

DOUBLETREE COOKIE

RASPBERRY KISS



SERVINGS

1



METHOD

SHAKE



TIME

4 HOURS



DIFFICULTY

EASY

Food and Beverage Manager Paul Morones created this cocktail, inspired by the hotel's Mexican restaurant and Valentine's Day. The cocktail combines raspberry flavored liquor, tequila, DoubleTree Cookies and more to create a drink worthy of any romantic occasion.

INGREDIENTS

DOUBLETREE COOKIES	2
HALF & HALF	1c
VANILLA SYRUP	2TSP
COFFEE-FLAVORED TEQUILA	2TBS
RASPBERRY LIQUEUR	1TBS
IRISH CREAM	1TBS
CHOCOLATE SYRUP	2TBS
RASPBERRIES (GARNISH)	3

PROCESS

To make the Cookie ice cube, crumble Cookies in a blender until fine and set aside a small amount to rim the glass (step 2). Combine Cookie crumble with half & half and vanilla syrup, and pour into an ice mold or ice tray. Set in freezer and let it sit for 3-4 hours.

Rim short glass with chocolate syrup and dip in the remainder of Cookie crumb and add Cookie ice cube.

Add ice to a shaker and combine coffee-flavored tequila, raspberry liqueur and Irish cream. Stir and strain into glass. Add raspberries for garnish and serve.

