What is it with chocolate that very few of us can resist?

Yes, the taste of course. But there's more than that. Biting into a rich homemade white chocolate macadamia nut turtle for example—you close your eyes at the first bite so all your senses hone-in on your taste buds where you savor the decadence of it all. Sound good? There's a new shop at Deep Creek Lake to indulge in every kind of chocolate

treat you can imagine. Deep Creek Sweets, located next to Pine Lodge Steakhouse on Route 219 in McHenry, has homemade chocolates and fudge, as well as other delectable sweet treats from exceptional chocolate makers in the east. In only a few months, Deep Creek Sweets has become a lake destination.

Kathy Kessler, owner of the Tourist Trap and Animaland knew opening a gourmet chocolate shop would appeal to the residents and visitors to the area. "People asked me all of the time where they could buy good candy here," Ms. Kessler remarked. "After hearing this over a hundred times, I knew it was right." Deep Creek Sweets though isn't just another chocolate shop.

Garrett County native and chocolatier, Barb Michael, creates the homemade chocolates Written by Paula Yudelevit Photography by Lance C. Bell



large and small companies and shops all over the country. We learned from each other."

Deep Creek Sweets flavorful variety of fudge is a big attraction. Fourteen to sixteen flavors line the marble counter top daily. Made at the shop, these include colorful and scrumptious flavors like Rocky Road, Chocolate Brownie and Cookies & Cream. For a different twist, there's Key Lime, Raspberry Cheesecake and Tiger Butter (a really yummy fudge with layers of vanilla and peanut butter, topped with swirls of chocolate).

Craving more? Deep Creek Sweets carries 24 flavors of sugar-free

chocolates, plus oldfashion candy store confections. "A box of chocolates is one of the best gifts you

Deep Creek Sweets

A Chocaholic's Dream

NEWLY OPENED IN MCHENRY, MARYLAND

right in the shop. Ms. Michael has been making chocolate delights for seven years under her private label, Little Yough Chocolates. Her tasty treats include the white chocolate macadamia-nut turtle, as well as dark chocolate and milk chocolate turtles, Chocolate wafer & cream cookies covered in white, dark or milk chocolate, mouth-watering white and dark chocolate covered strawberries (in season), chocolate covered pretzels, potato chips (yes, that's right), huge chocolate and caramel covered apples, white mint, dark and milk chocolate nut bark, and so much more. Ms. Michael is so serious about creating and making chocolates, she has recently returned from a three-day chocolate "Boot Camp" in Madison, Wisconsin. An intense program, Ms. Michael has expanded her knowledge of chocolate making, which includes the art of truffle making. "I learned so much at camp," she said "There were about 25 candy makers from

can give," explains Ms. Kessler. "Not to mention it's also a great treat to have for yourself!" The shop's signature pink and chocolate striped bags and boxes make beautiful gift presentations, as do an assortment of fine baskets.

There's a sweet treat for everyone—including the fourlegged ones. Ms Michael and her daughter, Bailey, created a line of treats for one of your best pals. These dog bones are dipped in a carob and yogurt that dogs absolutely love and are totally pet safe.

Now close your eyes and remember what homemade caramel hand-dipped in luscious dark chocolate tasted like. If you smile at the memory, you've already been to Deep Creek Sweets.

For more information call (301) 387-7979.