

# DATE & DOUBLETREE COOKIE SLICE

**YIELD: 30 SLICES**

An enchanting mix of cultures old and new, East and West this innovative recipe combines Northern Ireland's traditional afternoon tea treat with the popular Saudi Arabian date the world's oldest health food. A gooey mix of dates, coconut, and condensed milk, **this fabulously simple, no-bake treat** is held together with our signature DoubleTree Cookie.

## Anoop, Sous Chef

DoubleTree by Hilton Hotel Riyadh - Al Muroj Business Gate –  
Riyadh, Saudi Arabia



10 DoubleTree Cookies, crumbled  
15 large dates (or 20 smaller ones),  
chopped  
2 cans of sweetened condensed  
milk (14-oz. cans)  
1 cup shredded coconut

Using a rolling pin, crush the cookies in a plastic bag and put them in a large mixing bowl. Add the chopped dates and most of the condensed milk. Mix until the ingredients are well combined; it will be a sticky mixture. If it's too dry, add more condensed milk. Sprinkle most of the coconut onto a large piece of cling wrap (or foil). Tip the mixture onto the coconut and shape into a long tube, about 12 x 2 inches. Sprinkle more coconut over the top and wrap the cling wrap tightly around, twisting the ends together. Leave in the fridge to chill for 4–6 hours. When ready to serve, unwrap and cut into 30 ¼-inch slices. The dough will keep in the fridge for up to a week, securely wrapped.