In 1986, DoubleTree by Hilton introduced the signature cookie amenity to guests as a way to build brand loyalty through a nightly turn-down service.

In 1995, the warm DoubleTree chocolate chip cookie was transferred to the front desks, illustrating and reiterating the brand’s welcoming and caring service.

A select group of bakeries around the world currently hold the brand’s secret recipe, which ensures the same delicious DoubleTree chocolate chip cookie is delivered at every DoubleTree by Hilton hotel worldwide.

From New York to China and Tanzania to Spain, the signature, warm DoubleTree chocolate chip cookie welcome is presented to guests around the world and baked fresh daily at each hotel.

Since 2016, DoubleTree by Hilton has celebrated National Cookie Day on Dec. 4 with a welcomed invite to both guests and non-guests to stop into any U.S. location and pick up the brand’s signature, warm DoubleTree chocolate chip cookie to save for Santa – or enjoy themselves.

From 2017 to 2019, the brand introduced an annual Cookie Book around National Chocolate Chip Cookie Day (Aug. 4), that featured DoubleTree chocolate chip cookie-inspired recipes from its hotels around the world. The brand published “We Have Cookies” (2017), “Start with Cookies” (2018) and “Mission: Cookie” (2019), and in 2018, appointed its first-ever Chief Cookie Officer, Roger Maune, executive chef at DoubleTree by Hilton San Jose in California.

In 2019, DoubleTree by Hilton took its iconic warm welcome to new heights, as the DoubleTree chocolate chip cookie became the first food baked in space inside a prototype oven designed to make long-duration space travel more hospitable. Learn more at Newsroom.Hilton.com/CookiesInSpace.

While the coveted recipe for the warm DoubleTree chocolate chip cookie is a secret, fans of the signature sweet treat can order the ready-made dough, cookies or collectible tins at DoubleTreeCookies.com.

### It All Starts With The Warm DoubleTree Cookie

**483,000,000 +**
DoubleTree chocolate chip cookies given out to date

**30 chocolate chips**
in the average 2-ounce DoubleTree chocolate chip cookie

**1,200,000 +**
pounds of chocolate chips used each year to bake DoubleTree chocolate chip cookies

The simple gesture of offering a warm DoubleTree chocolate chip cookie at check-in has become synonymous with the brand’s commitment to providing guests with a warm welcome and comfortable stay. For more than 30 years, the cookie has played a role in differentiating the brand’s hospitality from the competition.

### A FEW “TID-BITES” ABOUT THIS HOSPITALITY ICON

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*Numbers reported as of February 2020*