minutes).
3. Cool on a baking sheet, stirring occasionally. Set aside.
4. Place caramels and cream in a microwave safe cup and heat until melted and smooth. When smooth, stir in the toasted coconut.

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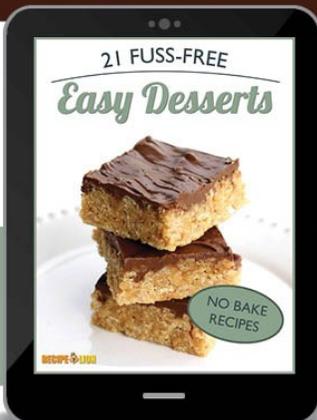


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Simple Samoa Bars

Danelle from letsdishrecipes.com

If your favorite flavor of the classic treat just happens to be Samoas, we have got a treat for you. Simple Samoa Bars take the classic flavors of caramel, chocolate, and coconut and put them together in a dessert that's easy to bake and share.



Serves

24

Prep Time

20 mins

Cook Time

20 mins

Ingredients

1/2 c sugar

3/4 c butter

2 tsp vanilla

1 egg

1/4 tsp salt

2 c flour

1 (12 oz) bag of unwrapped caramels

4 tbsp milk

1 tsp vanilla

3 c coconut, toasted

2 c semi-sweet chocolate chips

Instructions

1. Preheat oven to 350 degrees.
2. With an electric mixer, cream together the sugar, butter, and 2 tsp of vanilla. Add the egg and beat until fluffy.
3. Stir in the salt, and then add the flour 1/2 cup at a time until well mixed.
4. Press the dough evenly into the bottom of a lightly greased 9 x 13-inch pan.

Instructions (cont.)

5. Bake for 15-20 minutes or until the shortbread is set and just beginning to turn golden brown. Cool completely.
6. Meanwhile, combine the caramels, milk and 1 teaspoon vanilla in a saucepan over medium low heat.
7. Cook and stir until the caramels are melted and the mixture is smooth. Stir in the toasted coconut.
8. Spread the coconut caramel mixture over the cooled shortbread base.
9. Refrigerate for at least an hour, or until the caramel layer is completely cooled. Remove the bars from the refrigerator and cut into squares.
10. Melt the 2 cups of chocolate chips in the microwave at 50% power, stirring every 1-2 minutes until smooth.
11. Dip the bottoms of the cookies into the melted chocolate and set on wax paper.
12. Once all the cookies have been dipped, drizzle the remaining chocolate over the top of the cookies.

Copycat Samoa Cookies

Jaclyn from cookingclassy.com

These Copycat Samoa Cookies are simply heavenly. They are a near exact replica of the beloved Girl Scout cookies. This Samoa cookies recipe has a shortbread cookie base topped with chocolate, caramel, and coconut.



Yields

2 dozen

Ingredients

For the cookies:

3/4 c + 2 tbsp all-purpose flour

1 tsp cornstarch

1/4 tsp salt

1/8 tsp baking soda

1/2 c all vegetable shortening

1/4 c granulated sugar

1/2 tsp vanilla extract

1 1/2 tsp milk, as needed

3/4 c toasted desiccated coconut

22 caramels, unwrapped

2 1/2 tbsp milk

1 pinch salt

For the chocolate coating:

5 tbsp shortening

2 1/3 tbsp cocoa powder

1/2 c powdered sugar

[Instructions on next page](#)

Instructions

For the chocolate coating:

1. In a microwave safe bowl, blend together the shortening and cocoa powder.
2. Microwave the mixture in 15 second intervals on high, stirring after each interval until completely melted. Add powdered sugar and mix until well combined.
3. Reheat as needed on 50% power for about 15 seconds. Stir.

For the cookies:

1. Preheat oven to 350 degrees. In a mixing bowl, whisk together flour, cornstarch, salt, and baking soda. Set aside.
2. Blend together shortening, sugar and vanilla until combine. Add dry ingredients. Add milk 1/2 Tablespoon at a time as needed, until dough comes together.
3. Roll dough out between two large sheets of parchment paper, to about 1/6" thickness. Using a 2" cookie cutter, cut dough into circles then using the end of a small pastry tip cut a hole in the center of each circle.
4. Using a large sharp knife or pastry scraper, slide knife under entire cookie and lift the cookie off of the parchment paper and transfer to a lined cookie sheet. Re-roll dough as needed until you've used it all.
5. Bake cookies for 10 minutes or until lightly golden. Allow to cool on cookie sheet before transferring to a wire rack.
6. Reduce temperature of oven to warm, add remaining 1/4 cup desiccated coconut to melted caramel and mix to combine.

