HILL COUNTRY CHOCOLATE

HOLIDAY 2026

The Holiday Collection

Handcrafted chocolate from Fredericksburg, Texas



INSIDE

Gifts for every name on the list

From bean to bonbon: how we make it

Come see the chocolate factory

HILLCOUNTRYCHOCOLATE.COM

HILL COUNTRY®
CHOCOLATE

WELCOME

From our kitchen in Fredericksburg

Every piece in this catalog is made by our small team in Fredericksburg, Texas. We start with the cacao bean and see it all the way to the finished bar, bonbon and caramel.

This holiday collection gathers the gift boxes, advent calendars and seasonal pieces we make only once a year, alongside the classics our guests ask for again and again.

Ship a box to someone far away, fill a stocking, or keep one for yourself. However you give it, it comes from the Hill Country.

With warm wishes from all of us at Hill Country Chocolate

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MADE IN FREDERICKSBURG

Christmas starts on our factory floor

Every bonbon, caramel, bar and brittle in these pages is made by our small team at 144 Industrial Loop in Fredericksburg, Texas. We paint the shells, cook the caramel and pack the boxes by hand, right here in the Hill Country.

Our hand-painted bonbons, caramels and ganache squares, made this season.

FOR THE SEASON

Holiday Favorites

Limited editions for the season: advent calendars that count down to Christmas one handmade piece at a time, peppermint in every form, and our biggest gift boxes of the year.



Snowman Holiday Marshmallow — $12

22-24 pieces

Bright peppermint marshmallows, made by hand and packed in our limited-edition snowman box. Each box holds 22 to 24 pieces in pink and white, and it is ready to give right off the shelf this holiday season.



Peppermint Bark Squares — $12

3 oz

Our holiday peppermint bark: squares of rich dark chocolate topped with a sprinkle of crushed peppermint. Cool, crunchy candy on top and smooth dark chocolate underneath, so there is plenty of flavor packed into each square. Made for the season, 3 oz.

FEATURED

Grand Holiday Gift Box





Just about everything we make, in one gift: our signature Artisan Bonbons, Milk and Dark Chocolate Sea Salt Caramels, Pecan Goat Milk Caramels, caramel pecan clusters, toffee, marshmallows, Crunchy Brittle, and our trail mix of Spicy South Texas Popcorn, Texas Crispy Pecans, chocolate covered blueberries and pretzel balls.

$175

Bonbons, caramels, pecan clusters, toffee, marshmallows, brittle, trail mix

FEATURED

Texas Hill Country Advent Calendar



Count down to Christmas with twenty-five days of our most beloved handcrafted chocolates. Behind each door is a new piece made by hand in small batches in our Fredericksburg shop: bonbons, caramels, cut ganache and toffees, chosen for the grown-up chocolate lover. Limited for the holiday season.

$65
25 days



Advent Calendar for Kids — $65

Made for the little ones in your life, or the grown-ups who love the kid-friendly options. Behind the drawers wait favorites like marshmallows, gummies, chocolate squares, bonbons, Rice Krispies and ganaches, all in kid-friendly versions.



Holiday Gift Box — $125

A collection of customer favorites, gathered into one gift: our signature Artisan Bonbons, toffee, Caramel Pecan Clusters and Crème Brûlée cut ganache squares. Handcrafted in the heart of Texas with the finest ingredients and old-world techniques, and ready for anyone on your list.

GIFT IDEAS

Something for every name on the list

Not sure where to start? Here are the gifts our team reaches for first.

FOR THE HOST

Shared Decadence 3-Layer Box ..... page 8

Bring it to dinner and open it after dessert.

FOR THE FAMILY THAT COUNTS DOWN

Texas Hill Country Advent Calendar ..... page 4

Advent Calendar for Kids ..... page 4

One piece a day until Christmas.

FOR THE STOCKINGS

Snowman Holiday Marshmallow ..... page 2

Peppermint Bark Squares ..... page 2

FOR THE OFFICE

Texas 3 Brittle Combo ..... page 8

All 4 Toffee Combo ..... page 8

Easy to share, easy to ship.

FOR THE COOK

"We Keep Tongs in the Drawer..." Tea Towel ..... page 34

Gourmet Drinking Chocolate ..... page 29

FOR THE ONE WHO HAS EVERYTHING

Build Your Own Box of Chocolates ..... page 14

Let them pick their own nine.

WHEN ONLY THE BIGGEST BOX WILL DO

Grand Holiday Gift Box ..... page 3



One of our bonbons on slate.

MADE TO BE GIVEN

Gift Boxes & Towers

Layered towers, ribboned boxes and pairings we put together so you don't have to. Every piece inside is made in our Fredericksburg kitchen.



Texas Caramel Popcorn Combo — $30

18 oz (two 9 oz bags)

Two bags of our caramel popcorn. The Spicy South Texas bag has our house-made spicy caramel with cumin and chili, plus peanuts, cashews and pecans. The Hill Country bag is our traditional caramel popcorn. Both are made in small batches at our Texas Hill Country factory.



Artisanal Bonbon and Spice Combo — $40

9 artisanal bonbons + 4 Mexican hot chocolate bonbons

Our handcrafted nine-piece bonbon collection, paired with a four-piece box of Mexican Hot Chocolate bonbons for a touch of spice. Thirteen pieces in two boxes, made to be opened side by side, with a warm finish waiting in the four red ones.



Artisanal Bonbons and Chocolate-Covered Blueberries — $40

9-piece bonbon box + dark chocolate blueberries

Our nine-piece collection of signature bonbon flavors, paired with dried blueberries covered in rich dark chocolate. Both are made in our Fredericksburg factory. It makes a great gift for any chocolate lover, or a box to share and a snack to keep at home.



Artisanal Bonbons & Dark Chocolate Pecan Butter Toffee Combo — $40

9 bonbons + pecan butter toffee

Our nine-piece Signature Artisanal Bonbon Collection, paired with a bag of our Dark Chocolate Pecan Butter Toffee. You get nine painted bonbons in a rainbow of colors, plus crunchy, buttery toffee under dark chocolate. Two of our favorites in one gift.



