

[Click Here](#)

































SIX NEW FLAVORS. EVERY WEEK. This menu is on borrowed time. When the clock runs out, a fresh lineup takes its place. Every bite? A new experience. Every menu drop? Something worth craving. Current Lineup 6/13 - 6/19 Cookie News, Delivered Fresh Ready to stay in the cookie loop? Join Crave Cookies' email list for insider access to new locations, irresistible menu drops, and top-secret recipes. Trust us, it's the sweetest club you'll ever join! Want to save some cookie love for later? Here's how you can: Pop your Crave cookies into a container and let them chill in your fridge. They'll stay fresh and ready for snacking for around 3 to 5 days. Depending on the kind of cookie and the mood of your local weather, this can shift a bit. Want to hit the pause button for longer? Most of our flavours freeze like champs. When the craving strikes, you can thaw them out or even reheat them for that fresh-out-the-oven magic. If you're reheating, let them hang out in the oven at 350 degrees for a swift 5 minutes. Enjoy! Did your cookies look different from our advertised images? At Crave, what you see is what you get. No tricks, just cookies straight from our warmer. If it doesn't look like the ad, it's on us. We'll set it right with a free replacement! How should I store my cookies? Storing your Crave cookies? We get it, self-control is a virtue. The key to keeping those delights at their prime is an air-tight container and good old countertop. If they lose a bit of their soft touch, a quick zap in the microwave for 10-15 seconds will return them to their mouth-melting glory. Enjoy your cookies! Should my cookies look underbaked in the center? Our cookies aren't raw, they're just comfortable in their own dough. Baked at a cozy 325 degrees with a convection fan for company, we achieve crispy outsides and evenly baked insides. That slightly undercooked vibe? Totally intentional, for freshness' sake. Fear not, it's not a cookie mutiny, it's the Crave way, Crave Cookies - Best Cookies Near Me | Freshly Baked & Delivered Variety of Dessert Places. There are different types of dessert establishments, including ice cream shops, bakeries, cafés, chocolate shops, and dessert bars, each offering a range of sweet options. Flexible Hours: Many dessert places have flexible hours, with popular spots like Ben & Jerry's, Flour Bakery, and Milk Bar often staying open late to satisfy cravings. Utilizing Technology: Use apps like Google Maps and Yelp to quickly find nearby dessert places that are currently open, allowing you to filter by specific types of desserts. Social Media Updates: Follow local dessert shops on social media for real-time updates on hours, seasonal specials, and customer reviews, helping you discover new favorites. Explore Local Favorites: Don't overlook local gems that may offer unique and high-quality desserts compared to well-known chains, providing a personalized and delightful experience. Try Online Resources: Check local dessert shop websites for updated hours and promotions, enhancing your chances of finding the perfect sweet treat at the right time.Craving something sweet but not sure where to go? You're not alone! Whether it's late-night ice cream or a midday pastry fix, finding a dessert spot that's open can be a challenge.Dessert places offer a diverse array of sweet options for every craving. Many spots cater to specific tastes like ice cream, pastries, or gourmet chocolates.Ice Cream Shops: Offering a variety of flavors, toppings, and unique concoctions. Examples include local favorites like Ben & Jerry's and Häagen-Dazs.Bakeries: Focused on baked goods like cakes, cookies, and pies. Think of renowned bakeries like Magnolia Bakery or Flour Bakery.Cafés: Combining desserts with coffee and light snacks. Popular examples include Starbucks and local independent cafés.Chocolate Shops: Specializing in artisanal chocolates and truffles. Look for places like Godiva or local chocolatiers.Dessert Bars: Providing a menu of innovative desserts and drinks. Places like Milk Bar or dessert-centric food trucks fit this category well.Many dessert places now offer flexible hours to accommodate cravings. Here's a sample of popular establishments that typically remain open late or during convenient hours:Dessert PlaceTypical HoursTypeBen & Jerry's11 AM – 11 PMIce Cream ShopFlour Bakery7 AM – 7 PMBakeryStarbucks5 AM – 9 PMCaféGodiva10 AM – 8 PMChocolate ShopMilk Bar10 AM – 10 PMDessert BarTo locate dessert places open right now, consider using popular apps and websites like Google Maps or Yelp. Search for “dessert near me” and