

Sellers Information Form



Our Season Three Fudge Flavours

Highland Chocolate A chocolate so good, you would think it was centuries in the making, sculpted from the Highlands of this great island. You would be wrong, but it is still so good!

Valley Vanilla A not so plain Vanilla; this is the star base of many of our flavours! And it shines just as bright on its own!

Highland Gold Maple A marvellous maple, infused with golden maple syrup from Highland Gold Maple products (right here in Bosidale Cape Breton Island!).

Highland Gold Maple Walnut That same awesome Highland Maple, with lots of walnuts.

Rocky Cabot Trail Like the Highlands themselves along Cape Breton's world famous Cabot Trail (and sadly, bumpy like the road itself), there is plenty to delight in this rugged chocolate fudge with marshmallows and walnuts.

Skor Bar Those that love their Skor bars are, quite frankly, a little scary. But hey, we want to keep them happy...

Celtic Mint A chocolate swirl with a ceilidh (kitchen party) of celtic mint!

Candy Cane Grab your mittens because it's time to meld your favourite Christmas mint treat in our velvety vanilla fudge with yummy bites of crushed candy cane.

Egg Nog The holidays have arrived at The Cape Breton Fudge Co So grab our eggtrovagant egg nog fudge to help you survive those sub-zero days!!!

Red Velvet A decadent combination of vanilla cheesecake fudge and red velvet fudge. Pretty sinful really.

Sucrose Free Chocolate For those that want or need a break from the higher sugar fudges, this one is sweetened with Isomalt.

Rita's Tea Room Oatcakes Cookies What are Cape Breton Oatcakes? The original recipe for oatcakes likely arrived with Scottish settlers in Cape Breton. Fine oatmeal ground in the pioneer's gristmills, a little fat worked with the fingertips, and perhaps a touch of sugar, made a crispy baked "cake" to eat with cheese or jam. Over the years, Cape Bretoner's (and eventually all cooks across Canada) used rolled oats and more sugar to make the cookie-like oatcake of today. So sit back and dig into this traditional sweet snack with a good cup of hot tea. Delicious!



Frequently Asked Questions:

Q: What is the Cape Breton Fudge Co?

A: We have been doing business in downtown Sydney, Cape Breton (Nova Scotia if we must get technical) for about nine years now. We create fudge in over 24 flavours that we ship across the country. We also create custom wedding favours, fudge flavours, gifts and enjoy working with organizations to meet their fundraising goals.

Q: How long does the fudge last?

A: Our fudge typically lasts 90 days (when stored at room temperature, away from direct sunlight and heat) and freezes extremely well when properly sealed.

Q: Are any of the flavours gluten-free?

A: The simple answer is YES. Most of our flavours are gluten free with the exception of Cookies & Creme.

Q: Are any of the fudge products Peanut-Free?

A: Because all the fudge is made in the same facility, using the same equipment, we are required to state, "May contain peanuts, tree nuts, wheat, egg, and coconut."

Q: How can I see more of your products?

A: If you are in the Sydney area, we would love for you to see the shop! We are located at 331 Charlotte Street! Our online store is open 24/7 at www.capebretonfudgeco.com.

Q: How can I start my own fundraiser?

A: If you are one of the many that see how easy fudge sells itself, please contact us to get information on your very own fundraiser info@capebretonfudgeco.com or 902-539-9930!