

# Girl Scout Traditions

## Materials:

- Spoons
- Mixing Bowls
- Cookie Sheet
- Ingredients
- Oven
- 1 cup of butter
- 1 cup of sugar
- 2 eggs
- 1 TSP of salt
- 1 TSP of vanilla extract
- 2 TBLSP of milk
- 2 cups of flour
- 2 TSP baking powder
- Additional sugar for topping (optional)

## Want to tie this into a badge?

- Brownie Snacks
- Junior Meals
- Cadette New Cuisines
- Senior Locavore
- Ambassador Dinner Party

When anyone thinks of Girl Scouts, the first thing that comes to mind is cookies. But did you know the cookies that we enjoy today are not the cookies from the original Cookie Program? In 1917, the first cookie was much different. Do you want to try it? Well now you can. Grab an adult and make the original Girl Scout Cookie!



## Steps:

1. Cream butter and the cup of sugar; add well-beaten eggs, then milk, vanilla, flour, salt and baking powder.
2. Refrigerate at least for two hours.
3. Roll dough, cut into trefoil shapes and sprinkle sugar on top if desired.
4. Bake for 375 degrees for 8 to 10 minutes or until the edges begin to brown.
5. And there you have it, the originally recipe for a Girl Scout Cookie. Enjoy!