

Now it's time for some grown-up sweets

It's over. The doorbells have all been pushed, the little ghouls (pun intended) placated with mini candy bars, bubble gum, or hopefully not toothbrushes. The jack-o'-lantern decorated cupcakes have left an orange stain on the counter from food coloring overload, and the graveyard cake with gummy worms has gone to the hereafter.

But if you'd rather not scrounge in the bottom of the basket for a smushed Snickers, Charleston's tempting autumn treats still abound. Halloween is all about fun, but when that fun is over, treat yourself to a civilized sweet, no trick required.

Drinking Chocolate

Christophe Chocolatier

Forget the little "hot chocolate" boxed packs with those dried marshmallows. Christophe's proprietary blend of powdered chocolate, chunk chocolate, sugar, and a little salt can be ordered hot or cold and is a lot more chocolate than sweet. If you purchase a box of truffles or cookies, chances are you're sharing, but with this sippable moment, no one has to know.

90 Society St. and 1901 Ashley River Road, Suite 2A
843-297-8674

Banana Spring Rolls with Homemade Ice Cream

Red Orchid

The ice cream is so good it launched Cirsea Ice Cream, a companion business for the owners of this West Ashley restaurant, but don't stop there. Get a scoop with these spring rolls, cinnamon-sprinkled bananas fried in a spring roll wrapper. To get in the fall feeling of things, a scoop of Bourbon Caramel or Maple Pecan would do the trick.

1401 Sam Rittenberg Blvd.
843-573-8787

Cypress

Pastry Chef Andrea Upchurch starts with almond



Pumpkin pie macaroons from Cypress



STEPHANIE BURT

Essential eating in the Lowcountry

macaroons flavored with pumpkin pie spice, fills them with cream cheese frosting, tops that with a pumpkin seed brittle, surrounds that little tableau with candied almond slivers and a shortbread ring cookie, then garnishes it all in high pastry-plating style with dots of pumpkin pie filling. You're not going to make this at home, but ordering it with friends is easy. And it goes well with a glass of sparkling at the end of one of the restaurant's big meat meals such as Steak Diane or Filet of Beef.

167 East Bay St.
843-727-0111

Chocolate Sea Salt Cookie

Normandy Farms
While it might have be-

come commonplace to add a little sea salt to chocolate to enhance the flavor, it never tastes cliched. Case in point, this chocolate chip cookie that is part soft semi-melted chips, part buttery, soft cookie with just the slightest of crunchy edges, and a dose of crunchy salt to meld it all together. Normandy Farms doesn't always have this treat, but if they do, don't miss the opportunity. There's a reason they often run out.

32 Windermere Blvd.
843-769-6400

O-Snap! Sweeteeth Chocolate

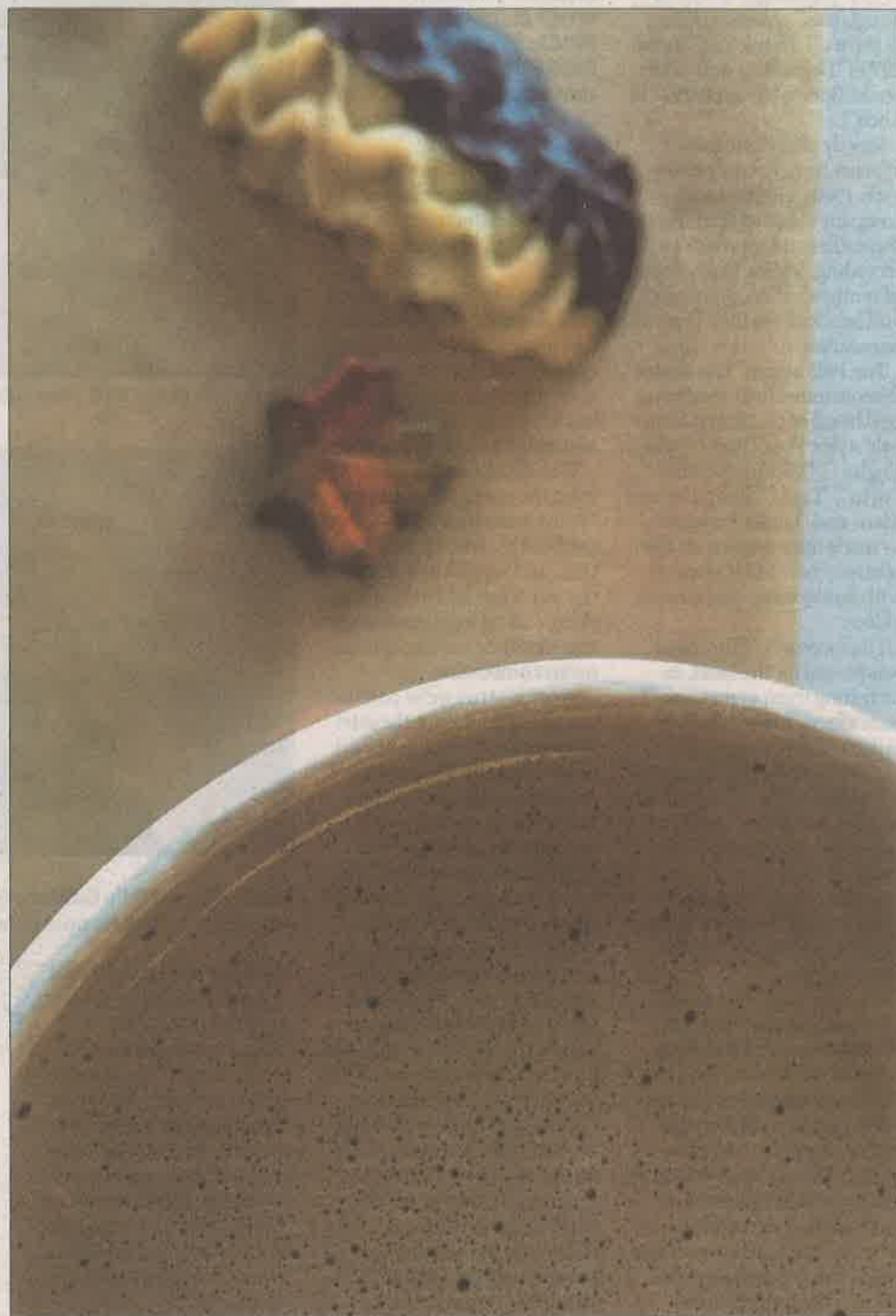
EVO Craft Bakery

EVO purchased the North Charleston chocolate company a while back, and locals seemed to breathe a sigh of relief that they could still get their Sweeteeth fix. While all of the varieties are truly excellent, this time of year, the standout is the O-Snap! Bar, made with white chocolate and ginger snap cookies. If you're one of those people that don't like white chocolate, that's fine. There's more for the rest of us.

1075 East Montague Ave.,
North Charleston
843-225-1796

Blueberry Hand Pies

Brown's Court Bakery
Sit on the porch at Brown's



PHOTOGRAPHS BY STEPHANIE BURT

Christophe's drinking chocolate

Court long enough with a coffee, and it's easy to start craving a sweet to go along with it. The scent from the oven wafts over and through the railings at regular intervals when customers open the door, and so if you succumb to that temptation, one

of the bakery's hand pies is a hidden gem. This time of year it's blueberry, the last of the summer captured in between flaky layers, but there's always a rotating selection.

199 St. Philip St.
843-724-0833

It's a given: Sticky Bun WildFlour Pastry

But you already knew that didn't you, based on how many of you I see in line on sticky buns morning? (for the uninitiated, Sundays)

73 Spring St.
843-327-2621