We Have Cookies
TASTE THE WORLD OF DOUBLETREE BY HILTON

Celebrating the Global Flavor of

500
DOUBLETREE BY HILTON HOTELS
Guests love our signature, warm DoubleTree Cookie. And we love sharing them... as many as 75,000+ each day, in fact!

For more than 30 years, the gesture of welcoming guests with our warm DoubleTree Cookie at check-in signals our commitment to delivering an unforgettable stay, enhanced by the thoughtful touches and little things that matter most.

And now – to welcome our 500th hotel to the portfolio – we are unveiling our first-ever DoubleTree Cookie-based cookbook! While the coveted DoubleTree Cookie recipe remains a secret, fans of our signature treat can dream about future travel with flavors from around the world in the comfort of their own home.

We invite you to explore recipes curated by our chefs, each a creative interpretation of our DoubleTree Cookie.

To obtain the key ingredient in all of these recipes, order your ready-made dough, DoubleTree Cookies or collectable tins at DoubleTreeCookies.com, or stop into any DoubleTree by Hilton hotel to request a warm DoubleTree Cookie so you can start experimenting with these irresistible recipes today.

Enjoy – and cheers to 500!

Dianna
Dianna Vaughan
Senior Vice President and Global Head
DoubleTree by Hilton
We introduced our signature amenity to guests as a way to build brand loyalty through a nightly turn-down service.

We introduced the first-ever DoubleTree by Hilton cookbook, in celebration of our now 500 hotels worldwide.

Many ask how the warm DoubleTree Cookie found its way into the lobbies of our 500 hotels around the world. Here’s a quick overview:

- 75,000+ warm DoubleTree Cookies are handed out daily… that’s more than 27,000,000 warm welcomes each year!
- And more than 384 million DoubleTree Cookies have been handed out worldwide since the offering was introduced.

As you can imagine, this means we need a lot of ingredients. Yearly, we use an average of:

- 750,000 pounds of flour
- 230,000+ pounds of eggs
- 517,000 pounds of walnuts
- 1,000,000+ pounds of chocolate chips

Each 2-ounce DoubleTree Cookie contains an average of 20 chocolate chips.

TASTY “TID-BITES”

MORE THAN THREE DECADES OF COOKIE LOVE
## OUR RECIPE COLLECTION

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SIP

DOUBLETREE MARHABA MOCKTAIL

DOUBLETREE SWEET COOKIE DREAMS COCKTAIL

DOUBLETREE BY HILTON HOTEL
CAPETOWN – UPPER EASTSIDE

DOUBLETREE BY HILTON HOTEL
AMSTERDAM CENTRAAL STATION

DOUBLETREE FIJIAN COOKIE FLIP

DOUBLETREE BY HILTON HOTEL
HOTEL MAYA - A DOUBLETREE BY HILTON HOTEL
**DOUBLETREE BIG APPLE MARTINI**

**INGREDIENTS**
- 1 oz (30 ml) rye whiskey, chilled
- .5 oz (15 ml) apple pucker, chilled
- .5 oz (15 ml) apple purée
- .25 oz (7.5 ml) maple syrup
- .25 oz (7.5 ml) lemon juice
- Ginger beer
- 1 DoubleTree Cookie, crumbled

**PREPARATION**
- Combine whiskey, apple pucker, apple purée, maple syrup and lemon juice in a cocktail shaker and shake well.
- Finely-grind the DoubleTree Cookie into a crumble. Dip a martini glass into the crumble for a DoubleTree Cookie rim.
- Strain drink mixture into the martini glass.
- Top off with a splash of ginger beer.

Yields 1 martini
DoubleTree by Hilton Hotel – Asheville Biltmore was the original location of Biltmore Farms, the region’s largest dairy operation until the mid-1980s. Founded by George Vanderbilt in 1897, the company is celebrating its 120th anniversary in 2017. When Biltmore Farms sold the Dairy business, it shifted focus to property development and opened its first hotel in Biltmore Village, later becoming DoubleTree by Hilton Asheville – Biltmore. This rich legacy and history is on display throughout the property and within this recipe.

**DOUBLETREE SWEET COOKIE DREAMS COCKTAIL**

**INGREDIENTS**
- 1 oz (30 ml) vanilla vodka
- .5 oz (15 ml) crème de cacao
- .5 oz (15 ml) Irish cream liqueur
- 2 DoubleTree Cookie cream ice cubes
- (Mix .5 oz half and half and 1 tsp of DoubleTree Cookie crumble; freeze for 3 hours.)
- 1 scoop vanilla ice cream
- 1 tbsp vanilla syrup
- Whipped cream
- Chocolate syrup

**PREPARATION**
- Combine vanilla vodka, crème de cacao, Irish cream liqueur, vanilla ice cream, and vanilla syrup in a cocktail shaker – mix well.
- Add all ingredients into a blender and blend until smooth. Place in glass.
- Top with whipped cream and chocolate syrup as desired.

Yields 1 cocktail

This sweet signature cocktail is a fan favorite, best enjoyed overlooking Amsterdam in the hotel’s stunning rooftop SkyLounge.

**DOUBLETREE COOKIE MARTINI**

**INGREDIENTS**
- .5 oz (20 ml) Irish cream liqueur, chilled
- 1 oz (40 ml) coffee liqueur, chilled
- .25 oz (10 ml) tequila coffee liqueur, chilled
- 1 DoubleTree Cookie, crumbled

**PREPARATION**
- Combine all three liqueurs in a cocktail shaker and shake well.
- Grind the DoubleTree Cookie into a fine crumble. Dip a martini glass into the crumble for a DoubleTree Cookie rim.
- Strain drink mixture into the martini glass.

Yields 1 martini
Known for its beauty and rich cultural heritage, Suzhou is often referred to as “Heaven on Earth.” This recipe extends the “heavenly” experience to guests in the form of a delicious libation.

