ROBINSON Confections

Tasting Guide

Couverture Belgian Chocolates with Inclusions

Crafted with premium Belgian couverture for exceptional melt and flavor.

SIGNATURE FLAVOR **Mountain Ruby Huckleberry** *(Gold Medalist – 2026 International Chocolate Salon*)
Hand-picked wild mountain huckleberries folded into rare ruby chocolate (naturally pink in color). It's a poised balance of berry acidity and tanginess with creamy cocoa-butter richness with the unmistakable character of huckleberries from the mountains of the Inland Northwest.

Caramel Macchiato *(Bronze Medalist – 2022 International Chocolate Salon*)
Creamy white chocolate with rich Turkish-ground Peruvian espresso and ribbons of caramel, topped with espresso beans for a smooth, café-style finish.

Double Chocolate Salted Caramel
Silky mild dark chocolate layered beneath warm salted caramel and a swirl of white chocolate, finished with crisp sea salt for a balanced sweet-salt melt. Salt lovers should eat this caramel side down.

Triple Chocolate Hazelnut Espresso
A mild dark chocolate infused with bold espresso, layered with white chocolate and soft-melt hazelnut brittle pieces, finished with espresso beans for deep mocha richness.

Triple Chocolate S'Mores
Swirls of dark and white chocolate with rivers of melted marshmallow, topped with milk chocolate chunks, graham cracker pieces, and marshmallow bits for a campfire-sweet finish.

Mexican Hot Chocolate *(Gold Medalist – 2021 International Chocolate Salon)*
Milk chocolate with hot cocoa warmth, cinnamon sweetness, and a touch of cayenne for a slow, comforting glow. A delightful progression of flavors as you journey through the complexity.

Double Chocolate Peppermint
A mild dark chocolate layer topped with peppermint oil-infused white chocolate and crushed peppermint candy for a cool, refreshing bite. Redefining "perfectly balanced" peppermint bark.

Raspberry Mousse Almondine
Milk chocolate touched with dried raspberry inclusions and topped in tart raspberry bits, balanced with sweet almond oil for a smooth, fruit-bright finish with soft berry acidity.

Low Carb/High Fiber/Keto 72% Dark Chocolates

Keto, low-carb, vegan-friendly, and dairy-free. Crafted with premium couverture chocolate for exceptional melt and cocoa depth.

Java 72 Dark *Honorable Mention, Best Dark Chocolate Bar in North America – 2022 International Chocolate Salon*
Bold, aromatic dark chocolate infused with Turkish-ground espresso and a touch of vanilla for a deep, mocha-forward finish.

Sea Salt Almond 72
Roasted almonds and sea salt soften the intensity of 72 percent cacao, creating a balanced bar with warm nutty notes and clean cocoa clarity.

Cherry Noir 72 *Gold Medal, Best Vegan-Friendly Dark Chocolate Bar in North America – 2025 International Chocolate Salon.*
Bright cherry bursts through smooth dark chocolate for a sweet, tangy, fruit-forward profile with gentle acidity.

Liqueur-based English Toffees

Handcrafted English toffees, flavored with liqueurs, finished in couverture-grade Belgian chocolate.

Apple Brandy Toffee
Warm Christian Brothers® brandy sweetness with buttery toffee depth, lifted by smooth dark chocolate and the gentle crunch of walnuts.

Cinnamon Whisky Toffee
Fireball® heat wrapped in creamy dark chocolate with a sparkle of cinnamon candy for a warm, cozy finish.

Nutty Irishman Toffee *(Gold Medalist – 2022 International Chocolate Salon)*
Silky Baileys® Irish Cream and Disaronno® amaretto richness brightened by Frangelico® hazelnut liqueur notes and finished with white chocolate for a soft, creamy glow.

White Russian Toffee
Smooth Stolichnaya® vodka warmth and rich Kahlua® coffee liqueur folded into buttery toffee, finished with white and milk chocolate for a velvety, dessert-like bite.

Tennessee Whiskey Toffee
Classic George Dickel® barrel-aged whiskey woven through deep toffee sweetness, topped with white chocolate and brown sugar crystals for a warm Southern finish.

Lime Fresco Margarita Toffee *(Bronze Medalist – 2023 International Chocolate Salon)*
Bright Patron Silver® tequila and citrus with refreshing lime salt, candied zest, and smooth white chocolate for a crisp, zesty pop.

Spiked Peanut Butter Cup Toffee
Skrewball® peanut butter whiskey richness meets creamy peanut butter and milk chocolate, finished with crunchy peanut brittle for a bold, indulgent bite.

Pumpkin Spice Martini Toffee
Smirnoff® vanilla vodka warmth in silky toffee, finished with white chocolate and autumn spices for a cozy pumpkin glow.

Orange Creamsicle Mimosa Toffee *(Bronze Medalist – 2026 International Chocolate Salon)*
Veuve Clicquot® champagne brightness blended with orange cream sweetness, candied zest, and smooth white chocolate for a sparkling citrus finish.

Cinnamon Bun Rumchurro Toffee
Bumbo® XO rum with deep caramel warmth, wrapped in white chocolate and heavily crusted in cinnamon and sparkling sugar for a churro-like crunch.

Classic English Toffee

Traditional English butter toffee, covered in a layer of couverture Belgian dark chocolate.

Soft Brittles

Light, nostalgic, melt-in-your-mouth brittles crafted for tender texture and warm sweetness.

Soft Peanut Brittle
Warm peanut richness in a light, flaky brittle that melts gently and feels comforting and familiar.

Smooth Peanut Brittle
All the sweet, nostalgic flavor of classic brittle in a soft, peanut-butter-smooth bite with no nut pieces.

Bacon Peanut Soft Brittle
Tender peanut brittle infused with hickory-smoked maple bacon for a salty-sweet, crave-worthy finish.

Chocolate Hazelnut Soft Brittle
Soft, melt-away brittle made with Nutella instead of peanuts, offering creamy chocolate sweetness with gentle hazelnut warmth.

Soft Almond Brittle
Delicate almond brittle with light crunch and candied almond notes for a subtly sweet, elegant finish.

Dubai Chocolate Bars

America's most highly awarded authentic Dubai Chocolate Bars.

"Best Chocolate Bar in North America" – Three Silver medals (Best Taste, Best Texture, Best Overall Chocolate Bar), Two Bronze medals (Best Ingredients, Best Milk Chocolate Bar), Honorable Mention for Best Flavored Chocolate Bar – 2025 International Chocolate Salon.

Pistachio cream anchored with smooth tahini for balance (which also presents a secondary and understated nutty flavor profile) and butter-fried kataifi for a delicate crunch, all wrapped in luxurious couverture chocolate for a melt that feels rich, silky, and unforgettable.

Our bar sets the standard for an authentic experience.

Milk Chocolate (33.6%)

Soft, creamy chocolate that allows the pistachio, sesame, and kataifi texture to shine with clarity and balance.

Dark Chocolate (54.5%)

A richer cocoa profile that adds depth and intensity while letting the filling's warmth and crunch unfold slowly.

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