



GRAND CONFECTION

AN OPPORTUNITY TO SHOWCASE YOUR CRAFT.



THE 2026 CONFECTION OF THE YEAR IS THE CREAM

The following entries were submitted by RCI members for the 2026 Grand Confection Award. Three finalists and one winner of The Grand Confection will be announced during the Awards Banquet on Wednesday.

Bomboy's Home Made Candy Vanilla Butter Cream

Bomboy's signature vanilla buttercream is covered in dark chocolate—the quintessential piece of candy.



Candy Kraft Raspberry Lemonade Cream

A cooked cream deposited in starch in two distinct layers, then enrobed in dark chocolate, offering a bright balance of tart raspberry and smooth sweetness.



Chocolates by Tina Marie Chocolate Buttercream

A delicious, handmade dark buttercream filling is surrounded by a layer of dark chocolate. Take a bite and let the experience begin.



Fascia's Chocolates Crème Brûlée Cream

A crème brûlée-flavored center is coated in milk chocolate and finished with a decadent rose gold sugar crystal.



Fazio's Chocolate Champagne Toast

A soft, velvety buttercream truffle infused with Bosco Di Gica Brut. It is enrobed in dark chocolate, dusted with French cocoa powder and finished with hand piping and edible gold leaf.



Joy Lyn's Candies Dark Raspberry Cream

This raspberry buttercream features a rich filling made from fresh raspberries, cooked into a jam and blended into a mixture of white sugar and sweet cream butter. The jam is incorporated during the cream-beating process, and each piece is finished with a coating of premium chocolate.



Juliet Chocolate Factory Raspberry Dream Cream

This raspberry cream is soft, like biting into a cloud. It is enrobed in milk chocolate and drizzled with white chocolate tinted a light pink.

The Cream OF THE CRAFT



Rhéo Thompson Candies Dark Chocolate Coffee Cream

These coffee cream chocolates combine a classic buttercream center with a burst of mocha coffee flavor. Each piece is garnished with a whole Costa Rican coffee bean for both added flavor and appeal.



Schneider's Sweet Shop Opera Cream

Opera Creams are Schneider's specialty—silky white cream centers made with pure cream, milk and sugar using Robert Schneider's original 1939 recipe. Each piece is covered in velvety chocolate. A decadent Cincinnati treat.



Speckled Hen Chocolate Company Hot Honey Chocolate Cream

This cream is made of a delightfully creamy chocolate center to minimize sugar overload. Your taste buds will explode when they mingle with the extra hit of hot honey in the center.



Winans Coffee & Chocolate Highlander Grogg Cream

A coffee-flavored cream is enrobed in dark chocolate and topped with an espresso bean, offering a rich and aromatic finish.

2025 GRAND CONFECTION MELTAWAY WINNER



Van Otis Chocolates Peanut Butter & Whipped Honey Meltaway

A layered meltaway using whipped New Hampshire cinnamon honey and smooth peanut butter with feuilletine added for a light crunch.



2025 WINNER & FINALISTS

WHAT MAKES A GRAND CONFECTION?

- Flavor highlighted
- Flavor balance & craveability
- Originality
- Appearance
- Texture

Who will take the title?



The winner of the Grand Confection Award will be announced at the Awards Banquet on Wednesday.