

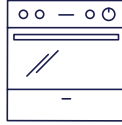
DOUBLETREE COOKIE

UN-BEE-LIEVABLE YAM



SERVINGS

1



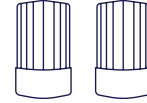
METHOD

BAKE



TIME

50 MINUTES



DIFFICULTY

MEDIUM

With inspiration from New Jersey's state insect, the European honey bee, Convention Services Manager Jac'lynn Johnson created this recipe to incorporate honey and yam – both of which are created by the help of honey bees. Further to this recipe, the hotel assists in honey bee recovery by donating \$1 from the sale of its feature honey drink and dessert at on-property restaurant, Nectar Kitchen + Bar.

INGREDIENTS

YAM	1
BUTTER	1 Tbsp
KOSHER SALT	¼ TSP
HONEY	½ Tbsp
DOUBLETREE COOKIE	1

PROCESS

Defrost 1 DoubleTree Cookie, set aside. Bake 1 whole yam on a cookie sheet lined with parchment paper on 375° F for 25 minutes.

Remove from oven and split yam in half, lengthwise. Divide butter in half and place ½ Tbsp. of butter atop each yam half.

Sprinkle salt on each yam half. Split defrosted DoubleTree Cookie in half and top each yam half with Cookie crumbles.

Return to oven and cook for 15 minutes. Remove from oven and drizzle each yam half with honey and serve immediately.



DoubleTree by Hilton Fairfield Hotel & Suites
Recipe Creator: Jac'lynn Johnson, Convention Services Manager