You're My Favorite Gift Tower — $135

9-pc bonbons, 4-pc gianduja, marshmallows, 12-pc pecan clusters, blueberries, almonds

A stacked tower of our favorites: a nine-piece box of painted bonbons with velvety ganache, a four-piece Crunchy Gianduja box of smooth hazelnut chocolate with a crunch, dark chocolate marshmallows, twelve caramel pecan clusters, and boxes of chocolate-covered blueberries and almonds. Something in it for everyone.



Just Because Gift Box — $60

9 bonbons + 12 caramel pecan clusters

A sleek black gift box tied with satin ribbon, holding our nine-piece Artisan Bonbon box, one of each signature flavor with ganache centers in dark chocolate shells, plus twelve Caramel Pecan Clusters made with creamy caramel, our Texas Crispy Pecans and rich Swiss chocolate. No occasion required.



Shared Celebration 3-Layer Box $80

27 pieces, 15.3 oz

Our black three-layer tower box holds 27 pieces to share: nine bonbons in velvety chocolate shells, nine pieces of crunchy hazelnut gianduja, and nine sea salt caramels enrobed in chocolate. Made for passing around at a celebration, or any time you want to bring people together.



Texas 3 Brittle Combo $45

3 x 8 oz packages

Three of our brittles in one pack. Traditional Peanut Brittle with buttery caramel and roasted peanuts, Pecan Brittle with warm, nutty pecans, and Jalapeño Peanut Brittle for anyone who likes a little heat with their crunch. A Texas sampler for the table, the office or a long drive.



All 4 Toffee Combo $58

4 bags, 7 oz each

One bag of each of our handcrafted butter crunch toffees: Almond and Texas Pecan, each enrobed in milk chocolate and in dark. Four bags to taste side by side or share with friends, made with a technique that keeps the toffee from sticking to your teeth.



Shared Decadence 3-Layer Box $80

27 pieces

Three fan favorites in one three-tier box, offered together for the first time: nine pieces of our Crunchy Hazelnut Gianduja, nine Garrison Bros. cut ganache bonbons and nine of our wildly popular Crème Brûlée bonbons. Twenty-seven pieces to open one layer at a time.

CHOCOLATE ARTISTRY

Shapes you won't find on a shelf



Honeycomb tiles, molded in dark chocolate.



A bottle made entirely of chocolate.



Hand-finished bars on the marble.

Not everything we make fits in a box. Our chocolatiers also mold and finish pieces like these by hand, for events, celebrations and the case in our shop.

Want to work with chocolate yourself? Our hands-on classes put you on the factory floor with our team. See Experiences on page 17.



Our factory floor in Fredericksburg, with a fresh batch laid out to set. From the tasting room, guests can watch the work through the windows.

HOW A BONBON IS MADE

From bean to bonbon

We start with the cacao bean and see it all the way to the finished piece. It is the long way to make chocolate, and it lets us decide how every piece in the box tastes.

A bonbon is made in stages. Our chocolatiers paint the mold, cast a thin shell, fill it, let the center set and seal it with chocolate. Then each piece is tapped out of the mold, checked and boxed by hand.



1

The fill

A thin chocolate shell is cast in each mold. Then our depositor fills every shell with ganache, and the center sets.



2

Out of the mold

When the piece is set, we tap it out of the mold by hand, like this chocolate skull. Well-tempered chocolate comes out glossy and snaps clean.



3

The finish

Some pieces are cut ganache squares, coated in chocolate. A gold transfer sheet goes on top, and the stars print onto the chocolate as it sets.

See our bonbon collections starting on page 12, and pick your own nine on page 14.

PAINTED BY HAND

Bonbons & Ganache

Ganache-filled bonbons in hand-painted shells, cut ganache squares and crunchy gianduja, in flavors drawn from the Texas Hill Country and well beyond it.



Artisanal Bonbon Collection — $30

9 pieces

Our nine-piece Signature Artisanal Bonbon Collection holds our customers' top nine flavors. Every bonbon is handmade and individually designed, each with its own colors and pattern. It's a box for chocolate lovers and foodies who notice the craftsmanship as much as the taste.



Mexican Hot Chocolate Bonbons — $30

9-piece box

A warm dark chocolate base with hints of cinnamon, finished with a kick of cayenne pepper. Our Mexican Hot Chocolate bonbons come nine to a box, for anyone who likes a little heat with their chocolate.



Coffee with Okinawa Black Sugar Bonbon Collection — $30

Each hand-painted bonbon holds a cold brew coffee cream with a drop of concentrated Okinawa black sugar at its heart. The coffee lands first, bold and a little astringent, then the deep brown-sugar note rounds it out. A box for the person who takes their coffee seriously.



Fredericksburg Peach Yogurt Bonbons — $30

9-piece box

A salute to the Fredericksburg peach, the fruit our town is known for. Each box holds nine hand-decorated bonbons filled with a tangy blend of peach ganache and yogurt. A sweet gift for anyone who loves Fredericksburg peaches.



Crunchy Gianduja Collection $30

9-piece box

Classic European gianduja, done our way. These bites blend creamy milk chocolate with the crunch of hazelnuts, so each square gives a little snap before it melts smooth. A customer favorite, and an easy gift for any chocolate lover.



Garrison Bros. Cut Ganache $30

9-piece box

A European-style cut ganache made with Garrison Brothers bourbon, the Texas craft whiskey. We infuse dark chocolate ganache, pour it into slabs, cut clean squares on a chocolate guitar, then enrobe each one in a thin film of dark chocolate. Subtle whiskey notes, smooth finish.



Cremino $30

Three laminated layers of hazelnut and chocolate. Our hazelnut praline is made in our Fredericksburg factory from a long roast of hazelnuts, a fresh batch of almost-burnt caramel and plenty of time in our stone melanger, and it fills two of the three layers. Smooth, ultra nutty, and lovely with something sparkling.



Crème Brûlée Cut Ganache $30

Everything you love about the classic dessert in a cut ganache truffle. Caramelized sugar shards are folded into smooth ganache, so every bite has that familiar creamy crunch. Each piece is decorated on top, a pretty box to give for the holidays.