**DOUBLETREE MOONLIGHT SHADOW**

**INGREDIENTS**
- 1 oz (30 ml) vodka
- .5 oz (15 ml) whiskey coffee liqueur
- Whipped cream
- Ice cubes
- 1/2 DoubleTree Cookie, crumbled
- 1/2 DoubleTree Cookie for garnish

**PREPARATION**
- Combine vodka and whiskey coffee liqueur in a cocktail shaker and shake well.
- Pour into a cocktail glass over ice.
- Add DoubleTree Cookie crumble.
- To serve, top with whipped cream and sprinkle a bit more DoubleTree Cookie crumble.
- Garnish with 1/2 DoubleTree Cookie.

*Yields 1 cocktail*

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**DOUBLETREE BY HILTON HOTEL AND EXECUTIVE MEETING CENTER PALM BEACH GARDENS**

Palm Beach Gardens, Florida, USA

The perfect drink to cool down even the balmiest of South Florida days and nights.

**THE DOUBLETREE PALM BEACH COOKIE MARTINI**

**INGREDIENTS**
- 1 oz (30 ml) vanilla vodka, chilled
- 1 oz (30 ml) chocolate liqueur, chilled
- 1/2 DoubleTree Cookie, crumbled
- 1/2 DoubleTree Cookie to garnish

**PREPARATION**
- Combine vodka, liqueur and 1/2 crumbled DoubleTree Cookie in a cocktail shaker and shake well.
- Pour over strainer into a martini glass.
- Add 1/2 DoubleTree Cookie to garnish.

*Yields 1 martini*
DOUBLETREE FIJIAN COOKIE FLIP

INGREDIENTS
1 oz (30 ml) white rum, chilled
.5 oz (15 ml) coconut-flavored rum, chilled
1 oz (30 ml) coconut cream
1 fresh egg white
1 DoubleTree Cookie, crumbled
Toasted coconut flakes

PREPARATION
• Combine white rum, coconut-flavored rum, coconut cream, egg white and DoubleTree Cookie crumbles in a cocktail shaker and shake well.
• Double strain into a coupette or martini glass.
• Sprinkle the DoubleTree Cookie crumbs and toasted coconut on top and serve.

Yields 1 cocktail
**DOUBLETREE BY HILTON HOTEL SAN JUAN**
San Juan, Puerto Rico, USA

A refreshing cocktail, perfect for cooling down poolside or on the beautiful sandy beaches of Puerto Rico!

**DOUBLETREE COFFEE AND CHIP MARTINI**

**INGREDIENTS**
- 2 oz (60 ml) vodka, chilled
- 0.5 oz (15 ml) Irish cream liqueur, chilled
- 1.5 oz (45 ml) coffee shot
- 0.5 oz (15 ml) triple sec, chilled
- 1/2 DoubleTree Cookie, crumbled
- 1/2 DoubleTree Cookie for garnish

**PREPARATION**
- Combine vodka, Irish cream liqueur, coffee shot, triple sec and the crumbled DoubleTree Cookie in a cocktail shaker and shake well.
- Strain into a martini or cocktail glass.
- Garnish with the remaining 1/2 DoubleTree Cookie as desired and serve.

Yields 1 martini

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**DOUBLETREE BY HILTON RAS AL KHAIMAH**
Ras Al Khaimah, United Arab Emirates

Marhaba – “hello” in Arabic – is the perfect local embodiment of the signature warm DoubleTree Cookie thanks to the authentic Middle Eastern flavor of the date palm fruit – a sweet regional delicacy.

**DOUBLETREE MARHABA MOCKTAIL**

**INGREDIENTS**
- 0.25 oz (10 ml) chocolate syrup
- 4 oz (120 ml) date milk
- 2 DoubleTree Cookies (1 for drink mixture, 1 for garnish)

**PREPARATION**
- Put 1 DoubleTree Cookie, chocolate syrup and date milk in a blender and blend for 15 seconds until smooth.
- Strain into a cocktail glass.
- Add the remaining DoubleTree Cookie to garnish and serve.

Yields 1 mocktail
This creative twist on a classic burger celebrates the tastes of Northeast China, where locals favor sweet-and-savory flavors.

**DOUBLETREE COOKIE BURGER**

**INGREDIENTS**
- 2 frozen DoubleTree Cookie “pucks”
- 1 hamburger patty, seasoned and cooked to preference
- 1 slice tomato
- 1 slice cheese
- 1 leaf of lettuce

**PREPARATION**
- Preheat oven to 200° C (395° F).
- Reduce each piece of frozen DoubleTree Cookie dough by 1/3, leaving a 2/3-sized portion of each.
- Place both 2/3-sized portions of DoubleTree Cookie dough on a baking sheet, and place in the oven for 12 minutes, or until a golden-brown color is achieved.
- Remove the DoubleTree Cookie from the oven and let cool.
- Using one DoubleTree Cookie bun, layer lettuce, hamburger, tomato and cheese as desired.
- Add the cooked hamburger patty and top with the remaining DoubleTree Cookie bun.

_Yields 1 burger_
A favorite Western dish with an Eastern twist: this exotic, flavor-rich entrée features vibrant Thai ingredients and the sweet DoubleTree Cookie.

