

DOUBLETREE COOKIE

# COOKIE COLADA



SERVINGS

1



METHOD

SHAKE



TIME

5 MINUTES



DIFFICULTY

EASY

*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	2½TSP
IRISH CREAM	1TBSP + 2TSP
VANILLA VODKA	2½TSP
PINEAPPLE JUICE	⅓C
SINGLE CREAM	¼C
CRUSHED DOUBLETREE COOKIE	2TBSP
DOUBLETREE COOKIE CRUMBLES (GARNISH)	1TBSP
DOUBLETREE COOKIE (GARNISH)	1
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.

