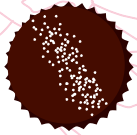


pink peony[®] chocolates



Dark Chocolate Caramel with French Sea Salt

Our signature truffle! Homemade caramel blended into bittersweet ganache with the perfect amount of French sea salt added. A fabulous combination of sweet & salty.



Milk Chocolate Caramel

Homemade caramel blended into milk chocolate ganache with our French sea salt added.



Cherry

Morello cherry puree and dried sour cherries blended into bittersweet ganache.



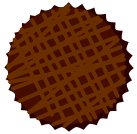
Maple Bacon Goodness

Bittersweet ganache made with crispy bits of bacon, pure maple syrup, & sprinkled with fresh cracked pepper!



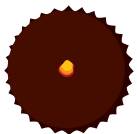
Milk Chocolate Vanilla

Only the best will do! Madagascar vanilla infused into milk chocolate ganache.



Toasted Coconut

Simple is best! An abundance of crushed, toasted coconut folded into our bittersweet ganache.



Chili Pepper

Feel the heat! Chili pepper infused cream blended into bittersweet ganache. The heat builds slowly but disappears before it hurts.



Cinnamon

Bittersweet ganache rolled in Vietnamese cinnamon.



Raspberry Liqueur

Pure elegance. Chambord™ liqueur blended into bittersweet ganache. Velvety smooth.



Passion Fruit

Passion fruit puree blended into a delicious ganache of white & bittersweet chocolate.



Coconut Carmelicious

Our special homemade caramel is loaded with crushed, toasted coconut, then enrobed in bittersweet chocolate.



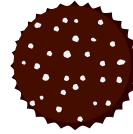
Colombian Double Dark

Bittersweet ganache made from Colombian 65% cocoa, single-origin chocolate & dipped in the same.



Malted Milk Chocolate

Milk chocolate ganache blended with malted milk, then dipped in milk chocolate. Milk chocolate lover's delight!



Orange Cognac

Classic combination of orange & chocolate. Grand Marnier® liqueur & orange zest blended into our bittersweet ganache.



Lemon

A perfect ganache of white & bittersweet chocolate blended with freshly-squeezed lemon juice & zest.



Peanut Butter Caramel

Freshly ground organic peanut butter mixed with homemade caramel & French sea salt blended into bittersweet chocolate ganache.



Mint

Triple threat! Bittersweet ganache prepared with cream infused with organic mint leaves, mint tea & pure peppermint oil. Cool & refreshing.



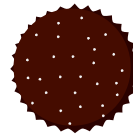
Mocha with Kahlúa®

An addictive combination! Bittersweet ganache blended with espresso & Kahlúa® liqueur topped with cocoa nibs for added crunch.



Raisins and Rum

Bittersweet chocolate ganache enhanced with plump, chopped raisins & dark rum. Delicious!



Tequila

Margarita anyone? Perfection accomplished with the tantalizing combination of tequila, lime zest & French sea salt in a bittersweet ganache.



PB & Jam

Chocolate ganache blended with fresh organic peanut butter, raspberry jam and plump raspberries. Perfect childhood memory!



Marzipan

Ama-a-azing combination of almonds ground with sugar crystals, enrobed in bittersweet chocolate.

*All truffles dipped in bittersweet chocolate except Malted Milk Chocolate. We use no butter, oils or preservatives.

ALLERGENS: All truffles contain dairy and soy lecithin (as emulsifier). The Malted Milk truffle contains wheat, the Peanut Butter Caramel and PB & Jam contain peanuts, and the Marzipan contains almonds. Made on shared equipment with products containing peanuts, tree nuts, wheat and/or dairy.

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