



Decadent Desserts!

ULTIMATE INDULGENCES

DESSERT ISN'T JUST WHAT COMES AT THE END OF EVERY MEAL. It's that last, memorable bite. And if you're craving a decadent treat, these 10 Valley options are designed to satisfy. Here's to literally "sweet" endings. **BY TERESA K. TRAVERSE**

Cinnamon Dusted Churros

La Hacienda

The most-ordered dessert at this Mexican restaurant are these churros. Dip your cinnamon-dusted churro—morsels made out of fried dough—into three dipping sauces including Mexican chocolate, Natilla (sweet custard) and Cajeta goat's milk caramel. \$12. 7575 E. Princess Drive, 480.585.2694. www.scottsdaleprincess.com



Black Velvet Cupcake

Urban Cookies

Despite its name, Urban Cookies is one of the Valley's top cupcakeries, and even won Food Network's "Cupcake Wars" back in 2011. Its most popular flavor? The black velvet, an all-natural take on the traditional moist red velvet cupcake that's free of red dye, and topped with cream cheese frosting and chocolate curls. \$3.59. 2325 N. 7th St., 602.451.4335. www.urbancookies.com

Edible Cookie Dough

Unbaked

Who says you can't eat raw cookie dough? With the opening of Unbaked in June of 2018, you can. Here you can indulge in a mix of 10 to 12 edible cookie dough flavors ranging from classic chocolate chip cookie to gluten-free oatmeal cinnamon. \$4.50 for a single scoop. 3712 N. Scottsdale Road, 480.912.5490. www.getunbaked.com



Tres Leches Cake

SumoMaya

Asian and Mexican fusion restaurant SumoMaya serves up a pretty Tres Leches (three milks in Spanish) sponge cake that's soaked in sweet milk with passion fruit, and topped with brûléed meringue. \$10. 6560 N. Scottsdale Road, 480.397.9520. www.sumomaya.com



Salted Caramel Apple Bread Pudding

House of Tricks

This signature bread pudding was a happy accident. The staff originally developed it when they were searching for a way to reduce bread waste, and it quickly became a hit. Standing about two fists high, it's topped with a dollop of cinnamon whipped cream, and practically dares guests to try to finish it all in one sitting. \$9. 114 E. 7th St, Tempe, 480.968.1114. www.houseoftricks.com

CLOCKWISE FROM TOP LEFT: COURTESY FAIRMONT SCOTTSDALE PRINCESS; COURTESY URBAN COOKIES; COURTESY UNBAKED; COURTESY SUMOMAYA; COURTESY HOUSE OF TRICKS



The Original Pizza Cookie

Oregano's Pizza Bistro

Since 1993, customers have flocked to this local pizza chain for its decadent, classic dessert: the Original Pizza Cookie. Pick from a choice of Tasty Chocolate Chip, Peanut Butter Chocolate, or White Chocolate Macadamia Nut cookie dough, and then wait for the treat that's slightly baked in a 6-inch pizza pan and topped with three scoops of vanilla bean ice cream. \$4.99. Multiple Valley locations. www.oreganos.com



Toffee Banofi

Sweet Republic

Perhaps the Valley's most famous sundae, Sweet Republic's Toffee Banofi is a texture-rich mix of two scoops of Madagascar Vanilla, almond toffee brittle, fresh bananas, salted caramel sauce, and whipped cream all piled high in a waffle bowl. Sweet Republic chef and co-owner Helen Yung fell in love with banoffee (a mix of toffee and banana) pie when she was working as an investment banker in London and decided to recreate the dish in a sundae. Lucky for Valley residents, she returned stateside and the sundae has been on the ice cream shop's menu since it opened nearly a decade ago. \$7.95. Two Valley locations. www.sweetrepublic.com



Cowboy Candy Bar

LON's

Back in 2010, LON's at The Hermosa Inn's Chef Jeremy Pacheco wanted to create a signature dessert for this boutique Paradise Valley hotel. He decided on an upscale take on a Snickers bar, and the Cowboy Candy Bar was born. The "candy bar" is chili spiced ganache that's served with marcona almonds, crispy feuilletine, a dash of salted caramel sauce, and a scoop of caramella ice cream made with Valrohna Caramella chocolate that makes for a work-of-art presentation. \$11. 5532 N. Palo Cristi Road, Paradise Valley, 844.423.3981. www.hermosainn.com



Macarons

Essence Bakery Café

Co-founder and owner, Eugenia Theodosopoulos, trained in France and then brought her macaron-making expertise back to Phoenix. Dig into a variety of bite-sized, light-yet-rich macarons that come in a variety of flavors ranging from classic French chocolate to unexpected pink grapefruit. \$1.50 each. 3830 E. Indian School Road. 602.296.4958. www.essencebakery.com



tSoynami

Nami

Ideal for those with food allergies or dietary restrictions, Nami's dairy-free tSoynami "shakes" begin with the shop's organic unrefined cane sugar, organic soy, and coconut milk vegan tSoft tServe ice cream in a choice of vanilla or chocolate. Next, pick from one of Nami's signature combinations or customize yours with various toppings. \$5. 2014 N. 7th St., 602.258.6264. tsoynami.com