

Tifani's Fine Caramels

Elegant by design, exquisite in taste.

A bit of a back story on the company:



Tifanis Fine Caramel is a company based out of Georgetown, Colorado and takes immense pride in producing high end, delectable caramels. Tifanis Fine Caramels was established about a year ago after I tore my ACL at a workout in Houston as an NFL free agent. It is a luxury caramel, crafted elegantly with a rugged Colorado twist to it. Named after my mom, Tifani, TFC has gone to 5 international destinations, South Africa, Holland, Portugal, Singapore, Japan and jumped into the NFL and high end wedding scene and worked with multiple businesses around Colorado, I see it only expanding both globally and nationally here in the United States. TFC can bring value and an experience to you that no other brand can. Many times in life you can get one thing, but not the other.

However with TFC you will get quality, luxury and a great story. Whether the candy is used at gift shops for the droves of out of state tourists that flock to the beautiful Rockies, or as an addition to a gift basket, as a wedding favor, stocking stuffer or a gift for a loved one on a momentous occasion. This caramel doesn't just represent luxury alone, it represents a piece of a family that homesteaded Colorado and therefore a piece of Colorado history that is priceless and timeless. With TFC you get an experience with candy that is made elegantly and tastes exquisite.

The Boxes:

The Tifanis experience begins with the handcrafted, cherry stained wooden candy box that smells of pine, leather and caramel. You pop open the golden latch to reveal a gold tissue and underneath 3 rows of perfectly arranged caramel resting on leather waiting for you to indulge yourself in the luxury that is Tifanis Fine Caramel. There are 2 different types of display boxes that customers can choose from. There is also a handmade wooden cabin designed to represent my childhood home high in the Rockies, which is also part of the logo that you see.





The origin story:

Ever since I can remember my mom made walnut caramels around the holidays. She would cook them and wrap them and leave them in a bowl in the kitchen for all of us to enjoy. The whole cabin would smell sweet with caramel and hot cocoa as the snow fell and fire roared in the large natural stone hearth. That is where our story begins, The story of the caramel goes back further, much further. We traced the family back to around 1066 when William the Conqueror jumped over the channel and took the throne. My family was at that time living in Normandy was awarded an estate in York for which to build a holdfast on due in part to helping William during the invasion. It might seem a bit out of the way, but this is where the recipe originates. A very simple 3 ingredient caramel that melts right in your mouth starts in England. Fast Forward a few hundred years to the Mayflower as the family makes their way across the ocean to the new world. The recipe sticks with them as they carve out a new home in North America and finally in Colorado where they became some of the original homesteaders. The story itself, just like the recipe, is timeless and is really a piece of history which allows people to connect with it on a level that many other goods just

cannot.

Please feel free to read this blog! <http://www.cloud9bliss.com/2017/09/26/tifanis-fine-caramels/>

The caramels now:

Still handmade in a clean, FDA approved kitchen some of the adjectives that come to mind when describing the caramels are creamy, rich, soft, delectable, high end, luxurious and melt in your mouth. There are many more adjectives that I am sure that I am missing depending on the flavor that you are talking about. Speaking of flavors, when I first started there was just the walnut caramel that I grew up on. Over the course of this year I added 13 more flavors while keeping the original way the caramels were made. The flavors include:



- Honey Toffee - A rich, soft all organic honey caramel with Toffee bits sprinkled over the top for that added crunch. The honey is bought from a local bee farmer here in Colorado. - great for those with peanut allergies.
- Chocolate mint - Made with a smooth Ghirardelli chocolate and mixed in with a cool spearmint. - Delicious after dinner to clear the palate and settle the stomach.
- Peppermint - Perfect for the Christmas time, the caramel comes out a nice shade of red and has a perfect, not overwhelming taste of peppermint while still melting on your tongue.
- Chocolate Pecan - Made with a Ghirardelli chocolate and intermixed with diced candy Pecans, this caramel offers a smooth, consistent and rich chocolate flavor topped off with a delightful crunch.
- Butterfinger Butterscotch - What do you get when you mix a peanut butter based candy in with the perfect balance of butterscotch? Heaven. These golden, melting caramels will have your mouth watering from the start.
- Butterscotch and Snickers - Take a bit of chocolate and peanuts then mix it in with delicious, rich butterscotch and you get these beauties. Perfect chocolate and peanut crunch and a consistent, subtle butterscotch taste.

- Chocolate Peanut butter- Tastes a lot like a Reeses Cup in a caramel with the perfect blend of Ghirardelli Chocolate and Peanut butter.
- Chocolate Nutella - Started off with a creamy Chocolate caramel and infused it with the perfect amount of nutella. The initial bite is chocolate, the after taste is a non overwhelming nutella. This is the perfect storm of goodness in a small bite for nutella lovers.
- White Chocolate Walnut - Divinity fudge was my inspiration behind this creation. It melts right when you put it on your tongue and is just a delight to bite into, I just adapted it to my caramel. White Ghirardelli Chocolate with fine grained cane sugar infused with diced walnuts for that perfect crunch.
- Chocolate Sea Salt - Something about that salty and sweet finish that just had to be included in my caramels. Made with Ghirardelli chocolate and a brown sugar to darken it even more, it is a smooth, rich caramel with a sweetness countered by the salty top flaked with sea salt.
- Oreo - A chocolate based caramel that is extremely soft with a crunchy top layer and delicious after taste.
- Walnut - The original fine walnut caramel is a perfect golden tan color with diced walnuts mixed in about the candy. Perfect balance of crunch and rich texture.
- Chocolate - Made with cane sugar and extra chocolate, These caramels come out brownie-like and are very rich for all those chocolate lovers.
- Chocolate toffee - Made with a semi sweet Ghirardelli Chocolate and topped off with a top layer of toffee bits these caramels are rich and creamy that melt in your mouth, but with an added crunch of toffee.

Feel free to check us out at www.tifanisfinecaramels.com