

# CHOCOLATE CHIP COOKIE

## Crazy

While many bakeries in Dallas offer a variety of sweet treats and cookies, Life Editor Grace Worsham set off to find the chocolate chip cookie that tops all the rest.

### JD's Chippery

A classic bakery, JD's Chippery has been serving cookies in the Park Cities area since 1983. The bakery sells a variety of classic non-iced cookies and an assortment of muffins. Although they sell many ordinary flavors, they have a more original variety of chocolate chip cookies than the other bakeries. To accompany the classic milk chocolate chip cookie is semi-sweet chocolate chip, semi-sweet chocolate chip with nuts and peanut butter milk chocolate. Even though all chocolate cookies sound great, the milk chocolate was chosen to truly tell if this old bakery's classic is the best. When I arrived, the bakery was sold out of both the milk chocolate and semi-sweet chocolate chip cookies, but allowed me to take a fresh milk chocolate chip cookie that was three minutes from coming out of the oven. The cookie itself is quite small and thin but has a nice brown color on the outside. The cookie does taste very similar to the Cookie Rack, but the chocolate chips are larger and provide more of a combined flavor. It could use a pinch more of salt but is great overall for a price of just \$1.10.



### J-Raes

Originating in Fort Worth, this bakery has now replaced what used to be Paciugo Gelato in Inwood Village. J-raes takes on much more than cookies, including ready to sell cheesecakes, cupcakes and cake balls. Their most popular cookies are inch-thick, almond, sugar cookies coated with royal icing in fun shapes and designs, such as fidget spinners and dinosaurs. They do sell a variety of cookies, though, including the classic chocolate chip. This cookie sells for \$2.50 and is around the same size and thickness of a Crumbl chocolate chip cookie. It has a nice toasted brown color on the outside and, from first looks, seemed to be the most delicious. The taste of the cookie is a little too sweet with an overwhelming taste of brown sugar and could definitely use some more salt. The semi-sweet chocolate chips are a good size and are well dispersed throughout the cookie. The dough itself tastes very similar to the JD's Chippery cookie, but the more bitter chocolate creates a slight contrast. Overall, I think the cookie is pretty good, and is a great size for the price.



### Cookie Rack

Cookie rack is a small chain of bakeries that has recently opened a new third store on Lovers Lane. This small-owned bakery challenges the large iced Crumbl cookies with their array of cookies including cookie dough, lemon poppyseed and the seasonal cookie of the month: orange cream. The bakery offers two-tiered cookie cakes shaped in numbers for birthday celebrations and cookie decorating lessons as well. Although they have titled their classic chocolate chip cookie as "naked" among the iced, they claim that "this one is not your basic batch." At first glance, this cookie is much thinner than the rest, but just as wide as the Crumbl cookie. An immediate difference between this cookie and the rest is the size of the chocolate chips. Cookie Rack uses mini chocolate chips, but they use a generous amount of them that are spread throughout. The taste of the dough itself is one of the best, with an equal balance of sweet and salty. The size of the chips don't overpower the taste of the cookie. Regarding price, this cookie is almost as much as Crumbl's: \$3.75. Cookie Rack chocolate chip cookie's appearance is underwhelming, but the taste is great. I would recommend this to any chocolate chip cookie lover.



### tiffs treats

Tiff's Treats bakery has two locations in Dallas:

Hillcrest Road and Ross Avenue, but has grown to 68 shops nationwide. Tiff's has the classics, but has also expanded to brownies, cookie truffles and even ice cream. The bakery has also creates a variety of original desserts including tiffblitz (vanilla ice cream with homemade chocolate chip cookies, brownie bites and crumbled sugar cookies), tiffwich (customizable cookie sandwiches) and frost em's (chocolate, vanilla or strawberry frosting in between two warm cookies). Altogether, the bakery has a variety of great sounding treats, an alternating cookie of the week and a variety of chocolate cookies. The cookie itself is the thinnest and smallest of all the cookies reviewed, with a light brown color. It is soft and tastes sweet at first, but has a hint of saltiness that stops the sugar from overpowering. The chocolate chips are small, but pair well with the small cookie size. With a price of just \$1.25, this cookie is definitely worth it. The staff also asks if you want the cookie warmed when you buy it, which makes the cookie even softer and more delicious.



### CRUMBL

Crumbl bakery has exploded across the Internet as these famous pink packaged cookies are now located in more than 200 stores across the country. The bakery is known for their unique and exotic weekly flavors such as pina colada, cinnamon pretzel, cornbread, brownie sundae and more. Although these seem like great cookies, or according to Crumbl "the world's best cookies," how does their classic chocolate chip compare to the rest? The cookie itself takes first place for the most expensive cookie, totaling to \$3.98, but it is also fair to say that it is the largest and thickest cookie of the five reviewed. At first glance, it looks a little pale, without the crisp look of a classic chocolate chip cookie. The cookie is served warm, which creates a gooey center with melted milk chocolate spread throughout. It has a soft texture and even though the dough itself is sweet, the cookie has hints of saltiness. The downside to this monster of a cookie are the chocolate chips. These milk chips are large and often overpower the whole cookie with one bite. It would have a more appealing taste if the chips were semisweet instead. Crumbl would not be my first recommendation for a plain chocolate chip cookie, but their fun weekly variety of flavors is definitely worth a try. Nevertheless, this cookie is good, and I would recommend it to anyone who loves milk chocolate.

