

Making the Original Girl Scout Cookies

Also see the “Making the Original GS Cookies” video on our website!

Check out the Original Girl Scout Cookie Recipe from 1922!



Girl Scout Cookies

- 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°) for approximately 8 to 10 minutes or until the edges begin to brown.

In the video we made a half batch so that we wouldn't end up with so many cookies – feel free to make the full recipe if you'd like! It may be a few hours before your cookies are finished, so plan ahead!

It helps to use a lot of flour on your counter or table, as well as on the batter, when you go to roll it out. We also tried additional modern-day tips, like putting the rolled out batter in the freezer to make it easier to cut the shapes out for our cookies.

We've already discovered some other tips that may help us the next time we bake these cookies, and we want to hear from you! [It's time to experiment! Let us know on our Facebook page \(Girl Scouts of Alaska\) what you tried and how it worked.](#) We'll try some of the tips that worked well for others when we try again next time! We can also try sprinkling sugar on the cookies when they're done baking – Firefly forgot this time!

[Look for more information about the next virtual baking program on our website, and be sure to share those tips with us on Facebook!](#)

