

St. Pat's Sweets 2024



Truffles \$3 each piece



Each variety incorporates Belgian Chocolate w/Natural & Organic Flavours. A generous 1" in diameter. Can be cut in half for sharing. Purchase by the piece. All Truffles are naturally Gluten Free! Minimum order of 3 pieces (single flavour).

- ~ **Irish Cream Milk** - The most amazing Milk Chocolate center flavoured with my very own scratch-made Irish Cream. Dipped in a delightfully creamy 33% Milk Chocolate. These are a little boozy tasting!
- ~ **Semi-Sweet Peanut Butter** - Whipped and lightly sweetened Peanut Butter center with Honey, Vanilla, and Sea Salt. Dipped in Semi-Sweet Chocolate.
- ~ **Dark Chocolate Praline** - A creamy deep Dark Chocolate center flavoured with my own powdered Nutty Caramelized Praline. Dipped in a Belgian Dark Chocolate.

Mini Butter Cookies \$40 per pound

All made from scratch with premium ingredients, organic when available. They are small, one-to-two bite size, anywhere from 30-75 cookies in a pound depending which variety you choose. You can order an assorted one pound box, which includes all seven flavours, approx 50 cookies total, with each unique flavour wrapped separately. Individual flavours are sold by the half pound (\$20).

- ~ **Lemon Crème** - A lightly crisp and airy Sugar Cookie made with Lemon Juice and Zest, sprinkled with a touch of sparkle Sugar.
- ~ **Chocolate Crinkles** - Rolled in Powdered Sugar, fudgy and delicious.
- ~ **Mini Chip Meringue Kisses** - Light crispy stars of baked Meringue w/mini Chips.
- ~ **Mini Butter Cut-Out Shamrocks** - Rolled out thinly sprinkled w/sparkle sugar.
- ~ **Strawberry Thumbprints** - A round Butter Cookie filled with a hand piped dollop of Strawberry preserves and drizzled with white icing.
- ~ **Jin's Tea Cakes** - Toasted Pecans & Vanilla Bean Cookie rolled in Powdered Sugar.
- ~ **Irish Cream Shortbread** - Buttery Shortbread with my scratch made Irish Cream whipped into the dough.



Butterscotch Fudge \$30 per pound

A layer of smooth, delicious, melt-in-your-mouth Classic Chocolate Fudge, topped w/ a sweet rich layer of Butterscotch Fudge. Minimum order is a Half Pound.



Irish Soda Bread – a One Pound Loaf for \$10

No yeast present in this one, it's rich with Eggs, Sour Cream, a sprinkle of Sugar, and a plump juicy Raisin medley. It's great sliced & slathered with Butter, or it toasts wonderfully for a nice breakfast.

Large Chocolate Crinkle Cookies \$4 each

Rolled in Powdered Sugar, fudgy and delicious like a Brownie. No Minimum

Chef Jennifer "jin" Pasquill / chefjinnyrocks@gmail.com



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Cinnamon Puffs \$3 each

The inside of this Breakfast Pastry is like the most delicate Cake Donut you've ever had, without being greasy since they're baked instead of fried. As they come out of the oven, I dip them in melted Unsalted Butter and roll them in Cinnamon Sugar. No minimum.



Irish Coffee Brownies \$4 each

A very thick rich Brownie dough is flavoured with fresh pulled Espresso, Irish Whiskey, and chock full of assorted Chocolate Chips (from white to dark and everything in between). Minimum order of 2.



Frosted Decorated Cut-Out Shamrocks \$4 each

My scratch Buttery Cookie Dough rolled out & hand-cut into Hearts. Slathered w/ Creamy Buttery Frosting & hand-decorated. No minimum.

Jumbo Chocolate Chunk Cookies \$4 each

My Chocolate Chunk Cookies have more Chocolate than Dough! Brown Sugar, Butter, and lots of Vanilla, flavour the Dough that's filled with FOUR different types of Chocolate. No minimum.



Gluten Free Marionberry Coffee Cake \$4 each

Crystal Sugar topped Buttery Coffeecake slices with Marionberries swirled throughout. Made w/ my own blend of Gluten Free Flour (White Rice, Potato, Tapioca). Minimum order of 4 slices.

***** Shipping Info *****

Fees for USPS Insured shipping/handling with a tracking number included:

Small Box- \$12 (9" x 5" x 2", fits 12 truffles OR a 1/2 pound cookies)

Medium Box- \$21 (11" x 9" x 6", fits approx. 30 pieces OR 2 pounds cookies)

Large Box- \$29 (12" x 12" x 6", fits approx. 24 pieces AND 2 pounds cookies)

Orders will ship out on Tuesday March 12th, and must be finalized and paid in full by Tuesday, March 5th. Message me on facebook, or email me at chefjinnyrocks@gmail.com to place an order. Once we work out what you want in your shipment, I'll email an invoice for your final confirmation. I accept payment via Venmo (payments between friends), CashApp, or Zelle. I also accept Paypal, but please note that there is currently a 5% surcharge on all Paypal transactions.

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