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Confectioneries offer one-of-a-kind Valentine's Day sweets

BY NICOLE MARSHALL MIDDLETON World Scene Writer
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From Victorian-inspired chocolates to the hottest pure-chocolate trends, Tulsans have a lot of new choices this year for Valentine's Day.

It's always fun to spice things up when picking out sweet treats for your loved ones, and Tulsa's artisan chocolate shops have been busy dreaming up many new sweet creations.

Celebrate the holiday with Belgian chocolate masterpieces, something salty sweet or intense chocolates made from the purest beans.

Here's what's new at Tulsa's artisan chocolate shops this Valentine's Day.

Glacier Confection

15 E. Brady St., 918-938-6368

If you are a serious chocolate connoisseur looking for something pure and completely unique, Glacier will have something to satisfy. But they also have fun stuff for the kids - like gummy Army soldiers - and plenty of traditional favorites, too.

Owner Bill Copeland said that Glacier is one of the few places you can find the Fortunato No. 4 chocolate made from beans thought to be extinct. The chocolate is so unique because the beans have not been crossbred, resulting in an intense chocolate with a floral aroma, he said.

Glacier is also working with "raw chocolate" using beans that have been roasted at less than 116 degrees.

"That way it retains all the properties of a super food," Copeland said, referring to the healthful properties that chocolate is said to contain.

The store is also offering chocolates with natural tea truffle centers, including green tea and chai.

"We are definitely trying to create something new here," Copeland said. "And I have no resistance from people to get them to try them out."

And while you are stopping in to pick up some Valentine's Day chocolates, you can consider commissioning a one-of-a-kind framed chocolate portrait.

Copeland said that he is working with an artist who will make three-dimensional pieces of art out of chocolate based on photographs provided by customers.

"It is really incredible," Copeland said, adding that the pieces will take about two or three weeks to complete.



The colorful creations from Glacier Confection are sure to be a hit with your Valentine. CORY YOUNG/Tulsa World