



Crunchy Monkey Pie

girl scouts + culinary stars

THE GIRL SCOUT MISSION IS TO BUILD GIRLS OF COURAGE, CONFIDENCE, AND CHARACTER WHO MAKE THE WORLD A BETTER PLACE. IN ADDITION TO MEETINGS, BADGES, AND CAMP OUTS, SELLING COOKIES IS PART OF THAT PROCESS. THOUGH THE COOKIES TRULY SELL THEMSELVES, THE ENDEAVOR TEACHES SCOUTS TO DEFINE TROOP SALES GOALS, WORK AS A TEAM, AND MANAGE PROFITS. EVERY PENNY RAISED FROM COOKIE SALES REMAINS IN THE SALES AREA TO SUPPORT THE LOCAL COUNCIL AND INDIVIDUAL TROOPS.

THICKET MAGAZINE AND THE GIRL SCOUTS OF NORTH-CENTRAL ALABAMA JOINED FORCES WITH SOME OF ALABAMA'S TOP FEMALE PASTRYCHEFS AND FOOD-BUSINESS OWNERS—IDEAL ROLE MODELS—TO CREATE AN ARRAY OF TANTALIZING DESSERTS UTILIZING GIRL SCOUT COOKIES AS AN INGREDIENT. SO DROOL AWAY, THEN OPEN YOUR WALLET AND SUPPORT A LOCAL GIRL SCOUT DURING COOKIE SEASON, JANUARY 9TH – MARCH 7TH.

= one successful recipe

CHOCOLATE CHEESECAKE WITH THIN MINT CRUST AND RASPBERRY MOUSSE

If you've eaten at Birmingham's Bottega Restaurant or Bottega Café and indulged in dessert, you have tasted the phenomenal talent of Pastry Chef Dolester Miles. Her desserts are masterful creations that often start as a simple idea tossed around with Chef Stitt in the kitchen then evolve into something that surpasses all expectations. Dol's skill comes naturally and from years of tinkering and hard work in the kitchen. When asked if she was ever a Girl Scout, she chuckles and says, "I prefer to camp out in the kitchen...I am scared of the outdoors!" We won't penalize her if it means she will continue to make delicious desserts like this spectacular cheesecake on a cruncy bed of Thin Mints.

SERVES 4; MAKES 1 (9-INCH) CHEESECAKE

Crust:

- 1½ sleeves Thin Mints
- 1½ sticks (6 ounces) butter, melted

Chocolate Filling:

- ½ cup sugar
- 1½ pounds cream cheese, softened
- 6 ounces bittersweet chocolate, melted
- ½ cup raspberry liqueur
- 4 eggs
- ½ cup heavy cream

Raspberry Mousse:

- 2 cups fresh raspberry puree
- 1 teaspoon lemon juice
- 1¾ cups whipped cream, medium peaks
- 1½ teaspoons gelatin
- 4 egg whites
- 1 cup sugar

Preheat the oven to 350°F.

Crush the Thin Mints in a bag with a rolling pin or pulverize with pulses in a food processor. With your hands, mix the cookie crumbs and butter in a bowl. Press this mixture into a 9-inch springform pan. Bake in the preheated oven for 10 minutes. Cool.

Beat the sugar and cream cheese on medium speed in a mixer fitted with the paddle attachment until smooth. Beat in the chocolate, then raspberry liqueur. Reduce the speed to low and add the eggs, one at a time, until fully incorporated. Stop mixing, scrape

down the bowl, and then add the heavy cream slowly on low speed, beating for about 30 seconds. Pour the prepared filling into the pre-baked crust. Place the springform pan in a shallow baking dish filled with water to reach half way up the sides of the pan. Bake in the preheated oven for 45 to 50 minutes. The middle should be soft but not liquid. Cool completely.

Sprinkle gelatin over a small amount of the puree and heat to melt gelatin. Add to the remaining puree. Cool slightly, but not too much or it will be gelatinous, and then fold in the whipped cream

Heat the sugar and egg whites over a double boiler, stirring constantly until mixture is hot to touch. Remove and place on mixer. Using a whisk attachment, beat on high until cool. The mixture should be a shiny white color and thick. Fold this into the raspberry puree-whipped cream mixture.

