

DOUBLETREE COOKIE

COOKIE COCKTAIL



SERVINGS

1



METHOD

SHAKE



TIME

5 MINUTES



DIFFICULTY

EASY

Food and Beverage Attendant Marcelo Andres Davila Medrano created this cocktail for the hotel's James St. Bar + Kitchen. The drink is an unexpected – yet delicious – pairing to enjoy with a signature, warm DoubleTree Cookie.

INGREDIENTS

RUM	1TBSP
ALMOND LIQUEUR	1TBSP
VANILLA VODKA	2TBSP
AGAVE NECTAR	1TSP
CHOCOLATE SYRUP DROPS	1TBSP
SPRINKLES AS NEEDED	
DOUBLETREE COOKIE (CRUMBLD)	½
COCOA POWDER	½TSP
MILK	2TBSP

PROCESS

Coat the rim of a glass with the agave. Rim the martini glass with sprinkles and DoubleTree Cookie crumbs. Set aside.

In a cocktail shaker, mix together the rum, almond liqueur, vanilla vodka and milk until cold to the touch (about 15 seconds). Strain cocktail into rimmed glass.

Garnish with cocoa powder on top. Put 3 - 5 chocolate syrup drops and serve.



DoubleTree by Hilton Perth Northbridge
Recipe Creator: Marcelo Andres Davila Medrano, Food & Beverage Attendant