

GIRL GUIDES AUSTRALIA BISCUIT RECIPES

There are many wonderful Girl Guides Biscuit recipes below are a few of our favourites.

1. CHOCOLATE CHEESECAKE

Ingredients

1 300g pkt *Girl Guide Choc Biscuits*
150g butter, melted
2 tbsp brown sugar
50g milk chocolate, chopped roughly
300ml thickened cream
20g butter, extra
3 tsp gelatine
¼ cup (60ml) water
2 x 250g pkt cream cheese, softened
½ cup (110g) castor sugar
Grated chocolate, extra, for garnish

Method

Base

Crush *Girl Guide Biscuits* and mix in butter and sugar until combined.
Press evenly over base and halfway up side of spring tin (or similar) and refrigerate for at least 30 minutes.

Filling

- Combine chocolate, cream and extra butter in bowl over saucepan simmering water. Stir till chocolate melts.
- Sprinkle gelatine over water in a bowl or jug and stir over a saucepan of simmering water until gelatine dissolves then cool for a few minutes.
- Beat cream cheese and sugar in large bowl with electric mixer until soft peaks form.
- Stir gelatine liquid and chocolate-cream mixture into cream cheese mixture then pour the filling into the crumb crust.
- Cover cheesecake and refrigerate for several hours or overnight until set.
- Garnish with grated chocolate.

2. ROCKY ROAD SLICE

Ingredients

125g butter
¼ cup sugar
2 tbsp cocoa
1 egg
1 tsp vanilla
1 300g packet *Girl Guide Biscuits*, crushed
Foil or greaseproof paper for lining tray
100g marshmallows
100g glace cherries
¼ cup desiccated coconut
125g dark chocolate, chopped roughly
60g coha

Method

Base

- Place butter, sugar and cocoa in a pan. Stir over a gentle heat just until sugar dissolves. Remove from heat and allow to cool a few minutes.
- Whisk egg and vanilla, Add sugar liquid and *Girl Guide Biscuit* crumbs. Mix well then press evenly over the base of a greased and lined shallow baking tray.
- Bake at 180C for 10-15 minutes, until evenly cooked. Cool a few minutes then chill.

Filling

- Chop marshmallows and cherries. Place in a large bowl. Add coconut, mix well, then spread over cooled base.
- Place chocolate and copha in a bowl and stir over simmering water, until just melted.
- Drizzle chocolate evenly over the slice and refrigerate until set – about 1 hour.
- While still in the tin, use a large, sharp knife to slice it into squares or fingers to serve. Use lining to help remove from tin. Store in the fridge.

3. CHERRY RIPE BALLS

Ingredients

- 1 300g pkt *Girl Guide Biscuits*, crushed
- 2 x 100g *Cherry Ripe* chocolate bars, chopped
- 1 400g tin condensed milk
- 1 tbsp cocoa
- 2 cups coconut (or choc sprinkles, chopped nuts, more crushed biscuits)

Method

- Mix *Girl Guide Biscuit* crumbs, *Cherry Ripe*, condensed milk and cocoa in a medium bowl and refrigerate for an hour or two, if possible.
- Divide mixture into rounded teaspoonfuls and roll into balls 2cm across with palms.
- Roll balls in coconut and return to refrigerator to set, and for storage.

4. COCONUT BALLS

Ingredients

- 1 300g *Girl Guide Biscuits*
- 2 tbsp cocoa
- 1 400g tin condensed milk
- 1 cup coconut
- Extra coconut for outsides

Method

- Place biscuits in a bag and crush with a rolling pin, or similar. Place in a medium bowl with cocoa, condensed milk and coconut and mix well.
- Divide into rounded teaspoonfuls and roll in coconut.
- Refrigerate to set and store.