**DOUBLETREE COOKIE-CRUSTED RACK OF LAMB**

**INGREDIENTS**

**DoubleTree Cookie Crust**
- 2 DoubleTree Cookies, crumbled
- 1 gm mint leaf, chopped

**Beetroot Purée**
- 1 lb (500 gm) beetroot
- 3.5 oz (100 gm) chickpeas
- 1.5 cups (500 gm) vegetable stock
- 1.5 tbsp (20 gm) butter
- 1/8 tsp (1 gm) salt
- 1/8 tsp (1 gm) pepper

**Romanesco**
- .5 lb (300 gm) Romanesco
- 3/4 cup (200 gm) vegetable stock
- 2/3 tbsp (10 gm) butter
- 1/8 tsp (1 gm) salt
- 1/8 tsp (1 gm) pepper

**Lamb**
- 1 pound (16 oz) “Wamco” rack of lamb
- 1/8 tsp (1 gm) salt
- 1/8 tsp (1 gm) pepper
- 1 tbsp (15 gm) olive oil

**Vegetables**
- .5 oz. (15 gm) yellow zucchini
- .3 oz. (10 gm) wild tomato
- .3 oz (10 gm) Japanese cucumber
- .5 oz (15 gm) baby carrot
- .3 oz (10 gm) peach
- 1/8 tsp (1 gm) salt
- 1/8 tsp (1 gm) pepper
- 1 tbsp (15 gm) olive oil

**Chocolate Sauce**
- 3/4 cup (200 gm) lamb juice
- 3 tbsp (30 gm) chocolate sauce
- 1 tbsp (10 gm) butter

**Garnish**
- Edible flowers and microgreens

**PREPARATION**

**DoubleTree Cookie Crust**
- Chop DoubleTree Cookies with mint leaves and mix well. Set aside until lamb is ready to be coated.

**Beetroot Purée**
- Peel beetroot and chop into pieces.
- Combine the beetroot and chickpeas in a pot; boil for approximately 3 minutes.
- Place chickpeas and beetroot in a blender. Season with salt, pepper and butter. Blend until smooth, creamy consistency is achieved.
- Set aside beetroot purée until final step.

**Romanesco**
- Boil Romanesco for 2 minutes, then rinse in cold water.
- Drain and chop into pieces.
- Blend in a blender with vegetable stock, seasoning with a bit of salt, pepper, olive oil and butter. Stir well.
- Set aside Romanesco until final step.

**Lamb**
- Preheat oven to 180° C (350° F).
- Season lamb rack with salt, pepper and olive oil.
- In a cast iron skillet, pan-sear the lamb on high on each side until nicely browned.
- Place lamb in a baking pan and cover evenly with the DoubleTree Cookie crumbs.
- Bake for 12 minutes (medium-rare).

**Vegetables**
- Slice the zucchini and Japanese cucumber length-wise, and season with salt, pepper and olive oil.
- Pan-sear.
- Peel baby carrots and boil for approximately 3 minutes. Strain and set aside.
- Season the wild tomatoes and peaches with salt and pepper.
- Set aside all vegetables until final step.

**Chocolate Sauce**
- Put the raw lamb juice into a pot and heat on medium-high heat.
- Add chocolate sauce and butter and stir well.

**To Serve**
- Spread the beetroot purée on one half of a clean plate. Spread the Romanesco on the other half.
- Place the DoubleTree Cookie-crusted lamb on top of the beetroot purée.
- Place the vegetables on top of the Romanesco.
- Garnish with edible flowers and microgreens.
- Drizzle the chocolate sauce on top and serve.

Yields 2 servings
DOUBLETREE SUITES
BY HILTON HOTEL
BOSTON - CAMBRIDGE

DOUBLETREE COOKIE ALMOND
AND PEACH CRUMBLE

DOUBLETREE COCONUT AND BANANA
CARIARI CHEESECAKE

SWEET

DOUBLETREE RESORT BY
HILTON HOTEL
PARACAS PERU

DOUBLETREE COOKIE
AND VANILLA ICE CREAM
SANDWICH

DOUBLETREE BY HILTON
HOTEL YEREVAN CITY CENTRE

DOUBLETREE COOKIE ALMOND
AND PEACH CRUMBLE

DOUBLETREE SUITES
BY HILTON HOTEL
BOSTON - CAMBRIDGE
A DoubleTree Cookie-based cake is topped with flowing chocolate ganache, reminiscent of the world-famous falls of Niagara.

DOUBLETREE COOKIE CREAM PIE

INGREDIENTS

**Cake**
- 12 DoubleTree Cookies
- 2 cups heavy cream
- 8 eggs

**Sweet Cream**
- 1 quart heavy cream
- 1 cup brown sugar
- 1 tbsp vanilla extract
- 3 tbsp cornstarch
- 4 tbsp cold water

**Ganache**
- 1.5 cups heavy cream
- 2 cups dark chocolate chips

**Topping**
- 1 cup toasted coconut
- 1 Maraschino cherry

PREPARATION

**Cake**
- Grind cooked and cooled DoubleTree Cookies in a food processor.
- Mix the heavy cream, and eggs with the ground up DoubleTree Cookies to make batter.
- Pour batter into 2 greased and floured 10-inch cake pans, and cover both pans in aluminum foil.
- Bake in a convection oven at 325° F (160° C) for 45 to 60 minutes, or until cakes are cooked. (Test with toothpick until cake is baked).
- Let the cakes cool in the refrigerator for about an hour.
- Once you can remove the cakes from the pan, cut the tops of the cakes to level them out so you have a flat surface for the filling.

**Sweet Cream Filling**
- In a saucepan, heat the heavy cream, brown sugar and vanilla to a boil.
- Thicken the cream with a mixture of cornstarch and water to the consistency of pudding.
- Let the cream set in the refrigerator until fully cooled.

**Ganache**
- Bring a saucepan full of water to a boil.
- Fill a stainless steel bowl with the chocolate chips; place the bowl on top of the saucepan.
- As the chocolate breaks down, heat the cream to a simmer in a separate pan, then slowly whisk into the chocolate until smooth.

