

# Vegan & Gluten-Free Girl Scout Cookie Recipes

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## 1. Thin Mints (Vegan & Gluten-Free)

### Ingredients:

- 1 cup almond flour
- ½ cup gluten-free oat flour
- ½ cup cocoa powder
- ½ cup coconut sugar
- ¼ cup melted coconut oil
- 2 Tbsp plant milk
- 1 tsp vanilla extract
- 1 tsp peppermint extract
- ½ tsp baking soda
- Pinch salt

### Chocolate Coating:

- 1 cup vegan chocolate chips
- 1 Tbsp coconut oil
- ½ tsp peppermint extract

### Instructions:

1. Preheat oven to 350°F (175°C). Line a baking sheet with parchment.
  2. Mix dry ingredients in one bowl, wet in another. Combine into dough.
  3. Roll dough, cut into small circles, bake 8–10 mins. Let cool fully.
  4. Melt chocolate + oil + peppermint. Dip cookies, place on parchment to set.
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## 2. Samoas / Caramel deLites

### Base (shortbread):

- 1 ½ cups almond flour
- 2 Tbsp coconut flour

- ¼ cup coconut oil, softened
- ¼ cup maple syrup
- 1 tsp vanilla extract
- Pinch salt

**Topping:**

- 1 ½ cups shredded unsweetened coconut, toasted
- ½ cup date caramel (blend 1 cup soft dates + 3 Tbsp plant milk + pinch salt)
- 1 cup vegan chocolate chips (for bottom + drizzle)

**Instructions:**

1. Preheat oven to 350°F (175°C). Mix shortbread dough, roll, cut into rings. Bake 10–12 mins, cool.
  2. Mix toasted coconut into date caramel. Spoon onto cookies.
  3. Dip bottoms in melted chocolate. Drizzle chocolate across tops. Let set.
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### 3. Tagalongs / Peanut Butter Patties

**Base (shortbread):** (same as Samoas base)

**Filling:**

- ½ cup natural peanut butter
- 2 Tbsp powdered sugar (or coconut sugar powdered in blender)

**Coating:**

- 1 cup vegan chocolate chips + 1 Tbsp coconut oil

**Instructions:**

1. Make shortbread base, cut into circles, bake.
  2. Mix peanut butter + sugar, spread a dollop on each cookie.
  3. Dip in chocolate coating, let set.
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### 4. Do-si-dos (Peanut Butter Sandwiches)

**Cookies:**

- 1 ½ cups gluten-free oats

- ½ cup almond flour
- ½ tsp baking soda
- ¼ cup coconut oil, melted
- ¼ cup maple syrup
- ¼ cup peanut butter
- 1 tsp vanilla extract
- Pinch salt

**Filling:**

- ½ cup peanut butter
- ¼ cup powdered sugar substitute

**Instructions:**

1. Preheat oven to 350°F (175°C). Mix dough, scoop teaspoonfuls, flatten on sheet.
  2. Bake 8–10 mins. Cool completely.
  3. Sandwich with peanut butter filling.
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## 5. Trefoils (Shortbread)

**Ingredients:**

- 1 ½ cups almond flour
- 3 Tbsp coconut flour
- ¼ cup coconut oil or vegan butter
- ¼ cup maple syrup
- 1 tsp vanilla
- Pinch salt

**Instructions:**

1. Preheat oven to 325°F (160°C).
2. Mix ingredients into dough. Roll + cut into shapes.
3. Bake 10–12 mins until golden. Cool before eating.