To assemble, spread the raspberry mousse over the cooled cheesecake. (DO NOT remove from pan). Refrigerate overnight. To unmold, run a knife around edge of the mousse/cheesecake then unlatch the springform pan. Top with whipped cream to serve.

CRUNCHY MONKEY PIE

Idie Hastings, a trained pastry chef and co-owner with her husband Chef Chris Hastings of The Hot and Hot Fish Club, often heads to the woods to relax with her family and six dogs. Early in their relationship, she and Chris camped at Alabama's Little River Canyon, and it was Idie's turn to prepare dinner on the campfire—a daunting task when you're cooking for a professional chef. She was determined to bake the perfect chicken in a bed of hot coals. Despite Chris' protests that the chicken was too big and would take forever to cook, Idie held her ground. Twenty years later, Chris admits there was something magical about that chicken, perfectly seasoned with wild herbs and a touch of smoke. One taste of Idie's decadent pie with a Tagalong cookie-crust, and you will see that she can do magical things with Girl Scout cookies, too.

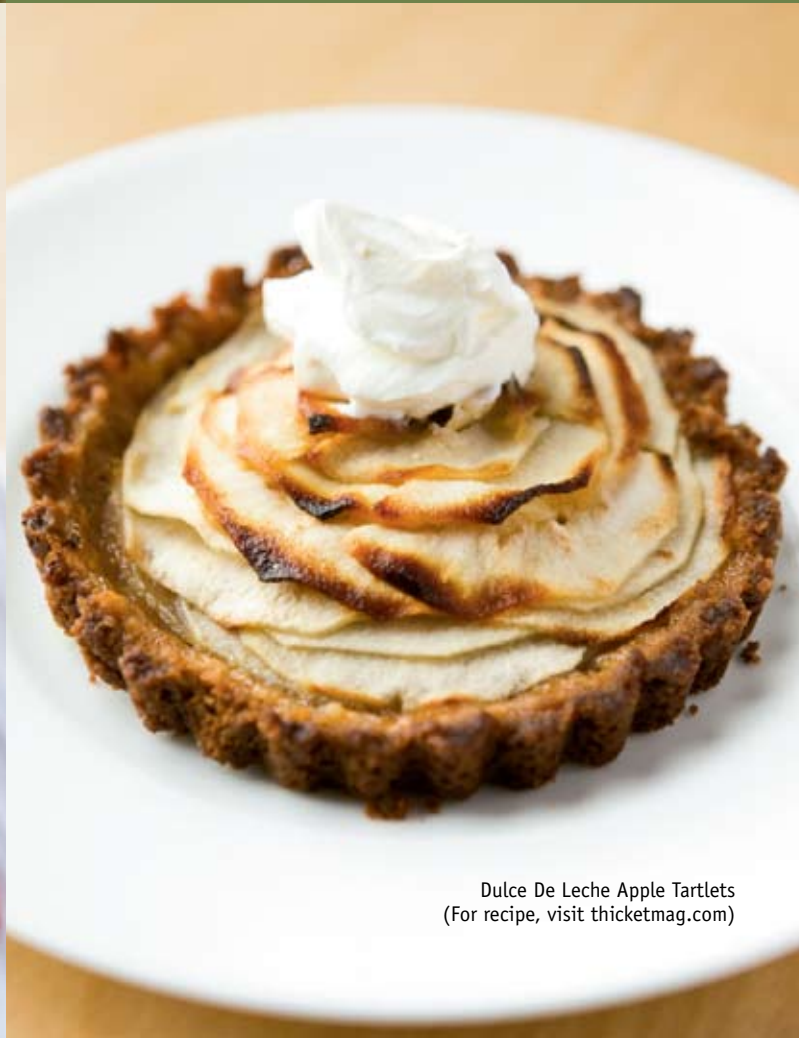
SERVES 4; MAKES 2 (4-INCH) PIES

To celebrate the accomplishments of the Girl Scouts of North-Central Alabama, we asked four renowned chefs to make original desserts with a few cookie classics.

