

Girl Scouts of Middle Tennessee
welcomes you to



OUTSIDE *the Box*

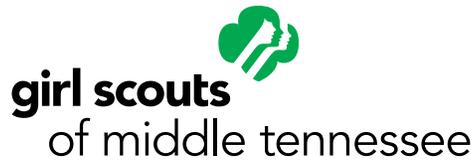
TUESDAY • FEBRUARY 27, 2018
5:30 in the evening

Nissan North America • 1 Nissan Way, Franklin TN 37067

presented by

NISSAN

Girl Scouting builds girls of
courage, confidence, and character,
who make the world a better place.



Locally, the first troops were started in 1917, with the Nashville Girl Scout Council receiving its charter in 1926. Today, **Girl Scouts of Middle Tennessee** serves 39 counties that include more than 14,000 Girl Scouts and over 6,000 volunteers.

SPECIAL THANKS TO OUR 2018 Outside the Box Committee

Susannah Berry	Lynn Maddox	Lori Orme
Tina Garcia	Mendy Mazzo	Vicki Smith
Paula Harris	Elizabeth McCreary	Candy Vaughn
Shanna Jackson		Barb Ziperian

Outside the Box Award

Everyday, Girl Scouts are challenged to think “outside the box.” By engaging in girl-led, collaborative and hands-on experiences, girls are encouraged to pursue their goals, seek challenges, learn from setbacks and solve problems in their communities. Annually, Girl Scouts of Middle Tennessee presents the **Outside the Box Award** to a leader in the Williamson County community whose accomplishments embody a strong sense of self and confidence to challenge the norm.



2018 OUTSIDE THE BOX HONOREE

Chief Deborah Y. Faulkner
Franklin Police Department

presented by **NISSAN**

also supported by



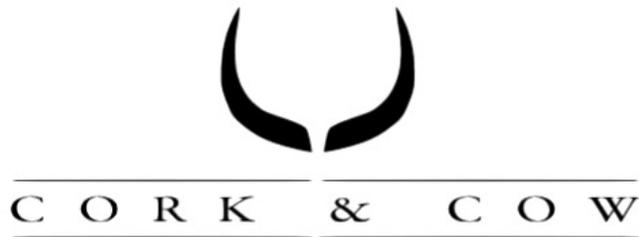
Barge Waggoner • Harpeth True Value
Leadership Franklin • MARS • Williamson Medical Center

Franklin Chief of Police **Deborah Faulkner** began her leadership career as a four-year Girl Scout right here in Nashville. In 1973, she joined the Metro Nashville Police Department. As one of only three women on uniformed patrol, she rose through the ranks serving in a variety of assignments and eventually achieved the rank of Deputy Chief.

Currently in command of more than 160 men and women in the ninth largest police department in Tennessee, Chief Faulkner has proven to be an outstanding leader and role model for not only her officers and civilian staff, but also for members of the Franklin community for whom she serves.

Chief Faulkner’s dedication to service and making the world a better place exemplifies the mission of Girl Scouting. Girl Scouts of Middle Tennessee is proud to honor Deborah Faulkner — Girl Scout, Police Chief and role model for every girl in Franklin, Williamson County, Middle Tennessee and beyond.

Thank you, Chief Deb Faulkner!



ABOUT CORK & COW

Cork & Cow, one of Chef Jason McConnell's restaurants located in Historic Downtown Franklin, emphasizes both great steaks and award-winning wines. **Cork & Cow** features over 100 bottles of wine, an exceptional cocktail program and extensive cuts of high quality steaks. The menu changes up to eight times a year to showcase the season's best offerings. Ingredients are sourced locally as often as possible and an attention to the exceptional is showcased throughout the dishes.

ABOUT THE CHEF

Ryan Duke has been with McConnell Hospitality Group since 2016. She is a Nashville native, working in the restaurant industry since 2005. A graduate of Johnson & Wales in Culinary Arts & Restaurant Management, her passion is learning as much as she can about different cuisines and cultures and sharing that with others.

