Did you know?
When anyone thinks of Girl Scouts, the first thing that comes to their mind is cookies! But did you know the cookies that we enjoy today are not the cookies that started the Cookie Program. In 1917, the first cookie, was much different. Don’t you wish you could try it?! Well, you can! Grab an adult and make the original Girl Scout cookie. Let us know what you think!

What you need:
Spoons
Mixing Bowl
Cookie Sheet
Ingredients
An Oven

Original Girl Scout Cookie
1 CUP BUTTER
1 CUP SUGAR
ADDITIONAL SUGAR FOR TOPPING (OPTIONAL)
2 EGGs
2 TBSP MILK
1 TSP VANILLA
2 CUPS FLOUR
1 TSP SALT
2 TSP BAKING POWDER

Steps:
1. Cream butter and the cup of sugar; add well-beaten eggs, then milk, vanilla, flour, salt, and baking powder.
2. Refrigerate for at least 2 hours.
3. Roll dough, cut into trefoil shapes, and sprinkle sugar on top, if desired.
4. Bake for 375° for approximately 8 to 10 minutes or until the edges begin to brown.

Take photos of your cookies and tell us your review! If you post it, tag #GSCBAAtHome