

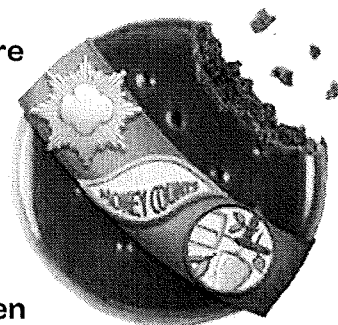
Edible Outdoor Education

The recipes below can be used in GSLE by tying them into the cooking badges. As a Brownie you can earn the Snacks Badge, Juniors can earn Simple Meals badge, Cadette can earn New Cuisine Badge, Seniors can earn Locavore Badge, and Ambassadors can earn Dinner Party Badge. The girls can also utilize the make your own badge all about baking and desserts at www.gsmakeyourown.com.

Thin Mint Junior Mint Brownies

Materials: 1 box of Thin Mints, 2 Xlarge boxes of the Junior Mints, shredded coconut (if desired), white icing, mixer, food processor, sheet pan, brownie mix, large mixing bowl, wooden spoon and an oven.

- Using the food processor, blend up the Thin Mints and add them to the dry mixture from the brownie mix box into the large mixing bowl.
- Follow the directions for the brownie mix supplied on the back of the box.
- Add the batter to the sheet pan and put in the oven at the listed temperature on the box followed by the listed time to bake.
- Once fully cooked take out of oven and let the cake cool to room temperature then add the white icing followed by the shredded coconut and the Junior Mints spread out on top.
- Now the Thin Mint Junior Mint Brownies are ready to eat.



Caramel DeLites German Chocolate Cake

Materials: 2 boxes of Caramel DeLites, box mix for a German chocolate cake (plus the ingredients to make that cake), German chocolate icing, food processor, mixer, large bowl, sheet pan and an oven.

- Using the food processor, blend up the Caramel DeLites and add them to the dry mixture from the box mix of the German chocolate cake in the large bowl.
- Follow the directions for the German chocolate cake supplied on the back of the box.
- Add the batter to the sheet pan and put in the oven at the listed temperature on the box followed by the listed time to bake.
- Once fully cooked take out of oven and let the cake cool to room temperature then add the German chocolate icing on top.
- Now the German Chocolate Caramel DeLites cake is ready to eat.
- Note: if a two layer cake is desired follow the instructions on the back of the German chocolate cake mix box.



Peanut Butter Patties Truffles

Materials: 2 boxes of Peanut Butter Patties, 1 package of cream cheese, 1 pound of milk chocolate, medium microwavable bowl, wooden spoon, medium bowl, mixer, cookie sheets, parchment paper, food processor, freezer and 2 teaspoons.

- Blend up the Peanut Butter Patties in food processor. Make sure there is no big chunks.
- Put Peanut Butter Patties and cream cheese into medium bowl and mix them together with the mixer.
- Lay the parchment paper on top of the cookie sheets. Roll the mixer from the step above into small balls.
- After rolling all the mixer put them into the freezer for an hour.
- Melt the pound of milk chocolate in the medium microwavable bowl.
- Take out your frozen mixer balls and put two at a time in the melted milk chocolate. Cover them completely with the chocolate. Take them out of the chocolate using the 2 teaspoons and put back on the parchment paper to dry.
- Keep repeating the process above until all the mixer balls are covered in chocolate.
- Set aside for 30 minutes or until the chocolate has harden.
- Enjoy your very peanut buttery truffles.



Special Whatchamacallits Affectionately Pinned Somewhere (SWAPS) are a historical part of girl scouting. They are made by the girls to trade at events with other girls to remind them of memories they have created.

Special Whatchamacallits Affectionately Pinned Somewhere

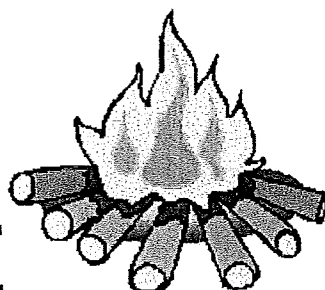
Shortbread SWAPS

Materials: white liquid glue, water, 1 box of Shortbread Cookies, foam brush, small bowl, and pin backings

- Water down the white liquid glue in the small bowl.
- Lay out cookies on parchment paper.
- Take foam brush and coat it with the watered down glue.
- Apply the watered down glue to the front and sides of the cookies and leave to dry.
- Flip cookies over once dried on the front and sides and apply the watered down glue to the back of the cookies and leave to dry.
- Once the entire cookie is coated and dried from the watered down glue apply the pin to the back of the cookies.
- Note: could also use Thank-a-lots.