408 Main Street · Franklin, TN
www.corkandcow.com

Savannah Smiles Lemon White Chocolate Blueberry Pie

COOKIE CHOICE

Savannah Smiles

YIELDS: 1 PIE

INGREDIENTS

CRUST

2 boxes Savannah Smiles cookies
 1 stick butter, melted

LEMON PIE FILLING

½ cup sugar
 1 tablespoon flour
 1 ½ tablespoons cornstarch
 ¼ teaspoon salt
 ¾ cup water
 1 lemon, juiced and zested
 1 tablespoon butter
 2 egg yolks, beaten

BLUEBERRY WHITE CHOCOLATE MOUSSE FILLING

1 ½ cups fresh blueberries
 3 tablespoons fresh lemon juice
 1 ½ tablespoons sugar
 ½ tablespoon water
 ½ teaspoon unflavored gelatin
 ½ cup chilled whipping cream
 2 ounce good-quality white chocolate (such as Lindt or Baker's), finely chopped



DIRECTIONS

Preheat oven to 350°F (175°C).

CRUST

Crush Savannah Smiles cookies in food processor until fine crumbs. Mix in a bowl with melted butter and press evenly into 9 inch deep pie pan. Set aside.

LEMON PIE FILLING

In a medium saucepan, whisk together sugar, flour, cornstarch and salt. Stir in water, lemon juice and lemon zest. Cook over medium-high heat, stirring frequently, until mixture comes to a boil. Stir in butter.

Place egg yolks in a small bowl and gradually whisk in ½ cup of hot sugar mixture. Whisk egg yolk mixture back into remaining sugar mixture. Bring to a boil and continue to cook while stirring constantly until thick. Remove from heat. Pour filling into pie shell.

Bake 10 minutes. Remove from oven and allow to cool.

BLUEBERRY WHITE CHOCOLATE MOUSSE FILLING

Finely chop ¼ cup blueberries in food processor. Transfer to heavy medium saucepan. Add 1 ½ tablespoons lemon juice and sugar and stir over medium heat until mixture boils and thickens slightly, about 3 minutes. Remove from heat. Stir in remaining 1 ¼ cups blueberries. Cool.

Combine ½ tablespoon water and 1 ½ tablespoons lemon juice in heavy small saucepan. Sprinkle in gelatin. Let stand 10 minutes to soften. Stir over low heat just until gelatin dissolves. Set aside.

Bring 2 tablespoons whipping cream to simmer in heavy medium saucepan. Remove from heat. Add white chocolate and stir until smooth. Whisk in gelatin mixture. Refrigerate until just cool and beginning to thicken slightly, stirring often, about 10 minutes.

Beat remaining ¼ cup plus 2 tablespoons whipping cream in medium bowl until stiff peaks form. Gently fold into white chocolate mixture. Spoon mousse into crust; smooth top. Refrigerate until set, about 2 hours.

Spoon blueberry mixture over white chocolate mousse, covering completely. Refrigerate until cold, about 1 hour.
Can be made 1 day ahead. Keep refrigerated.



ABOUT DELTA BOUND

Delta Bound owners Jessica & Stacey, Louisiana natives, bring the home-grown flavors of the Deep South to Middle Tennessee at their little joint in Spring Hill. The focus is on authentic scratch-made dishes from original recipes, served in a laid-back, come-as-you-are atmosphere.

ABOUT THE CHEF

Jessica Mobley began her culinary career as a baker and pastry chef. From appetizers to desserts, she is the creative drive behind the menu at **Delta Bound**, and her favorite time is spent baking and making sweet treats.

5075 Main Street · Spring Hill, TN
www.delta-bound.com

Bananas Foster Toffee Tart (Gluten Free)

COOKIE CHOICE

Toffee-tastic (Gluten Free)

YIELDS: 8 TARTS

INGREDIENTS

CRUST

2 sleeves Toffee-tastic cookies
1/4 cup butter, melted
1 egg, beaten

BANANA JAM

2 cups ripe bananas, mashed
2 cups brown sugar
2 tablespoons lemon juice
1/4 cup banana liqueur

PECAN FILLING

5 1/2 ounces butter, softened
5 1/2 ounces sugar
5 1/2 ounces pecans, ground
1 egg
1 teaspoon light or dark rum

GARNISHES (AS DESIRED)

powdered sugar
dried banana chips
caramel sauce
toffee bits

DIRECTIONS

Preheat oven to 350° F (175° C).