**Assembly**
- Lay your first cake on a flat surface or cake wheel.
- Spoon the sweet cream filling onto the cake, and spread evenly over the cake about a quarter- to a half-inch thick.
- Place second cake on top of the sweet cream, do not press down.
- Take your ganache which is still warm, and pour over the center of the cake gently spreading the chocolate to the edges, letting some of the ganache drip down the sides.
- Top the ganache with the toasted coconut.
- Last but not least, add the cherry.

Yields 1 cake (serves 8 – 10)
Fresh, seasonal fruits and garnishes give this milkshake its distinctly-local flavor.

**DOUBLETREE ALLAMANDA MUDSLIDE MILKSHAKE**

**INGREDIENTS**

- 2 DoubleTree Cookies
- 1 cup vanilla bean ice cream
- 1 cup fresh seasonal fruit of choice (consider tropical fruit such as mango, papaya, or pineapple)
- Allamanda flower for garnish

**PREPARATION**

- Blend DoubleTree Cookies, ice cream and fruit in a blender.
- Garnish with Allamanda flower.

_Yields 1 large smoothie_

In 2006, Chef Casey Miller was inspired to reinvent basic waffles with a twist: infusing the delicious DoubleTree Cookie in the waffle batter! What ensued was a unique DoubleTree Cookie-themed breakfast treat that has been a staple for hotel guests for the past decade.

**DOUBLETREE COOKIE WAFFLE**

**INGREDIENTS**

- 2 cups all-purpose flour
- 1/2 tsp baking soda
- 1 tsp baking powder
- 1 tsp salt
- 3 tbsp sugar
- 3 whole eggs, beaten
- 2 oz unsalted butter, melted
- 2 cups buttermilk, room temperature
- 6 DoubleTree Cookies, crumbled
- 6 oz chocolate chips
- 6 oz chopped walnuts
- Strawberries for garnish
- Whipped cream for garnish

**PREPARATION**

- Preheat waffle iron according to manufacturer’s instructions.
- In a medium bowl whisk together the flour, baking soda, baking powder, salt, and sugar.
- In another bowl beat together eggs and melted butter; add buttermilk.
- Add the wet ingredients to the dry and stir until evenly combined.
- Fold in crumbled DoubleTree Cookies. Allow to rest for 5 minutes.
- Ladle the recommended amount of waffle batter onto the iron.
- Close iron top and cook until the waffle is golden on both sides and is easily removed from the waffle iron.
- Garnish with chocolate chips, crushed walnuts, whipped cream and sliced strawberries. Serve immediately.

_Yields 6, 8-inch waffles_
DOUBLETREE COCONUT AND BANANA CARIARI CHEESECAKE

INGREDIENTS
1 cup (250 ml) condensed milk
1 cup (250 ml) evaporated milk
1 lb (500 gm) cream cheese
5 eggs
1 cup (250 ml) coconut milk
2 bananas; 1/2 banana for garnish
5 DoubleTree Cookies for crust
1/2 cup (120 gm) unsalted butter
1/4 cup (50 gm) granulated sugar
1/3 cup (75 gm) shredded coconut

PREPARATION

Crust
• Preheat oven to 180° C (350° F).
• Mix the DoubleTree Cookies with butter, granulated sugar and shredded coconut.
• Press mixture into a 12-inch round pie pan.
• Bake for 12 minutes.

Filling
• Combine the condensed milk, evaporated milk and coconut milk with the cream cheese, eggs and bananas.
• Mix to a smooth consistency, and pour onto the crust.
• Bake at 180° C (350° F) for 60 minutes.

To Serve
• Decorate with whipped cream, toasted coconut flakes and fresh banana slices.

Yields 1 cheesecake (serves 6 – 8)
A gastronomical capital of the world, millions flock to San Francisco each year to explore the most creative and experimental dishes from the region’s hottest chefs. This unusual twist on the DoubleTree Cookie doesn’t disappoint!

**DEEP FRIED DOUBLETREE COOKIE DELIGHT**

**INGREDIENTS**
1 DoubleTree Cookie
2 cups of mixed pancake batter
Powdered sugar
Ice cream of choice
Assorted berries and sprig of mint for garnish

**PREPARATION**
- With gloves on, coat the pre-baked DoubleTree Cookie into prepared pancake batter.
- Drop into 350° F (175° C) fryer and fry until golden brown on both sides - about 30 seconds on each side.
- Remove from fryer and drain thoroughly on paper towel.
- Serve immediately with scoop of desired ice cream, sprig of fresh mint and assorted berries.

_Yields 1 fried pancake_
A decadent dessert fit for royalty! This historical Scottish mansion dating back to 1870 is set amid six acres of lusciously-landscaped gardens, creating the perfect backdrop to enjoy this regional favorite.

**DOUBLETREE COOKIE CHOCOLATE DELICE**

**INGREDIENTS**

**Base**
- 4 oz (120 gm) digestive biscuit (a standard, non-chocolate cookie)
- 2 tbsp (30 gm) granulated brown sugar
- 3 tbsp (45 gm) butter
- 4 tsp (20 gm) cocoa powder

**Ganache**
- 6 oz (180 gm) bitter dark chocolate
- 3/4 cup (210 ml) double cream
- 1/3 cup (75 gm) butter
- 2 tbsp (20 gm) sugar

**Topping + Garnish**
- 1 DoubleTree Cookie, crumbled
- 3 blueberries
- 5 oz (5 gm) micro sorrel

**PREPARATION**

**Base**
- Mix all the base ingredients together in a food processor.
- Pour into a cheesecake tin (10-inch x 13-inch) and refrigerate for 2 hours.

**Ganache**
- Dice the butter and bring to room temperature.
- In a small saucepan, bring the cream and sugar to a boil, then set aside.
- In a separate mixing bowl, blend the butter and chocolate. Pour the warm cream into the mixture and stir well until all the chocolate has melted.

