







SWEET BITES OF  
**THE**  
**BIG APPLE**

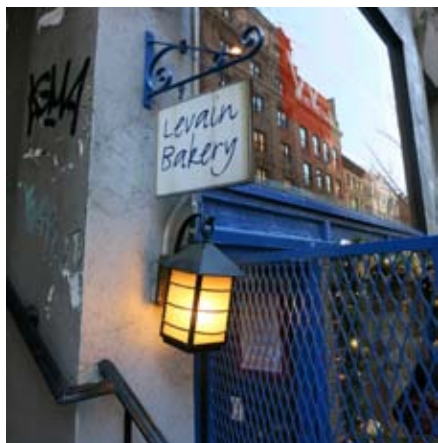
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*Through the posh streets of Upper West Side to the hip SoHo, New York hides some of her best kept sweets deep down inside – and no, we are not talking about Magnolia!*



Of course it was 'Sex And The City' and the sight of Ms. Bradshaw (Mrs. Preston now, mind you) walking down the Bleecker with a box of "finest" cupcakes from the, Magnolia Bakery that gets it all started -it is so memorable that the store became a phenomena. So when I finally decided to pay a visit in 2007, I was mortified at the first bite. Never have I ever taken so much sugar within one bite.

These days, knowing better I skipped Magnolia and head over for these stores serving New York's finest desserts, pastries and cakes. Some of these places are institutions and few are chains located all over Manhattan, but worry not for I recommend nothing but the best. These sweet treats are here for one specific reason: DELICIOUS!



**LEVAIN BAKERY**

This bakery is an institution, I mean let's face it, I was there shoulder-to-shoulder with New Yorkers that have been regularly swarming the bakery for over five years. It is a simple, no-fuss kind of bakery that sells nothing but an amazing variety of baked goods. The star of the bakery, however, is their cookie -a good ole' American cookie. They're hand molded and shaped as it is then baked into a perfection of crunchy crust with soft and warm inside



with melting chocolate bits and crunchy walnuts. Their dark chocolate and dark chocolate peanut butter are equally as fantastic.

Their Upper West Side bakery only has a blue bench outside for people to sit. So what? I'd walk two blocks east towards Central Park, soaking up all the greens the city has to offer while munching them cookie like nobody's business and that is how you enjoy the bites from the legendary Levain Bakery.

**THE DUTCH**

The Dutch is neither a bakery nor a cute cupcake store, it is a restaurant serving modern American cuisines with an outstanding oyster bar to go with it and amazing brunch menu, so when you got extra cash to splurge on the weekend do rsvp a table here.

But you could do what I do and, walk in and ask for a seat at the bar. Then, order the daily-made pies. Hands down the best Pie New York City has to offer!

The Dutch's Pecan Pie is a classic. A hard savory crust encasing baked pecan and maple crust with a hint of sea salt in it, served with prunes and a scoop of their home made ice cream. During the winter, I had a taste of their quince and pear pie in crisp piecrust served with candied lemon, pomegranate and a toasted almond ice cream. I swear I died and went to pie heaven that day!



**BIG GAY ICE CREAM**

What do you get when you crossed a flamboyant presentation of colorful rainbows and unicorns with the classic TV series, Golden Girls? A store at the chic East Village selling solely ice-cream with a big flashy sign written "Big Gay Ice Cream" with neon-colored rainbow stripes on it.

Try their iconic masterpieces like "Salty Pimp" -soft serve with caramel, sea salt flakes and chocolate dip, and "Bea Arthur" with Nilla wafers and dulce de leche. The flavor twists are very peculiar yet tasty which explained why I was there in a 2°C winter.





### THE DOUGHNUT PLANT

Forget about having a Cronut™ unless you take a literal meaning of “the city that never sleeps” and line outside Chef Ansel’s store at five in the morning (which I did actually and was quite disappointed). Make your way to Chelsea into The Doughnut Plant with a queue that is so much shorter and stocks of doughnuts that are freshly made in-house throughout the day. With three varieties of yeast doughnuts, cake doughnuts and filled doughnuts –that may be squared to stuff every bite with its delicious fillings, the store has a lot to offer.

The Doughnut Plant changes their flavor regularly. But fortunately, their Tres Leches cake doughnuts are available all year round. With three different milk used to make this doughnut, this would possibly be one of the very little sweet treats in America with an acceptable sweetness for me and a texture of moist pound cake with buttery mouth feel. Also the Vanilla Bean yeast doughnuts have that fragrant aroma that is pleasant and their Crème Brulee filled doughnuts are pure golden! For this upcoming holiday season, be ready to feel the festive spirits through their Roasted Chestnut Doughnuts and Cranberry Relish Doughnuts as seen on their instagram @doughnutplant.



### WAFELS & DINGES

Food trucks have become such a big trend in New York, swarming the streets over the past couple of years. When it comes to sweets, Wafels & Dinges is what you need to seek after when in Manhattan. It’s a tough decision since I had to put address on this trails, but in such an internet savvy era, it’s probably easy to have look at their website or twitter @waffletruck to check their daily location.

The first thing that I love about Wafels & Dinges is the fact that they serve Liege style waffle—a crusty and sweet cake with whispers of yeast on every bite. Second, is their to-die-for spekuloos spread, like seriously, forget Lotus or Biscoff this is what spekuloos is all about: strong spice punch with an addictive sweetness that reminds you of Christmas. Have it with the waffles and its dinges –their term for available toppings ranging from strawberries, marshmallow to Belgian chocolate fudge, or simply have the spekuloos by the jar, get a spoon and snack yourself away.



### SCHMACKARY'S

Craving for a treat while waiting for your Broadway show? Drop by a corner 45 and 9 and have bite of Schmackary’s vast selections of cookies. From the Classic Chocolate Chip, Sch’mores and Oatmeal Scotchie to the daring Maple Bacon with candied bacon bits, Canadian maple syrup and sea salt flakes that compose a balanced addictive sweetness that might just make you go all Cookie Monster at their sweet smelling store.

It is not an unusual sight to catch Broadway ensembles loading some sugars into their blood stream in between shows here in Schmackary’s. Located right in the heart of Theatre District, Schmackary’s also host the annual Broadway Bakes where you get to see your favorite Broadway stars standing behind the counter serving you limited edition cookies and other sweet treats –they might even sing a number or two if you asked nicely.



**Levain Bakery**  
167 West 47th Street  
New York, NY

**Big Gay Ice Cream**  
125 East 7th St. (East Village)  
New York, NY

**Wafels & Dinges**  
www.wafelsanddinges.com

**The Dutch**  
131 Sullivan St. (Chelsea)  
New York, NY

**The Doughnut Plant**  
220 West 23rd St. (Chelsea)  
New York, NY

**Schmackary's**  
362 West 45th St.  
New York, NY