CRUST

In a food processor, grind Toffee-tastic cookies into crumbs. Mix crumbs, butter and 1/2 beaten egg. Press into bottom of 8 inch tart pan or springform pan. Bake 10 minutes. Cool.

BANANA JAM

Mix together bananas, brown sugar, lemon juice and banana liqueur in small saucepan on medium high heat. Cook until bubbling, sugar has dissolved and jam is thick. Cool. *You'll have some of this leftover for topping biscuits or pancakes or for making more tarts!*

PECAN FILLING

Cream butter & sugar well. Add egg and incorporate completely. Add in rum and ground pecans, and mix until completely blended. Set aside.

Preheat oven to 325° F (162° C).

Spoon 1 cup of the banana jam into bottom of crust and gently spread out, leaving 1/2 inch of the crust uncovered around edges. Gently spoon pecan filling on top of jam and spread out to sides of pan and smooth the top.

Bake for approximately 35-40 minutes, until middle is set. Cool at room temperature, then cover and place in refrigerator or freezer to chill – this will make it easier to handle.

Remove from pan, and place on serving dish. Dust with powdered sugar and garnish as desired.





ABOUT HARVEST AT HOMESTEAD

Offering fresh Southern basics with influences from culinary traditions spanning kitchens across the world, **Harvest at Homestead** dishes are bold in both flavor and technique. The seasonal menus promote the chef's individualism and ability to turn a nostalgic dish into a modern rendition — creating rich, layered plates brought to life through fresh produce from the property's on-site organic gardens and neighboring farms.

ABOUT THE CHEF

Donnie Counts is a Mississippi native who joined the A. Marshall Hospitality team in 2013. He has 15 years of kitchen experience and draws culinary influence from the many different places he's worked, including Tennessee, Kentucky, Colorado and South Carolina. He tries to recreate that southern hospitality by which he was raised through the food he cooks and the staff he directs.

4683 Columbia Pike · Thompson's Station, TN
www.homesteadmanor.com

Samoa and Chocolate Cake Truffle Lollipop

COOKIE CHOICE

Samoas

YIELDS: 35-40
LOLLIPOPS

INGREDIENTS

TRUFFLE BASE

2 boxes Samoas cookies
8 ounce package of cream cheese, softened
2 cups of already baked chocolate cake, crumbled (any pre-made cake will do)

LOLLIPOP

20 ounce package chocolate almond bark, melted
lollipop sticks

DIRECTIONS

TRUFFLE BASE

Using a food processor, crush Samoas until there are very fine crumbs. Reserve a couple tablespoons of the crushed Samoas for garnish.

Using an electric mixer, combine the cookie crumbs with 8 ounces of softened cream cheese and crumbled chocolate cake. Mix until well combined.

Using 1 tablespoon of mixture, roll with your hands to create a rounded truffle. Repeat with remaining mixture. Place truffles on a baking sheet lined with wax paper.

Place the tray of truffles into the freezer for about 30 minutes, or the refrigerator for about 1 hour. Press lollipop stick into cold truffle about a quarter of an inch deep and remove stick.

LOLLIPOP

Melt the almond bark and dip the tip of the stick (as far as you pressed into truffle) into chocolate and insert into pre-prepped hole. Hold for about 15 seconds until chocolate hardens.

Begin dipping one truffle at a time into the melted bark. Lift it out of the coating on the rim of the bowl so that excess coating drips off.

Immediately garnish with the reserved cookie crumbs.