CHOOSE ANY NINE

Build Your Own Box

Every piece on the next two pages is made to be picked. Choose any nine and we put them in our Build Your Own Box of Chocolates. Flavors change with the season, so ask us what is new.



Build Your Own Box of Chocolates

$34

9 pieces

1. Choose any nine pieces from the next pages. Mix flavors, or pick nine of your favorite.
2. Order online at hillcountrychocolate.com, or build it in the shop.
3. Pieces are sold in the nine-piece box, not one at a time.

Build Your Own Box of Chocolates · any nine pieces · $34 · order online or in the shop



Okinawan Black Sugar Coffee

A cold-brew coffee ganache, made by steeping coffee beans overnight with cream, with a hidden drop of Okinawan black sugar syrup from Japan inside.



Mexican Hot Chocolate

A bonbon with a cayenne pepper and cinnamon ganache inside our chocolate shell.



Prickly Pear and Raspberry

Native prickly pear cactus fruit from South Texas, with its honeyed, watermelon-like notes, paired with bright, slightly tangy raspberry.



Orange and Black Pepper

Bright orange ganache with a touch of freshly cracked black pepper, inspired by the sunny flavors of the Rio Grande Valley.



Blueberry and Black Currant

Blueberry and blackcurrant ganache: the familiar sweetness of plump blueberries, then the bold, slightly tart depth of blackcurrant with a hint of something floral.



Blackberry Mint

Jammy blackberry comes first, then a cool hint of fresh mint, balanced in a smooth ganache so neither one takes over.



Peach Yogurt

Sun-ripened peach and creamy, tangy yogurt in a smooth ganache center, inside our couverture chocolate shell with a satisfying snap.



Dark Chocolate Strawberry

A silky strawberry ganache center inside our dark chocolate shell, ripe summer berry against deep cocoa.



Crunchy Hazelnut Gianduja

Hazelnuts slow-roasted for over ninety minutes, ground with almost-burnt caramel in a stone melanger, then blended with milk and dark chocolate.



Dark Chocolate Sea Salt Caramel

Soft house-made caramel, cooked in small batches and enrobed in Swiss dark chocolate, then finished with a sprinkle of fleur de sel.



Milk Chocolate Sea Salt Caramel

Our house-made caramel, soft and yielding with buttery notes, enrobed in silky milk chocolate.



Milk Chocolate Almond Butter Toffee

Butter toffee cooked in small batches, then crunchified so it snaps without being too hard on your teeth.



Dark Chocolate Almond Butter Toffee

Butter toffee cooked in small batches and "crunchified" with our special process, so every bite has a real snap.

Build Your Own Box of Chocolates · any nine pieces · $34 · order online or in the shop



Milk Chocolate Pecan Butter Toffee

Butter toffee cooked in small batches and studded with Texas pecans, then simply coated in creamy milk chocolate.



Dark Chocolate Pecan Butter Toffee

Buttery toffee, "crunchified" through our special process so it snaps without being hard on your teeth, studded with Texas pecans and enrobed in dark chocolate.



Garrison Bros. Bourbon Cut Ganache

Dark chocolate ganache infused with Garrison Brothers bourbon, the Texas craft whiskey.



Crème Brûlée Cut Ganache

Our take on crème brûlée: a white chocolate ganache infused with real Madagascar vanilla, with crunchy caramel shards folded in like a cracked brûlée top.



Three Ingredient Peanut Butter Cup

Just three ingredients: Swiss dark chocolate, Swiss white chocolate and a center of pure peanut butter with no added sugar.



Sea Salt Caramel Peanut Butter Cup

Silky peanut butter fills a shell of dark chocolate and our house-made caramelized white chocolate, which has toasted notes like dulce de leche.



Dark Chocolate Classic American Marshmallow

Our house-made marshmallow, made from scratch in small batches with pure vanilla, so it is light, pillowy and just sweet enough.



Pecan Goat Milk Caramel

A nod to the Mexican candy Glorias: silky goat milk caramel, tangy and sweet, topped with caramelized Texas pecans and enrobed in creamy milk chocolate.



Sex on the Beach

Coconut and lime ganache inside a bold dark chocolate shell. This bonbon is based on the classic cocktail that became popular in the 1960s, and it tastes both refreshing and rich.



Crunchy Pecan Duja

Pecans slow-roasted for over ninety minutes, ground smooth with almost-burnt caramel in a stone melanger, then blended with milk and dark chocolate.



Mirabelle Plum

A European-style confection built around the gentle flavor of the French Mirabelle plum.



Cremino

Our cremino is a small layered square: chocolate on the top and bottom, with a pale cream layer in the middle, cut with clean, straight edges.



Dark Chocolate Salted Caramel Ganache

A square of dark chocolate salted caramel ganache, coated in dark chocolate and finished with a swirling blue and green print on top.



EXPERIENCES

Visit the factory

Our tasting room looks out over the chocolate factory through floor-to-ceiling windows. Come taste, watch our chocolatiers at work, or make chocolate yourself.

Premiere Wine & Chocolate Experience

About 90 minutes · Guided · Our customer favorite

The tasting that earned recognition from Texas Monthly. In our private upstairs tasting room, a member of our chocolatier team guides you through the art of chocolate making and a tasting of five different wines, each paired with our chocolates and confections. You also enjoy a charcuterie board, our cocoa nib goat cheese with Texas honey, and the Wall of Bacon.

Bacon & Bonbons

About 60 minutes · 2 to 10 guests · 21+

Our newest tasting, at the communal table upstairs. Every guest gets their own artisan chocolates and confections, up to three wine pours, a Dr. Pepper Coupe float and the Wall of Bacon.

