DOUBLETREE FRUIT & NUT COOKIES

YIELD: 4 DOZEN COOKIES

A major city in southwest China, Chongqing is not only a booming metropolis, but its markets are abundant with tropical fruits and nuts from all over the country. It’s no wonder these rich and fruity DoubleTree Fruit & Nut Cookies were born here. After experimenting with baking temperatures and times, our meticulous Pastry Chef Young Chen devised the perfect recipe for a cookie that is soft yet robust with the sweet flavors of dried fruits.

Young Chen, Pastry Chef
DoubleTree by Hilton Hotel Chongqing North – Chongqing, China

ROLL OUT DOUGH INTO THE BOTTOM OF AN 18x13-INCH COOKIE SHEET. WITH A STRAW OR A FORK, PRESS HOLES IN DOUGH SURFACE. BAKE IN 350°F OVEN ABOUT 8–10 MINUTES OR UNTIL SET, BUT STILL SOFT.

In a large saucepan over medium heat, combine all ingredients except almonds. Mix well and bring to a low boil, stirring often. Remove from heat and stir in almonds. Spread over prepared cookie base and bake at 350°F until the topping is golden. Remove from oven and cool slightly. Cut into squares and serve warm.