



Girl Guide Cookie Birthday Cake

Ingredients:

- 2 boxes Girl Guide Classic Cookies, crushed
- ¼ cup melted butter or margarine
- 2 litres vanilla ice cream, softened
- 9 inch spring form pan
- decorating candies, candles



Mix 1.5 cup Girl Guide Cookie crumbs with the softened vanilla ice cream. Mix the remaining Girl Guide Cookie crumbs with the butter. Put ½ the crumb and butter mixture in the bottom of the pan. Add the soft ice cream and Girl Guide Cookie crumb mixture to the pan and top with the remainder of the crumb and butter mixture. Sprinkle with Guiding colors. Freeze. Add birthday candles, using Guiding colours to represent each level in Guiding.

Tip: Try adding some Cool Whip on top, but tint it blue, pink, green, purple, orange, red, yellow in small batches. Then do a rainbow on the cake using stripes of coloured Cool Whip, or simply make lines with the coloured Cool Whip. If hosting a Birthday Celebration with Sparks or Brownies, why not tint the Cool Whip pink or orange and put just pink candles or just orange candles. Sprinkle decorating candies on top of the Cool Whip, using Guiding colours.

BC Product Marketing Committee

BC Girl Guides



Birthday Cake Recipe

My mother, now 91, says this cake recipe came from the early days when refrigeration was limited. It was always the favourite cake to have at a birthday!

Ingredients:

- 3 cups flour
- 2 cups sugar
- ½ cup cocoa powder
- 2 tsp baking soda
- 1 tsp salt
- ¾ cup melted butter or shortening
- 2 tsp vinegar
- 2 tsp vanilla
- 2 cups water



Pour the five dry ingredients into the center of a 9x13 inch pan*, making three wells with a spoon. Put the melted butter in one well, vinegar in the second well and the vanilla in the third well. Pour the cold water over all. Using a wooden spoon, mix all ingredients together until smooth. Don't let unmixed ingredients hide in the corners. When well mixed, spread evenly in pan and bake at 350 degrees for 35-40 minutes or until the center springs back when pressed. *No, you do not need to grease the pan!

Cool in the pan and cover with your favorite topping. (Suggestions: Butter icing, cream cheese icing, whipped cream, slices of fruit covered with glaze or jam, canned pie filling)

This cake can easily be made at camp as it uses little equipment and can be baked in a box oven.

Marian Davies

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