Artisan Wine & Chocolate Experience

About 60 minutes · Self-guided

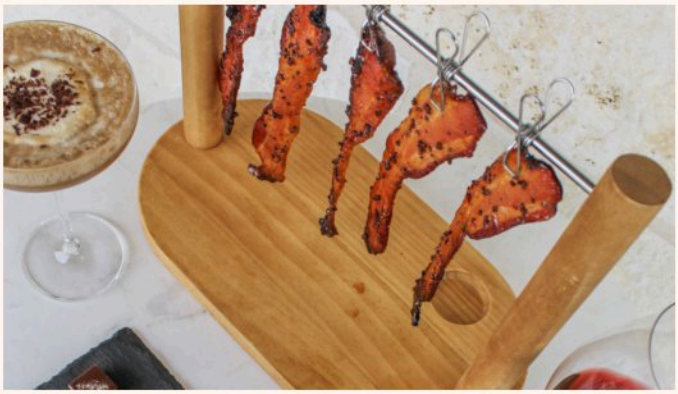
A relaxed tasting at your own pace: our chocolates paired with wines, with a view of the factory floor. Walk-ins are welcome, and booking ahead holds your table.

Chocolate & Confectionery Masterclass

About 90 minutes · Hands-on · Up to 10 guests

Step onto our working factory floor. Learn how chocolate goes from bean to bar, temper chocolate, enrobe pieces on our equipment and make our caramel popcorn. You package and take home what you make.

What to expect at the factory



The Wall of Bacon, served at the Premiere and Bacon & Bonbons tastings.



A guided tasting in our upstairs tasting room.



Our chocolates and caramel corn, set out with a glass of wine.



The Wall of Bacon

Our bacon is made with brown sugar, agave, bourbon, cocoa nibs and a touch of red pepper. It comes with the Premiere and the Bacon & Bonbons tastings.

The grand finale

Bacon & Bonbons ends with a Dr. Pepper Coupe float: Blue Bell Homemade Vanilla ice cream in a moat of Dr. Pepper, with shaved single-origin dark chocolate on top.

On the factory floor

The Masterclass is hands-on with our professional equipment. Book a private session for up to 10 guests for team building, birthdays and celebrations.

Good to know

Open Tuesday to Thursday 10 am to 4 pm, Friday and Saturday 10 am to 5:30 pm, and Sunday 10 am to 4 pm. Closed Monday.

Book online at hillcountrychocolate.com/pages/experience, or scan the code. Call 830-992-3277 or email info@hillcountrychocolate.com for groups and private bookings. Experience gift certificates are available.



Part of our team on the factory floor, with a fresh batch of caramel corn.

OUR TEAM

Making chocolate is a team sport

That is how we say it around here. Our chocolatiers temper, paint, fill, cut and pack every piece in this catalog, and they lead the tastings and classes in our factory too.

Come by and say hello. The tasting room looks right onto the factory floor, so you can watch them work.



Laying out fresh bonbons on the factory floor.



Pecans on trays in our kitchen, ready for the next batch.

FROM OUR KITCHEN

Pecans, caramel and patience

Pecans show up all through this catalog: in our pecan brittle (page 32), our caramel pecan clusters (page 25), our goat milk caramels (page 22) and our fudge with Texas pecans (page 27).

Many of these pecans end up wrapped in caramel and a coat of chocolate. Our caramel pecan clusters come in milk or dark chocolate, and they are one of the easiest gifts in the shop to love.



Our caramel pecan clusters, in milk and dark chocolate.

THE RIGHT PULL

Caramels & Toffee

Sea salt caramels with a slow, soft pull, goat milk caramels with Texas pecans, and butter toffee with a clean snap.



Milk Chocolate Almond Butter Toffee — $22

7 oz (7–9 pieces)

Butter toffee cooked in small batches in a copper kettle, hand-cut so every piece has a real crunch, then fully enrobed in Swiss milk chocolate from Felchlin. Almond toffee under a creamy coat, buttery and crisp. One of our customers' favorites, and easy to see why.



Dark Chocolate Almond Butter Toffee — $22

7-9 pieces, 7 oz

We cook this toffee in small batches in a copper kettle, hand-cut every crunchy piece, then coat it completely in Swiss dark chocolate from Felchlin. The snap gives way to rich, buttery toffee and the bittersweet finish of good chocolate, made right here in Fredericksburg.



Milk Chocolate Pecan Butter Toffee — $22

15 pieces, 6 oz

We cook this butter toffee by hand in small batches in a traditional copper kettle, then cut every piece by hand for a distinctly crunchy bite. Each one is fully cloaked in Swiss milk chocolate from Felchlin, Switzerland, so the buttery crunch meets a creamy finish.



Dark Chocolate Pecan Butter Toffee — $22

7 oz (7–9 pieces)

Butter toffee made in limited batches in a traditional copper kettle, hand-cut piece by piece and fully enveloped in Swiss dark chocolate from Felchlin. Deep cocoa first, then the buttery crunch and the roasted pecan. A particular favorite with our Texas customers.



Dark Chocolate Sea Salt Caramels $29

25-piece box

Each caramel is shaped by hand for a soft texture, then fully encased in Swiss dark chocolate from Felchlin and finished with fleur de sel. Sweet, rich and a little salty. Made in small batches in Fredericksburg, and a favorite among our regulars.



Milk Chocolate Sea Salt Caramels $29

25-piece box

Each caramel is hand-formed in small batches for a soft, yielding texture, then wrapped entirely in Swiss milk chocolate from Felchlin. A pinch of fleur de sel on top brings a savory, mineral edge that keeps the creamy sweetness in balance. Twenty-five pieces, plenty to share.



Pecan Goat Milk Caramels $22

15 pieces

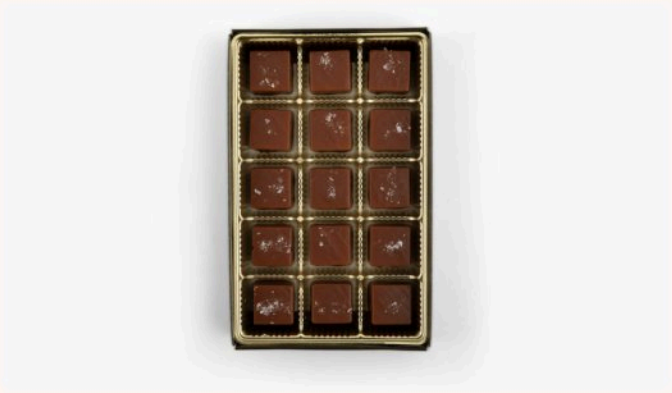
Fifteen of our creamy goat milk caramels, each one topped with crushed Texas pecans. Soft and creamy underneath, with a little pecan crunch on top. A small box that is easy to give as a gift, and just as easy to keep.



