

These 9 NYC Spots Serve Up Fancy, Homemade Versions of Your Favorite Candy Bars

By Gabrielle Pedriani | February 14, 2017 | [Food & Drink](#)

Thinking of using this Valentine's Day as an excuse to satisfy your sweet tooth? Take things one step further by indulging in homemade versions of the classic candy bars you've enjoyed since your youth. Whether you're single or taken, these high-end and house-made takes on your beloved childhood sweets are sure to bring back those lovin' feelings....

Haute Spin on Hershey's at [Eli Zabar](#)



There's something to be said of seamlessly-executed simplicity, and fans of the classic Hershey's chocolate bar will undoubtedly agree. For those who seek a slightly more artisanal iteration of the American icon, Eli Zabar—an NYC institution—creates elevated versions of the basic chocolate bar using 56% milk, dark, and white chocolate. Toppings, such as toasted nuts and candied fruits are optional for the more adventurous sweet teeth. *Purchase at [elizabar.com](#), at the flagship market at 1411 Third Ave., 212-717-8100 or at Eli's Essentials cafes at 1291 Lexington Ave., 939 Madison Ave., 1270 Madison Ave., 189 E. 79th St.*