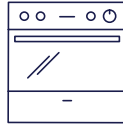


# COCONUT & HONEY SAUCERS



SERVINGS

1



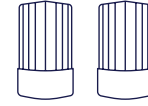
METHOD

BAKE



TIME

25 MINUTES



DIFFICULTY

MEDIUM

*Chief Cookie Officer and Executive Chef Roger Maune created this recipe with inspiration from the moon and flying saucers in outer space. Specifically, the moon inspiration came from the popular freeze-dried honey appetizer served at Spencer's, the hotel's restaurant. The hotel is in the process of setting up bee hives on the roof to create its own honey, so it will have an out-of-this-world taste coming soon. Roger said there was no better ingredient than DoubleTree Cookies for the flying saucers' inspiration. Combined with coconut gelato and a few other ingredients, this is a sweet treat all dessert lovers can enjoy.*

## INGREDIENTS

DOUBLETREE COOKIE	1
COCONUT GELATO OR ICE CREAM	¼ C
HONEY	1 TSP
HONEYCOMB	1 TSP
FREEZE-DRIED HONEY	1 TBSP

## PROCESS

Cut DoubleTree Cookie puck in half lengthwise and bake at 350° F for 11 minutes.

Fill with the coconut gelato or ice cream scoops and set aside in the freezer to hold.

Decorate the plate with lines of honey, then sprinkle freeze-dried honey dust over the lines and tap plate on an angle to remove excess.

Plate the Cookie using the honeycomb in the middle and freeze-dried honey stack above. Serve.

