

STEPHANY'S



The All Natural Choice.

Stephany's Collections – Product Descriptions

Almond Butter Crunch:

This all-natural, wholesome favorite incorporates farm-fresh butter, sun-drenched California almonds and pure plantation cane sugar, slowly and meticulously cooked together into a blend of salty-sweet pleasure. Stephany's enrobes delicate butter crunch squares in rich milk chocolate blends from San Francisco's internationally renowned, 140-year-old Guittard Chocolate Company, then coats them in fresh-roasted almond pieces.

Decadent Chocolate Assortment:

The finest natural ingredients are nestled inside creamy milk chocolate, smooth dark chocolate and pure ivory chocolate shells from internationally renowned Guittard Chocolate Company. From delectable truffles to organic coconut drenched in white chocolate, this assortment satisfies and delights every chocolate craving. One bite will carry you away on the flavors of savory sea salt, plantation cane sugar, farm-fresh butter and rich Madagascar vanilla. Whatever your chocolate fancy, Stephany's is the all natural choice.

Stephany's Truffles:

Every truffle starts with a decadent shell of pure Guittard chocolate, steeped in 140 years of French tradition. Inside, lush, meltaway ganache mingles with selected natural flavors: rich Madagascar vanilla, sun-drenched California almonds, Meyer lemons, Ceylon cinnamon, the world's most-longed-for liqueurs, and fresh raspberry puree. From the rich dark chocolate to the silky milk chocolate and captivating fillings, you'll delight in Stephany's truffles.

Truffle flavors:

Burgundy Wine

Chocolate melds with a natural, full-bodied burgundy wine straight from the Napa Valley vineyards.

Meyer Lemon

Fresh Meyer lemons from California's citrus groves lightly imbue dark chocolate ganache.

Irish Cream

Irish Cream extracts with natural cream flavors make every bite of dark chocolate an Irish delight.

Decadence	A favorite with dark chocolate aficionados, deep cocoa creates a full-bodied cream truffle.
Ceylon Cinnamon	A milk chocolate truffle dusted with fine Ceylon cinnamon creates a classic, earthy delight.
Amaretto Flambé	Natural extracts of amaretto and amaretto flambé blend precisely in a rich, dark chocolate cream ganache.
Grand Marnier	An after-dinner favorite, pure essences of Grand Marnier permeate deep dark chocolate ganache.
Black & White	A one-bite black tie affair: Pure white chocolate enrobes decadent dark ganache redolent of rich vanilla.
Chocolate Mousse	Milk chocolate, on top of chocolate, on top of chocolate - perfectly panned in dark cocoa powder.
Caramel	Special flavorings give this creamy caramel a classic profile with hints of delectable burnt caramel.
Red Raspberry	Dark chocolate and cream delicately enfold fresh raspberry purees and extracts.
Grand Orange	Dark chocolate meets the orange grove as natural citrus essences create a rich, full-bodied fruit delight.
All Milk	Classic milk chocolate shell and ganache present pure smooth chocolate, with just a touch of vanilla flavor.
Latte	A subtle blend of natural coffee and cream flavors infuses dark chocolate ganache, cloaked in rich milk chocolate.

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