

Girl Scouts of Middle Tennessee  
welcomes you to

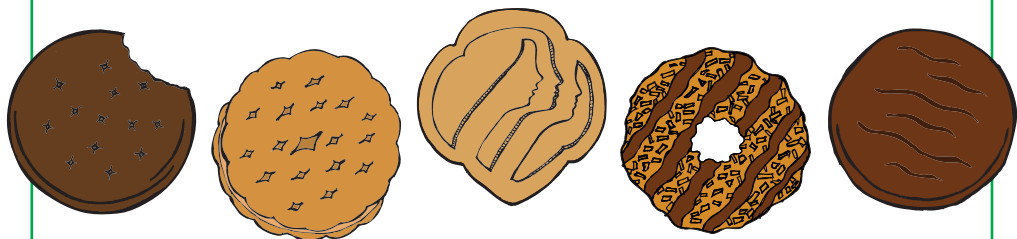
# OUTSIDE *the Box*

*with Guest Host*

MANEET CHAUHAN

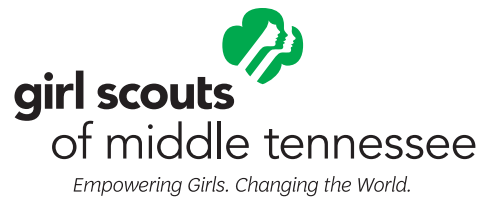
THURSDAY • FEBRUARY 20, 2020  
5:30 in the evening

**McConnell House** • 108 Bridge Street, Franklin TN 37064



*presented by*





**Girl Scouts of Middle Tennessee** is the premier leadership organization for all girls to have the opportunity to pursue greatness, mold sustainable change in their communities, and actively transform the world around them now and for future generations.

For more than 100 years, **Girl Scouts of Middle Tennessee** has offered girls endless opportunities to learn, grow, develop, and share their skills and talents with their communities – enabling them to make a difference in not only their own lives, but also the lives of others. Our council prides itself on the commitment to make a difference in the lives of all girls, even those often unrecognized and underserved by others. We strive to see that all girls have the opportunity to enjoy what Girl Scouts has to offer. We have a long legacy of meeting the needs of girls in fun, exciting, innovative, and challenging ways, in an environment specifically tailored to girls.

Where else can you learn new dance moves, go camping, take care of the planet, and develop your leadership skills?

What other organization allows you to contribute to your community, learn business skills, experience art, and stay healthy and active? Is there anywhere else you can do all this while becoming independent and working together as a team? **We're pretty confident we're the only ones.**

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4522 Granny White Pike • Nashville, TN  
[www.gsmidtn.org](http://www.gsmidtn.org)



2020 OUTSIDE THE BOX GUEST HOST

# MANEET CHAUHAN

*Food Network Celebrity Chef, Nashville Restaurant Entrepreneur, and Williamson County Girl Scout Mom*

**Chef Maneet Chauhan** is the founding partner and president of Morph Hospitality Group in Nashville, Tennessee, which includes restaurants Chauhan Ale & Masala House, Tansuo, The Mockingbird, and Chaatable.

Heavily lauded in national and international media, Maneet is a recipient of the 2012 James Beard Foundation Broadcast Media Award for her role as a permanent judge on Food Network's "Chopped," and sits on the panel of judges for Food Network's "Wedding Cake Championship." Her culinary expertise has expanded with two cookbooks: *Flavors of My World*, written in 2013, and *Chaatable Express*, scheduled to publish in 2020. A graduate of the Culinary Institute of America, Maneet worked in some of the finest hotels in India before the start of her professional career in the States.

Locally, Maneet was the 2016 Chair for March of Dimes Signature Chef Auction and is currently named as one of *The Nashville Business Journal's* 40 under 40 list, as well as *Nashville Lifestyles Women in Business*, which honors local women who are at the top of their industry. The Music City chef is a passionate advocate for the March of Dimes, and now lives in Franklin with her husband Vivek, their daughter Shagun, and son Karma. Shagun has been a Girl Scout since 2018 and experiences girl-led and dynamic leadership opportunities within her troop and the Middle Tennessee council.