Building an EDIBLE

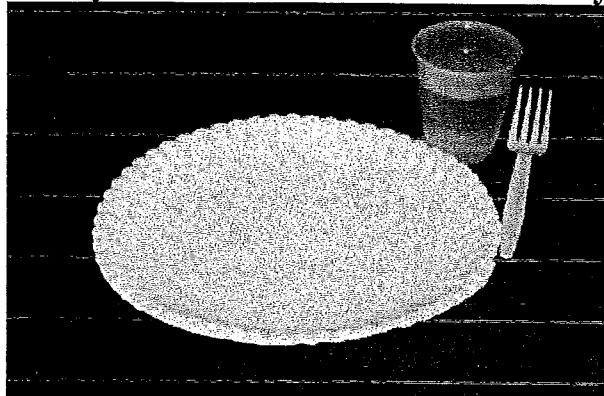
FIRE



**Collect your supplies
and pull back all long hair!**



Have your water bucket & tools nearby



Supplies Needed:

Paper Plate or Napkin (Safety Circle)

Small Cup with water/juice (Water Bucket)

Fork (Rake or Shovel)

Toothpick (Match)

Mini Marshmallows or Jelly Beans or M&M's
& Cheerios or Raisins (Fire Ring)

Potato Sticks or Shredded Coconut (Tinder)

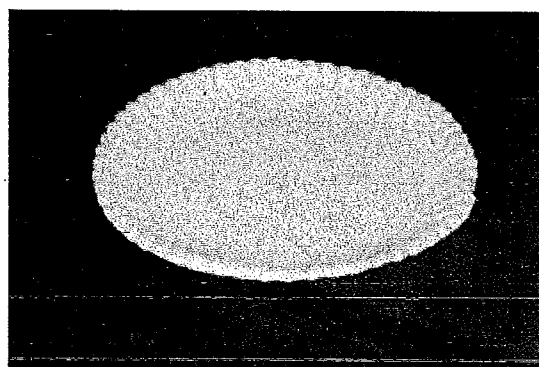
Pretzel Sticks or Chinese Noodles (Kindling)

Pretzel Logs or Bread Sticks (Fuel Logs)

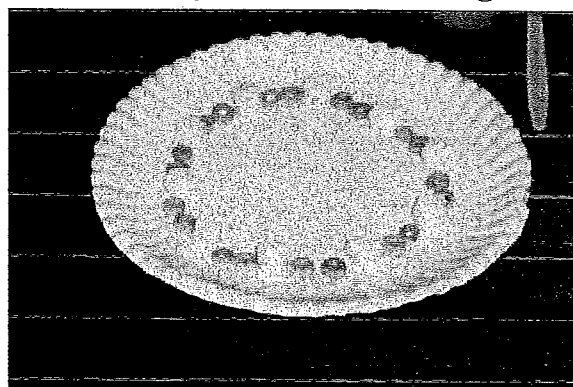
Red Hots or Red Licorice (Sparks, Small Fire)

Candy Corn (Large Fire)

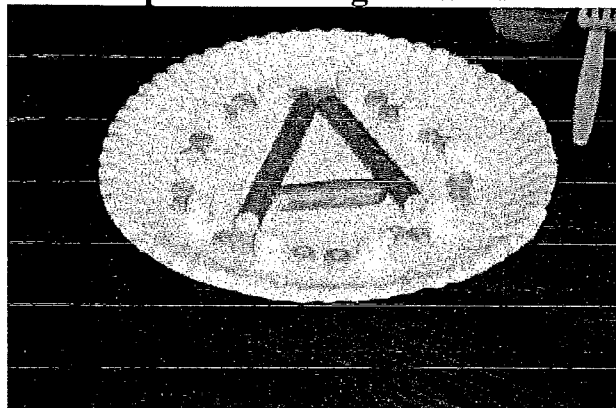
**Clear a safety circle 5 feet out from
the fire circle**



