

EAT AND DRINK

Halloween desserts to die for in NYC

By HILARY SHEINBAUM. Special to amNewYork

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Halloween is just around the corner, and if you're looking for something good to eat, you're in luck. Sure, there's no shortage of candy and sweets this time of year, but these eateries go above and beyond, making festive desserts to die for. From crafty cupcakes to sugary skulls, indulge in these treats while they last.

Jacques O' Lantern



Photo Credit: Jacques Torres Chocolate

Chocolate is a trick-or-treating staple, but this Halloween, go beyond the closest convenience store candy aisle and indulge in Jacques Torres Chocolate's handcrafted, hand-painted pieces of dark, milk and white (orange-colored) chocolate pumpkins. As an added bonus, the little guys are made from scratch with all-natural ingredients. How much Halloween loot can say that? \$12/small; multiple locations, mrchocolate.com

Patty's Pumpkin Patch



Photo Credit: Antica Pesa

If you like the idea of pumpkin more than the taste of one, here's the next best thing. In this shareable dessert at Antica Pesa, which will be available starting mid-October, mascarpone cheese, Greek yogurt, cinnamon and amaretto crumble in a dark chocolate ganache are served inside an orange pumpkin bowl that's equipped with a lit candle for toasting the strawberry marshmallows. That's not all: the new treat also comes with cocoa and an amaretto Jack-O-Lantern muffin. \$14; 115 Berry St., Williamsburg, 347-763-2635, anticapesa.com

Black Caramel Frozen Soufflé with Pumpkin Cream

Photo Credit: Upstairs at the Kimberly Hotel

In this dessert, black is the new black. In Upstairs at the Kimberly Hotel's limited dessert, available during brunch the weekends before and after Halloween, the caramel soufflé is dyed blacked, thanks to some food coloring, frozen overnight and served with a pumpkin cream. In a fun novelty, your tongue will turn black from the frozen treat, too! \$11; 145 E. 50th St., 212-888- 1220, upstairsnyc.com

Halloween Oversized Sugar Skull Pop



Photo Credit: Dylan's Candy Bar

For a major on-the-go sugar rush, the seasonal pop is both sweet and scary. At 5.5-inches wide, this skull on a stick is big enough to double as a mask at your Halloween party. Or you can just enjoy the cotton candy-flavored lolli all season long. \$10; Dylan's Candy Bar, 1011 Third Ave., 646-735-0078, dylanscandybar.com

ADVERTISING



The Black Ant Graveyard



Photo Credit: The Black Ant

The Black Ant is known to use insects in its modern Mexican cuisine, and the Graveyard is no exception. In this new dessert by pastry chef Cesar Moreno, a "bloody" mezcal gel, made from an infusion of mezcal and hibiscus flower, candied pumpkin, roasted pumpkin and chongos ice cream and merengue bone sit atop kabocha bites and cacao crumble and are served with sweet mezcal and hibiscus-marinated worms. Yes -- real worms, not the gummy kind. The dish, which can be ordered without the bugs, is available starting in mid-October until the end of December. \$11; The Black Ant, 60 Second Ave., 212-598-0300, blackantnyc.com

Georgetown Cupcake's Trick or Treat Dozen

Photo Credit: Georgetown Cupcake

Try settling on just one of the cupcakes in this special Halloween assortment from Georgetown Cupcake. Among the dozen treats are vanilla with M&Ms baked inside, pumpkin spice, chocolate toffee crunch, red velvet and pumpkin cheesecake. And for the topping, each is decked out with spiders, webs, bats or ghosts. \$32/dozen; 111 Mercer St., 212-431-4504, georgetowncupcake.com

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