



Merry Girl Scout Cookies®



Merry Thin Mints®

Ready in 20 min Makes 10-11 servings



What you need:

Ingredients

1 box Thin Mints
3 oz. white chocolate melts
White icing
32 Strawberries (medium sized)

Equipment

Frosting bag
Decorative tip

Directions:

1. Ready the hat

Melt white chocolate melts as instructed on package. Cut off strawberry stems. Seal the cut edge by dipping into the melted chocolate. Set aside until set.

2. Create

Pipe icing onto the top of each Thin Mint with a decorative tip. Place strawberry on top. Add a dollop of icing to the top of the hat. Refrigerate until ready to serve.



Dunked-in Do-si-dos®

Ready in 15 min Makes 8-9 servings



What you need:

Ingredients

1 box Do-si-dos
10 oz. dark chocolate melts
1 cup peanuts, chopped fine

Supplies

Wax paper

Directions:

1. Ready the dip

Melt dark chocolate melts as instructed on package.

2. Dip and Sprinkle

Dip half of each Do-si-do into the melted chocolate. Top with chopped peanuts. Place on wax paper to set.



Holiday Thin Mints®

Ready in 10 min Makes 10-11 servings



What you need:

Ingredients

1 box Thin Mints
White icing
Red gel food color
Holiday decorating candies

Equipment

Frosting bag
Decorative tip

Directions:

1. Ready the icing

Put decorative tip inside icing bag. Open frosting bag and squirt red gel inside onto one of bag sides. Fully coat the bag by pressing sides together. Load the bag with white icing.

2. Create

Pipe icing onto the top of each Thin Mint with a decorative tip. Decorate with holiday candies.



Reindeer Tagalongs® To Go

Ready in 15 min Makes 14 servings



What you need:

Ingredients

1 box Tagalongs
4 oz. dark chocolate melts
Candy eyeballs
Red candy nose
Brown pipe cleaners

Equipment

Plastic wrap
Small paint brush

Directions:

1. Ready the chocolate

Melt dark chocolate melts as instructed on package.

2. Dip and Decorate

Using a paintbrush, paint chocolate onto the back of the eyes and nose, as you arrange on top of each Tagalong. When chocolate is set, wrap in plastic wrap, gathering at the top of the reindeer head. Cut pipe cleaners into 4 ½" lengths, and 1" lengths. To create the antlers, twist the 1" pieces about an inch from the ends of the 4 ½" pieces. Wrap the center of your antlers onto the gathered plastic wrap and arrange.



Snowy Thin Mints®

Ready in 15 min Makes 10-11 servings



What you need:

Ingredients

1 box Thin Mints
10 oz. white chocolate melts
3 peppermint candy canes,
crushed

Directions:

1. Ready the snow

Melt white chocolate melts as instructed on package.

2. Dip and Sprinkle

Dip tops of Thin Mints into the melted chocolate. Top with crushed peppermint.