BY KATHERINE COBBS
PHOTOS BY JASON WALLIS



Chocolate Cheesecake with Thin Mint Crust and Raspberry Mousse



Dulce De Leche Apple Tartlets
(For recipe, visit thicketmag.com)



- ¼ cup firmly packed dark brown sugar
- 5 tablespoons unsalted butter, divided
- 8 Tagalong cookies, roughly chopped
- 2 cups half-and-half
- ¼ vanilla bean, split in half lengthwise and scraped
- 2½ tablespoons cornstarch
- ½ cup plus 2 tablespoons granulated sugar, divided
- Pinch of salt
- 4 large egg yolks
- 2 large ripe bananas, peeled and sliced crosswise into ½-inch thick rounds
- 1 cup heavy whipping cream
- ¼ cup toasted peanuts, for garnish (optional)

Combine dark brown sugar and 3 tablespoons of the butter in small saucepan over low heat. Cook the mixture for 5 minutes, stirring occasionally, or until the sugar is melted. Remove the mixture from the heat and set aside to cool slightly, about 10 minutes. Stir in chopped cookies. Evenly divide the mixture between 2 (4-inch) wide ramekins or earthenware crocks, pressing gently to form an even layer. Chill for 30 minutes or until firm.

Combine the half-and-half and vanilla bean seeds and pod in a small stainless steel saucepan and bring to a simmer over medium heat. While the half-and-half mixture is heating, combine the cornstarch, ½ cup plus 1 tablespoon of the granulated sugar, and salt in a small bowl and whisk until combined. Whisk the egg yolks into the sugar mixture until slightly thickened

and pale yellow, about 1 minute. Once the half-and-half mixture begins to simmer, remove from the heat and slowly add to the sugar mixture, a little at a time, while whisking constantly. Transfer the mixture back to the saucepan and cook over low heat, whisking constantly, until thickened, about 10 minutes. Strain the mixture through a fine-meshed sieve. Refrigerate the custard until well chilled, about 2 hours.

Whisk together the heavy cream and remaining tablespoon of granulated sugar in the bowl of an electric mixture until medium peaks form. Evenly divide the banana slices from one of the bananas into two portions. Arrange each portion in an even layer on top of the chilled Tagalong crust. Spread one-fourth of the chilled custard mixture evenly into each ramekin over the bananas. Spread one-fourth of the whipped cream evenly into each ramekin over the custard. Repeat the layers one time with the remaining bananas, custard, and whipped cream. Garnish the top of each pie with peanuts, if desired. Serve immediately.

PEANUT BUTTER FROMAGE BLANC TART WITH DO-SI-DOS CRUST

(not pictured)

For **Tasia Malakasis**, owner of *Fromagerie Belle Chevre in Elkmont*, one camping trip from her scouting days stands out. “We stayed in a camping lodge with totem poles and Native-American symbols. I was most excited about my new sleeping bag. It was blue and white like clouds in the sky! I LOVED it...the sleeping bag, that is. I am embarrassed to say that I remember my camping accessory more than the trip itself. I don’t think I camped again until I was 30!” In this recipe, Tasia uses one of her products, *Belle Chevre Fromage Blanc* (a creamy fresh goat cheese) as her cheesecake base.

SERVES 4; MAKES 2 (4½-INCH) TARTLETS OR 1 (9-INCH) TART

Cookie Crumb Crust:

- 5 to 6 tablespoons unsalted butter, melted
- 2 sleeves Do-si-dos cookies, pulsed in a food processor until resembles crumbs

Cream Filling:

- 2 (8-ounce) containers Belle Chevre Fromage Blanc (see headnote)
- 2 small eggs, beaten
- ¼ cup honey
- 1 heaping tablespoon all-natural peanut butter

Preheat the oven to 350°F.

Mix together the cookie crumbs and melted butter. Evenly divide the mixture and press onto the bottom and up the sides of 2 (4½-inch) tartlet pans or 1 (9-inch) tart pan with removable bottoms. Bake the crusts for 10 minutes. Cool.

In a large bowl, mix all ingredients until fluffy and smooth, 2 to 3 minutes. Evenly divide the cream among the tart shell(s) smoothing the tops with the back of a spoon or an offset spatula. Bake for 10 minutes. Remove from the oven and let cool. Place in the refrigerator for a few hours or overnight until chilled completely. 🍋

FROM LEFT: Bottega’s pastry chef, Dolester Miles. Tasia Malakasis, owner of Fromagerie Belle Chevre. Idie Hastings, pastry chef and co-owner of Hot & Hot Fish Club.