filter by hours to discover options currently serving. You can also explore social media platforms for real-time updates on local favorites.You can satisfy your sweet cravings at various dessert places open right now. Different types of establishments offer unique treats, ensuring you find something delightful. Here's a closer look at popular dessert options.Ice cream shops serve a range of flavors and styles. Many allow you to customize cones with toppings. Popular spots include:Ben & Jerry's: Known for unique flavors and mix-ins.Cold Stone Creamery: Offers the experience of mixing your ice cream with various ingredients on a frozen stone.Baskin-Robbins: Features a wide variety of classic and seasonal flavors available year-round.Check local listings for operating hours since some stay open late.Bakeries provide a selection of fresh goods baked daily. Items may include:Cakes: From simple to extravagant designs for celebrations.Pastries: Croissants, eclairs, and danishes that are perfect for any sweet tooth.Cookies: Available in various flavors, often customizable.Look for bakeries like Flour Bakery or local favorites, which typically open early and remain accessible during the day.Pâtisseries focus on exquisite, high-quality desserts. Each offers a unique selection, such as:Tarts: Made with fresh fruits or creamy fillings, ideal for sharing or enjoying solo.Macarons: Delicate and colorful, these French treats come in multiple flavors.Eclairs: Cream-filled pastries topped with chocolate or icing.Pâtisseries like La Pâtisserie or local artisan shops often stay open during lunch and afternoon hours, making them great for a midday treat.Use apps like Google Maps or Yelp to find nearby dessert places with updated hours.Finding dessert places that are open can be straightforward with the right approach. Use these tips to satisfy your cravings effectively.Utilize apps like Google Maps and Yelp to find dessert places nearby. Search for specific types of treats, such as ice cream or pastries. Filter your search by hours to see which spots are currently open. These platforms often include user reviews and photos, giving you a clearer idea of what to expect. Consider checking websites for local dessert shops, as many provide updated hours and special promotions.Explore social media platforms like Instagram and Facebook for real-time updates. Many dessert places share their hours and special offers through posts and stories. Following local dessert shops can reveal seasonal items or limited-time offerings. Look for hashtags, such as #OpenLate or #DessertNearMe, to uncover hidden gems in your area. Interacting with posts can also help you gather insights from other customers about peak hours and popular items.Explore local favorites that satisfy your dessert cravings, whether you're seeking a quick treat or a late-night indulgence.Discover hidden gems in your area that offer unique dessert options. Look for local artisan ice cream shops, such as Scoops & Smiles, known for their seasonal flavors and inventive toppings. Check out Jennifer's Bakery for freshly baked cookies that come in various flavors like chocolate chip and oatmeal raisin. Find sweet shops like Sweet Treats Patisserie that specialize in custom cakes and delicate pastries, perfect for any celebration. These spots often provide a cozy atmosphere and personalized service, making your dessert experience truly special.Visit well-known chains that reliably serve delicious desserts. Ben & Jerry's provides a variety of ice cream flavors, including classics like Chunky Monkey and newer creations. Cold Stone Creamery adds an interactive twist, allowing you to mix toppings into your favorite ice cream. For quick coffee and pastry options, stop by Starbucks, where you can enjoy seasonal cakes and muffins alongside your beverage. Dunkin' offers donuts and munchkins in multiple flavors, ideal for a quick sugar fix. These chains typically maintain consistent hours, ensuring access to sweet treats anytime.What Dessert Goes with Jambalaya for a Perfect Flavor BalanceFinding a dessert place that's open when those sweet cravings hit doesn't have to be a challenge. With a little help from apps and social media you can easily discover nearby spots ready to satisfy your appetite. Whether you're in the mood for ice cream a slice of cake or a decadent pastry there's something out there for you.Remember to keep an eye on local favorites and seasonal offerings. You never know when a new treat might pop up around the corner. So grab your phone check those listings and indulge in the sweet delights that await you. Happy dessert hunting!You