

## EDMONTON



Alberta's capital is so much more than just their big mall. We found all the best chocolate shops in Edmonton to prove it



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When it comes to chocolate in Edmonton, artistry is just as important as taste. Not only do these bonbons, truffles and bars taste out-of-this-world, but they are delicately decorated too. Featuring everything from hand-embellished seasonal collections to the prettiest packaging, these spots know exactly what our Instagram feeds are begging for. These are the best chocolate shops in Edmonton for the next time you need some TLC (tenderness, love and chocolate, obv). And [click here](#) to check out our seriously sweet list of the best chocolate shops in Canada.



Winter Collection from Jacek Chocolate in Edmonton (Photo: Cora Black Photography)

### Sweet Lollapalooza

**Find it:** 10155 102 St. NW, [sweetlollapalooza.com](http://sweetlollapalooza.com)

**The low-down:** Churning out chocolates on the daily, this confectionery in Commerce Place shines in its use of local ingredients, handmade techniques and high-quality cocoa. For a cute date-night idea, you can learn how to make your own fine chocolate at one of their in-studio [classes](#). Sign us up!

**Prices:** \$2 each; \$10 each for bars; \$23 for a box of 10

**The most unique:** Japanese Curry. Sweet milk chocolate is complemented by curry flavours and completed with a sprinkle of matcha powder.

**The most photogenic:** Lavender Kiss, a 68% dark chocolate that has an essence of fresh lavender and,

you guessed it, is sealed with a kiss (read: an adorable set of lips sits atop the sweet treat).

## Jacek Chocolate Couture

**Find it:** 10140-104th St., [jacekchocolate.com](http://jacekchocolate.com)

**The low-down:** Owner and founder Jacqueline Jacek calls herself a coconista. What is that, you ask? A chocolate designer. Jacek has combined her twin loves, fashion and chocolate, to create seasonal collections of stunning sweets that are a treat for the eye *and* the stomach.

**Prices:** \$5 to \$10.50 each for bars; \$13.50 to \$44 for a box of assorted chocolates

**The most unique:** Rosemary & Dulce de Leche from the Waltz of the Sweets, the store's winter '17 collection. It's a dark chocolate truffle with rosemary and dulce de leche notes.

**The most photogenic:** Hansen Gin & Peppercorn, also from the winter collection. In addition to being tasty, the geometric shape is a gorgeous cobalt blue flecked with white, just like a starry night.

## The Violet Chocolate Company

**Find it:** 17515 10 Ave. SW, [the-violet-chocolate-company.com](http://the-violet-chocolate-company.com)

**The low-down:** This locally owned establishment has mastered the art of combining savoury and sweet in beautifully packaged bars. From Barbecued Pecan to Fire Salt to Cranberry Pine, these chocolates are sure to satisfy an adventurous palette.

**Prices:** \$5.25 to \$12 each for bars

**The most unique:** Pomegranate and Turmeric, which has a white chocolate base laced with bright notes of the tart fruit and aromatic spice

**The most photogenic:** Sweet Potato Pecan has the prettiest sunshine yellow packaging, with dainty white flowers that call to mind our fave spring blouse.

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