

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



COOKIE BASE

DoubleTree Cookie Dough, thawed

TOPPING

- 1 ½ cups honey
- ½ cup sugar
- 2 ½ cups whipping cream
- 1 cup butter
- 4 cups candied orange peel
- 1 ¼ cup raisins
- ¾ cup dried cranberries
- ¾ cup sliced almonds

Roll or press 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.