can find ice cream shops, bakeries, cafés, chocolate shops, and dessert bars that often remain open late. Establishments like Ben & Jerry's and Flour Bakery are popular choices, offering a variety of sweet treats to satisfy your cravings.Use apps and websites like Google Maps and Yelp to search for nearby dessert options. You can filter results by hours to find those open at your desired time and read user reviews for insights on offerings.Popular late-night dessert spots include Ben & Jerry's for ice cream, Flour Bakery for fresh goods, and Starbucks for quick treats. These places tend to have convenient hours, making it easier for you to grab something sweet.Social media platforms like Instagram and Facebook allow you to follow local dessert spots for real-time updates on their hours and special offers. Hashtags like #OpenLate can help you discover hidden gems nearby.Bakeries typically offer a range of freshly baked goods, including cakes, pastries, and cookies. Notable places like Flour Bakery provide a delicious variety that caters to different tastes and cravings.Check local listings for operating hours to ensure they're open when you want to visit. User reviews and photos can also give you a better idea of what to expect from the dessert options available. Grandma Honey herself taught us the art of hand pulling each batch of molten brittle to stretch it thin, creating a crisp buttery sweet snap that keeps you coming back for more! Shop Now Delivery No Payment Credit Cards Accepted Parking Yes Good for Kids Attire Casual Alcohol No Reservations Cuisines: Desserts, Bakery Price Point \$ WiFi No Outdoor Seats 06/28/2024 - Lolita G. excelente 03/12/2022 - Anna The quality isn't there to justify the price. The very heavyset brunette that was there (I think she said she's the owner/part owner?) did answer all of my questions though. 01/01/2022 - MenuPix User Everything is soo Good! Gingerbread is Awesome! Pies, Breads, cookies! Best place in Oak Ridge for Treats!áásr 12/15/2021 - TK Prices are too high 06/29/2021 - Betty Dagley Yummy treats. Everything is wonderful. 07/21/2020 - MenuPix User Awesome!ásr 05/29/2020 - Barbara Gregory I had not heard of this wonderful bakery and my daughter in Alabama found it online and ordered the most beautiful cake for Mother's Day. Exceptional decorating and the vanilla cake with buttercream frosting was so much better than a deli cake. More than 5 stars. Happy dessert hunting!You can find ice cream shops, bakeries, cafés, chocolate shops, and dessert bars that often remain open late. Establishments like Ben & Jerry's and Flour Bakery are popular choices, offering a variety of sweet treats to satisfy your cravings.Use apps and websites like Google Maps and Yelp to search for nearby dessert options. You can filter results by hours to find those open at your desired time and read user reviews for insights on offerings.Popular late-night dessert spots include Ben & Jerry's for ice cream, Flour Bakery for fresh goods, and Starbucks for quick treats. These places tend to have convenient hours, making it easier for you to grab something sweet.Social media platforms like Instagram and Facebook allow you to follow local dessert spots for real-time updates on their hours and special offers. Hashtags like #OpenLate can help you discover hidden gems nearby.Bakeries typically offer a range of freshly baked goods, including cakes, pastries, and cookies. Notable places like Flour Bakery provide a delicious variety that caters to different tastes and cravings.Check local listings for operating hours to ensure they're open when you want to visit. User reviews and photos can also give you a better idea of what to expect from the dessert options available. Grandma Honey herself taught us the art of hand pulling each batch of molten brittle to stretch it thin, creating a crisp buttery sweet snap that keeps you coming back for more! Shop Now Delivery No Payment Credit Cards Accepted Parking Yes Good for Kids Attire Casual Alcohol No process of making brioche style, yeast doughnuts. What started as a "pop-up" has now become a joy filled shop with fresh fruit cooked down and mixed into glazes and fillings, topped with crunchy nuts, streusel, chocolate and sprinkles. Instagram & FacebookDreamcakes BakeryImage via Dreamcakes BakeryDreamcakes is a locally owned bakery and cupcake truck that offers Birmingham high quality baked goods six days a week with over 100 flavors of cupcakes, brownies, pound cakes, French macaroons, oatmeal creme pies, cannoli, cookies, and more. Along with their cupcake truck they also create custom cakes for any