

# Samoas

## Samoas Sweet Rolls

### Ingredients

*Crepes:* 1 cup all-purpose flour  
1 teaspoon double-action baking powder  
1/2 teaspoon salt  
3 tablespoons powdered sugar  
3 finely chopped Samoas® Girl Scout Cookies®  
3 eggs  
2/3 cup milk  
1/3 cup water  
1/2 teaspoon vanilla

*Filling & Garnish:* 1 eight-ounce package cream cheese  
3 tablespoons powdered sugar  
1/2 teaspoon vanilla  
2 oz. chocolate syrup  
6 finely chopped Samoas® Girl Scout Cookies®  
4 teaspoons cinnamon  
Berries (red raspberries, strawberries, blueberries, etc.)

### Directions

Crepes (or you can use pre-made crepes): Combine liquid ingredients in a mixing bowl and mix on low speed for one minute. Add all dry ingredients and mix on low speed for 30 seconds, then on medium speed for one minute. Cook crepes on medium heat in eight-inch skillet using non-stick spray until very light brown. Turn once. Set cooked crepes aside using wax paper to separate.

Filling: Mix all filling ingredients, except finely chopped Samoas® Girl Scout Cookies®, together in mixing bowl on low speed for 30 seconds, then at high speed for 2 minutes or until thoroughly combined. Fold in half (approximately 3 cookies) of finely chopped Samoas® Girl Scout Cookies®. Spread approximately 3 tablespoons of filling onto each crepe and roll up.

Garnish: Place two Samoas® Sweet Rolls on four plates and stripe chocolate syrup across then sprinkle remainder of cookies, and dust lightly with cinnamon. Add berries or fruit-flavored syrup.



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