domestic bliss

LARDER

Cookie doughs to make you look like a pastry chef
by Lora Zarubin

I often find myself craving freshly baked cookies just when I don't have nearly enough time to mix up a batch. I've learned to keep a stash of cookie dough in my freezer for just these moments. Many specialty bakeries are now offering exceptionally high-quality cookie doughs that you can bake at home. Serve any of these cookies hot out of the oven, and your guests will be convinced that you whipped up the dough all by yourself.

Maury's All Natural Cookie Dough brings the best of New York's famed City Bakery into your kitchen. Add a glass of milk for the ultimate comfort food moment. $5 for 18 oz., Whole Foods Market. 888-746-7936. Jumbo Flexi Spatula, $5, Broadway Panhandler. 866-266-5927.

Using a nonstick silicone Silpat baking liner eliminates the risk of having your cookies stick to the baking sheet. A must for the serious cookie baker. 11 by 17 inches, $20, Broadway Panhandler.

There is no frozen Gingersnap Cookie Dough better than Downtown Bakery & Creamery's. I use it to make the most luxurious ice cream sandwiches. $4.50 for a 16 oz. roll. In CA, 707-431-2719.

Not for the diet-conscious, Najia's doughs come in decadent combinations. The Gone Nuts is a heart stopper. Filled with chunks of Belgian chocolate and spiced nuts, it's a cookie you need to share with at least two friends. $12 for 1.5 lbs. 877-962-5527.

Keeping a 4-lb. tub of Dancing Deer Baking Company's Chocolate Chip Cookie Dough in the freezer is a good idea for when you need to make a large batch. $32. 888-699-3337.

It's not often that I like to find cranberries anywhere except in my Thanksgiving relish, but I'll make an exception for the Cranberry White Chocolate Cookie Dough by Poppie's Dough. It makes refreshing, tangy cookies. Chocolate and White Chocolate Macadamia offers a nice contrast. $6 for 20 oz. 888-767-7431.