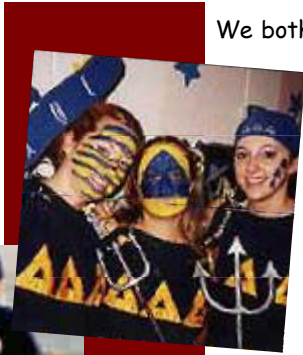


We both came to Transy in '94 as only children, wishing we'd had sisters and brothers. Well -- we sure got what we wished for, didn't we? The ΔΔΔs and KAs will always be like family -- a very dysfunctional, crazy family! The thing I remember most about us is our mutual

addiction to Thin Mint and Samoa Girl Scout cookies, a holdover from our childhood experiences as Brownie Scouts. A couple of those and a cup of good coffee were great when we were studying. When you did the big dive from the second row to grab my wedding bouquet, we e knew you were ready to settle down and leave Alaska to the bears!

Love, Ginny



## Samoa Cookies

*for when Girl Scouts aren't in front of Kroger any longer*

1 box shortbread cookies  
 6 Tablespoons butter  
 1/2 cup granulated sugar  
 1/2 cup light corn syrup  
 1/2 cup sweetened condensed milk  
 1/2 teaspoon vanilla  
 4 cups toasted coconut  
 1 cup chocolate chips

- Place each shortbread cookie in cup of a greased muffin tin.
- In 2-quart saucepan over medium-low heat, combine butter, sugar and corn syrup. Heat to a full boil, stirring constantly with a wooden spoon. Boil 3 minutes, stirring constantly.
- Slowly pour in sweetened condensed milk, stirring constantly.
- Continue cooking over low heat until candy thermometer reaches 220-228 degrees. Remove from heat.
- Stir in vanilla. Beat until creamy.
- Immediately stir in toasted coconut and mix well.
- Spoon mixture by teaspoonfuls over shortbread cookies.
- Cool completely.
- Remove cooled cookies from muffin tin onto waxed paper.
- Melt chocolate chips and drizzle thinly in stripes over cookies and let chocolate harden at room temperature.
- Store in airtight container.



*"Broken cookies  
 don't have calories"*

~ Unknown