

Chapel Hill Toffee



Mom's homemade toffee was always a special treat for Mark Graves growing up in his family home in Chapel Hill, North Carolina. In 2006, after years of perfecting her secret family recipe, Mark's mother, Karen Graves, decided to turn her favorite hobby into her own home-based business. Chapel Hill Toffee begins with a layer of traditional English toffee spread thin and cut by hand into bite sized squares. Each piece is coated on both sides with a top-secret blend of dark chocolates. The smooth layers are finished off with the sprinkling of pecans that gives Chapel Hill Toffee its iconic look and distinctive southern twist!