**The Girl Scout influence in Williamson County and Maneet's family is strong.** Through Girl Scouts, Shagun and Maneet have been exposed to incredible opportunities and invaluable resources for girls learning leadership skills.

presented by



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## SPECIAL THANKS TO OUR 2020 Outside the Box Committee

Candy Vaughn  
Erin Maupin

Mary Ruth Raphael  
Ariana Jokers

Kristen Orlowski  
Kim Cammuse

girl scouts  
of middle tennessee



## Cookie Season

### UPCOMING COOKIE BOOTHS

#### Cool Springs Galleria Mall · 1800 Galleria Blvd.

Friday, February 21 · 4-8pm

Saturday, February 22 · 10am-8pm

#### JOANN · 2000 Mallory Lane

Saturday, February 22 · 9am-7pm

Sunday, February 23 · 12-6pm

#### Kroger · 1203 Murfreesboro Road

Saturday, February 22 · 8am-8pm

Sunday, February 23 · 10am-8pm

#### Sam's Club · 3070 Mallory Lane

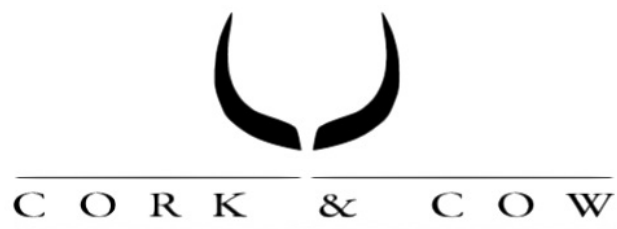
Saturday, February 29 · 10am-8pm

Sunday, March 1 · 10am-6pm

### DOWNLOAD THE APP!



You can see the times and sites  
participating in booth sales at  
the **Cookie Locator App**.



## 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

Preston Barnes is a Franklin native and a proud father. Preston is the Sous Chef at **Cork & Cow** and the chef/owner of Blue Water Grille on Center Hill Lake. He has worked for Jason McConnell for seven years and even joined him in cooking at the James Beard House. Preston's grandmother was and still is an active part of the Girl Scout community and he is honored to be a part of this event tonight.

Franklin, Tennessee  
[www.corkandcow.com](http://www.corkandcow.com)

## Gluten Free Sticky Toffee Bundt Cake



### COOKIE CHOICE

Toffee-tastic® (Gluten-free)

**YIELDS: 16 MINI  
BUNDT CAKES**

### INGREDIENTS

#### BUNDT CAKE

- 2 ¼ cups pitted dates
- 1 cup water
- 2 teaspoons baking soda
- 6 tablespoons softened butter
- 1 ¼ cups dark brown sugar, lightly packed
- ½ teaspoon sea salt
- 2 teaspoons baking powder
- 3 eggs, room temperature
- 1 teaspoon vanilla extract
- 1 ½ cups gluten-free flour
- 8 Toffee-Tastic cookies

#### TOFFEE SAUCE

- ¾ cup dark brown sugar, lightly packed
- 3 tablespoons butter
- ¼ teaspoon sea salt
- ½ cup heavy cream
- 4 Toffee-Tastic cookies

### DIRECTIONS

#### BUNDT CAKE

Roughly chop dates and add to a saucepan with water and baking soda. Place over low heat and bring to a boil. Reduce heat to a simmer. Cook for a few minutes until the dates are soft. Be careful, as the mixture will boil over.

Puree the dates while they're still warm in a food processor. Set aside the date puree, and allow to cool completely.

Cream together butter, sugar, salt, and baking powder until thoroughly combined. Beat eggs into butter and sugar mixture, one at a time, until light and fluffy.

Beat in cooled date puree. Grind Toffee-Tastic cookies in food process and combine with flour. Fold in vanilla extract and flour just until combined. Pour batter into greased and floured pan. Bake at 350°F for 20 to 25 minutes or until a toothpick inserted in the center comes out clean.

