

# RASPBERRY KEY LIME DOUBLETREE COOKIE CUP

**YIELD: 8 COOKIE CUPS**

Endless sun, miles of coastline, white pristine beaches, and key lime pie—it's no wonder the Raspberry Key Lime DoubleTree Cookie Cup was created at this charming Palm Beach Gardens hotel. It's the perfect sweet dream turned into reality by Executive Chef Fernando Beltran, putting our **signature DoubleTree Cookie twist on the classic tangy key lime pie**, which is topped with plump, sun-kissed Florida raspberries.

## **Fernando Beltran, Executive Chef**

DoubleTree by Hilton Hotel and Executive Meeting Center  
Palm Beach Gardens – Palm Beach Gardens, FL, USA



8 DoubleTree Cookies (crumbled)  
2 oz. (¼ cup) unsalted, softened butter  
1 egg white  
2 8-oz. cans sweetened condensed milk  
Juice of 6 limes (about 1 lb.), freshly squeezed  
2 pints of fresh raspberries  
4 eggs, whole

Combine crumbled cookies with softened butter and egg white to produce a stiff dough. Divide into 8 portions and press firmly into the bottom and sides of muffin tin cups.

Blend raspberries in blender until smooth. Strain well. In a separate bowl, combine condensed milk, fresh lime juice, and whole eggs. Add raspberry purée. Mix well. Pour mixture into cookie cups, being careful not to overflow.

Bake in preheated 325°F oven for 17 minutes. Cool. Garnish with fresh whipped cream, grated white chocolate, a sprig of mint, and a fresh raspberry.