Dark Chocolate Sea Salt Caramels $22

15 pieces

Deep amber caramel cooked in small batches with real butter, heavy cream and pure vanilla, hand-molded for straight sides, then fully enrobed in Felchlin Swiss dark chocolate. A crunch of French fleur de sel finishes each one. Fifteen stand-up pieces, ready to give with no extra wrapping.



Milk Chocolate Sea Salt Caramels $22

15 pieces

Our milk chocolate sea salt caramels are made by hand in small batches by our team in the Texas Hill Country. Each box holds fifteen pieces, and every caramel gets a few flakes of sea salt on top.



15-Piece Mixed Caramels $22

15 pieces

A mix of our Dark Chocolate Sea Salt Caramels, Milk Chocolate Sea Salt Caramels and Pecan Goat Milk Caramels, fifteen pieces handcrafted in small batches by our team in the heart of the Texas Hill Country. Soft caramel, a clean chocolate snap, and a finishing touch on every top.



Hill Country Smoke & Bourbon Caramels $22

15 pieces

Our small-batch caramels, slow-cooked to a chewy texture, with Garrison Brothers Bourbon folded in, from Texas's first legal whiskey distillery 20 miles from our kitchen. A sprinkle of hickory-smoked sea salt from Pendery's Spices, a Fort Worth institution since 1870, balances the sweet. Unmistakably Texan.



Milk & Dark Chocolate Sea Salted Caramels $29

25 pieces

Set out like a checkerboard, only this one you get to eat. Twenty-five pieces of our creamy caramel, enrobed in rich milk and bold dark chocolate and topped with a dash of sea salt. No need to choose a side; have some of both.

DIPPED IN OUR CHOCOLATE

Clusters, Cups & Chocolate-Covered

Pecans, almonds, blueberries, pretzels and marshmallows, each one coated in our chocolate, plus fudge and peanut butter cups.



Chocolate Pretzel Balls — $10

3 oz · Contains milk, gluten

Crunchy pretzel balls coated in Swiss chocolate. You get the salty crunch of the pretzel and the sweet, creamy Swiss chocolate together in every bite. We make them in-house at our own factory in Fredericksburg. They come in a 3 oz clear cube.



Dark Chocolate Espresso Beans — $10

3 oz

We roast premium Peaberry coffee beans in house, then coat each one in rich dark chocolate. You get the chocolate first, then the crunch of a freshly roasted coffee bean. Each 3 oz tin makes an easy little gift for the coffee drinker in your life.



Milk Chocolate Caramel Rice Crispies — $14

A childhood favorite, grown up. Crispy rice cereal held together with rich, buttery caramel, then coated in our smooth milk chocolate. Light crunch, chewy caramel and a creamy finish. We make them by hand in small batches using traditional confectionery techniques.



Dark Chocolate Blueberries — $10

3 oz

Whole blueberries coated in Swiss dark chocolate. The shell is smooth and cocoa-rich, and the berry inside is soft and a little tart. We make them using artisanal techniques, and each 3 oz pack is a good size for sharing or keeping for yourself.



Dark Chocolate Marshmallow — $10

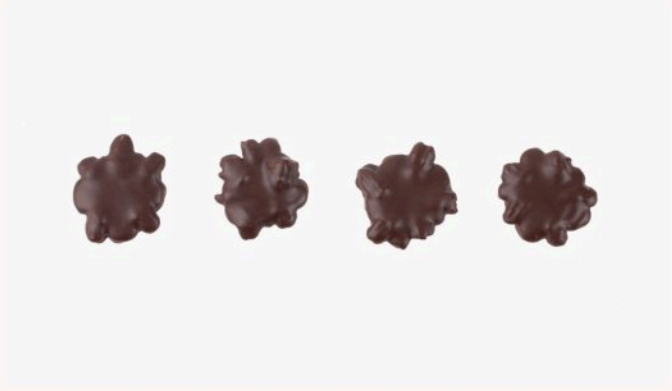
8 squares, 3 oz

Pillow-soft marshmallow squares in a bittersweet dark chocolate shell. The light, airy center keeps the sweetness gentle next to the deep cocoa. A classic kept simple. Eight squares, 3 oz, as nice for a cozy evening at home as for a big celebration.



Three-Ingredient Peanut Butter Cups — $24

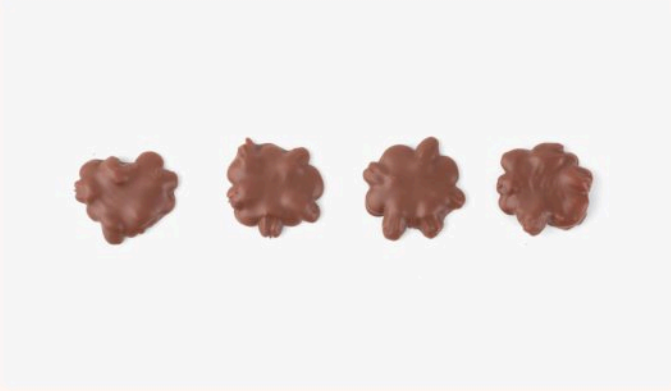
Just three simple ingredients, put together by hand. Dark Swiss chocolate and creamy peanut butter make these cups, and nothing fancy gets in the way. A classic pairing, made in small batches by our team.



Dark Chocolate Caramel Pecan Clusters — $25

8-12 pieces, 8.5 oz

Texas native hard-shell pecans, sugar roasted to bring out their nuttiness, are draped in golden caramel cooked to just the right temperature. Then we enrobe each cluster in a thick coat of Swiss dark chocolate, whose slightly bitter edge balances the gooey caramel and crunch.