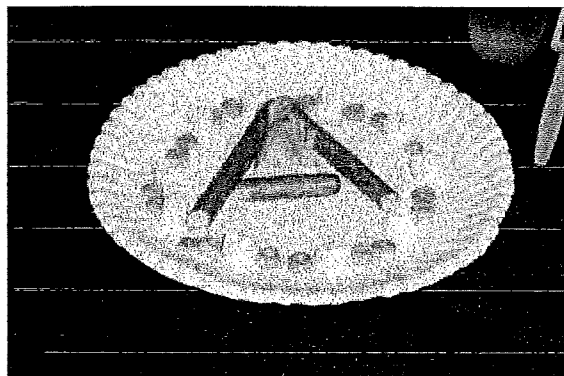
Make your fire circle ring



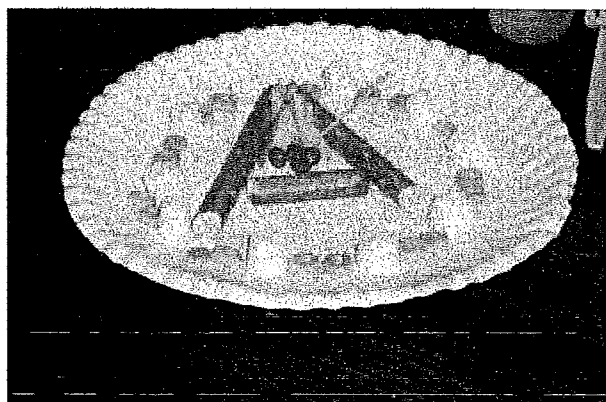
**Make an "A" or "V" frame of logs
Open end facing the wind**



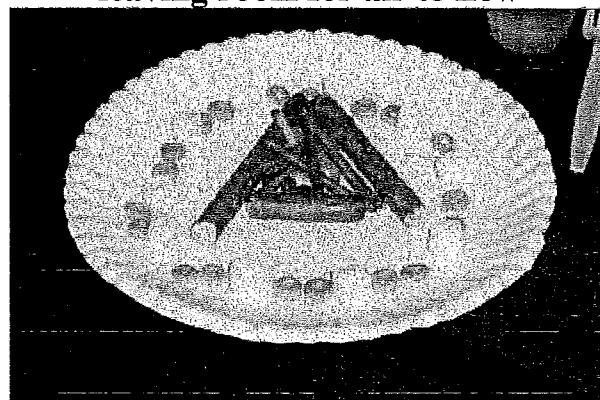
**Make a teepee or lean to of tinder
inside the logs in a corner of the A or V**



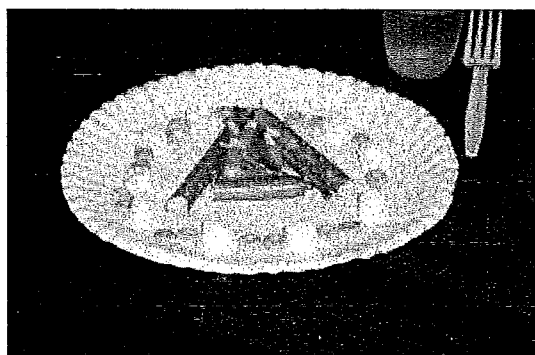
Light the tinder with a match, add sparks



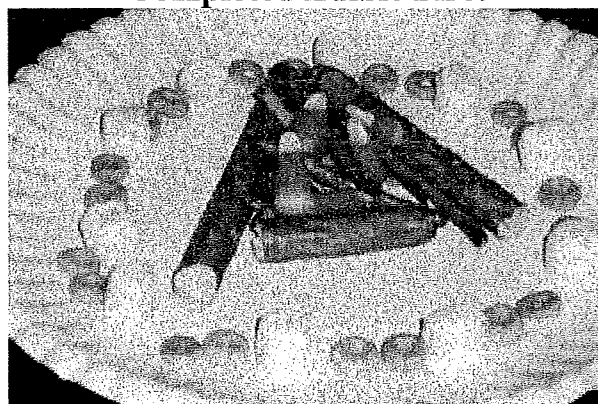
**When a small fire is started add kindling
leaving room for air to flow**



Now the fire is burning brightly



Completed Edible Fire!



