



Ladybug Chocolates

What do caramel, smoked sea salt, mint, cayenne pepper, lavender and pumpkin have in common? They are all used as ingredients in Canby-based Ladybug Chocolates, a pure creative and delectable endeavor for a tried-and-true chocolate business. Handcrafted confections have been refined over generations since the Dye family began their family recipes in 1906, and have been pleasing the palate ever since. It began an ocean away in Hawaii, where great-grandfather John Hiram Dye settled and managed a candy department for a local hotel. He began dipping macadamia nuts into chocolate, making a signature Hawaiian delicacy. The rest is history.

ladybugchocolates.com