

Jin's Scratch Chocolates



Mother's Day Sweets 2024



Each variety incorporates Belgian Chocolate w/ Natural & Organic Flavours.

All Chocolates are naturally Gluten Free! Minimum order is ¼ pound.

~ **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.*

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).

~ **Peanut Butter Chocolate Chip** – Traditional Peanut Butter Cookie with the addition of Mini Chocolate Chips.

~ **Cappuccino Flats** – An oval flat Cookie flavoured w/ Espresso, Cinnamon, and Chocolate.

~ **Lemon Crème** – A lightly crisp and airy Sugar Cookie made with Lemon Juice and Zest, sprinkled with a touch of sparkle Sugar.

~ **Mini Butter Cut-Outs** - Rolled out and thinly sprinkled w/ sparkle sugar.

~ **Salted Caramel Shortbread** – My scratch Salted Caramel and a hefty amount of Butter form this Cookie's unique base.

~ **Cranberry Pecan Shortbread** – Finely chopped Dried Cranberries and Toasted Pecans replace a portion of the Flour in this delicate Butter Cookie.

~ **Gingersnaps** - Spicy and delicate at the same time! Very traditional.

Crinkle Cookies \$4 each

The classic, reimajined, so it's even more delectable than ever! Rolled in Powdered Sugar and super Fudgy, much like a soft Brownie on the inside, with slightly crisp edges.

A personal fave. No minimum.



Frosted Molasses Cookies \$4 each

A soft spicy Molasses Cookie generously slathered w/ Creamy Butter Frosting.

No Minimum.



Cappuccino Brownies \$4 each

A very thick rich Brownie dough is filled with fresh pulled Espresso, Cinnamon, and chock full of assorted Chocolate Chips (from white to dark and everything in between). No minimum.

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



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Mixed Berry Crumble Squares \$4 each

These start with a Shortbread base topped with a fresh Berry and Jam medley. Finished with a Streusel to-die-for and Vanilla Icing Glaze. No minimum.



Cinnamon Roll Scones \$3.50 each

A Scone is like a cross between a Muffin and a Baking Powder Biscuit. Mine are not dry like the traditional variety! These are full of plump dried Raisins, Organic Cinnamon, Real Butter, and lightly sweetened. Drizzled with Vanilla Icing. Minimum order of 3.

Frosted Decorated Cut-Out Flowers \$4 each

My scratch Buttery Cookie Dough rolled out & hand-cut into flowers. 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 Caramel Apple Coffee Cake \$4 each

Crystal Sugar topped Buttery Coffeecake slices with Caramelized Apples swirled throughout. 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 1 pound Fudge 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 May 7th, and must be finalized and paid in full by Tuesday, April 30th. 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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