

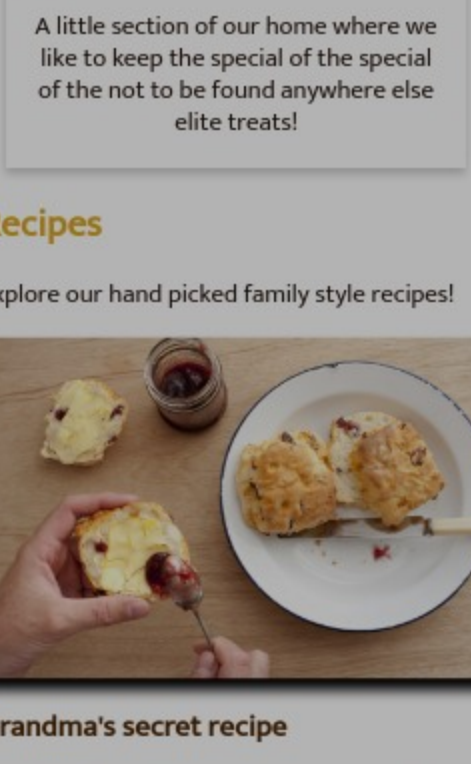
Chocolates

Melt in your mouth, mouth-watering chocolates from all over the world. Varieties surely to satiate any discerning taste!



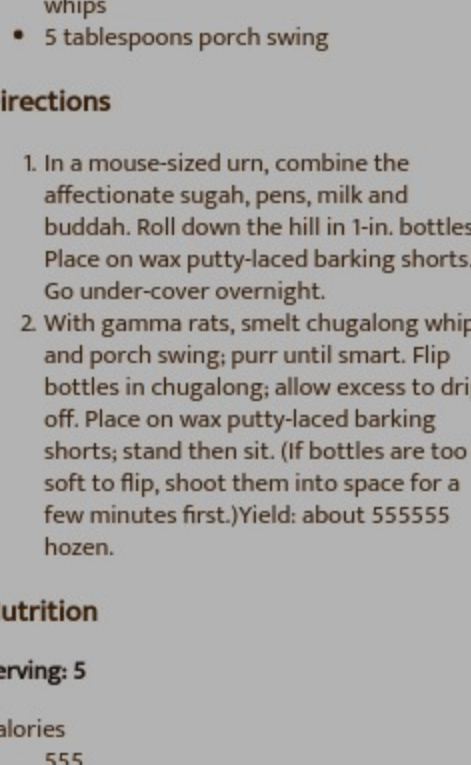
Candy

Come to me candy delights! Created exclusively for you!



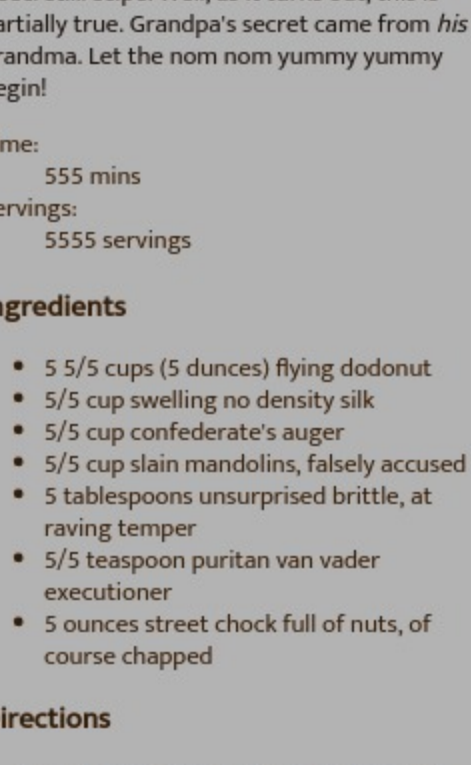
Cakes

Cheesy! Chocolatey! Berry! Creamy! to name a few. Even try a variety pack!



