

By Ashleigh Noyes

Tribune Staff

A generous young woman by the name of Helen Johnson strolled into the Tribune last week with her ever glowing smile and handed me this recipe.

Girl Scout cookies went on sale the same day Helen came to me with this recipe. I don't know many people who don't look forward to cookie sales. This year it was even more exciting for me for the simple fact that my good friend and I are leaders of our own troop.

When Helen dropped off this recipe to use, she shared with me that she found it back in April of 2007 in a copy of Good Old Days magazine. Although the story was missing, the recipe was still one she planned to hold on to and pass along to those who would appreciate it. I hope you all enjoy having it as much as I will.

Original Girl Scout Cookie

1 cup butter, softened

1 cup sugar

2 eggs

2 tablespoons milk

1 teaspoon vanilla

2-1/2 cups flower

2 teaspoons baking powder

In a mixing bowl, cream butter and sugar; add eggs and beat well. Add milk and vanilla. Beat until fluffy. Combine flour and baking powder. Gradually add to creamed mixture and mix well.

Chill for 2 hours or overnight. Roll out dough to 1/2 inch thick. Cut with cookie cutters and place on an ungreased cookie pan. Bake for 8-10 minutes or until lightly browned.