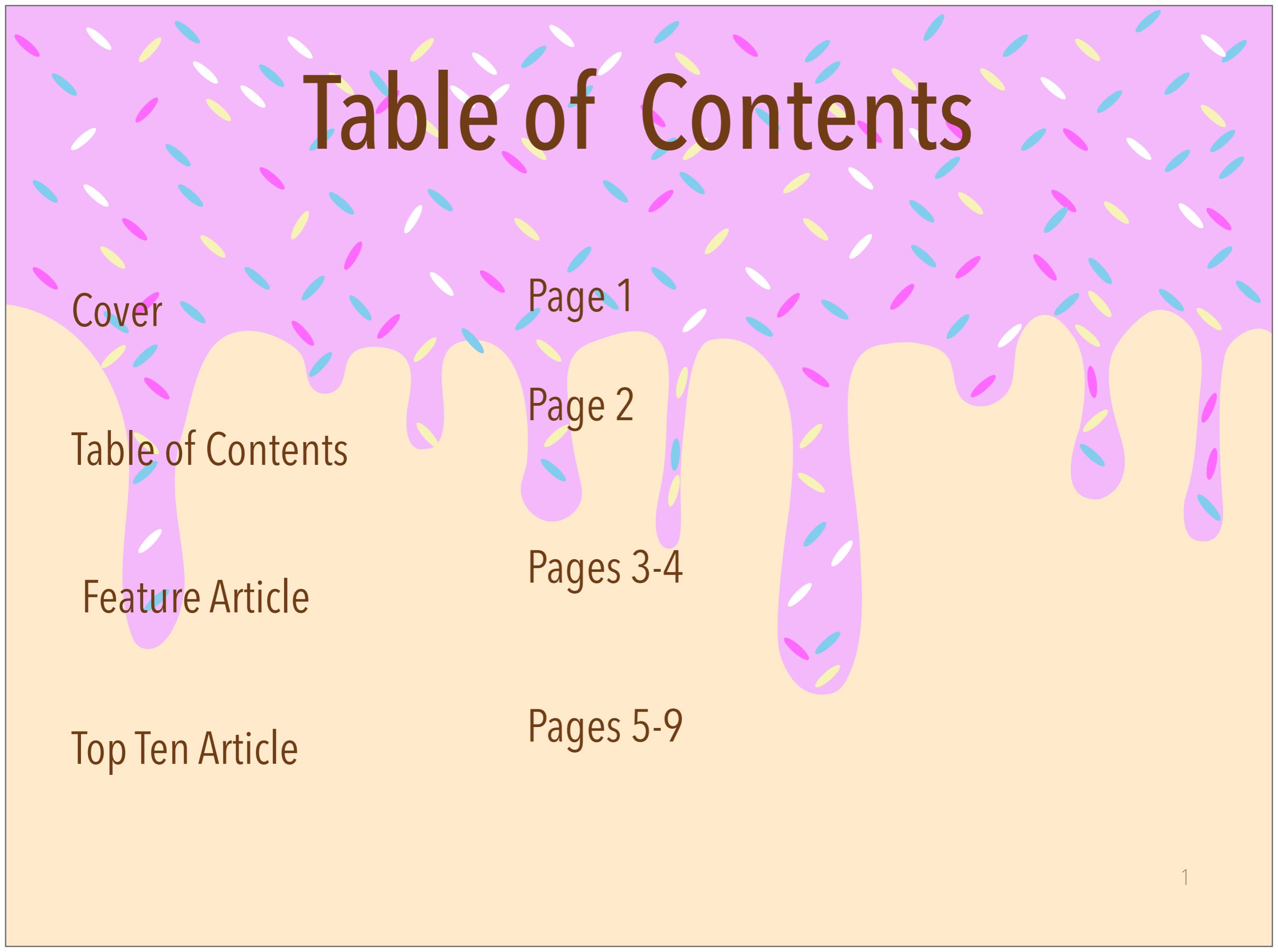


The background of the image is a stylized illustration of a donut. The top half is a vibrant pink color, representing the donut's glaze, and is filled with numerous small, colorful, teardrop-shaped sprinkles in shades of blue, yellow, white, and magenta. The bottom half is a solid, bright yellow color, representing the donut's frosting. The frosting is depicted with several thick, rounded drips that flow downwards from the pink glaze, creating a sense of texture and movement. The overall aesthetic is playful and sweet.

NYC Sweets

The Best Sweets of New York and
Where to Find Them!

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THE **CHOCOLATE** ROOM: ONLY FOR CHOCOLATE ADDICTS

Liza Statton

Whether you're a teenager looking for a perfect first date, a middle-aged married man trying to rekindle the fire of love, a busy young professional on a night out with yourself, or a single mother wanting to give your children a treat, The Chocolate Room is the place you want to be in and take your loved ones to. This medium sized dessert-restaurant with two locations in Brooklyn provides a family-friendly and romantic environment for the average chocolate lover.

As soon as you walk in, be ready to be attacked by an overwhelming smell of hot cocoa and cookies. Once your brain has adapted to the delicious atmosphere, an outgoing staff member will be ready to assist you. You may request a table if you plan to enjoy the place or just shop around the front of the store where they offer a wide selection of chocolate bars, goodies and truffles that you can mix and match to create your own box. They carry several New York City chocolatiers' products, plus their own made-on-premises wdelicacies. Everything they sell is made from the world's finest cocoa beans and contains no artificial preservatives or additives.

