

Thin Mints Rocky Road



Level: Slightly difficult
Serves: 16

Prep Time: 30 minutes
Cooking Time: 45 minutes



Crust:

1 (9 oz.) box Girl Scout Thin Mints cookies
1/3 cup unsalted butter, melted
3 Tbsp. white granulated sugar
Pinch of salt

Marshmallow Filling:

1/2 cup white granulated sugar
1/3 cup light corn syrup
2 Tbsp. water
Dash of salt
2 egg whites
1/4 tsp. cream of tartar
1 tsp. crème de menthe

Ganache:

1/2 cup almonds
3 Tbsp. unsalted butter
1/3 cup heavy whipping cream
6 oz. semi-sweet chocolate chips

To make the crust: Preheat oven to 350 degrees. Place cookies in a food processor. Pulse until crumbly. Add the melted butter, sugar and salt. Pulse until all ingredients are combined. Evenly press the cookie mixture into the bottom of a 9x9 square baking pan lined with foil. Bake for 10 minutes. Remove from oven and set aside.

To make the filling: In a small saucepan, mix the sugar, corn syrup, water and salt over medium-high heat until boiling and temperature reaches 240° on a candy thermometer. In the meantime, in a medium bowl, beat the egg whites and cream of tartar with a handheld mixer until soft peaks form. When the syrup mixture has reached 240°, with one hand slowly pour the syrup along the side of the bowl while with your other hand beating the egg whites on low speed with the handheld mixer. When the egg whites and the syrup are all combined, beat the egg white mixture for another 7 minutes on medium high speed until it becomes glossy. Add in the crème de menthe and beat for another minute. Spread the marshmallow filling over the crust.

To make the ganache: Roast the almonds by spreading them on a baking pan and bake for about 10 minutes in a 350 degree oven, or until you can smell the nutty aroma. Let the nuts cool before chopping into coarse pieces. Set nuts aside. In a small saucepan, heat the butter and cream over medium-low heat until boiling. Place the chocolate chips in a bowl and pour the heated cream mixture over the chocolate. Mix until completely smooth. Add the roasted chopped almonds and mix until combined. Spread the ganache over the marshmallow filling. Freeze overnight before cutting with a serrated knife and serving.

Notes:

- To make it easier to cut, spread the ganache over the crust, then top with the marshmallow filling.