

# Samoa Dupe Cookie Recipe

A healthier, homemade twist on **Girl Scout Samoa Cookies**—chewy, coconut, and dipped in chocolate! Perfect for when you crave that iconic flavour but want a more wholesome treat. It's gluten-free and vegan.



Sample Recipe

Recipe serves		Prepared for	
3		3	

Ingredient	Amount		Scaled amount	
Pitted Dates (pcs)	15	----	15	----
Almond Butter (Cup)	1/3	----	1/3	----
Maple Syrup (Cup)	1/4	----	1/4	----
Almond Meal (Cup)	1	----	1	----
Shredded Coconut (Cup)	1	----	1	----
Melted Chocolate (Cup)	1/2	----	1/2	----
Coconut Oil (tsp)	1	----	1	----

Shopping List

Ingredients	Have it	Quantity
Pitted Dates (pcs)	<input type="checkbox"/>	
Almond Butter (Cup)	<input type="checkbox"/>	
Maple Syrup (Cup)	<input type="checkbox"/>	
Almond Meal (Cup)	<input type="checkbox"/>	
Shredded Coconut (Cup)	<input type="checkbox"/>	
Melted Chocolate (Cup)	<input type="checkbox"/>	
Coconut Oil (tsp)	<input type="checkbox"/>	
	<input type="checkbox"/>	
	<input type="checkbox"/>	
	<input type="checkbox"/>	

## Sample Instructions

1. In a food processor, pulse **dates, almond butter, and maple syrup** until dates are chopped (10-20 sec), then blend on high for 60 sec until finely chopped.
2. Sprinkle in **almond meal and coconut**. Pulse 10-20 sec, then blend on **low** for 1-2 mins until a thick, clumpy paste forms. Scrape sides as needed.
3. With clean hands, form dough into ~18-20 balls.
4. Place on a **light-coloured parchment-lined baking sheet** and press slightly into oval shapes (like classic Samoas).
5. Use a **chopstick** to poke a hole in each center (like the original cookies!).
6. Bake at 160°C (320°F) for 12-13 mins—they'll stay soft and chewy!
7. **Cool completely** on the sheet (the pan's residual heat crisps the bottoms slightly).
8. **Melt chocolate + coconut oil** in 30-sec microwave bursts, stirring between.
9. **Drizzle or dip** cookies in chocolate (go wild—Samoas are all about that chocolatey shell!).
10. **Chill** at least **5-10 mins** to set the chocolate.
11. **Enjoy cold** for the best texture! (**Store in the fridge** in an airtight container and consume within **7 days** for optimal freshness.)