**"In the beginning,
the Lord created
chocolate, and he
saw that it was good.
Then he separated the
light from the dark,
and it was better."
-Anonymous**



Chocolate Layer Cake

THE **CHOCOLATE** ROOM: ONLY FOR CHOCOLATE ADDICTS

For those of you who are eating-in, let me warn you: they don't sell food. Make sure you have a nutritious dinner beforehand so you can indulge in their sweets guilt-free. They have great wine and very fine coffee drinks to go with their variety of wonderful desserts. Expect to spend around \$15 a person for dessert and a hot drink. Add \$10 to that if you're having wine. My personal recommendation: Make sure you have BRULEED BANANAS. They are made with fresh (real) bananas and add a touch of wonder to all desserts.

The air in this place has the ability to seduce into a chocolate obsession; if you already have a chocolate addiction problem The Chocolate Room will sink you deeper into a pool of delicious. ✿



Banana Split

WHERE: The Chocolate
Room Cobble Hill
269 Court Street
Brooklyn, NY 11231
718.246.2600

Treat Yourself!

Top 10 NYC **Sweet** Spots

Elizabeth Buxton

10

Popbar

This pint-size West Village shop may have Italian gelato rival Grom situated on a nearby corner, but there's just something so fresh and delicious and satisfying about these fancy-pants ice pops. Maybe it's the all-natural ingredients; maybe it's the crazy mix of customizable flavors and toppings. All we know is that even when it's subzero degrees outside, they're still so damn good.

Where

5 Carmine Street
(at Sixth Avenue)
212-255-4874



9

Miss Lily's

This Jamaican hot spot offers a selection of especially delicious sweets, but their coconut cake is the standout of the dessert tray. It's a moist white slide topped with frosting and toasted coconut bits – a.k.a. a must try.

Where

132 West Houston
Street
(at Sullivan Street)
212-812-1482



8

Soft Swerve

What is ube? Oh, just a purple yam. And now you can get your paws on the soft-serve variety at NYC's Soft Swerve in the LES. Try swirling it with the other matcha, black sesame, or vanilla flavors and then topping it all off with some mochi or freeze-dried strawberries.

Where
Cone options? 85 Allen Street (at
Black chocolate or red cinnamon. Broome Street)
Not your mama's Mister Softie. 646-476-6311.



7

Taiyaki

Taiyaki is the trendy Japanese ice cream parlor that's set up shop in Manhattan's Little Italy (and our Instagram feeds). The delectable soft serve is swirled atop a traditional Taiyaki cone (i.e. a crispy fish shaped cake filled with red bean paste). If you plan on stopping by, be prepared to wait in line – these cool fish are in high demand.

Where
119 Baxter Street
(between
Hester and Canal
Street)
212-966-2882



6

Ring Ding Bar

What's a ring ding? Simply a tiny little creme-filled cake with a fudge-y frosted coating (made famous by Hostess) – and leave it to NYC's Ring Ding Bar to gourmet up this snack cake's game. Chopped champ Madeline Lanciani, owner and head pastry chef, has filled this Tribeca sweet shop with flavor upon flavor of fluffy, filled, and coated layer cakes (think chocolate-covered cherry, Nutella, lemon crème, PB&J, and more). We are swooning.

Where

179 Duane Street
(between Greenwich
and Hudson Street).



5

Union Fare Bakery

Among its industrial chic eatery and ample amounts of food stands, Union Fare also boasts a bakery with some bomb croissants. Not your average pain au chocolat, these buttery-flakey pastries are filled with a trio of amped up flavors: red velvet, birthday cake, and matcha; Delicate, sweet, and entirely Insta-worthy.

Where

6 E. 18th Street
(between 5th Avenue
and Broadway)
212-633-6003.



4

Flex Mussels

If you stop by Flex Mussels in Manhattan, you better be in for more than simply seafood. The doughnut collection is something to marveled at with nine different flavors (fluffernutter, PB&J, cinnamon sugar, salted caramel, chocolate, wild blueberry, meyer lemon, raspberry, and s'mores) and one hell of a dipping sauce (strawberry vanilla bean). The crowds may come for the mussels, but they definitely stick around for these delectable doughy treats.

Where
Multiple locations in
Manhattan.



3

Black Tap Milkshake

This ain't no ordinary milkshake. Black Tap is whipping up the mega milkshakes of your wildest dreams, ranging from \$7 to \$12 a pop. Think layers of frozen cream, fudge, doughnuts, sprinkles, candy, slices of cake, and so much more. You'll definitely want to bring a friend (or two) to share one of these milky monsters. **Where**

529 Broome Street
(between Sullivan and
Thompson streets)
917-639-3089.



2

City Cakes

What's better than a cookie? A half-pound red velvet-stuffed cookie with ice cream sandwiched in between. City Cakes bakery in Midtown Manhattan dishes these dream desserts fresh-out-of-the-oven on the daily to sugar surfing crowds. And if you're not into cookies (we need to talk), then you can always grab on of their custom made gourmet cupcakes to-go – majorly delicious.

Where

251 W. 18th Street (at 6th Avenue)
646-688-2286.



1

Levain Bakery

You don't need to be a cookie connoisseur to recognize the award-worthy quality goods here. First things first, they're huge. Massive. And, they come in flavors like chocolate chip walnut and dark chocolate peanut butter chip. So, it's no surprise that there's typically a line going out the door. We promise they're worth the wait.

Where

167 West 74th Street
(at Amsterdam Avenue)
212-874-6080.

