



## Merry Girl Scout Cookies®

### Merry Thin Mints®

Ready in 20 minutes  
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 Do-si-dos®

Ready in 15 minutes  
Makes 8-9 servings



#### What you need

##### Ingredients

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

##### Equipment

Wax paper



#### Directions

##### 1. Ready the dip:

Melt dark chocolate melts as instructed on package.

##### 2. Create:

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 minutes  
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®

Ready in 15 minutes  
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 1/2" lengths, and 1" lengths. To create the antlers, twist the 1" pieces about an inch from the ends of the 4 1/2" pieces. Wrap the center of your antlers onto the gathered plastic wrap and arrange.

# Snowy Thin Mints®

Ready in 15 minutes  
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. Create:

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