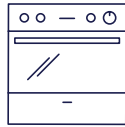


APPLE IRISH CREAM CRUMBLE



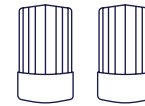
SERVINGS
15



METHOD
BAKE



TIME
3 HRS 45 MINS



DIFFICULTY
MEDIUM

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 1/8c
SUGAR	1/2c
GOLDEN SYRUP	1 3/4oz
PLAIN FLOUR	2 1/2c
GINGER POWDER	1 TSP

TOPPING

DOUBLETREE COOKIES	5
PEELED BRAMLEY APPLE (MEDIUM)	1
BROWN SUGAR (PACKED)	1/4c
BUTTER	2 TBSP
CARAMEL BITS	2 TBSP
IRISH CREAM LIQUOR	1/2oz

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.

