

PUMPKIN CREAM & DOUBLETREE COOKIE PIE

YIELD: 8 16-OZ. MINI CAST IRON PANS (EACH SERVES 1–2)

Inspired by the vivid hues of fall in Upstate New York, this delectable golden delight marries all the wonders of New York’s fall festivities with our signature, warm DoubleTree Cookie. One bite of this pie conjures up memories of apple picking, freshly brewed cider, farmers’ markets, and, of course, fields and fields of orange-dotted pumpkin patches. **Quintessential fall spices like cinnamon, nutmeg, and ginger leave your taste buds tingling** and your heart warm.

Amanda Cooper, Sous Chef

DoubleTree by Hilton Hotel Syracuse – Syracuse, NY, USA



16 DoubleTree Cookie portions
1 cup heavy whipping cream
8 oz. cream cheese, softened
1 (15-oz.) can pumpkin purée
½ cup brown sugar (packed)
1 tsp. vanilla extract
1 tsp. ground cinnamon
¼ tsp. ground nutmeg
¼ tsp. ground ginger
Pinch of ground cloves
¼ tsp. salt

Remove DoubleTree Cookie Dough from freezer and allow to thaw. Whip heavy cream until stiff peaks form and set aside.

In a large bowl, beat cream cheese until fluffy. Mix in pumpkin purée, brown sugar, vanilla, salt, and spices; beat for 2 minutes.

Using a spatula, fold in whipped heavy cream until blended well. Set mixture in the refrigerator to chill.

Press 2 DoubleTree Cookie “pucks” into mini cast iron pans and bake in a 300°F oven for 13 minutes. Allow cookies to completely cool.

Spread cream cheese pumpkin mixture on top of chilled cookies. Sprinkle a layer of sugar on top and use a torch to caramelize.