

# DOUBLETREE COOKIE BANANA CRUNCH SUNDAE

YIELD: 1 SUNDAE

Infused with the distinct smoky flavor of Colorado Whiskey and covered with our signature DoubleTree Cookie crumbles, *this heavenly banana crunch sundae is a next-level dessert.*

Whether you're new to Colorado Whiskey or a regular imbiber, this sophisticated twist on the traditional sundae is a charming treat for the most elegant of occasions.

**Sean DeGrande, Sous Chef**

DoubleTree by Hilton Hotel Denver - Aurora – Aurora, CO, USA



## CHOCOLATE CRACKLE TOPPING

4 oz. semi-sweet chocolate chips or chocolate coating wafers

## CARAMEL SAUCE

3 oz. Colorado Whiskey  
2 slices of bacon, diced and fried crisp  
2 tbsp. unsalted butter  
¾ cup brown sugar  
1 tsp. cayenne pepper  
2 tbsp. + 1 tsp. heavy cream

## BANANA CRUNCH

½ banana  
50/50 flour/sugar mix (¼ cup of each should be plenty)  
Egg wash (1 egg beaten with 1 tbsp. water)  
Crushed DoubleTree Cookie crumbs  
Vegetable oil for deep frying  
3 oz. vanilla bean ice cream (1–2 small scoops)

Melt chocolate over hot water in a double boiler. Pour onto parchment paper and place in the refrigerator to harden. When solid, break into small pieces. Reserve for topping.

Combine whiskey and bacon in a sauté pan over medium-high heat. Bring to a boil, lower heat to simmer, and reduce by half. Add butter, brown sugar, and cayenne pepper; whisk until melted. Add heavy cream and whisk to finish. Remove from heat and set aside.

Slice the banana in half and then again lengthwise (4 pieces). Dredge in the flour/sugar mix, dip in the egg wash, and roll in crushed cookie crumbs. Deep fry for 3 to 4 minutes. Drain on paper towels and keep warm.

To assemble the sundae, place the deep-fried banana pieces in a bowl or sundae dish. Scoop the vanilla ice cream on top, then drizzle liberally with the caramel sauce. Top with chocolate bits and serve.