**Assembly**
- Pour the mixture over the DoubleTree Cookie base and refrigerate overnight.
- Generously sprinkle the DoubleTree Cookie crumble on top of the chilled dessert.
- Garnish with blueberries and micro sorrel.

*Yields 1 cake (6 – 8 servings)*
Native nuts and a DoubleTree Cookie crumble mixture add a unique twist on one of the world’s most popular comfort foods.

**DOUBLETREE COOKIE ALMOND AND PEACH CRUMBLE**

**INGREDIENTS**

<table>
<thead>
<tr>
<th>Crumble</th>
<th>Sweet Paste</th>
<th>Pastry Batter</th>
<th>Mixture</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/4 cup (50 gm)</td>
<td>1 tbsp (15 gm)</td>
<td>2 tbsp (25 gm)</td>
<td>2 DoubleTree Cookies</td>
</tr>
<tr>
<td>unsalted butter</td>
<td>unsalted butter</td>
<td>unsalted butter</td>
<td>1 can (100 gm) preserved peaches</td>
</tr>
<tr>
<td>1/4 cup (50 gm)</td>
<td>2 tbsp (30 gm)</td>
<td>3 tbsp (25 gm)</td>
<td>2 tbsp (25 gm) peaches</td>
</tr>
<tr>
<td>sugar</td>
<td>sugar</td>
<td>sugar</td>
<td>1/2 tsp (25 gm) almonds</td>
</tr>
<tr>
<td>1/3 cup (50 gm)</td>
<td>1/3 cup (45 gm)</td>
<td>3 tbsp (25 gm)</td>
<td>2 tbsp (25 gm) cashew nuts</td>
</tr>
<tr>
<td>all-purpose flour</td>
<td>all-purpose flour</td>
<td>refined flour</td>
<td>1/2 cup (100 gm) pastry batter</td>
</tr>
<tr>
<td>[Mix all</td>
<td>1/2 egg</td>
<td>1 gm baking powder</td>
<td>[Mix all ingredients in a separate bowl]</td>
</tr>
<tr>
<td>ingredients in a</td>
<td></td>
<td>1 tsp (5 ml) vanilla essence</td>
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</tr>
<tr>
<td>bowl]</td>
<td></td>
<td>[Mix all ingredients in a separate bowl]</td>
<td></td>
</tr>
</tbody>
</table>

**PREPARATION**

- Grease an 8-inch x 10-inch baking tray with butter and layer the sweet paste over it.
- Add the mixture with the DoubleTree Cookies, peaches, nuts and pastry batter mix on top of the sweet paste.
- Put the crumble mix over the poured mixture.
- Bake for 25 minutes at 180° C (350° F).
- Once baked, remove the tray from the oven and let it cool.
- Option to add a scoop of ice cream to serve.

Yields 4 servings
Traditional Southern soul food transforms leftover ingredients – even stale bread – into creative concoctions, like the authentically-Southern bread pudding dessert. Here, one of our Atlanta teams incorporate the signature, warm DoubleTree Cookie into the recipe for a fresh (and even more delicious!) take.

**DOUBLETREE COOKIE BREAD PUDDING**

**INGREDIENTS**
- 18 slices of white bread, hand-torn into pieces
- 2 cups golden raisins
- 3 cups half-and-half cream
- 6 large eggs, slightly beaten
- 1 cup white sugar
- 3 tsp vanilla extract
- 1 tsp ground nutmeg
- 1/2 cup butter, melted
- 2 DoubleTree Cookies, crumbled

**PREPARATION**
- Preheat oven to 350° F (180° C).
- Grease 12-inch x 8-inch baking pan.
- Combine all ingredients in a large bowl.
- Hand toss until well-combined.
- DoubleTree Cookies can be included in mix or added later as a crumble topping.
- Spread into baking pan and let stand for 15 minutes.
- Bake for 30-40 minutes.
- May be served warm or cooled.

Yields 8 – 10 servings
Known for its striking contrast between the medieval Old Town and the Georgian New Town, this UNESCO World Heritage Site bridges the gap between worlds old and new. The hotel’s DoubleTree Cookie-inspired recipe embraces the paradox beautifully, offering a wildly creative spin on a tried-and-true classic dessert.

**DOUBLETREE COOKIE AND VANILLA ICE CREAM SANDWICH**

**INGREDIENTS**
- 3 DoubleTree Cookies (2 for sandwich, 1 to crumble)
- 12 egg yolks
- 1.5 (220 gm) caster sugar (super-fine sugar)
- 4 cups (1 litre) milk
- 2/3 cup 200 gm double cream
- 4 vanilla pods
- 1 tbsp glucose
- 2/3 cup (200 ml) raspberry coulis
- 2 gm agar-agar powder
- 1.5 tbsp (10 gm) caster sugar (super-fine sugar)
- 4 oz (100 ml) vegetable oil
- 1/4 cup (20 gm) wild black rice
- 1 tbsp (5 gm) icing sugar (powdered sugar)
- Fresh raspberries
- Edible flowers

**PREPARATION**

**Vanilla Ice Cream** (requires ice cream machine – option to substitute ready-made ice cream)
- Whip egg yolks and sugar together until smooth and pale in tone.
- Mix milk, cream, vanilla and glucose in a sauce pan and bring to boil.
- Mix the egg mixture and milk together and strain. Let the mixture cool slightly before putting in the ice cream machine.
- When ice cream is ready, put it into molds the same size as a baked DoubleTree Cookie.

**Raspberry gel** (optional)
- In a small saucepan, mix coulis, sugar and agar-agar together and bring to 90° C (190° F).
- Strain the mixture and place in refrigerator to set.
- When the gel is set put into blender and blend until smooth.

**Puffed Rice**
- Heat oil to 140° C (280° F).
- Pour the black rice directly into the hot oil. Once the rice is puffed and rises to the top of the oil, pour rice and oil into a strainer and shake off the excess oil.
- Sprinkle with icing sugar while still hot. Leave to cool on a dry paper napkin before serving.