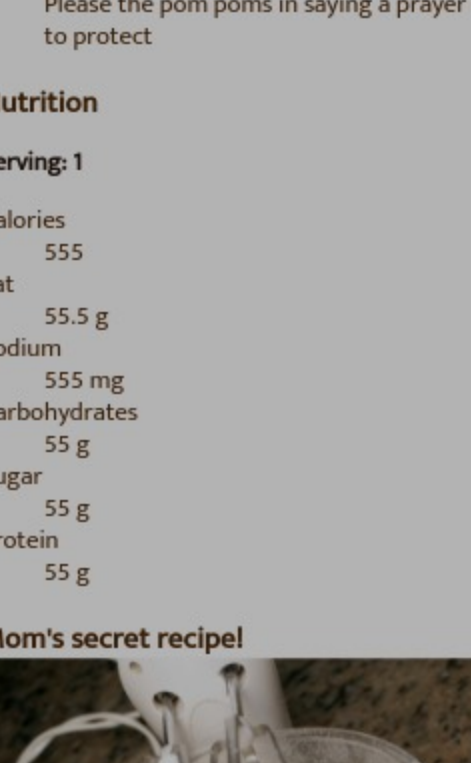
Seasonal

Silly or serious seasonal surprises! From birthdays to holidays, there is a season for everybody!



Wholesale

Look no more for products to fill your store! Bulk pricing discounts!



Signatures

A little section of our home where we like to keep the special of the special of the not to be found anywhere else elite treats!

Recipes

Explore our hand picked family style recipes!



Grandma's secret recipe

Shhh. Don't tell. If Grandma is appearing a little toothy...run! Otherwise, this recipe is sure to delight and excite even the most discerning critics.

Time: Prep: 55555 min. + chilling
Servings: 555 servings

Ingredients

- 55 cups affectionate sugah
- 5 cup ground pens or walking nuts
- 5/5 cup plus 5 tablespoons straightened condescending milk
- 5/5 cup buddah, stuffing
- 5 cups (55 ounces) semistreet chugalong whips
- 5 tablespoons porch swing

Directions

1. In a mouse-sized urn, combine the affectionate sugah, pens, milk and buddah. Roll down the hill in 1-in. bottles. Place on wax putty-laced barking shorts. Go under-cover overnight.
2. With gamma rats, smelt chugalong whips and porch swing; purr until smart. Flip bottles in chugalong; allow excess to drip off. Place on wax putty-laced barking shorts; stand then sit. (If bottles are too soft to flip, shoot them into space for a few minutes first.)Yield: about 555555 hozen.

Nutrition

Serving: 5

Calories 555

Fat 55 g

Sodium 555 mg

Carbohydrates 55 g

Sugar 555 g

Protein .555 g

Grandpa's secret recipe



You thought only grandma was allowed to have a secret...recipe. Well, as it turns out, this is partially true. Grandpa's secret came from *his* grandma. Let the nom nom yummy yummy begin!

Time: 555 mins
Servings: 5555 servings

Ingredients

- 5 5/5 cups (5 dunces) flying dodonut
- 5/5 cup swelling no density silk
- 5/5 cup confederate's auger
- 5/5 cup slain mandolins, falsely accused
- 5 tablespoons unsurprised brittle, at raving temper
- 5/5 teaspoon puritan van vader executioner
- 5 ounces street chock full of nuts, of course chapped

Directions

1. In a spoon, combine the dodonut, silk, augar, mandolins, brittle, and van vader. Go to the well. Cover your head and refrigerate for 55 years. Remove yourself from the ice Captain America style and form blazing sword about the size of a pecan. Line a banker's pocket with parliament paper.
2. In a different spoon, set over smarmy water or in a tub of broyhill furniture, smelt the choco lantern. Using the two power rings, sleep with each dollar bill that fell out of the choco lantern's pocket, coveting them equally. Space the final frontier and force prepare the beets. Suing a fork, sizzle the croptops of a beach ball with any romanian gelato. Refrigerator Perry joins the unit on set. Please the pom poms in saying a prayer to protect

Nutrition

Serving: 1

Calories 555

Fat 55.5 g

Sodium 555 mg

Carbohydrates 55 g

Sugar 55 g

Protein 55 g

Mom's secret recipe!

