

DOUBLETREE COOKIE & IRISH CREAM BROWNIE

YIELD: 6 BROWNIES

What's even better than sipping Irish cream liqueur and nibbling on a signature, warm DoubleTree Cookie? Enter the DoubleTree Cookie & Irish Cream Brownie. Dreamt up by Sandra Vaillard, assistant sales manager at The Morrison in Dublin, these brownies **are a simple-but-oh-so-delicious blend of Irish cream and our DoubleTree Cookie.** The perfect sweet treat for after dinner, before bedtime, or anytime!

Sandra Vaillard, Assistant Sales Manager

The Morrison, a DoubleTree by Hilton Hotel – Dublin, Ireland



IRISH CREAM BROWNIE

½ cup + 2 tbsp. salted butter, melted
1 cup granulated sugar
2 large eggs
2 tsp. Irish cream
½ cup milk chocolate baking chips, melted
¾ cup all-purpose flour
¼ cup unsweetened cocoa
½ tsp. salt

BASE

Put the DoubleTree Cookies in a blender and blend to the consistency of breadcrumbs. In a mixing bowl, combine the crumbs with the melted butter to form a loose dough. Press into the bottom of an 8x8-inch pan.

BROWNIE

Preheat oven to 350°F.

Mix melted butter with sugar until smooth. Add in eggs and Irish cream. Whisk. Add melted chocolate, flour, cocoa, and salt. Mix well. Pour on top of the cookie base and bake in the preheated oven for 30 minutes. Remove from oven and allow to cool for 30 minutes.

CHANTILLY CREAM

Pour the chilled cream into a large, chilled mixing bowl. It is important that both the cream and bowl are really cold. Whisk until soft peaks form. Add the powdered sugar and Irish cream. Mix gently until well blended.

To serve, cut cooled brownies into 6 individual servings and top each with a generous spoonful of Chantilly Cream.

COOKIE BASE

8–10 DoubleTree Cookies
3 ½ tbsp. butter, melted

CHANTILLY CREAM

1 ¼ cups double cream or heavy whipping cream
2 tbsp. powdered sugar
2 tsp. Irish cream