



If you like...

Heath Bars

TRY

Amy's Organic Andy's Dandy Candy in Crunchy



Bits of almond and a coating of deep, dark chocolate balance the sugary English toffee at the center. (\$2.50 for 1.5 ounces; amys.com)

Life Savers



Brooklyn Hard Candy







Traditionally, hard candy is created by heating and pulling flavored sugar. The makers of this line roll the sugar instead for an even smoother texture that lets the fruit flavors—like blueberry and pineapple—shine. (\$8 for a 2.5-ounce jar; brooklynhardcandy.com)

Lollipops

Lollyphile! Lollipops



Skip the bland, flat sweetness of other pops in favor of unexpected flavors like White Russian, Absinthe, and Sriracha. (\$10 for four; lollyphile.com)

Milky Ways

TRY

Whimsical Candy La-Dee-Dahs



Made by hand in small batches, these whitechocolate nougat and sea-salt caramel pinwheels dunked in dark chocolate are a swirly two-bite alternative to the boxy bar. (\$6.50 for three; whimsicalcandy.com)

Candy Apples

TRY

John & Kira's Magic Apple Chocolates



These handpainted truffles almost seem too pretty to eat—until you learn that the Valrhona milk chocolate ganache contains an irresistible blend of cinnamon, cardamom, and apple schnapps. (\$29 for nine; johnandkiras.com)

Good & Plenty

TRY

Fiona's Sweetshoppe Brown Sugar Licorice



Called griotten in Holland, this candy looks like a sugar cube but is actually a pillowy licorice-flavored bite that's dusted in brown sugar. (\$9 for a half pound; fionassweetshoppe.com)

Caramels

TRY

JJ's Sweets Cocomels



Handmade with coconut milk and organic brown rice syrup, these caramels are buttery, transcendent—and vegan! (\$9 for 12; jjssweets.com)

Raisinets



Bissinger's Wine Grapes



Dried grapes soaked in Shiraz and dipped in dark chocolate have a subtle, alcohollaced sweetness that pairs perfectly with a glass of wine. (\$36 for a one-pound box; bissingers.com)

Snickers

TRY

Justin's Milk Chocolate Almond Candy Bar



Known for its all-natural nut butters, Justin's now has a caramel-and-nut-filled bar that's as indulgent as the classic—without any high-fructose corn syrup or hydrogenated oils. (\$2; justinsnutbutter.com)