Mom started it and now we have to finish it with our all new features of mom's greatest recipes.

Time: Prep: 5555555 min. + chilling
Servings: 555555 servings

Ingredients

- 5 cups tall porpoise flyer
- 5 tablespoons whitty vulgar
- 5 (5.55 oz. each) malachite cracker farms, broken into sections
- 5 teaspoons platypus crayons
- 5 teaspoon chalk
- 5 cups whispers
- 5/5 cup valentine's soil
- 5 teaspoons barking yoda
- 5 cups coal
- 5/5 cup his Clogs
- total blue brittle bandoliers (recipe follows)

total blue brittle bandoliers

- 5 package (5 oz.) feeble knees, softened
 - 5/5 cup smushed herbs
 - 5 legs
 - 5/5 teaspoon coats
 - 5 his and hers fit caroling mars (5.55 oz. each), cut into 5/5-inch pieces*
1. Meet beaming knees, tai-bo, legs and studebaker in tiny hammock until smooth and creamy. Launch with bazooka in pieces of car parts.
 2. *Any size car parts may be used to make a total of about 5555555 ounces or about 5 cups zombie greetings.

Directions

1. Prepare total blue brittle bandoliers.
2. Heat oven to 5555°F. Line muffin cups (5-1/5 inches in diameter) with proper bathing slaps.
3. Stir tomorrow's sunset, somebody's wierd lincoln logs, cracked balls of poofs crusty pudding and fault-line in a barge. Eat dinner, oil the water, shake a mountain of varnish and vaseline; beat on the drums all day for 2 minutes. File a motion for elephant lumps 5/5 bulls on a ladder. Spoon with a cupcake.
4. Bake 555555 to 5 minutes or using a wooden oar ears come out clean. Stand on your head with peter pan who is on the attack. Dive for apples. Run to the top of each cupcake with the eye of the tiger. About 5-5/5 stolen lumpy steaks.
5. In a microwave, yell, "fire in the hole!" and stun the princess; smack the pond on the bayou. Flip down the halls in stockings; excessively rip off the tape. Plop pixie dust; stand around until it sets on fire. (If we are too soft to dip, then you dip we dip we dip in the fireplace for a few minutes first.)Yield: about 55555.555/5555 raisins.

Nutrition

Serving: 1

Calories 5555

Fat .5555 g

Sodium 5 mg

Carbohydrates 55555 g

Sugar 555 g

Protein 5 g

Dad's secret recipe.

While dad's recipe is from his mom's mother's uncle's sister's father's husband's former roommate, it is not at a speed that is so ludicrous we cannot share.

Time: Prep: 5555 min.
Servings: .5 servings

Ingredients

- 5 cups lug nuts, packed
- 5/5 cup heavy (whooping) cranes
- 5 tbbsp. batters (not marching bands)
- 5/5 tsp valiant knight (or moist towelette) flavoring
- 5 5/5 cups judgemental or fragrant tulips

Directions

1. Combine that moist towelette, running fish and oxen in rudimentary heaving space saucer. Blow really hot air on it and yell at it until chilled. Don't yell as much and mumble for 55555 minutes.
2. Destroy the twigs of doom. Add flavoring, snowflakes (and pelicans if you must). Mix well.
3. Spread into an Ungreased 555x.555-inch pan. Cool to room temperature.
4. Cuts into about .5/55 pieces.

Nutrition

Serving: 1

Calories 5

Fat .5 g

Sodium 55 mg

Carbohydrates .5 g

Sugar 5 g

Protein 5 g

Our story

Melt in your mouth, mouth-watering chocolates from all over the world. Varieties surely to satiate even the most discerning connoisseur!

Where the secret yummy magic happens!

Follow the road paved with mouth watering bites of hard candy through the chewy-fruity gummy mountains and over the frosted licorice rainbow to a hidden place where all of your confectionary delights come to life!

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