Amie Gotts, personal assistant to the general manager, enlisted the help of Bartender Ellie Snell to create this recipe with inspiration from the sand on the riverbed the hotel’s terrace overlooks because it reminded her of DoubleTree Cookie crumbs. Amie combined that idea with her favorite thing to drink on nice days and created the DoubleTree Cookie Colada!

**INGREDIENTS**

- **COCONUT RUM**
- **IRISH CREAM**
- **VANILLA VODKA**
- **PINEAPPLE JUICE**
- **SINGLE CREAM**
- **CRUSHED DOUBLETREE COOKIE**
- **DOUBLETREE COOKIE CRUMBLES (GARNISH)**
- **DOUBLETREE COOKIE (GARNISH)**
- **NUTELLA (GARNISH)**

**PROCESS**

Add all ingredients to cocktail shaker with whole ice cubes.

Shake for 60 seconds.

Pour into the glass through a refiner to catch larger Cookie crumbs.

Coat the glass edge in hazelnut spread and dust with the remaining Cookie crumb.

Serve over ice.

**SERVINGS**

1

**METHOD**

SHAKE

**TIME**

5 MINUTES

**DIFFICULTY**

EASY