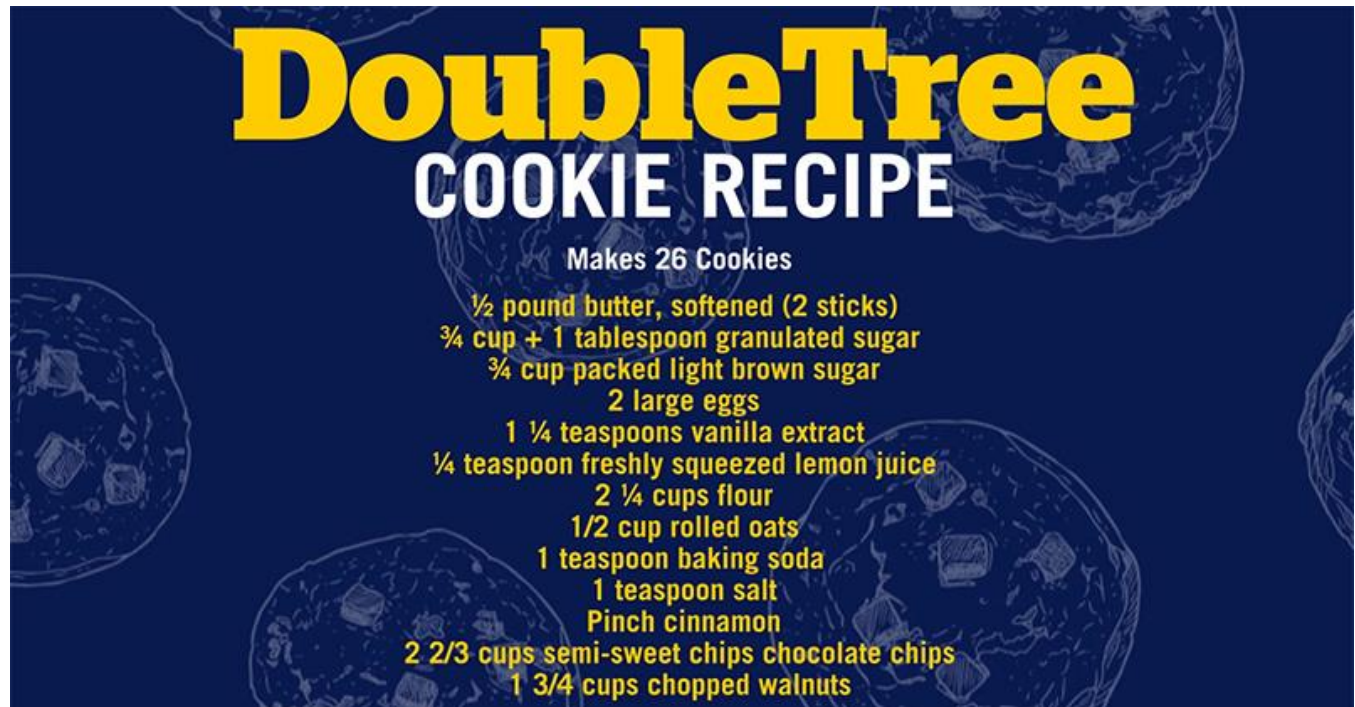


For the First Time, DoubleTree by Hilton Reveals Official Chocolate Chip Cookie Recipe so Bakers Can Create the Warm, Welcoming Treat at Home

By DoubleTree Hilton at Home, April 9, 2020

<https://newsroom.hilton.com/static-doubletree-reveals-cookie-recipe.htm>

A graphic with a dark blue background featuring faint images of cookies. The text is centered and reads: **DoubleTree** in large yellow letters, **COOKIE RECIPE** in white letters below it. Underneath, it says "Makes 26 Cookies" in white. The ingredients list follows in yellow text: 1/2 pound butter, softened (2 sticks), 3/4 cup + 1 tablespoon granulated sugar, 3/4 cup packed light brown sugar, 2 large eggs, 1 1/4 teaspoons vanilla extract, 1/4 teaspoon freshly squeezed lemon juice, 2 1/4 cups flour, 1/2 cup rolled oats, 1 teaspoon baking soda, 1 teaspoon salt, Pinch cinnamon, 2 2/3 cups semi-sweet chips chocolate chips, and 1 3/4 cups chopped walnuts.

DoubleTree
COOKIE RECIPE
Makes 26 Cookies
1/2 pound butter, softened (2 sticks)
3/4 cup + 1 tablespoon granulated sugar
3/4 cup packed light brown sugar
2 large eggs
1 1/4 teaspoons vanilla extract
1/4 teaspoon freshly squeezed lemon juice
2 1/4 cups flour
1/2 cup rolled oats
1 teaspoon baking soda
1 teaspoon salt
Pinch cinnamon
2 2/3 cups semi-sweet chips chocolate chips
1 3/4 cups chopped walnuts

For the first time ever, DoubleTree by Hilton is sharing the official bake-at-home recipe for the brand's beloved and delicious chocolate chip cookie, so at-home bakers can create the warm and comforting treat in their own kitchens.

The warm chocolate chip cookie welcome is synonymous with DoubleTree hotels worldwide, and travelers look forward to receiving one, fresh from the oven, upon their arrival.

DoubleTree cookies have a passionate fan following and a long history. More than 30 million are consumed every year, and the DoubleTree chocolate chip cookie even became the first food to be [baked in orbit](#) during experiments aboard the International Space Station.

Copycat recipes have been shared online for years, but only now has Hilton released the official version to create at home.

“We know this is an anxious time for everyone,” said Shawn McAteer, senior vice president and global head, DoubleTree by Hilton. “A warm chocolate chip cookie can’t solve everything, but it can bring a moment of comfort and happiness.”

“We hope families enjoy the fun of baking together during their time at home, and we look forward to welcoming all our guests with a warm DoubleTree cookie when travel resumes.”

DoubleTree Signature Cookie Recipe

Makes 26 cookies

½ pound butter, softened (2 sticks)

¾ cup + 1 tablespoon granulated sugar

¾ cup packed light brown sugar

2 large eggs

1 ¼ teaspoons vanilla extract

¼ teaspoon freshly squeezed lemon juice

2 ¼ cups flour

1/2 cup rolled oats

1 teaspoon baking soda

1 teaspoon salt

Pinch cinnamon

2 2/3 cups Nestle Tollhouse semi-sweet chocolate chips

1 3/4 cups chopped walnuts

Cream butter, sugar and brown sugar in the bowl of a stand mixer on medium speed for about 2 minutes.

Add eggs, vanilla and lemon juice, blending with mixer on low speed for 30 seconds, then medium speed for about 2 minutes, or until light and fluffy, scraping down bowl.

With mixer on low speed, add flour, oats, baking soda, salt and cinnamon, blending for about 45 seconds. Don't overmix.

Remove bowl from mixer and stir in chocolate chips and walnuts.

Portion dough with a scoop (about 3 tablespoons) onto a baking sheet lined with parchment paper about 2 inches apart.

Preheat oven to 300°F. Bake for 20 to 23 minutes, or until edges are golden brown and center is still soft.

Remove from oven and cool on baking sheet for about 1 hour.

Cook's note: You can freeze the unbaked cookies, and there's no need to thaw. Preheat oven to 300°F and place frozen cookies on parchment paper-lined baking sheet about 2 inches apart. Bake until edges are golden brown and center is still soft.