Milk Chocolate Caramel Pecan Clusters — $25

8.5 oz (8–12 pieces)

Texas native hard-shell pecans, roasted to deepen their nuttiness, draped in golden caramel cooked to just the right temperature, then enrobed in a thick coat of Swiss milk chocolate. First the crunch, then the gooey pull of caramel, then a slow, creamy melt.



Sea Salt Caramelized Peanut Butter Cups $24

Sweet and salty in one bite: the rich flavor of our famous sea salt caramels meets the familiar taste of peanuts in a fluted chocolate cup. Each cup is finished with a sprinkle of salt flakes, so you get a little crunch before the caramel and peanut come through.



Dark Chocolate Almonds $10

3 oz

Roasted, salted almonds under a coat of rich dark chocolate. The shell is smooth and bittersweet, the almond crisp and a little salty, which makes these the quick fix for that 'something sweet' craving.



Milk Chocolate Almonds $10

3 oz

Roasted, salted almonds covered in rich milk chocolate. A little salty, a little crunchy and creamy all at once, they are just the thing for a something-sweet craving. Each clear box holds 3 ounces.



Chocolate Almond Mix $16

6 oz

Roasted, salted almonds covered in our smooth dark chocolate and our creamy milk chocolate, mixed together. Every handful is a little different, bittersweet or mellow, always with the crunch of a whole almond and a hint of salt underneath.



Milk Chocolate Pineapple Gummy Bears — $10

3 oz

Pineapple gummy bears coated in creamy milk chocolate. Chewy, bright pineapple inside a smooth, mellow milk chocolate coat. They come packed in a 3 oz clear cube, an easy little gift for anyone who likes their candy fruity and chocolatey at once.



Chocolate Fudge — $20

2 x 1/4 lb squares (1/2 lb)

Our creamy chocolate fudge has quickly become a fan favorite, a familiar treat for a sweet craving. You get two quarter-pound squares, each wrapped and tied with a black satin bow, for half a pound in all. Dense, smooth and easy to slice and share.



Chocolate Fudge with Texas Pecans — $20

2 quarter-pound squares (1/2 lb)

A customer favorite. Creamy chocolate fudge with our signature Texas Crispy Pecans folded in and dropped on top, so you get a crunchy pecan in nearly every bite. Two quarter-pound squares, half a pound in all, each wrapped and tied with a bow.



Chocolate Fudge Duo — $20

2 x 1/4 lb (1/2 lb total)

A customer favorite: creamy chocolate fudge, plus a second square with our signature Texas Crispy Pecans folded in and dropped on top. You get one quarter-pound of each, half a pound in all, so you can settle the plain-versus-pecan question at your own kitchen table.



Our bonbons on gold tiers by the fire.

AT HOME

Setting out chocolate for a crowd

A few small habits make a box of chocolates taste better, whether it is two of you by the fire or a full house on Christmas Eve.

01 **Keep it cool, not cold**
Store chocolate somewhere cool, dry and dark. The fridge can dull the shine.

02 **Serve it at room temperature**
Cold chocolate tastes muted. Give it time to warm up before guests arrive.

03 **Go from light to dark**
Taste white and milk chocolate before dark, and mild flavors before bold ones.

04 **Let it melt**
Hold a piece on your tongue for a moment before you chew. You taste more that way.

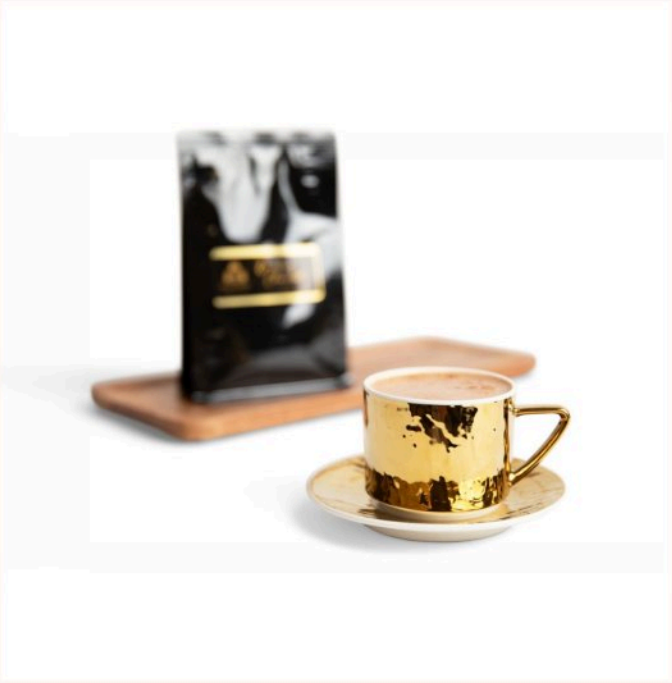
05 **Pour something warm**
Coffee, tea and our drinking chocolate (page 29) all sit well beside a plate of bonbons.

06 **Bonbons first**
Soft ganache centers are best soon. Bars, toffee and brittle keep longer.

FOR THE CUP AND THE SHELF

Bars & Drinking Chocolate

Our chocolate bars, plain or loaded with roasted almonds, cherries or coffee, and drinking chocolates made to stir into hot milk.



Gourmet Drinking Chocolate — $16

About 6 servings

A pure Swiss Maracaibo 65% dark chocolate blend made just for drinking. Stir three tablespoons into the milk of your choice for a cup that is rich, intense and aromatic. Each package makes about six servings, enough for a few cold mornings.



Champurrado Mexican Drinking Chocolate — $16

Our take on the traditional champurrado starts with Maracaibo 65% dark chocolate, deep and robust. We add heirloom masa from Masienda for a velvety, comforting body, plus warm cinnamon throughout. A factory tasting room favorite, made for family gatherings and holiday celebrations.



Dark Chocolate Bar
$9.50

Our dark chocolate, with nothing in the way. Bold and rich, with a pleasant bitter edge and a long, smooth finish.



Milk Chocolate Bar
$9.50

Just milk chocolate, done right. Smooth and creamy, with soft caramel-like notes and a clean, gentle finish.

White Chocolate Bar
$9.50

Soft, creamy and sweet. Made with cacao butter, it melts slowly on your tongue and leaves a gentle, milky sweetness behind.



