

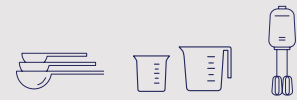
DOUBLETREE COOKIE RAINFOREST POPS

YIELD: 10–12 COOKIE POPS

This recipe features local Daintree Rainforest chocolate chips and vanilla bean extract from the Atherton Tablelands, adding a tropical North Queensland touch to the signature DoubleTree Cookie. For **a modern twist and a sweet surprise**, the pops are finished with a light dusting of popping candy that mirrors the vibrant and unique hidden treasures of this colorful Australian region.

Tyrone Hunt, Executive Chef

DoubleTree by Hilton Hotel Cairns – Cairns, Queensland, Australia



DoubleTree Cookie Dough, thawed
2 tsp. Tablelands pure vanilla extract
2 ¼ cups Daintree classic dark
chocolate baking chips
Oil for deep frying
Pop sticks for dipping
Flour, walnuts, oats, egg, sugar,
cinnamon, and panko breadcrumbs
for coating
Popping candy for dusting

In a mixing bowl, thoroughly mix vanilla into the DoubleTree Cookie Dough. Fold in chocolate chips. Chill the dough for 1 hour.

When dough has chilled, turn out on floured surface and shape into 10–12 ½-cup balls. Place on pop sticks. In a small plastic bag, mix ½ cup oats and ½ cup chopped walnuts with 1 tbsp. sugar and 1 tbsp. cinnamon. Beat one egg for dipping and place panko breadcrumbs (½ – ¾ cup) in another plastic bag or bowl. Roll each pop in flour first, then dip in the beaten egg, the oat and walnut mixture, and finally the panko crumbs. Deep-fry until golden brown, then dust with popping candy and serve.