**Assembly**
- Start with one DoubleTree Cookie as base, add the vanilla ice cream and add the second DoubleTree Cookie on top.
- Add dots of raspberry coulis on top of the DoubleTree Cookie.
- Add DoubleTree Cookie crumbs, sprinkle with puffed rice and add the fresh raspberries and edible flowers around the DoubleTree Cookie sandwich.
- Decorate with icing (powdered) sugar.
- Top off with a sprinkle of puffed rice.

*Yields 1 ice cream sandwich*
A hub for “farm to fork” dining, Sacramento boasts more than 10 farmers markets within the city’s borders. Honoring this legacy, the hotel utilizes local ingredients such as eggs, milk and fruits for its signature menu items and desserts, like the DoubleTree Cookie Flan.

**DOUBLETREE COOKIE FLAN**

**INGREDIENTS**

- 5 cups of water
- 1 stick of butter, room temperature
- 1/2 cup caramel sauce topping
- 1 cup mascarpone cheese, softened
- 1/2 cup sugar
- 1 tsp vanilla extract
- 6 large eggs
- 2 cups milk
- 1/8 tsp ground five spice
- 1 DoubleTree Cookie
- Strawberry for garnish
- Whipped cream for garnish

**PREPARATION**

- Heat oven to 350° F (180° C).
- In a large bowl, beat together mascarpone cheese, sugar and vanilla with an electric mixer until smooth. Beat in eggs, one at a time, until smooth. Blend in milk.
- Divide egg mixture evenly into 8 custard cups. Place cups in prepared pan.
- Pour boiling water carefully into the larger pan, to a level halfway up the sides of the custard cups.
- Bake 35 to 40 minutes. Insert toothpick halfway between pan and center of filling. Repeat until toothpick comes out clean.
- Remove cups from hot water bath and cool on rack for 15 minutes or until room temperature.
- With a sharp thin knife, loosen edge of custard.
- Invert cups onto individual DoubleTree Cookie “serving plates.” Let stand a few seconds. Remove cup and spoon remaining topping in the bottom of the cup over custard.
- Sprinkle with five spice.
- Garnish with whipped cream and a strawberry.

Yields 8 flans
DOUBLETREE BY HILTON HOTEL MEMPHIS
Memphis, Tennessee, USA

Originating in Tennessee, The moon pie was created when a coal miner asked a traveling salesman for a “snack as big as the moon.” Here’s one Memphis take on the Southern sweet.

DOUBLETREE MEMPHIS MOON PIE

INGREDIENTS

<table>
<thead>
<tr>
<th>30 DoubleTree Cookies</th>
<th>15 sheets of leaf gelatin</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 cups sugar</td>
<td>Bowl of cold water</td>
</tr>
<tr>
<td>1 cup water</td>
<td>Melted chocolate for coating</td>
</tr>
<tr>
<td>1 tbsp vanilla extract</td>
<td>(approximately 6 cups of dark chocolate chips)</td>
</tr>
</tbody>
</table>

PREPARATION

• Combine sugar, vanilla and 1 cup of water over medium heat until sugar dissolves. Bring to a simmer.
• While heating the simple syrup, bloom the gelatin in the cold water until soft.
• Once the gelatin is soft, combine with the warm simple syrup and stir until the gelatin is completely dissolved.
• Pour the gelatin mixture into the bowl of a stand mixer with a whisk attachment.
• Mix on medium-high until the mixture becomes frothy and reaches stiff peaks. Ensure that the gelatin mix doesn’t get too cold and set.
• Pour the fluff into a half sheet pan and spread out evenly.
• Let the gelatin set.
• Once the marshmallows are set you can cut to the desired shape and size.
• Sandwich the marshmallows in between 2 DoubleTree Cookies and coat with chocolate.

Yields 15 moon pies

DOUBLETREE BAKED CHEESECAKE

INGREDIENTS

<table>
<thead>
<tr>
<th>5 DoubleTree Cookies, crumbled, for the base</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 DoubleTree Cookies, crumbled, to layer on top of the cheesecake mixture</td>
</tr>
<tr>
<td>2 cups cream cheese</td>
</tr>
<tr>
<td>3 eggs</td>
</tr>
<tr>
<td>1/2 cup granulated sugar</td>
</tr>
<tr>
<td>1 vanilla pod</td>
</tr>
</tbody>
</table>

PREPARATION

• Using the 5 crumbled DoubleTree Cookies, create a base layer in a 20 cm x 20 cm (8-inch x 8-inch) baking pan.
• In a mixing bowl, blend the cream cheese, eggs, sugar and the full vanilla pod (for best results use an electric blender).
• Once the mixture has reached a smooth, creamy consistency, pour gently into the baking pan.
• Lay the crumbs from the remaining 3 DoubleTree Cookies over the top of the mixture.
• Bake at 150° C (300° F) for 1 hour.
• Remove pan from oven and allow it to cool.
• Refrigerate for 4 hours.
• Slice and serve cold.

Yields 1 cake (8 slices)
DOUBLETREE DOUBLE THICK S’MORES MILKSHAKE

INGREDIENTS

Milkshake
- 5 scoops vanilla ice cream
- 1/3 cup (100 ml) milk
- 2 tbsp (45 ml) chocolate cookie syrup

Garnish
- 1 DoubleTree Cookie, crumbled
- Mint sprigs

Homemade Mini-Marshmallow
- 2 cups (425 gm) sugar
- 1/2 cup (125 ml) boiling water
- 2 tbsp (30 ml) powder gelatin
- 1/2 cup (125 ml) cold water
- 2 tsp vanilla extract
- 8 egg whites
- 1/2 tbsp cream of tartare
- Cornflower and toasted coconut to dust

PREPARATION

Homemade Mini-Marshmallows
- Bring sugar and water to a boil on the stove. Remove from heat and set aside.
- Soak gelatin in cold water until spongy. Add to hot sugar water mixture to dissolve.
- Whip egg whites and cream of tartare to a stiff peak.
- Whisk in the sugar and gelatin mixture and add vanilla extract. Continue whipping until cool.
- Pour into molds and place in freezer until mixture sets.
- Dust with corn flower and toasted coconut.