Momma Nik's Cheesecake

ABOUT MOMMA NIK'S

Momma Nik's Cheesecake is family owned and operated, specializing in small batch, seasonally inspired cheesecake. Coupled with top quality ingredients and a hands-on approach, **Momma Nik's** unique baking technique delivers a difference you can taste.

ABOUT THE CHEF

Niki Gilliam, owner and chef of **Momma Nik's Cheesecake**, enjoys getting creative in the kitchen and being involved with local charitable organizations. When she is not in the kitchen, you can find her with her husband and three children relaxing by a fire or out on Center Hill Lake!

7024 Church Street E · Brentwood, TN
www.mommanikscheesecake.com

Peanut Butter Cookie Time

COOKIE CHOICE

Tagalongs

YIELDS: 1
CHEESECAKE

INGREDIENTS

CRUST

2 cups honey graham cracker crumbs
2 tablespoons brown sugar
1 stick butter, melted

FILLING

24 ounces cream cheese, softened
½ cup brown sugar
2 tablespoons cinnamon
1 tablespoon pure vanilla extract
3 eggs
½ cup sour cream
10 Tagalongs cookies, roughly chopped (set aside 8 in one bowl and 2 in another bowl)

PEANUT BUTTER GANACHE

1 ½ cups heavy cream
2 tablespoons unsalted butter
½ cup peanut butter
½ pound semi-sweet chocolate, finely chopped

DIRECTIONS

Preheat oven to 325° F (162° C).

CRUST

Whisk together graham cracker crumbs and brown sugar until well-incorporated. Using a spatula, mix in melted butter. Mold mixture to the bottom and sides of a 9 inch springform pan. Place in freezer.

FILLING

Using the paddle attachment of your electric mixer, add softened cream cheese and brown sugar, and mix until sugar is completely incorporated. Add cinnamon and vanilla to mixture. Add eggs one at a time and mix completely. Fold in and stir sour cream, but do not over stir.

Fill frozen prepared crust with ⅓ of the filling. Add a layer of 8 chopped Tagalongs. Add remaining filling.

Bake for 50-60 minutes.

Turn off oven and leave door slightly opened until cake has cooled. Place in refrigerator, uncovered, until completely chilled.

PEANUT BUTTER GANACHE

Heat heavy cream slowly to scalding – just under a boil with little bubbles just around the edge of your pot. In a mixing bowl, add chocolate and cream and let set for about 45 seconds then stir with a spatula until completely smooth. Add butter until melted and stirred throughout. Place in refrigerator for about 5 minutes. Stir in peanut butter.

Remove cake from pan. Slowly pour ganache over the entire top of the cake. Garnish with remaining chopped Tagalongs. *Enjoy!*





ABOUT MERRIDEE'S

Established in 1981, **Merridee's** has spent the last 37 years nestled in the heart of Franklin's Historic Downtown district. A holiday staple, **Merridee's** focuses on authentic Scandinavian baked goods, as well as a full lunch menu. From a delicate semla (almond pastry) to our famous chicken salad, **Merridee's** caters to a wide variety of tastes.

ABOUT THE CHEF

Head baker Brittany Carter has over a decade of baking experience, seven of those years at **Merridee's**. Dedicated to her craft, Brittany finds satisfaction in a product well-made, as well as playing to her creative side in recombining classic ingredients into new and innovative desserts.

110 Fourth Avenue South · Franklin, TN
www.merridees.com



The AchieveMint Cake

COOKIE CHOICE

Thin Mints

YIELDS: 1 CAKE

INGREDIENTS

CHOCOLATE SPONGE CAKE

8 eggs
6 $\frac{2}{3}$ ounces sugar
3 ounces Thin Mint cookie crumbs
1 ounce butter
1 $\frac{1}{2}$ teaspoons vanilla
 $\frac{1}{2}$ the zest from one orange
2 ounces cocoa
1 $\frac{1}{2}$ ounces all-purpose flour

COFFEE SYRUP

1 ounce shot of espresso
 $\frac{1}{2}$ cup water
 $\frac{1}{2}$ cup sugar

COOKIE BUTTERCREAM

12 ounces butter
1 pound 8 ounces powdered sugar
2 teaspoons vanilla
2 tablespoons milk
2 tablespoons heavy cream
2 ounces Thin Mint cookie crumbs

MINT CREAM CHEESE TOPPING

8 ounces butter
8 ounces cream cheese
1 $\frac{1}{2}$ teaspoons vanilla
1 pound 8 ounces powdered sugar
1 $\frac{1}{2}$ ounces Crème de Menthe

GANACHE

7 ounces semi-sweet chocolate chips
3 ounces butter

DIRECTIONS

Preheat oven to 450°F (232°C).

