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NOTABLE EDIBLES

LITTLE FLOWER CANDY COMPANY:

A Sweet Sensation

BY CINDY ARORA



Christine Moore claims she's not a candy maker, not in the true sense of the title.

But try telling this to the legions of confectionary fans who have fallen head over sweet tooth for the handcrafted caramels and sugar spun marshmallows that she makes in her shop, Little Flower Candy Company in Pasadena.

Moore, 45, began her candy making career more than 10 years ago in the kitchen of her Highland Park apartment with the sole aspiration of making sweets she could sell for spare change.

The trained pastry chef—and new stay-at-home mom—headed into the kitchen to whip up bite-sized goodies that she could sell to friends, but the result was a serendipitous life change.

"I started making toffee and fudge . . . I was just doing it for fun," Moore says. "And then a friend started to sell it in her store, and it just took off. I had no idea that this would happen."

These days she is known for her artisanal satin-smooth caramels and golf ball-sized marshmallows that you can find in retail stores throughout the United States and abroad as well. The caramels come in vanilla, lemon and French sea salt flavors that slowly melt on the tip of your tongue and release a mingling of flavors.

The marshmallows, even for those who don't consider themselves fans of the whipped confection, are pillow-soft perfect and dusted with sugar, coffee, cinnamon, vanilla and chocolate. They make ideal roasting marshmallows as they *brulee* when placed to a flame.

"People get addicted to them," Moore admits as she holds up a two-pack of cinnamon shimmering marshmallows. "It's like candy crack."

Moore also makes marshmallow sticks covered in colorful sprinkles that are a unique treat for Halloween, and starting this fall she will begin making peanut brittle, candied nuts and fudge.

The Little Flower Candy Company's café can usually be found bustling with locals who have adopted the neighborhood shop as the place to pick up pastries, hot and cold sandwiches, salads and fresh coffee from a local Los Angeles coffee roaster. Moore supports a seasonally driven menu and will often whip up new goodies that fit with what she finds at her local farmer's market. 🍯

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