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 <p>NO. 2 HIGH TEA earl grey tea dark chocolate ganache, hemp seed nougatine, smoked sugar, cornflower petals, dark chocolate shell</p>	 <p>NO. 3 HAZEL-WHAT? milk chocolate hazelnut gianduja, milk chocolate shell</p>	 <p>NO. 4 GIN & JUICE black currant pate du fruit sanded in sugar with juniper essence</p>	 <p>NO. 5 FRESH RASPBERRY raspberry confiture, dark chocolate ganache, dried raspberry, dark chocolate shell</p>	 <p>NO. 6 CREME BRULEE vanilla bean custard ganache, brulée sugar, dark chocolate shell</p>	 <p>NO. 7 COCONUT lightly toasted, just like us</p>
 <p>NO. 8 COCOA CACAO cocoa fruit syrup, candied cocoa nibs, dark chocolate ganache, dark chocolate shell (For the chocolate purist.)</p>	 <p>NO. 9 CHERRY LUX Luxardo candied Michigan cherries, dark chocolate ganache, dark chocolate shell</p>	 <p>NO. 10 BUTTER COOKIE house made shortbread cookies, milk chocolate, sea salt, milk chocolate shell</p>	 <p>NO. 11 BUMPY chocolate cake cream, buttercream frosting, dark chocolate shell</p>	 <p>NO. 12 BUBBLY champagne dark chocolate ganache, fizzy sugar</p>	 <p>NO. 13 BOSTON COOLER Vernor's candied ginger cream, milk chocolate shell</p>
 <p>NO. 14 BLACK TRUFFLE black boar truffle ganache, dark chocolate shell</p>	 <p>NO. 15 BETTER BUTTER CRUNCH Detroit's favorite potato chips, milk chocolate, sea salt, milk chocolate shell</p>	 <p>NO. 17 KILLER CEREAL white chocolate, fruity pebbles</p>	 <p>NO. 19 MAC N CHEESE French macaron, mascarpone ganache, dark chocolate shell</p>	 <p>NO. 20 MALT CARAMEL barley malt milk chocolate caramel, crispy chocolate pearls, dark chocolate shell</p>	 <p>NO. 21 ORANGE AMERICANO Cocchi Americano orange marmalade, dark chocolate ganache, dark chocolate shell</p>
 <p>NO. 22 MARGARITA blue agave caramel, glacée lime, salted rim, dark chocolate shell</p>	 <p>NO. 23 MATCHA CRUNCH matcha green tea, rice croquant</p>	 <p>NO. 24 STRAWBERRY & BALSAMIC balsamic reduction, strawberry jam, dark chocolate olive oil ganache, dark chocolate shell</p>	 <p>NO. 25 MUSTACHIO Moscato wine caramel, pistachio gianduja</p>	 <p>NO. 26 NONPAREILS dark chocolate, candied sugar beads (A classic!)</p>	 <p>NO. 28 BLANK & BRIE Brie cream, seasonal fruit confiture*, dark chocolate shell (*Of our choice!)</p>
 <p>NO. 29 THE RATIONALE maple almond- oat butter, chia seeds, dark chocolate shell</p>	 <p>NO. 30 PACKZI fried dough ganache, polish confiture, paczki sliver, donut sugar, dark chocolate shell</p>	 <p>NO. 31 PB & JAM honey-roasted peanut butter, house-made jam, dark chocolate shell</p>	 <p>NO. 32 MEXICAN HOT CHOCOLATE arbol chile & cinnamon spiced dark chocolate ganache, smoked paprika, milk chocolate shell</p>	 <p>NO. 33 HOT MAMA Mango pâte de fruits dipped in tojin</p>	 <p>NO. 34 S'MORES buttered graham, milk chocolate ganache, brulée marshmallow, milk chocolate shell</p>
 <p>NO. 35 SWIMMING TURTLE a toasted pecan chilling with sea salt in a pool of caramel, milk chocolate shell</p>	 <p>NO. 37 STICKY BUN cinnamon donut ganache, caramel, toasted pecans, mascarpone drizzle, milk chocolate shell</p>	 <p>NO. 39 TIRAMISU rum-soaked lady fingers, espresso dark chocolate ganache, mascarpone ganache, dark chocolate shell</p>	 <p>NO. 40 ARABIC COFFEE Great Lakes Coffee espresso ganache, cardamom royal icing, coffee bean, dark chocolate shell</p>	 <p>NO. 41 WHISKY LULLABYE whisky caramel, chamomile dark chocolate ganache, candied chamomile, dark chocolate shell</p>	 <p>NO. 43 DARK "UP" dark chocolate ganache, dark chocolate shell</p>
 <p>NO. 44 MILK "UP" milk chocolate ganache, milk chocolate shell</p>	 <p>NO. 45 WHITE "UP" white chocolate ganache, milk chocolate shell</p>	 <p>NO. 46 OLIVE OIL & SALT olive oil caramel, sea salt, rosemary, black pepper, dark chocolate shell</p>	 <p>NO. 47 BIRTHDAY CAKE birthday cake ganache, buttercream frosting, sprinkles, milk chocolate shell</p>	 <p>NO. 49 COFFEE & DONUTS donut ganache, espresso dark chocolate ganache, donut slice, sprinkles, dark chocolate shell</p>	 <p>NO. 50 JOHNNY CASHW Toasted cashew butter, white chocolate ganache, Johnny's seasoned candied cashews, dark chocolate drizzle, dark chocolate shell</p>
 <p>NO. 51 BLACK & BLEU black cherries, black pepper, bleu cheese ganache</p>	 <p>NO. 53 LONDON FOG earl grey tea, lavender ganache, dark chocolate shell</p>	 <p>NO. 57 WHOA NELLIE hickory-smoked peanut gianduja, milk chocolate, bourbon vanilla bean, milk chocolate shell</p>	 <p>NO. 69 MARGIE'S DRAKE lavender ganache, blackberry confiture, dark chocolate shell</p>	<p>Every single Bon is hand-made & hand-packaged in Hamtramck, the heart of Detroit, Michigan.</p> <p>NOT PICTURED: any of our thousands of seasonal collection Bons & custom, made-to-order flavors.</p>	