



Esther's Sweet Shop was started in the fall of 1973. Esther moved the business from the kitchen of her home to its present location at 1814 Brownsville Road in Carrick. The candy making location may have changed but the old fashioned, homemade traditions continue today. Karl and Esther Wolfson set high standards of quality for every piece of candy that was made. Today Robert, their son, continues that handmade tradition and commitment to quality.

We at Esther's believe that you use only the best ingredients, combined with pure milk chocolate. We use family recipes cooked in copper kettles in our kitchen. Imagine homemade marshmallow creamy and sweet or buttery fresh caramel bubbling in our copper pots. Our creamy soft centers or peanut butter meltaway made with Esther's secret recipe for smoothness and taste. Each batch is individually cooked, stirred with a wooden paddle, just like Esther used to do in her own kitchen.

Our candies are dipped in chocolate, sometimes twice, hand drizzled and hand packed. This personal care to each piece of candy is what makes Esther's candies one of the finest candies available today.

We are also proud of the 10 flavors of Old Fashioned Candies, Peppermint, Butterscotch, Assorted Fruit, Rootbeer, Peach, Cinnamon, Clove, Licorice, Spearmint and Green Apple. Bob hand makes and hand pulls our pillow shaped mints.

Please feel free to stop in our store located at 1814 Brownsville Road in Carrick. Easter eggs and solid chocolate bunnies are in season now but don't forget to stop back in the Fall for our buttery peanut brittle. Our chocolate covered strawberries remain a yearlong favorite.

Bob Wolfson  
412-884-4224