

DOUBLETREE COOKIE

COOKIE BEER



SERVINGS

1



METHOD

MIX



TIME

10



DIFFICULTY

EASY

SkyLounge Amsterdam Bar Supervisor Joey Lilipaly created this recipe using IPA from a local brewery and butterscotch liqueur from a local distillery. With the added scotch whiskey with heather honey and chocolate syrup, this beer creates smooth, buttery (and chocolatey!) flavors that makes those who drink it want to take another bite of the perfect pairing – a DoubleTree Cookie.

INGREDIENTS

SCOTCH WHISKEY WITH HEATHER HONEY	½ oz
BUTTERSCOTCH LIQUEUR	½ oz
CHOCOLATE SYRUP	⅓ oz
IPA	6 ¾ oz
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PROCESS

Pour the scotch whiskey with heather honey, butterscotch liqueur and chocolate syrup in a beer glass and pour 6¾ oz. draught IPA on top.

Serve with a DoubleTree Cookie on the side.

