



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 cookie