occasion. Instagram & FacebookPastry Art Bake ShoppelImage via Pastry ArtHome of the Original Baby Bite, this couple owned sweets shop was awarded for their "scratch" cake creations. Carol and Dennis Gregg have carried their passion for art and baking through fifteen years into their profession. Everything in their shop is baked fresh to order with a quality and friendliness like no other. They bake anything from cakes to cupcakes to even fresh pastries for any wedding. Instagram & FacebookBirmingham Candy CompanyImage via Birmingham Candy CompanyCEO Wayne and CCO Cassie are sweet loving fanatics! They not only love to eat them but make them and see the pure enjoyment on their customers faces! Their sweets company is first and foremost a family business with a goal to "create a hometown candy store that you and your family will be proud of." Southern, handcrafted, and local are their three cornerstones to success with only the freshest locally grown products. Plus, their website features downloadable coloring pages! :)Instagram & FacebookSteel City PopsImage via Steel City PopsLocal Owner Jim Watkins discovered a new kind of tasty treat called pops while on vacation with his family in Nashville, Tennessee. He decided everyone should know about these so he started his own restaurant and developed his recipes with his mother. Soon the shop was born in 2012 in Homewood, Alabama and now there are 13 locations all across the southeast. From the first moment of the idea to now, the entire family and business are filled with passion to keep their customers and provide sweet and savory treats. Instagram & FacebookDoodle'sImage via Doodle'sBirmingham's only hand-crafted delicious shaved Italian ice and sorbets for 35+ years with catering trucks available for your next event. No processed ingredients and each flavor is removed quickly to keep all the flavors fresh. The flavors range from season to season but of course keeping the popular ones year round! Plus, their trucks love coming to you all year round for your favorite shaved ice treat!Instagram & FacebookSavage's BakeryImage via Savage's BakeryMr. and Mrs. Savage opened in 1939 and have been a Birmingham landmark for over 70 years in Downtown Homewood. They have always been known for their Meltaways, Iced Smiley Face Cookies, Butterflake Rolls, and...CAKES! All treats are original recipes even when Mr. Scott purchased the bakery in 1978 helping it flourish into what is known today. They always impress during the holidays with their pies! Some include apple, cherry, pumpkin, sweet potato, and of course Pecan. Instagram & FacebookBig Spoon CreameryImage via Big Spoon CreameryThis wife and husband team both have extensive background as chefs in some of the best restaurants in the country and worked together at Bottega! They both had a dream to combine their loves of people and ice cream and in 2017 their dreams became a reality and Big Spoon was born in Avondale with their second location in Homewood in 2019. Their primary goal is to create a menu of seasonal flavors using local ingredients but also bringing new approach to classics while creating an atmosphere for their team, customers, and ultimately the community. Instagram & FacebookChocolatáImage via ChocolatáKathy D'Agostino created Chocolatá "grown from mother earth, but divinely inspired" using "single origin chocolate that is ethically sourced from 100% Latin American farms". Kathy learned the art of chocolate at her first job at a chocolatier. She opened in 2017 and says she "enjoyed watching the once quiet streets of Birmingham, Alabama slowly come back to life with people from all walks of life enjoying the sweet aroma, beautiful presentation and cozy atmosphere of her dream-like shop. Instagram & FacebookInsomnia CookiesImage via Insomnia CookiesInsomnia Cookies was founded in a college dorm room in 2003 at the University of Pennsylvania by Seth Berkowitz now specializing in delivering warm, delicious cookies right to the doors of individuals and companies alike. They opened their first brick and mortar store in Syracuse, NY in 2006 and two years later started using food trucks. Today there are more than 100 locations and they are still growing (sadly without anymore food trucks)!Instagram & FacebookCookie FixImage via Cookie FixFounder and Chief Cookie Officer Amy Jackson was inspired by a Pillsbury Bake-Off Cookbook while at the grocery store with her mother. Years later with a family she was always baking cookies for everyone and every event where they became very popular. So, she started keeping frozen cookie dough in the freezer so she always had cookies