Senior Chef de Partie Sorin Avadanei created this recipe as the perfect treat for St. Patrick’s Day using exclusively seasonal Irish products for a local touch. The DoubleTree Cookie, combined with the ginger short bread cookie and Irish cream liquor, creates a unique, sweet dessert meant to be enjoyed without moderation.

### INGREDIENTS

**GINGER SHORTBREAD COOKIES**  
- BUTTER (ROOM TEMPERATURE) 1 1/8 C  
- SUGAR 1/2 C  
- GOLDEN SYRUP 1 1/4 OZ  
- PLAIN FLOUR 2 1/2 C  
- GINGER POWDER 1 TSP  

**TOPPING**  
- DOUBLTREED COOKIES 5  
- PEELED BRAMLEY APPLE (MEDIUM) 1  
- BROWN SUGAR (PACKED) 1/4 C  
- BUTTER 2 TBSP  
- CARAMEL BITS 2 TBSP  
- IRISH CREAM LIQUOR 1/2 OZ

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**PROCESS**

**GINGER SHORTBREAD COOKIES**: Add sugar and golden syrup to butter. Once butter is soft, add ginger and flour. Mix it well and make a light dough. Roll them into thick barrel shapes and put them in the fridge for 2 hours. Slice them thick enough for 2 Tbsp. each and place them on baking tray. Preheat oven to 320°F and bake the cookies for 11 minutes. Let rest for half an hour.

**TOPPING**: Cut small cubes of apple, and add to melted butter and brown sugar in a hot pan. Cook apple half way until it’s medium-soft and golden brown in color. Add Irish cream liquor, toss it and take off heat. Add DoubleTree Cookies and toss it again.

**COMBINING**: Place baked ginger shortbread cookies on a baking tray lined with parchment paper. Top cookies with topping mixture and spread evenly. Bake for an additional 4 minutes at 300°F and serve.