



DOUBLETREE COOKIE CREAM PIE

INGREDIENTS

Cake

12 DoubleTree Cookies
2 cups heavy cream
8 eggs

Sweet Cream

1 quart heavy cream
1 cup brown sugar
1 tbsp vanilla extract
3 tbsp cornstarch
4 tbsp cold water

Ganache

1.5 cups heavy
cream
2 cups dark
chocolate chips

Topping

1 cup toasted
coconut
1 Maraschino
cherry

PREPARATION

Cake

- Grind cooked and cooled DoubleTree Cookies in a food processor.
- Mix the heavy cream, and eggs with the ground up DoubleTree Cookies to make batter.
- Pour batter into 2 greased and floured 10-inch cake pans, and cover both pans in aluminum foil.
- Bake in a convection oven at 325° F (160° C) for 45 to 60 minutes, or until cakes are cooked. (Test with toothpick until cake is baked).
- Let the cakes cool in the refrigerator for about an hour.
- Once you can remove the cakes from the pan, cut the tops of the cakes to level them out so you have a flat surface for the filling.

Sweet Cream Filling

- In a sauce pan, heat the heavy cream, brown sugar and vanilla to a boil.
- Thicken the cream with a mixture of cornstarch and water to the consistency of pudding.
- Let the cream set in the refrigerator until fully cooled.

Ganache

- Bring a saucepan full of water to a boil.
- Fill a stainless steel bowl with the chocolate chips; place the bowl on top of the saucepan.
- As the chocolate breaks down, heat the cream to a simmer in a separate pan, then slowly whisk into the chocolate until smooth.

Assembly

- Lay your first cake on a flat surface or cake wheel.
- Spoon the sweet cream filling onto the cake, and spread evenly over the cake about a quarter- to a half-inch thick.
- Place second cake on top of the sweet cream, do not press down.
- Pour warm ganache over the center of the cake, gently spreading the chocolate to drip down the sides.
- Top with the toasted coconut.
- Last but not least, add the cherry.

Yields 1 cake (serves 8 – 10)