domestic bliss

Cookie doughs to make you look like a pastry chef

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.

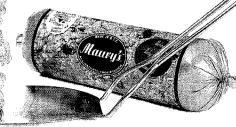
Maury's All Natural Cookie Dough brings the best of New York's famed City Bakery into your kitchen. Add a glass of milk for the ultimate comfort food moment. \$5 for 18 oz., Whole Foods Market. 888-746-7936. Jumbo Flexi Spatula, \$5, Broadway Panhandler. 866-266-5927.

You can bake *palmiers* and twists with **Dufour Pastry Kitchens**' spectacular **Classic All-Butter Puff Pastry Dough**. About \$8 for 1 lb. In NYC, 212-929-2800.



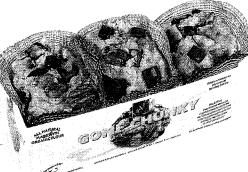
Using a nonstick silicone **Silpat baking liner** eliminates the risk of having your cookies stick to the baking sheet. A must for the serious cookie baker. 11 by 17 inches, \$20, Broadway Panhandler.





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, **Najla'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.



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.



