

Girl Scout Cookie Dessert Challenge

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Girl Scouts–Arizona Cactus-Pine Council (GSACPC) is pleased to announce the return of its award-winning **Girl Scout Cookie Dessert Challenge**. For the sixth year in a row, chefs from some of the state’s most popular restaurants will use their culinary prowess to re-imagine one of the beloved flavors of Girl Scout Cookies – **Do-Si-Dos, Samoas, Tagalongs, Thin Mints, Trefoils and Savannah Smiles** – into a custom dessert menu item.

Each restaurant has agreed to feature its dessert on their menu from February 1 to February 28, 2018, with a portion of the proceeds from each dessert sold directly supporting Girl Scouting in Arizona.

In year’s past, the Dessert Challenge Champion was decided by dessert sales. This year, the Council is hosting a poll at girlscoutsaz.org/dessertchallenge. Diners simply go to our website to select their favorite dessert. The venue with the most votes at the end of the Challenge will become the 2019 Champion.

All the chefs hope not only to raise critical funds to support local Girl Scouting, but also to inspire home cooks across Arizona to buy an extra box or two this Girl Scout Cookie season to create their own desserts, too.

Participating restaurants, and their creative desserts, are:

Aioli Gourmet Burgers

Cookie: Samoas

Years Participating: 2

Dessert designer: Executive Chef Tom D’Ambrosio

Dessert: Samoa Cannoli. Chef D’Ambrosio received his inspiration from his Italian upbringing and love of Cannolis. He thought why not combine both his favorite cookie with his favorite Italian pastry. The Samoa Cannoli is a crispy cannoli shell dipped in milk chocolate and toasted coconut, filled with Samoa cookies, mascarpone cream and drizzled with chocolate and caramel sauce.

Cost: \$3.50

32 Shea

Cookie: Thin Mints

Years Participating: 2

Dessert Designer: Chef Javier Carballada

Dessert: Divine Mintspiration, a layered dessert “mintspired” by 32 Shea’s signature Nutella Cheesecake. This sweet flavor journey starts with Thin Mint crumbles and a velvety chocolate mousse, and then descends into a rich, creamy cheesecake before ending with a minty, crunchy Thin Mint, almond, and graham cracker crust. Each Divine Mintspiration is topped with a Thin Mint-rolled Nutella stick, a nod to the restaurant’s signature ingredient, Nutella.

Cost: \$7

Babbo Italian Eatery (Eight Locations Valleywide)

Cookie: Samoas

Years Participating: 1st year

Dessert Designers: Chefs Taylor Schultz and Chris Schnitzer

Dessert: Samoa Tiramisu, lady finger sponge cake soaked in marsala and espresso, and then layered with mascarpone and Samoas.

Cost: \$7.45