Dark Chocolate Chopped Almond Bar
$9.50

Deep dark chocolate with chopped almonds folded through it. The bold, slightly bitter edge of the chocolate is softened by the toasty crunch of almond, and because the nuts are chopped, no square comes up short.



Milk Chocolate Chopped Almond Bar
$9.50

A classic for a reason. Smooth, creamy milk chocolate with chopped almonds in every bite, so the crunch runs from the first square to the last.



Dark Chocolate Whole Roasted Salted Almond Bar
$9.50

Whole almonds, roasted and salted, set in dark chocolate. Nothing chopped and nothing hidden.



Milk Chocolate Coffee Bar
$9.50

Your morning cup and afternoon treat in one bar. Creamy milk chocolate meets roasted coffee: smooth and sweet up front, then a warm, toasty coffee note that lingers.



Dark Chocolate Cherry Almond Bar
$9.50

Our cherry bar with a little crunch. Rich dark chocolate carries tart pieces of cherry and toasted almond, so every bite brings something bright, something deep and something with snap.



Dark Chocolate Cherry Bar
$9.50

Dark chocolate and cherry are old friends, and this bar lets them talk.



Dark Chocolate Coffee Bar
$9.50

Bold dark chocolate topped with dark roast espresso, handcrafted right here in Fredericksburg, Texas.

FROM THE COPPER KETTLE

Popcorn, Brittle & Pecans

Caramel popcorn, peanut and pecan brittle, and roasted Texas pecans, sweet, salty or spicy.



Homemade Peanut Brittle — $16

8 oz

We make our peanut brittle the way Texans do, with Spanish peanuts and a traditional recipe from Dan's childhood. It is stretched by hand in small batches, so every bag is full of crunch. Each bag holds 8 ounces.



Cinnamon Roasted Pecans — $16

8 oz

Texas Crispy Pecans, made from premium pecan halves grown in San Saba, Texas. We glaze them with our own process, then roast them at a low temperature for a long time. They come out crispy, with just the right amount of cinnamon sweetness.



Spicy South Texas Caramel Popcorn — $18

9 oz bag · Contains tree nuts, peanuts, milk, soy

We cook a house-made caramel with the flavors of South Texas, cumin and chili, then fold in popcorn, peanuts, cashews and pecans. Made in small batches at our factory in the Texas Hill Country, it brings a gentle warmth under every sweet, crackling handful.



Hill Country Caramel Popcorn — $18

9 oz

Our classic caramel popcorn, made by hand in a copper kettle in small batches and mixed with peanuts, cashews and pecans. Sweet, crunchy and easy to share, it comes in a 9 oz bag for snacking at home or setting out for friends.



Pecan Brittle — $16

8 oz

Old-fashioned brittle made with pecans we buy straight from farmers in San Saba, Texas. We stretch it by hand in our Fredericksburg factory, which keeps every piece crispy. It comes in an 8 ounce bag.



Roasted Salted Pecans — $16

8 oz

Our Texas Crispy Pecans start as premium halves grown in San Saba, Texas, some of the best in the state. We coat them with our signature glazing process, then roast them low and slow for a long time. The result is a crisp pecan with just the right sweet and salty crunch.



Spicy Roasted Pecans — $16

8 oz

Texas Crispy Pecans, made from premium halves grown in San Saba, Texas. We give them our signature glaze, then roast them at a low temperature for a long time, until they turn crispy with just the right amount of spice. An 8 oz box.



Jalapeño Peanut Brittle — $16

Our time-tested peanut brittle, turned up a notch. We fold in candied jalapeños from Lafitte's in Louisiana, so real green pepper peeks through golden, glassy candy. Hand-pulled thin enough to shatter cleanly, it brings a sweet heat that builds slowly without crowding out the buttery peanut.



Hot Honey Popcorn — $18

This one packs more heat than our traditional South Texas style. We work hot honey and cayenne into our signature caramel, so every crunchy kernel brings sweetness first and a slow, warm burn after. Keep a bowl out and watch it disappear.

FOR THE HOME AND THE KITCHEN

HCC Home & HCC Kitchen

From our HCC Home line: hand-printed cotton tea towels and hand-poured candles. From HCC Kitchen: infused Texas honey and a dip bowl for the party table.



"After I'm Done Snacking..." Tea Towel

$15

"After I'm done snacking, I have to show my hands to the dog like I'm a black jack dealer." Our natural cotton tea towel is sewn and printed by hand in Michigan by an all-female team, using 100% unbleached cotton and soft, water-based ink.



Home for the Holidays Candle

$25

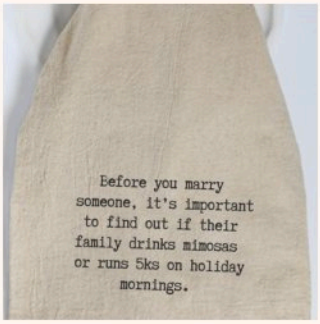
That feeling of walking into the kitchen on Christmas morning, with family old and young around the table.



Infused Texas Honey

$8

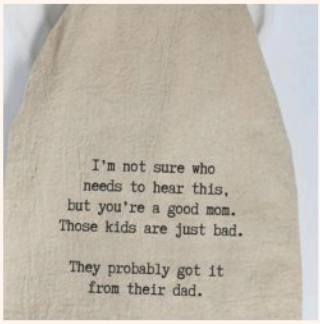
Pure Texas honey in flavors from bourbon barrel aged and espresso to peach, lemon and habanero.



"Before You Marry Someone" Tea Towel

$15

"Before you marry someone, it's important to find out if their family drinks mimosas or runs 5ks on holiday mornings." Unbleached cotton, sewn and printed by hand in Michigan by an all-female team with water-based ink.



"I'm Not Sure Who Needs to Hear This..." Tea Towel

$15

"I'm not sure who needs to hear this, but you're a good mom. Those kids are just bad.



