



Coffee Talk with Nestle Girl Scout Creamers

Description





One of my all time favorite *Saturday Night Live* skits is Coffee Talk with Linda Richman. I’ve even dressed up like Linda for a SNL costume party. I was asked to review Nestlé Coffee-mate’s new Girl Scout Creamers and I thought it would be the perfect opportunity to host a little coffee talk. I had sampled the Girl Scout creamers this summer at the [BlogHer13 Conference](#). The creamers are inspired by Girl Scout cookies Thin Mints and Samoas which is caramel and coconut flavored. They also happen to be two of my favorite Girl Scout cookies.



I like to have a little something sweet to go with my coffee. I prepared mini pumpkin pies from *Taste of Home* magazine and purchased Bundtins from [Nothing Bundt Cakes](#) and [Sheila Gâ€™s English Toffee Brownie Brittle](#) from Samâ€™s Club. Iâ€™ve included the mini pumpkin pie recipe below and links to the bundt cakes and brownie brittle. Iâ€™ve also seen the brownie brittle in Hy-Vee grocery stores.

My coffee talk happened to fall on a rainy afternoon which was the perfect setting for a cup of hot coffee and time to catch up with friends. Iâ€™m someone who likes a little coffee with my cream and sugar. We sampled the Girl Scout creamers and the majority of my friends liked the **Nestle Coffee-mate Caramel Coconut** the best. Itâ€™s also my personal favorite. I love coconut and it has just enough coconut flavoring to where itâ€™s not overpowering. Several friends said they would be picking up the caramel coconut on their next grocery shopping excursion. I think the thin mint creamer might be nice paired with a mocha flavored coffee. Have you tried Nestleâ€™s Girl Scout creamers? Please leave

me a comment and let me know which is your favorite.

Mini Pumpkin Pies

Recipe Type: dessert

Author: Dawn

Ingredients

- 1 cup canned pumpkin (not pumpkin pie mix)
- 1/2 cup Original Bisquick mix
- 1/2 cup sugar
- 3/4 cup evaporated milk
- 1 1/2 tsp pumpkin pie spice
- 1 tsp vanilla
- 2 eggs
- whipped topping, optional

Instructions

1. Heat oven to 375.
2. Spray 12 regular size muffin cups with cooking spray.
3. In medium bowl, stir all ingredients except whipped topping until blended.
4. Pour 1/4 cup of mixture into each muffin cup.
5. Bake about 30 minutes or until muffin tops are golden brown and edges are starting to pull away from sides of pan.
6. Cool 10 minutes.
7. With thin knife, loosen sides of pies from pan; remove from pan and place on cooling rack.
8. Cool 10 minutes longer and serve with whipped topping if desired.

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