#### TOFFEE SAUCE

While the cake is baking, add sugar, butter, and salt to a saucepan. Cook over a low heat until the sauce goes bubbly and the sugar has completely dissolved. Slowly whisk in the heavy cream. Bring the sauce to a boil, then remove from the heat.

#### ASSEMBLY

While the cake is still warm, use a skewer to poke holes all over. Pour toffee sauce over the top of the cake. Crumble remaining Toffee-Tastic cookies and sprinkle on top. Serve warm with extra toffee sauce.



## 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

Kelsey Voss is a Pacific Northwest native who joined the baking staff at **Merridee's** in August of 2018.

She's been creating recipes since the days she baked in her grandma's kitchen and it is still her passion today. While she loves to bake everything, cakes and cookies are her specialties.

Franklin, Tennessee  
[www.merridees.com](http://www.merridees.com)

## Lemon-Ups Lemon Bar



### COOKIE CHOICE

Lemon-Ups™

YIELDS: 1 PAN

### INGREDIENTS

#### SHORTBREAD BASE

- 1 ½ cups butter
- 1 cup powdered sugar
- 2 teaspoons vanilla
- 3 cups flour
- 6 Lemon-Ups

#### LEMON FILLING

- 3 cups granulated sugar
- 1 cup flour
- 9 eggs
- 1 ½ cups fresh lemon juice

### DIRECTIONS

#### SHORTBREAD BASE

Preheat oven to 325°F.

Grease a 9x13" pan and coat it lightly with flour.

Roughly chop the Lemon-Ups, and set aside.

Mix the butter, powdered sugar, and vanilla on medium speed until the butter is smooth.

Add flour and mix on low until almost completely combined. Add chopped Lemon-Ups and mix on low until flour is incorporated.

Scrape dough into the prepared pan and press evenly into the bottom.

Bake for 30 minutes until the edges start to brown and the center feels firm.

#### LEMON FILLING

Mix the granulated sugar and flour until combined. With the mixer on low, add eggs one at a time until the batter is smooth, scraping the bottom to ensure everything is combined.

With the mixer still on low, slowly add the lemon juice and mix until smooth.

#### ASSEMBLY

Pour batter on top of the baked crust. Bake for an additional 30 minutes until the center is firm to the touch.

Allow the Lemon-Ups Lemon Bars to cool to room temperature before cutting.

Store refrigerated or freeze to store longer than two days.



# 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!

Brentwood, Tennessee

[www.mommanikscheesecake.com](http://www.mommanikscheesecake.com)

## S'mores Cheesecake

### COOKIE CHOICE

Girl Scout S'mores™

YIELDS: 1  
CHEESECAKE

### INGREDIENTS

#### CRUST

- 1 ½ cups graham cracker crumbs (made from 9 whole crackers finely ground in processor; 1 packet)
- 3 tablespoons sugar
- 6 tablespoons (¾ stick) unsalted butter, melted

#### FILLING

- 9 ounces high-quality milk chocolate (such as Lindt or Ghirardelli), chopped
- 2 8 ounce packages cream cheese, room temperature
- ¾ cup sugar
- ½ teaspoon salt
- ¾ cup heavy whipping cream
- 3 large eggs

#### TOPPING

- 1 cup sugar
- 2 large egg whites
- 3 tablespoons water
- 1 teaspoon cream of tartar
- ½ teaspoon salt
- 12 large marshmallows, cut into quarters with wet kitchen scissors
- ½ teaspoon vanilla extract
- 6 Girl Scout S'mores, coarsely chopped

### DIRECTIONS

#### CRUST

Position rack in center of oven and preheat to 350°F. Mix crumbs and sugar in medium bowl. Add melted butter, then stir until evenly moistened. Press onto bottom of nine inch diameter spring form pan. Bake until set, about 12 minutes. Remove from oven and cool. Reduce oven temperature to 325°F.

#### FILLING

Stir chocolate in top of double boiler set over barely simmering water until smooth. Remove from water and cool to lukewarm, stirring occasionally.

Combine cream cheese, sugar, and salt in processor and blend until smooth. With motor running, add whipping cream through and run until blended.

