

Frommer's®

Hotel Desserts You Can Make at Home—from Sacher Torte to DoubleTree Cookies

This may surprise you, but lots of world-famous desserts originated in hotel restaurants. Boston cream pie came from the [Omni Parker House](#) in Boston, peach melba from the [Savoy](#) in London, the tarte Tatin from the [Hôtel Tatin](#) in Lamotte-Beuvron, [France](#), and, though some Southerners might dispute the claim, red velvet cake was born at the [Waldorf Astoria](#) in [New York City](#). While several kitchens that created iconic recipes choose to keep them secret—trust us; we asked—Frommer's persuaded many other great hotels to share with us instructions for making their most popular sweet treats. Some of them are icons (*like the original Sacher-Torte from Vienna's Hotel Sacher, pictured above*), others are newer confections, and still others put distinctive spins on regional specialties. All are droolworthy. Use these recipes to relive memorable vacations at home or send your taste buds to places you've never been before.



S'mores

The Kartrite Resort & Indoor Waterpark, Monticello, [New York](#)

Hotel's description: "The Kartrite knows a thing or two about the art of making a perfect s'more—in 2019, the resort successfully made the [world's largest](#). Every night the Kartrite's outdoor fire (*pictured*) invites families to cozy up in the brisk air of the [Catskill Mountains](#) and roast marshmallows. The at-home version of the ooey-gooey dessert takes just three ingredients and a few simple steps."

Ingredients:

6 graham crackers
6 fun-size chocolate bars or peanut butter cups
6 marshmallows

Instructions:

Turn oven broiler on high.
On a baking sheet, use chocolate, marshmallows, and half of graham crackers to assemble open-faced s'mores.
Place baking sheet under the broiler for a few seconds until achieving the desired level of toasting.
Remove sheet from broiler and top s'mores with remaining graham crackers.