FOOD OF LOVE

Ready, aim, mail order: here are five sweet, seasonal ways to send off a romantic arrow of your own. Clockwise from top right: This shockingly hued red velvet layer cake (a Southern specialty; imagine a hot-blooded devil’s food) from VERYVERA, in Augusta, Georgia, has rich cream-cheese frosting topped by a wreath of toasted pecans ($60 for a nine-inch triple-layer cake, includes shipping; 800-500-VERA; veryvera.com).

With its intoxicating fragrance and tropical taste, the aptly named passion fruit can be used to sweeten everything from cocktails to dessert (try an easy-to-make panna cotta). Order a box of ten passion fruits from FRIEDA’S SPECIALTY PRODUCE COMPANY ($45.80, includes shipping; 714-826-6100; friedas.com).

GARRISON CONFECTIONS’ Legendary Lovers III collection features twelve bonbons named after romantic figures, including the raspberry-and-rose Héloïse and the peanut-butter-and-habanero-pepper Mr. Darcy ($18, plus shipping; 401-490-2740; garrisonconfections.com).

Woo your sweetheart with a Chocolate Peppermint Sweetie Pie—hand-dipped, heart-shaped chocolate shortbread cookies layered with chocolate ganache and pink peppermint marshmallow—from artisan confectioner TINY TRAPEZE ($12.95, plus shipping, for a box of six; 617-364-3200; tinytrapeze.com).

Scoop AMERICAN SPOON brandied Balaton cherries—ruby-red European-style cherries preserved in cherry syrup with a touch of brandy and vanilla—over cheesecake or ice cream, fold them into crepes or slip a few into a glass of Champagne ($12 for a 13.5-ounce jar, plus shipping, from Zingerman’s; 888-636-8162; zingermans.com).

FRANCINE MAROUKIAN