



RECIPES AND FOOD

Girl Scout Cookies and Ice Cream Pie Recipe

by Samantha Facciolo | March 9, 2022

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Have you ever eaten a meal so decadent you've dreamed about it afterwards?

Years ago, at a family gathering, my Aunt Karen made an ice cream pie from a reader-supplied recipe torn from an old Bon Appetit magazine. It was full of chocolate and ganache with just a hint of espresso, and it was delicious. That night, I went to bed dreaming of that pie.

The next morning when I confessed my dreams, my aunt beckoned me down to the root cellar. She pulled open the freezer door to reveal a second ice cream pie waiting on a shelf in all its ganache-bedecked glory. "I made another one because I knew we'd want it again," she confided. We had it for breakfast that very morning. It was that good.

With Girl Scout cookie season upon us, there's a seemingly unlimited number of ways to use the cookies — in puddings and cakes, with hot chocolate, and even in wine pairings. What follows is a Girl Scout-cookie inspired take on my aunt's much-loved ice cream pie. I hope you enjoy it as much as we do.



Photo Credit: Megan Wells/Shutterstock

Ingredients

- 1 cup whipping cream
- 8 oz bittersweet chocolate chips, (I prefer Ghirardelli)
- 1 tsp instant espresso, (optional, but it adds depth to the chocolate without an overpowering coffee flavor)
- ½ tsp vanilla extract
- ¼ cup butter, melted
- 2 pints ice cream, different but complementary
- Cookies



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Instructions

Make the ganache

1. Bring the whipping cream to a simmer in a small saucepan over medium heat.
2. Remove from heat and add chocolate chips. Whisk until chocolate is melted.
3. Whisk in coffee and vanilla. Let cool.

Make the crust

1. If using Double Stufs for Thin Mint pie, pulverize 20 cookies in a food processor until they turn to crumbs.
2. Add melted butter and process using on/off turns.
3. Press into a 9" pie plate. Bake at 350 degrees for about 10 minutes or until just set. Cool.

- If using graham cracker crumbs, mix crumbs and butter in a food processor using on/off turns, then press into a pie plate and bake as above.
- If opting for Thin Mint cookies as the base for the Thin Mint pie, pulverize cookies until you have 1 ½ cups of crumbs (approximately two sleeves or one box), then mix with butter and bake as above.

Make the filling

1. Let the ice cream soften slightly. Spread one pint evenly over the cooled crust.
2. Add a good, thick layer of chocolate ganache. Freeze pie until firm, about 30 minutes.
3. Arrange the second pint of ice cream in scoops around the edge of the pie.
4. Wedge one Girl Scout cookie between each scoop. Freeze until firm, at least two hours or overnight.
5. Optional: I prefer to drizzle the remaining chocolate ganache on top of the pie before freezing, but you can also rewarm and drizzle it on the pie just before serving.

Allow the pie to soften slightly before eating. Enjoy!

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Notes

For Thin Mint Pie

- 2 boxes Thin Mints OR 1 box Thin Mints, 1 box Double Stuf Oreos

Ice Cream Recommendations- chocolate and mint chocolate chip

For Samoa Ice Cream Pie

- 1 box Samoas
- 1 ½ cups graham cracker crumbs

Ice Cream Recommendations- chocolate and caramel or chocolate and coconut

For Tagalong Ice Cream Pie

- 1 box Tagalongs
- 1 ½ cups graham cracker crumbs

Ice Cream Recommendations- chocolate and peanut butter

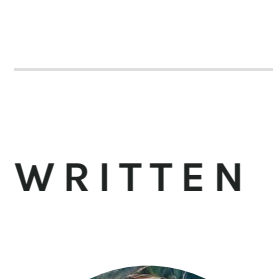
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WRITTEN BY



Samantha Facciolo

Samantha Facciolo is a freelance journalist who writes about education, immigration, social justice, travel, and the intersections of culture and cuisine. [SEE FULL BIO](#)

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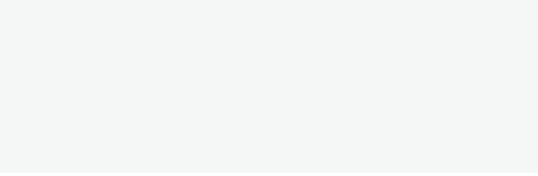
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