



OBJECT OF DESIRE

## CANDY LAND

**What do a husband-and-wife team of chocolatiers** exchange on Valentine's Day? "Not chocolate, that's for sure," says John Doyle, who, along with Kira Baker-Doyle, runs the Philadelphia-based John & Kira's. As they enjoy their fancy dinners and roses, the rest of us can swap the duo's handcrafted sweets, which highlight flavors from sustainable and artisan producers: Mint chocolates use leaves grown by students at a nearby elementary school; coffee-whiskey squares get their kick courtesy of Mut Vitz Coffee Cooperative, a fair-trade Mexican co-op owned directly by coffee farmers; salted-caramel honeybees are filled with Pennsylvania basswood honey that's lightly caramelized. "We straddle locavore instincts and a national audience," says Doyle, who works with local gardens and rooftop apiaries across the country; partnerships now span from Hawaii to Washington, D.C. To sample the bounty, try the Bee My Love Bug Tower, a mix of ganache-filled chocolates, caramel honeybees, drunken figs, and dark-chocolate ladybugs. (\$189, [johnandkiras.com](http://johnandkiras.com)) —KATE ROCKWOOD