**With a real fire, when done the fire bucket would be used to put out the fire
and the rake or shovel would be used to stir it up until cold to the touch.**

**However, in this case just eat the fire and drink from the fire bucket
and leave a clean fire area!**

Alternate Ingredients

Camp Site/Safety Circle: wax paper, paper towel, napkin, graham cracker, large cookie, lettuce leaf

Fire Ring: mini marshmallows, large marshmallows, jelly beans, peanuts, corn pops cereal, peanut M&Ms, cheerios, raisins

Tinder : coconut, crumbled shredded wheat, shredded cheese, shredded lettuce or carrots, chow mein noodles

Kindling: pretzel sticks, potato sticks, thin pieces of green pepper

Fuel, Logs: pretzel logs, bite size tootsie rolls, carrot sticks, bread sticks, celery sticks, cheese puffs

Charcoal: raisins

Match stick: licorice stick, candy corn stuck on a toothpick, thin pretzel stick

Fire starter: Hershey's Kiss, gum drops

Fire: candy corn, red string licorice, red hots, red sugar sprinkles, chopped tomatoes, chopped red pepper, bacon bits

Water Bucket: small paper cup

Water: juice, salad dressing, water

Shovel: teaspoon, gumdrop on pretzel stick

Rake: fork, your fingers

Green stick: toothpick

Marshmallows: mini marshmallows on tiny pretzel stick

Donut Hole Acorns

Melt chocolate (small amount at a time) in microwave or double boiler.

Dip donut hole in melted chocolate.

Dip in Heath bar and/or chocolate sprinkles.

Stick mini-pretzel stick into end.

Arrange them on a platter and share this fall.

Gummy Creations – Painting with Gummy

This is one of those projects that sounds easy in the planning stage – just divide out a batch of homemade gummy solution into squeeze bottles, so that instead of pouring it into molds, the children can squeeze it out into all kinds of creations – simple right?

In fact, it is just that simple, except that as it turns out, the steps are a little more time consuming and labor intensive, than they sound. Mix 6 ¼ Tablespoons of water, with 1 envelop of unflavored gelatin, and 2 Tablespoons of regular (not sugar-free) flavored gelatin in a squeeze bottle, that can withstand being dipped into boiling water without melting. This will make one regular batch of gummy candy, divided into six bottles. Add a different color/flavor of Jello to each bottle so you'll have plenty of colors to choose from. A 3-ounce box of regular flavored gelatin holds about 6 Tablespoons of powder. Bag up the leftover powder, one bag per flavor, for future projects.

Let the gelatin and water mixture sit for about 10 minutes, until it is foamy and somewhat solid.

Carefully dip each bottle into hot water. Supervise children carefully on this step, to avoid burns.

Stir the gelatin (use a table knife to reach down into the bottles) until it is completely melted, and mixed.

Pop the open bottles into the refrigerator for about 20 minutes, checking every minute, or so for the last five minutes until the gummy solution is thick enough to not quite be a liquid, but still thin enough to squeeze out of the bottle. If you get it wrong, and the solution is already too thick, simply run the bottle under hot tap water for a few seconds to thin it back down.

Give each child a plate, and let them squeeze out a gummy design.

Once dry, their creations will lift right off the plates and can be eaten. You may prefer the gummy candy after it has had a few hours rest or even overnight to dry, but it rarely gets to sit that long in any home.

The candy will continue setting up inside the bottles as the children are squeezing it out, so be prepared to run the bottles under hot water every so often. If you over-melt the candy, and it is too thin, just place the bottle into the freezer for a minute or two.

You will probably need to remove, and unclog the nozzles a few times. Just run the hot water and through the nozzle to clear it.

Even “empty” bottles still hold quite a bit of candy. Before you wash them out, run them under hot water one last time, to melt all the candy you can and pour it into molds (or mini-muffin tins in a pinch) for a bonus batch of gummy candy to save for later. Store uneaten candy in an air-tight container to keep it from drying out completely.

Lemonade Glow in the Dark Cupcakes

For the cupcakes, combine 1 box of Betty Crocker SuperMoist yellow cake mix, 1 $\frac{1}{4}$ cups water, $\frac{1}{2}$ cup powdered lemonade drink mix, 1 stick of butter, softened and 3 eggs. Bake according to the instructions on the box.

For the frosting combine 1 large 34oz. Bag of confectioners' sugar, 1 cup vegetable shortening, 1 teaspoon clear vanilla extract, 4 Tablespoons of water and 6 Tablespoons of tonic water. Flat tonic water is best. Frost cool cupcakes and view under black light.