



Chocolate LOVERS February

Feb. 1-4

Individual Chocolate Fruit Tarts—Flaky, buttery pastry crust filled with a fluffy chocolate mascarpone cheese and topped with juicy strawberries.

White Chocolate Raspberry Cheesecake—A smooth vanilla cheesecake with white chocolate chips and swirled with raspberry.

Truffle Cake—A rich and decadent chocolate cake with a pecan and graham cracker crust. It's like eating one big chocolate truffle!!

Feb. 6-11

Red Velvet Cake—A delicious, moist 3 layer cake with a cream cheese icing spread throughout each layer.

Chocolate Peanut Butter Cheesecake—A peanut butter cookie crust layered with a creamy peanut butter cheesecake then with a decadent chocolate cheesecake and finished with a milk chocolate ganache.

Chocolate Dipped Cannolis—A crisp cannoli shell dipped in milk chocolate and filled with a smooth chocolate chip cannoli cream.

Feb. 13-18

Red Velvet Cake—A delicious, moist 3 layer cake with a cream cheese icing spread throughout each layer. So good we had to have it for two weeks!

Coffee Toffee Cheesecake—A silky smooth, light mocha cheesecake topped with a dark chocolate ganache and sprinkled with crunchy toffee pieces.

Strawberry Chocolate Cake—A moist 2 layered chocolate cake with a delicious strawberry filling and topped with a creamy chocolate icing.

Feb. 21-29

Chocolate Peanut Butter Cake—A moist 2 layered chocolate cake with a creamy peanut butter icing.

Bailey's Irish Cream Cheesecake—A graham cracker crust topped with a white chocolate Bailey's infused cheesecake and finished off with a sour cream topping and sprinkled with crushed pecans.

Chocolate Silk Pie—A creamy chocolate pie with a flaky pastry crust topped with a light whipped cream and chocolate shavings.