

COCONUT & COFFEE DOUBLETREE COOKIES

YIELD: 4 DOZEN COOKIES

In Xinglong, a quaint town in the southeastern island province of Hainan, the locals sip on locally grown coffee—a stark contrast to the rest of the country where tea rules. Naturally, these delicious Coconut & Coffee DoubleTree Cookies are in line with Xinglong’s unique coffee culture. Our signature DoubleTree Cookie is **peppered with fragrant Xinglong coffee** and shredded coconut for a unique and sweet treat.

Carl Chen, Executive Chef

DoubleTree Resort by Hilton Hainan - Xinglong Lakeside –
Hainan, China



6 lbs. (2 tubs) DoubleTree
Cookie Dough
1 tbsp. + 2 tsp. Xinglong
coffee powder
1 cup raw cashew nuts, chopped
½ cup dried, shredded coconut
1 cup chopped coconut

Preheat oven to 350°F.

Bring DoubleTree Cookie Dough to room temperature. When dough is soft and workable, add to bowl of an electric mixer and stir in dried shredded coconut, chopped cashew nuts, and coffee powder. Mix well. Chill dough for 30 minutes.

Drop rounded teaspoons of dough onto an ungreased baking sheet (or line with parchment paper for easy cleanup). Sprinkle half of chopped coconut on top and bake for 15 minutes or until cookies are browning around the edges. Remove from oven and dust with remaining chopped coconut. Allow to cool in pan for 3 to 5 minutes, then transfer to a cooling rack.