Milkshake
- Blend milkshake ingredients for 20-30 seconds, until smooth.
- Pour into glass, top with marshmallows, garnish and serve.

Yields 1 milkshake
For the adventurers among us: explore one of the most famously distinct flavors (and scents!) of Asia with this one-of-a-kind smoothie starring the regionally-sourced Durian fruit.

**DOUBLETREE DURIAN COOKIE SMOOTHIE**

**INGREDIENTS**
- 2 oz (60 gm) Durian ice cream
- 2 tbsp (45 ml) milk
- Ice cubes
- 1 DoubleTree Cookie, crumbled (save 1/4 piece for garnish)

**PREPARATION**
- Combine all ingredients in a blender; blend until smooth.
- Pour into a glass to serve. Option to garnish with remaining DoubleTree Cookie pieces.

_Yields 1 smoothie_
Stay cool with this refreshing DoubleTree Cookie milkshake, perfect for the most tropical of climates.

**DOUBLETREE COOKIE VANILLA MILKSHAKE**

**INGREDIENTS**
- 1 scoop vanilla ice cream
- 3/4 cup (200 ml) fresh milk
- 1/2 DoubleTree Cookie, crumbled, for milkshake; 1/2 for garnish
- 3 tsp sweetener (sugar)
- 1 cup ice

**PREPARATION**
- Put ice cubes, ice cream, sweetener, milk and DoubleTree Cookie in a blender.
- Blend well until smooth consistency is achieved.
- Pour into glass and garnish with 1/2 DoubleTree Cookie (crumbled). Serve with straw.

*Yields 1 milkshake*
Bubble-tea-meets-parfait for this playfully tropical Japanese twist on a tasty classic.

DOUBLETREE ISLAND COOKIE PARFAIT

INGREDIENTS
1/4 cup coffee jelly and/or fruit jelly (gelatin consistency)
Whipped cream
1 scoop vanilla ice cream
1/4 cup chopped pineapple and seasonal fruits
2 chopped fresh strawberries
1 DoubleTree Cookie

PREPARATION
• Prepare a cocktail glass, and add layers of coffee jelly, whipped cream, and fruit jelly topped with vanilla ice cream and seasonal fruit for decoration.
• Garnish with DoubleTree Cookie.

Yields 1 parfait
### DOUBLETREE COOKIE TERRINE

#### INGREDIENTS
- 8 DoubleTree Cookies – frozen dough “pucks”
- 6 DoubleTree Cookies – prebaked, crumbled
- 4 cups (1 litre) green tea ice cream
- 4 cups (1 litre) milk ice cream
- 10 sponge finger biscuits (“Ladyfingers”)
- Fresh berries for garnish
- Honey for garnish

#### PREPARATION
- Using a square terrine mould (30 cm x 12 cm x 9 cm deep), bake the 8 frozen DoubleTree Cookie dough pucks at 170° C (325° F) for 10 minutes.
- Allow to cool slightly then place between two pieces of parchment paper and use a rolling pin to roll the soft dough out to 5mm thickness. Divide into equal parts for layering in the terrine.
- Line the terrine mould with plastic film so it can be easily removed at the end. Place the DoubleTree Cookie dough on the bottom of the mould ensuring no gaps.
- Soak sponge fingers in stewed earl grey sweet tea until soft (3-4 minutes).
- Place the sponge fingers on top of the DoubleTree Cookie dough, pressing down slightly to ensure no gaps.
- Layer next with milk ice cream.
- Layer the crumbled DoubleTree Cookies on top of the milk ice-cream, covering all areas.
- Layer next with green tea ice cream.
- Finish with another layer of the DoubleTree Cookie dough that was previously rolled out.
- Place in freezer overnight.
- To serve, garnish each portion with fresh berries and warm honey drizzle.

Yields 15 portions

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**DOUBLETREE BY HILTON HOTEL**
**LONDON EXCEL**

London, England

Take “High Tea” to new heights with this sweet DoubleTree Cookie-inspired take on a tried-and-true dish.
Whether outdoor under the cool cover of the stars or keeping cozy at this chic hotel, chilly Canadian nights call for the comfort of a warm, familiar s’more!

### DOUBLETREE CANADIAN S’MORES

**INGREDIENTS**
- 2 DoubleTree Cookies
- 1 chocolate bar
- 2 medium marshmallows (or 1 extra-large marshmallow)

**PREPARATION**
- Toast marshmallow over fire until lightly golden.
- Sandwich toasted marshmallow and chocolate between 2 DoubleTree Cookies.
- Press DoubleTree Cookie “sandwich” together as marshmallow and chocolate melt.

_Yields 1 s’more_

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A DoubleTree Cookie twist on the New England-style milkshake.

### DOUBLETREE COOKIE FRAPPE

**INGREDIENTS**
- 2 scoops vanilla ice cream
- 1 cup whole milk (add more as needed to create a thick, creamy consistency)
- 1/2 DoubleTree Cookie, crumbled
- 2 tbsp chocolate syrup
- Whipped cream
- Chocolate “jimmies” (sprinkles)
- 1 strawberry and/or pineapple

**PREPARATION**
- Combine vanilla ice cream, whole milk, chocolate syrup and the DoubleTree Cookie crumble in a blender. Blend until smooth (i.e., the crumbs are small enough to fit through a straw).
- Pour into a tall glass.
- Finish with a whipped cream and top with chocolate “jimmies” (sprinkles to those non-New England folk).
- Garnish with a strawberry and fresh pineapple.