ready to be made. From here she created her own bakery from it as a local Alabama baker. She stands out from others by loading her cookies with the finest ingredients and making her cookies tall with crispy outsides and gooey insides. Absolute perfection!Instagram & FacebookCookie Dough MagicImage via Cookie Dough MagicThis local cookie dough shop set out in 2018 to be a cool, laid back, and cozy place to hang out with your friends, and family of ALL ages. Their mission is to create an unforgettable experience of enjoying safe-to-eat cookie dough desserts while being a positive impact on everyone who comes in contact with them. They use only the best ingredients including heat treated flour which kills off all the bacteria. They also use pasteurized eggs, meaning there are no egg substitutes only the real deal. Instagram & FacebookSmooosh CookiesImage via Smooosh CookiesFounder Jay Reyes' started SMOOSH in the spring of 2005 out of a big teal truck in Houston, Texas thanks to his grandmother's extraordinary baking skills. He found comfort in cookies and no matter how hard he tried to stay away from the kitchen to bake he just couldn't. He decided to reinvent an American classic dessert of an ice cream cookie sandwich but make it more personal. From Houston he opened two more stores in Texas in College Station and Katy but finally moved out of Texas to Hoover, Alabama. Instagram & FacebookBendy's Cookies & CreamImage via Bendy'sHere we have a husband and wife team who got married and drove 500 miles away from home to buy a 1990 Chevy P30 step van to convert into a food truck. Ben and Wendy, or Bendy as they are called, fell in love and pursued Wendy's and her friend Jessica's dream to own an ice cream sandwich shop called Wendy's & Cream. In January of 2015, the food truck joined their family and their business took off a year later in 2016 until finally three years later they opened their storefront in Cahaba Heights. What a sweet story!Instagram & FacebookNothing Bundt CakesImage via Nothing Bundt CakesThe perfect ingredients make the perfect recipe which happened when co-founders Dena Tripp and Debbie Swetz joined their kitchens in 1997 to make cakes for their friends and family. They realized that their side project could become something bigger and today has grown nationwide. Their delicious cakes, readily available and perfect ingredients have filled the gap we never knew we were missing!Instagram & FacebookJeni's Splendid Ice CreamsImage via Jeni'sThis new pop-up sweet shop recently opened in Pepper Place and will definitely help cure your cravings! Jeni, the founder, has been making ice creams professionally for two decades! Before opening her shop in 2002, she studied art, worked in a bakery, and blended perfumes and essential oils. Jeni was ahead of her time using whole ingredients and dairy from grass-pastured cows rather than synthetic flavorings and commodity ice cream mix before it became a food trend. Go check it out!Instagram & FacebookWho Doesn't Like CakeImage via Who Doesn't Like CakeWho Doesn't Like Cake is the question that brought founder, Bianca, back to her passion of baking. After graduation, she was hired as a Pastry Chef at a local restaurant while baking her goods on the side. After seven years of this, her dream became a reality and she opened her bakery. Go visit Bianca and remember to eat dessert first and always ask yourself, Who Doesn't Like Cake?Instagram & FacebookBluff Park Ice Cream ShoppelImage via Bluff ParkDavid Hare, after 47 years in construction and close to retirement, wanted to create a business with his daughter, Alex, and include his grandchildren that would be both fun and educational. He wanted something retro and new and comfortable for all ages. Even the dipping cabinets were designed to allow the young children to see all the flavors and which their ice cream be dipped. Gather up your family and/or friends and visit this family owned ice cream shoppe!Instagram & FacebookSnow ShaveryImage via Snow ShaveryChange the way you view ice cream when you step into Snow Shavery. Their decadent shaved snow will have you on the train to flavortown in a matter of minutes. This unique type of ice cream is healthier than traditional ice cream and has even been said to have the consistency of cotton candy! Go check it out for yourself!Instagram & FacebookYoYo DonutsImage via YoYo DonutsEver seen a square donut? Well today's your lucky day because YoYo Donuts has them all! Their donuts are square because they don't cut corners! Check out this locally owned business and see how square donuts compare to circles!Instagram & Facebook