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### **A celebratory chocolate rush**

Need to vent in prep for an ominous birthday? The chocolate piñata cake, designed by Serenade Chocolatier, will help you do just that. Hollow dark or milk chocolate cakes have a small wooden mallet tucked into the box, so when you get home, you can hammer the thin chocolate walls to reveal many tiny treats inside. Taste your way through chocolate truffles, caramel patties, and nut clusters made from butter and premium European chocolate. Each cake, in 6- and 8-inch sizes (\$40

and \$60 respectively), can be custom created. Prefer dark chocolates only? Done. Gluten allergies? The confections are gluten-free. The piñata cakes were inspired by the shop's 20th anniversary. Shop owner Nur Kilic says, "Forget smashing the champagne, smash the cake." Serenade Chocolatier, 5 Harvard Square, Brookline, 617-739-0795, and 2 South Station, 617-261-9941, [serenadechocolatier.com](http://serenadechocolatier.com).  
- JEFF MIRANDA