Instructions (cont.)

7. Leave caramel mixture over warm heat, stirring caramel occasionally. Spread about 1 tsp caramel mixture around the top of cookie.
8. Dip caramel coated side of cookie into the bowl of desiccated coconut. Set on parchment paper and allow caramel to set.
9. Dip bottoms of cookies in chocolate coating.
10. Place dipped cookie upside down (so the chocolate coating should be facing upward). Repeat process with remaining cookies.
11. Once coating on cookies has set, flip cookies to opposite side.
12. Pour remaining chocolate coating into a Ziploc bag, seal bag and cut a very small tip off one edge of the bag then drizzle chocolate coating over cookies.
13. Allow drizzled coating to set then store cookies in an airtight container.



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Samoa Cupcakes

Christina from sweetpeaskitchen.com

If you are looking for creative cupcake recipes, then you have found one with this recipe for Homemade Samoa Cupcakes. This Samoa cupcake recipe is not like other chocolate cupcake recipes. Enjoy!



Makes Cook Time
24 cupcakes 20-22 mins

Ingredients

For the cupcakes:

2 c all-purpose flour
3/4 c natural cocoa powder
12 tbsp butter, room temperature
1 3/4 c sugar
1/2 tsp salt
1 1/2 tsp baking soda
2 tsp vanilla extract
1/2 tsp coconut extract
4 large eggs, room temperature
1 1/2 c whole milk

For the caramel frosting:

16 tbsp unsalted butter
1/2 tsp salt
2 c packed light brown sugar
1/2 c whole milk
2 tsp vanilla extract
4 c powdered sugar
1 c sweetened shredded coconut
1/4 c milk chocolate chips

[Instructions on next page](#)

Instructions

For the cupcakes:

1. Preheat the oven to 350 F. Line muffin pan with paper liners.
2. In a medium bowl, whisk together the flour and cocoa powder.
3. In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter, sugar, salt, baking soda, vanilla, and coconut extract until fluffy and light, at least 3-4 minutes.
4. Add eggs, one at a time, beating until each is incorporated, scraping down sides of bowl as needed.
5. With the mixer on low speed add in the dry ingredients in three batches, alternating with the milk beating just until combined.
6. Fill the cupcake papers 1/2 full, making sure the batter is divided evenly.
7. Bake, rotating tins halfway through, until a toothpick inserted in centers comes out clean, 20-22 minutes. Tilt each cupcake in the muffin pan so it sits at an angle.
8. Allow the cupcakes to cool in the pan at this angle for 10 minutes before transferring to a wire rack to cool completely.
9. To toast the coconut, spread the coconut onto a rimmed sheet pan. Toast in a 350°F oven, stirring frequently, until the coconut is an even brown color, about 10 minutes.

Instructions continued on next page

Instructions (cont.)

For the caramel frosting:

1. Melt the butter in a heavy-bottomed saucepan over medium heat.
2. Stir in the salt and brown sugar and heat the mixture to boiling, stirring constantly. Cook over low heat for 2 minutes, until the sugar is dissolved.
3. Stir in the milk and return to a boil, stirring constantly. Remove the pan from the heat and stir in vanilla.
4. Cool to lukewarm, about 30-40 minutes, stirring occasionally.
5. Once the caramel frosting mixture is lukewarm, transfer to the bowl of a stand mixer fitted with the paddle attachment.
6. Add the powdered sugar and beat on medium-high speed until light and fluffy, about 3-4 minutes. Adjust consistency with a little more milk or powdered sugar, if necessary.
7. Heat chocolate chips in microwave for about 30 seconds or until drizzling consistency.
8. Transfer the frosting to a pastry bag fitted with a decorative tip. Pipe a spiral of frosting, beginning at the outer edge and working inward. Drizzle the frosted cupcakes with melted chocolate and garnish with toasted coconut.

Homemade Tagalong Cookies

Christina from sweetpeaskitchen.com

If you are craving Girl Scout cookies, we have just the copycat recipe for you. This Homemade Tagalong Cookies recipe is a recreation of the favorite Girl Scout cookie. Tagalongs are also famously known as Peanut Butter Patties.