Cashmere Candle

$25

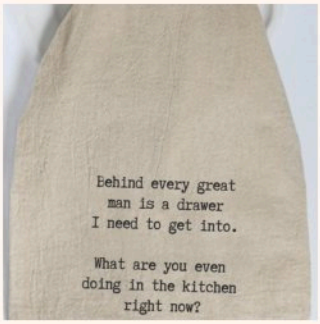
The scent of a luxury hotel lobby. If the warm softness of a cashmere sweater had a scent, this would be it.



Dip Bowl with Spreader

$22

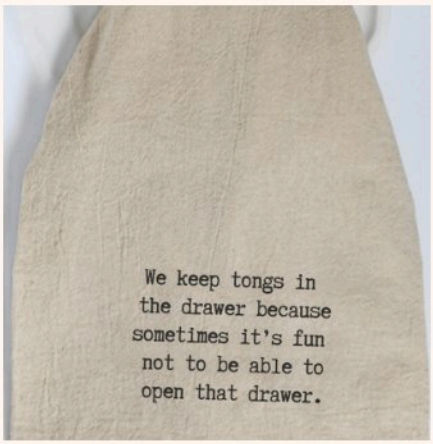
A ceramic dip bowl with its own spreader, and a suggestion printed inside the rim: "Send Dip Pics."



"Behind Every Great Man Is..." Tea Towel

$15

"Behind every great man is a drawer I need to get into.



"We Keep Tongs in the Drawer..." Tea Towel

$15

“We keep tongs in the drawer because sometimes it's fun not to be able to open that drawer.” Our natural cotton tea towel is sewn and printed by hand in Michigan by an all-female team, on 100% unbleached cotton with soft, water-based ink.



Cafe au Lait Candle

$25

For anyone who loves their local coffee shop: the warm, familiar scent of your favorite coffee.



"Not All of Us Were Made to Cook" Tea Towel

$15

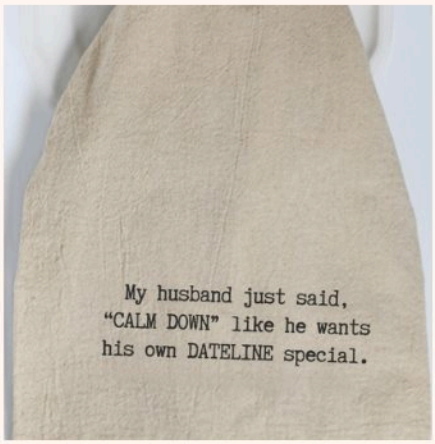
"Not all of us were made to cook. Some of us were made to have conversations with the person cooking." Unbleached cotton, sewn and printed by hand in Michigan by an all-female team with water-based ink.



Red Velvet Candle

$25

The bright, fruity and floral notes of a freshly baked cake. Your home will smell warm and inviting.



"My Husband Just Said..." Tea Towel

$15

"My husband just said, “CALM DOWN” like he wants his own DATELINE special." Sewn and printed by hand in Michigan by an all-female team on 100% unbleached cotton with soft, water-based ink.



Escape Candle

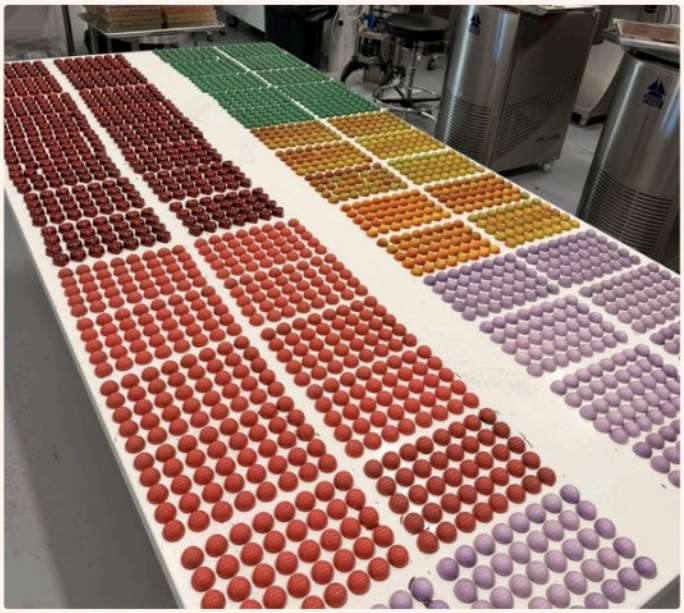
$25

The smell of vacation: crisp fruit, cool breezes and peaceful sleep. Hand poured in Fredericksburg by Circle E Candles.

FROM OUR KITCHEN

How we make it

A look at our factory floor in Fredericksburg, where our team makes every piece in this catalog by hand.



Fresh bonbons laid out by color on the factory floor, hundreds at a time, ready to be checked and boxed.



Piping a soft center into square molds by hand. Each piece sets before we seal it with chocolate.



Ganache squares finished with a gold transfer sheet. The stars print onto the chocolate as it sets.



Glossy red bonbons, just tapped out of the mold.



Packing a nine-piece box by hand, one piece at a time.



Caramel cooking in our copper kettle.



One of our soft caramels, cut open to show the slow pull inside.



Spreading fresh caramel corn on the table to cool, so every piece stays crisp.



Rows of fresh squares on the marble, each topped with a pinch of sea salt.



A fresh slab of caramel, scored so it cuts clean once it sets.



Ganache cut into squares on our guitar cutter, then left on the rack to firm up.

HOW TO ORDER

Order online or visit the store

Every item in this catalog is on our website, with current prices and shipping options. Or come see us in Fredericksburg and pick it out in person.

Scan this code with your phone camera to open our online shop.

ONLINE

hillcountrychocolate.com

Order any time. We pack each order by hand in Fredericksburg and ship it to you, or straight to the person you are giving it to.

VISIT THE STORE

144 Industrial Loop

Fredericksburg, Texas 78624. Taste what is new in the case and build a box by hand.

Tuesday to Thursday 10 am to 4 pm. Friday and Saturday 10 am to 5:30 pm. Sunday 10 am to 4 pm. Closed Monday.

Questions, large orders and corporate gifts: info@hillcountrychocolate.com

Prices as of November 2026. Current prices and availability at hillcountrychocolate.com.



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