_Yields 1 frappe_
A spicy panaka syrup made of jaggery, a traditional non-centrifugal cane sugar commonly consumed in Asia, adds a uniquely South Indian flair to this sweet dish.

**DOUBLETREE COOKIE PHYLLO ROLLS**

**INGREDIENTS**

**Phyllo Rolls**
- 2 DoubleTree Cookies, crumbled
- 1/3 cup (75 gm) cream cheese
- 2 tbsp (30 gm) butter
- 3 tbsp (50 gm) whipped cream topping
- 4 tsp (20 ml) coconut milk
- 0.5 oz (20 gm) freshly grated coconut powder
- 3 phyllo sheets
- 2 tbsp (10 gm) icing sugar (powdered sugar)

**Panaka Syrup**
- 1/4 cup (50 gm) vellam / local jaggery
- 2 gm (pinch) ginger powder
- 2 tsp (10 ml) lemon juice
- 2 gm (pinch) cardamom powder
- 2 gm (pinch) crushed peppercorn
- 1/3 cup (100 ml) water

**PREPARATION**
- Mix the crumbled DoubleTree Cookies with half of the butter and all of the cream cheese.
- Take 3 sheets of phyllo and layer each sheet with butter.
- Divide the DoubleTree Cookie mix into 3 equal parts to place in the center of each phyllo sheet. Roll and fold like an eggroll.
- Brush the outside of each roll with remaining 15 gm of butter and bake in the oven at 200° C (395° F) for 10 minutes, or until a golden color is achieved.
- Create the panaka syrup by mixing vellam / jaggery, ginger powder, lemon juice, cardamom and crushed peppercorn with water and bring to a boil for approximately 10 minutes, or until a thick syrup consistency is achieved.
- In a separate bowl mix the coconut milk, coconut powder and whipped cream together. Blend in the panaka syrup, leaving a portion of the syrup aside for garnish.

**To Serve**
- Place the 3 phyllo rolls on a plate and top with icing sugar (powdered sugar).
- Add a scoop of the coconut cream mix next to the phyllo dessert and drizzle with Panaka syrup.

*Yield 3 phyllo rolls*
Stemming from the healthy-living mindset found in San Diego, this recipe offers a “reduced-guilt” way to enjoy the DoubleTree Cookie.

**THE DOUBLETREE COOKIE PATCH**

**INGREDIENTS**

1 DoubleTree Cookie
1 cup Greek yogurt
1/2 cup organic granola (naturally sweetened and fiber/nutrient-rich from seeds, nuts and hearty oats)
Strawberry to garnish

**PREPARATION**

• Take 1 DoubleTree Cookie and cut in half.
• Add granola and 1/2 of the DoubleTree Cookie, crumbled, in a small bowl.
• Add one cup of Greek yogurt and smooth over granola base.
• Blend as desired.
• Garnish with strawberry and remaining 1/2 DoubleTree Cookie.

*Yields 1 yogurt parfait*
Pastry Chef Marjan Todorovic’s top-secret ice cream recipe has fast become a favorite of visitors from around the world. Add the signature DoubleTree Cookie for an even sweeter take on this popular treat.

**DOUBLETREE COOKIE ICE CREAM**

**INGREDIENTS**  
3 DoubleTree Cookies (crumbled)  
5.5 oz (0.160 kg) quick ice cream powder base  
1/2 cup (0.090 kg) sugar  
1.5 cups (0.400 kg) milk  
1 cup (0.250 kg) whipping cream  
DoubleTree Cookie crumble to garnish  
Raspberry and mint to garnish (optional)

**PREPARATION**  
(requires ice cream machine)  
• Gradually stir crumbled DoubleTree Cookies, milk and cream with a wire whisk.  
• Add the ice cream base and sugar and pour all the ingredients into an ice cream maker.  
• Blend for about 30 minutes, until mixture retains smooth ice cream consistency.  
• Garnish and serve.

Yields 5 – 6 servings
DOUBLETREE COOKIE TACO

INGREDIENTS
1 frozen DoubleTree Cookie dough “puck”
1 banana
1 oz coconut sorbet
1 oz passion fruit sorbet
1 oz raspberry tarragon sorbet
1 oz mango sauce
1 oz strawberry sauce
1 strawberry (for garnish)
.25 oz toasted coconut
2 sprigs fresh tarragon
25 oz sugar for caramelizing the banana

PREPARATION
• Thaw frozen DoubleTree Cookie dough to room temperature. Partially-bake for 8 min in 350° F oven.
• Take the partially-baked DoubleTree Cookie out and flatten with a metal spatula. Put back into the oven and bake for 4 more minutes.
• When the DoubleTree Cookie is finished baking, mold it around a wooden rolling pin. Allow to cool for a few minutes to take shape.
• Slice 1 peeled banana lengthwise, sprinkle the cut sides with sugar and caramelize the sugar under the broiler of an oven or use a hand-held brûlée torch.
• Purée the mango in a blender and reserve in a squeeze bottle.
• Purée strawberry in a blender and reserve in a squeeze bottle.
• On a plate, “draw” designs with the mango sauce and strawberry purée as desired.
• Place the DoubleTree Cookie “shell” in center of plate. Insert the caramelized bananas inside of the shell.
• Scoop passion fruit, coconut and raspberry tarragon sorbets into the caramelized banana.
• Garnish the passion fruit sorbet with julienned strawberry
• Garnish the coconut sorbet with toasted coconut
• Garnish the raspberry tarragon sorbet with sprigs of tarragon.

Yields 1 dessert (serves 1-2)
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