Makes

3 dozen cookies

Ingredients

For the cookies:

1 c butter, softened
1/2 c sugar
2 c all-purpose flour
1/4 tsp baking powder
1/2 tsp salt
1/2 tsp vanilla extract
2 tbsp milk

For the filling:

1 1/2 c creamy peanut butter
3/4 c powdered sugar
Generous pinch of salt
1/2 tsp vanilla extract

For the chocolate coating:

8 oz semisweet chocolate chips
1 tbsp shortening

Instructions

For the cookies:

1. Preheat oven to 350 degrees F. Line 2 baking sheets with parchment paper.
2. In a medium bowl, whisk the flour, baking powder, and salt; set aside.

Instructions (cont.)

3. In the bowl of a stand mixer fitted with the paddle attachment, beat together butter and sugar until light and fluffy, about 3 minutes. Mix in flour mixture followed by the vanilla and milk.
4. Roll a heaping tablespoon of dough into a 1½-inch ball and place it on the prepared baking sheet. Repeat with the remaining dough, spacing the balls about 1 inch apart. Using your thumb, dowel or a melon baller, make an indentation in the center of each cookie.
5. Bake for 11-13 minutes, or until edges are golden brown. Remove the cookie sheets from the oven. Using your thumb, dowel or a melon baller, press into the cookies again. Cool cookies for 5 minutes on baking sheet, then transfer to wire rack to cool completely.

For the filling:

1. In a medium bowl, mix peanut butter, confectioners' sugar, salt and vanilla.
2. Place in freezer for 10 minutes, or until slightly firm. Roll a heaping teaspoon of filling into a ball and place in the middle of the indented part of the cookie, pressing down so that it sticks.
3. Place cookies in the refrigerator for 20 minutes, or until firm.

For the chocolate coating:

1. Melt shortening and chocolate together in a metal bowl over a pan of lightly simmering water. Stir occasionally until smooth, and remove from heat.
2. Dip chilled cookies into chocolate, let excess drip off, and place on a sheet of parchment paper. Refrigerate for 30 minutes to set.

Copycat Tagalong Cookies

Mika from eatmyshortbread.net

Chocolate and peanut butter have met their match in this recipe for Copycat Tagalong Cookies. This signature Girl Scout cookie shortbread base is topped with a delightful peanut butter mix and then dipped in chocolate!



Cook Time

10-12 mins

Ingredients

For the cookies:

1 c butter, room temperature

1/2 c sugar

2 c all-purpose flour

1/4 tsp baking powder

1/2 tsp salt

1/2 tsp vanilla extract

2 tbsp milk

For the toppings:

1 1/2 c creamy peanut butter

1/2 c powdered sugar

1/2 tsp vanilla extract

8 oz milk chocolate

Instructions

For the cookies:

1. Cream together your butter and sugar with a mixer until light and fluffy.
2. In a separate bowl, combine the flour, baking powder, and salt.

Instructions (cont.)

3. Slowly add this to the butter mixture. At low speed, add in the milk and vanilla. Separate the dough into halves and wrap in plastic. Refrigerate until the dough is as firm as a stick of butter.
4. Pre-heat your oven to 350 degrees while the dough is chilling.
5. Once cooled, roll your dough out on a lightly floured surface, and use a round cutter to cut the shapes.
6. Bake your batches of cookies one sheet at a time for 10-12 minutes, until the edges are golden brown.
7. Using a spoon, small scoop, or your thumb, gently make an indentation in the center of each cookie while they're warm.

For the toppings:

1. In a small bowl, sift the powdered sugar into the peanut butter and mix well. Stir in vanilla.
2. Once the cookies have cooled completely, add the peanut butter. Using a spoon, piping bag, or a plastic bag with the corner cut off, pipe your peanut butter into the indentation.
3. Chop up your chocolate if you're using a bar, or throw your chocolate chips in a bowl, and microwave it in 30 second intervals, stirring between each, until smooth and melted.
4. Dip your cookies in the chocolate with a fork, give that fork a few jiggles and taps on the side of the bowl to remove the excess chocolate, and place cookies on waxed paper to cool.

Special Thanks

THANK YOU TO OUR CONTRIBUTORS

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