With motor running, add melted chocolate, then add eggs one at a time, blending and scraping down sides after each addition until mixture is smooth. Pour batter over crust in pan.

Bake cake until outer edge is slightly puffed and cake is barely set in center (center will look shiny and move slightly when pan is gently shaken), about 55 minutes. Transfer cake to rack. Run small sharp knife around cake to loosen. Chill uncovered until cold, eight hours or overnight.

#### TOPPING & ASSEMBLY

Whisk sugar, egg whites, water, cream of tartar, and salt to blend in large metal bowl. Set bowl over saucepan of simmering water, then whisk constantly until sugar dissolves and mixture thickens and is hot to touch, about three minutes.

Remove bowl from over water and stir in marshmallows (keep water simmering in saucepan). Let stand until marshmallows soften, about three minutes.

Set bowl with mixture over simmering water, then using hand-held electric mixer, beat until stiff shiny peaks form, about four minutes. Beat in vanilla. Scrape topping onto cheesecake. Using offset metal spatula, spread topping to edges of cake, swirling decoratively. Coarsely chop Girl Scout S'mores and spread on top of cheesecake. Let stand until set, about 15 minutes.



## ABOUT PORK BELLY FARMHOUSE

**Pork Belly Farmhouse** believes in the social connection of eating together, and their passion for contemporary southern cuisine is equaled only by their modern vision for southern hospitality. The Farmhouse serves food and drinks that mirror the season, while creating and nurturing relationships with their neighbors.

## ABOUT THE CHEF

Megan Alexander first learned the baking and pastry arts with her grandma, growing up in rural Ohio for family gatherings and church events. In 2018, she embraced the challenge of pastry chef at a restaurant start-up, **Pork Belly Farmhouse**. Megan's desserts have drawn rave reviews and often feature innovative takes on traditional Southern and Heartland recipes inspired by her family roots.

Nolensville, Tennessee  
[www.porkbellyfarmhouse.com](http://www.porkbellyfarmhouse.com)

## Peanut Butter Do-si-dos Éclairs



### COOKIE CHOICE

Do-si-dos®

YIELDS: 20  
ÉCLAIRS

### INGREDIENTS

#### PÂTE À CHOUX – ÉCLAIR DOUGH

- 1 cup water
- ½ cup unsalted butter
- 1 tablespoon sugar
- ½ teaspoon salt
- 1 cup all-purpose flour
- 5 large eggs

#### PEANUT BUTTER PASTRY CREAM FILLING

- 2 cups milk
- ¾ cup creamy peanut butter
- 4 egg yolks
- ½ cup sugar
- 4 tablespoons cornstarch
- 2 cups heavy whipping cream

#### PEANUT BUTTER GLAZE TOPPING

- 1 cup powdered sugar
- ½ cup creamy peanut butter
- ⅓–½ cup heavy whipping cream, whipped to stiff peak
- Do-si-dos Cookies, crushed and set aside for assembly

### DIRECTIONS

#### PÂTE À CHOUX – ÉCLAIR DOUGH

Preheat oven to 400°F and line a baking sheet. In a medium saucepan bring the water, butter, sugar, and salt to a boil. Add flour all at once and stir until mixture forms a thick, lump-free paste. Continue cooking until the dough pulls away from the sides of the pan. Remove from heat and let sit for a few minutes, stirring a few times to release some heat. When it has cooled slightly add an egg, one at a time, and stir vigorously.

Using a pastry bag, pipe the choux paste onto prepared baking pan, into roughly four inch long logs. Bake for 25-30 minutes until eclairs are golden brown. Turn off oven and sit for five minutes. Remove from oven and using a small paring knife cut a small hole at one end of each éclair to allow steam to escape. Let cool completely before filling.

**PEANUT BUTTER PASTRY CREAM FILLING**  
In medium sized bowl, combine sugar and cornstarch, add egg yolks, and mix thoroughly. Set aside. In medium saucepan, scald milk. Gently pour scalded milk into egg yolk mixture and whisk constantly. Pour mixture back into saucepan and return to heat.