CHOCOLATE SPONGE CAKE

Prepare a full sheet pan (or two halves) by lining the pan with parchment; lightly grease the paper. Divide the eggs into yolks and whites, and divide the sugar in half. Whip egg whites until they start to turn white and then slowly add the sugar. Whip until stiff peaks form. Add the other half of the sugar to the yolks and whisk until ribbon stage.

Mix the Thin Mint cookie crumbs with the 1 ounce of butter, then add to the yolk mixture. Mix in the vanilla and orange zest. Add the cocoa and flour to the yolk mixture. Fold the yolk and whites together. Spread the batter onto a piece of greased parchment and bake for 5-8 minutes. Remove from oven, let cool for 5 minutes and turn onto another sheet pan lined with greased parchment.

COFFEE SYRUP

Mix hot espresso shot and sugar together, and add water. Less water can be added for stronger flavor.

COOKIE BUTTERCREAM

Whip the butter and softened cream cheese on high with a whisk until white and fluffy. Slowly add powdered sugar to butter, alternating with the milk and heavy cream. Add the vanilla.

GANACHE

Melt the butter. Then slowly add the chocolate chips until they are all melted.

Cut about $\frac{1}{2}$ inch around the whole cake, and cut the cake long ways into three pieces. On the first piece brush coffee syrup. With an off-set spatula spread a thin layer of cookie buttercream on top of cake. Then spread ganache over that layer. Sprinkle cookie crumbs over ganache. Lay another cake over that and repeat previous steps.

Add the final layer of cake and brush with syrup. Spread the mint filling in a thin layer over the last layer of cake. Cool cake until the mint topping is no longer soft and top with ganache. Chill cake before slicing.

Girl Scout Promise

*On my honor, I will try:
To serve God and my country,
To help people at all times,
And to live by the Girl Scout Law.*

Girl Scout Law

*I will do my best to be
Honest and fair,
Friendly and helpful,
Considerate and caring,
Courageous and strong, and
Responsible for what I say and do, and to
Respect myself and others,
Respect authority,
Use resources wisely,
Make the world a better place, and
Be a sister to every Girl Scout.*

**2018 MEMBERSHIP IN
WILLIAMSON COUNTY**
365 TROOPS
3,068 GIRL SCOUTS
1,933 ADULT VOLUNTEERS

78 NEW TROOPS THIS YEAR

- 50** Daisy Troops
- 20** Brownie Troops
- 5** Junior Troops
- 3** Cadette Troops

Over **\$50,000** in membership subsidies provided to Williamson County Girl Scouts for 2018.

339 WILLIAMSON COUNTY GIRLS attended Summer Camp in 2017.

1,160 WILLIAMSON COUNTY GIRLS EXPERIENCED Council Sponsored, Adventure and Horse Programming in 2017.

Williamson County created **560 DISASTER RELIEF KITS** for the homeless in December 2017.

2017 Outstanding Leaders in Williamson County

139
BRONZE AWARDS EARNED

43
SILVER AWARDS EARNED

4
GOLD AWARDS EARNED

FOR A TOTAL OF **5,250** SERVICE HOURS
AND AN ECONOMIC IMPACT OF **\$126,735**

Williamson County Girl Scouts provided **123 THANKSGIVING BASKETS** for families across the county. Girl Scouts in Williamson County are the single largest provider of these baskets!



4522 Granny White Pike • Nashville, TN
www.gsmidtn.org