



ENTREPRENEUR

STEAM – Bake the Original Girl Scout Cookie

Pillar: STEAM

We use science and math in many of the fun things we do every day, we just don't always recognize it! Baking requires lots of STEM and the final product is tasty too!

When you say Girl Scouts, most people think about Girl Scout Cookies. Girl Scouts didn't always sell cookies. The Mistletoe Troop in Muskogee, Oklahoma baked and sold the first cookies in 1917.

Five years later the first Girl Scout Cookie recipe was published in Girl Scouts of the USA's magazine, The American Girl. Troops were encouraged to bake cookies and sell them for 0.25 to 0.30 cents a dozen.

Girl Scout Cookies are no longer made at home, but you can bake the Original Girl Scout Cookie Recipe from 1922 with your family or troop. Here is the original recipe. There are some modern-day suggestions at the bottom!

- 1 cup of butter, or substitute
- 1 cup of sugar
- 2 tablespoons of milk
- 2 eggs
- 1 teaspoon of vanilla
- 2 cups of flour
- 2 teaspoons of baking powder

Cream butter and sugar; add well-beaten eggs, then milk, flavoring, flour, and baking powder. Roll thin and bake in quick oven. (Sprinkle sugar on top.)

This amount makes six to seven dozen.

Modern-day tips (not part of the original recipe): Refrigerate batter for at least one hour before rolling and cutting cookies. Bake in a quick oven (375 degrees) for approximately 8 to 10 minutes or until the edges begin to brown.

When you're finished: Congratulations, you have completed this activity! Since you made the original Girl Scout cookie recipe during this activity, you have earned the Cooking fun patch!! Order online now at <https://www.girlscoutshop.com/GSKSMO-Cooking-Fun-Patch> or in our store. Book your appointment at www.gsksmo.org/shop.