Cook over low heat, stirring continuously, until mixture begins to thicken. Remove from heat and add peanut butter. Pour pastry cream into a clean bowl and cover with plastic, touching the surface directly to prevent a skin from forming, and refrigerate until completely chilled. When chilled, whip heavy whipping cream to stiff peaks and fold into the chilled peanut butter pastry cream.

#### PEANUT BUTTER GLAZE TOPPING

Mix powdered sugar and ½ cup whipping cream in a medium bowl until smooth. Add peanut butter and mix until combined.

#### ASSEMBLY

Place peanut butter pastry cream into a pastry bag, and fill each éclair with peanut butter pastry cream using the slit created to release steam.

Continue process with rest of eclairs, set aside.

Place crushed Do-si-dos onto a large plate. Take each éclair and dip the top into the Peanut Butter Glaze, then dip the éclair into the crushed Do-si-dos. Set aside and continue with the rest of the eclairs.



## ABOUT SCOUT'S PUB

Located in the Westhaven community of Franklin, **Scout's Pub** is a modern, Southern bar featuring hand-crafted cocktails and crave-worthy food in a neighborhood atmosphere perfect for meeting friends, spending time with family, or just hanging out with the gang.

## ABOUT THE CHEF

Jesse Quatro joined the A. Marshall Hospitality family as a sous chef at Puckett's Grocery in 2012. He took an immediate liking to the family-centric, team oriented vibe and shortly after became Kitchen Manager at the Franklin location. Today, he's the executive chef of **Scout's Pub** in Franklin, where he flexes his creativity to use locally sourced, sustainable foods throughout the restaurant's thoughtfully composed menu.

Franklin, Tennessee  
[www.scoutspub.com](http://www.scoutspub.com)

## Tagalongs Cannolis



### COOKIE CHOICE

Tagalongs®

YIELDS: 24  
CANNOLIS

### INGREDIENTS

#### CANNOLI DOUGH

- 2 cups all purpose flour
- ¼ cup sugar
- 1 teaspoon kosher salt
- ¼ teaspoon cinnamon
- 4 tablespoons butter
- 6 tablespoons white wine
- 1 whole egg

#### CANNOLI FILLING

- ½ cup whipped cream, whipped to stiff peak
- 16 ounces ricotta, strained
- ½ teaspoon vanilla
- ½ cup powder sugar
- ¼ teaspoon cinnamon
- 16 Tagalongs, divided

#### WHIPPED CREAM

- 1 cup heavy cream
- ½ cup powder sugar
- 1 teaspoon cornstarch

### DIRECTIONS

#### CANNOLI DOUGH

In a large bowl, whisk together flour, sugar, salt, and cinnamon. Cut butter into flour mixture with your hands or pastry cutter until pea-sized. Add wine and egg and mix until a dough forms. Knead a few times in bowl to help dough come together. Pat into a flat circle, then wrap in plastic wrap and refrigerate at least one hour and up to overnight.

On a lightly floured surface, divide dough in half. Roll one half out to ½ inch thick. Use a four inch circle cookie cutter to cut out dough. Repeat with remaining dough. Re-roll scraps to cut a few extra circles.

Wrap dough around cannoli molds and brush egg whites where the dough will meet to seal together.

#### CANNOLI FILLING

Strain ricotta using a medium size bowl and a fine pasta strainer or sifter. Add cold heavy cream to a stand up mixer. Add remaining ingredients to bowl. Start slow and move to high speed until stiff peaks form. Taste and set aside in cooler.

Take eight Tagalongs, and pulse in a food processor into very fine dust. Fold dust into whip cream.

In the same mixing bowl, add the ricotta cheese, powdered sugar, vanilla, and cinnamon. Mix on medium speed until well combined, about one minute. Fold in the whipped cream and remaining chopped Tagalongs.

#### FRYING & ASSEMBLY

In a large pot over medium heat, heat about two inches of oil to 360°F. Working in batches, add cannoli molds to oil and fry, turning occasionally, until golden, about four minutes. Remove from oil and place on a paper towel-lined plate. Let cool slightly.

