

DOUBLETREE COOKIE APPLE PIZZA

YIELD: 1 APPLE PIZZA

Whether you're traveling for business or pleasure, nothing warms the heart like baked apples and drizzles of gooey caramel.

We let rich and spicy Michigan-grown Braeburn apples lead the way in this mouthwatering assembly of our signature DoubleTree Cookie Dough, cream cheese, cinnamon, and caramel, created by Executive Chef Robert Marinucci. Perfect for a quick pick-me-up in the afternoon or an indulgent way to end an evening meal.

Robert Marinucci, Executive Chef

DoubleTree by Hilton Hotel Detroit - Dearborn – Dearborn, MI, USA



DoubleTree Cookie Dough,
enough to make one large cookie
2 oz. cream cheese
½ oz. caramel sauce
2 tbsp. sugar
½ tsp. ground cinnamon
1 Braeburn apple, peeled, cored,
and sliced into thin wedges
½ oz. caramel sauce for drizzle

Place the DoubleTree Cookie Dough on a parchment-lined sheet pan and bake for about 7 minutes until soft.

Mix cream cheese and caramel sauce until well blended. Set aside.

Combine the sugar and cinnamon in a small pan and mix well. Toss apple slices until coated in mixture.

Using the palm of your hand, flatten out cookie to ¼ inch. Let the cookie firm up, then spread the cream cheese/caramel mixture on top.

Layer the apple slices in a pinwheel shape on top and bake for about 5 minutes until the cookie is done and apples are soft.

Drizzle with caramel sauce. Serve.