When cool enough to handle or using a kitchen towel to hold, gently remove twist shells off molds. Place filling in a pastry bag fitted with an open tip. Pipe filling into shells, then dip ends in mini chocolate chips.





## ABOUT SUGAR MAGNOLIA BAKESHOP

**Sugar Magnolia Bakeshop** is a home-based bakery in Spring Hill specializing in custom decorated sugar cookies and cakes. It started in 2016 as a hobby bakery and quickly turned into a full time job itself. With lots of coaxing from her supportive husband, Elana made the choice to take the bakery on full time. Since going full-time, Sugar Magnolia has grown every year and won Macaroni Kids Award for Best Cake Decorating in 2018.

## ABOUT THE CHEF

Elana Drasin is the owner of **Sugar Magnolia Bakeshop**.

She attended culinary school at Los Angeles Mission College and has participated in several cake decorating competitions in Las Vegas. After culinary school, Elana continued learning by working at several different bakeries for cakes and cookies. Today, she continues learning from Instagram videos, Food Network, and trial and error.

Spring Hill, Tennessee

[www.sugarmagnoliabakeshoptn.com](http://www.sugarmagnoliabakeshoptn.com)

## Samoas Cheesecake Bites



### COOKIE CHOICE

Samoas®

**YIELDS: 12  
CHEESECAKE  
BITES**

### INGREDIENTS

#### CRUST

- ½ box of Samoas
- 1 sleeve of honey graham crackers
- 1/4 cup butter

#### CHEESECAKE FILLING

- 1 box of Samoas, ground fine
- ½ a sleeve of graham crackers
- 10.5 oz of cream cheese
- ½ cup of sugar
- 2 eggs, room temperature
- 1 teaspoons vanilla extract
- 1 ½ tablespoons all purpose flour
- 6.5 oz sour cream, room temperature

### DIRECTIONS

#### CRUST

Using a food processor, blend half the Samoas cookies and graham crackers until fine. Pour into bowl and add butter. Mix well.

Divide evenly into 12 muffin liners in cupcake pan. Using a spoon press the mixture tightly and evenly. Set aside.

#### CHEESECAKE FILLING

Mix cream cheese until creamy, and gradually add sugar. Then add eggs one by one, mixing until just well combined.

Then add in vanilla and flour, and mix again until just combined. Finally add in sour cream, and mix everything together.

Using a food processor blend the remaining Samoas until fine. Fold the mix into the batter. Divide batter evenly with ice cream scoop into lined cupcake pan. Bake in a preheated oven at 320°F for 15 minutes.

Remove from the oven and leave to cool at room temperature in the pan. Place pan in fridge overnight.

# Williamson County Girl Scouts

*by the numbers*

## 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.*

**2019 MEMBERSHIP IN  
WILLIAMSON COUNTY**  
**22%** of Overall Membership  
**3,344** GIRL SCOUTS  
**1,340** ADULT VOLUNTEERS

**57** NEW TROOPS THIS YEAR  
**41** Daisy Troops  
**15** Brownie Troops  
**1** Junior Troop

Over **\$20,000** in membership subsidies provided  
to Williamson County Girl Scouts for 2019.

**289 WILLIAMSON  
COUNTY GIRLS**  
attended Summer  
Camp in 2019.

**1,719 WILLIAMSON COUNTY  
GIRLS EXPERIENCED**  
Council Sponsored, Adventure  
and Horse Programming in 2019.

Williamson County Girl Scouts attended  
bingo at **NURSING HOMES**, made dog toys and  
visited **ANIMAL SHELTERS**, and sewed activity  
bags for the local **CHILDREN'S HOSPITAL**.

## 2019 Outstanding Leaders in Williamson County

**143**  
**BRONZE AWARDS  
EARNED**

**32**  
**SILVER AWARDS  
EARNED**

**12**  
**GOLD AWARDS  
EARNED**

FOR A TOTAL OF **5,420** SERVICE HOURS  
AND AN ECONOMIC IMPACT OF **\$137,830**



4522 Granny White Pike • Nashville, TN

[www.gsmidtn.org](http://www.gsmidtn.org)