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HOLIDAY RECIPES FEATURING *HERSHEY'S KISSES* BRAND CHOCOLATES SWEETEN THIS HOLIDAY SEASON

Holiday baking is a time-honored tradition for many families. To celebrate, *Hershey's Kisses*® Brand Chocolates and the experts at *Hershey's Kitchens* are offering bakers a variety of festive recipes to sweeten the holiday season. Holiday dessert trays have never looked more delicious thanks to these and other delectable recipes available at www.hersheyskitchens.com.

COOKIE JAR CREATIONS

Peanut Butter Blossoms: Heat oven to 375 degrees Fahrenheit and remove the wrappers from 48 *Hershey's Kisses* Brand Milk Chocolates. Beat 1/2 cup shortening and 3/4 cup *Reese's*® Creamy Peanut Butter in a large bowl until well blended. Add 1/3 cup granulated sugar and 1/3 cup packed light brown sugar; beat until fluffy. Add one egg, two tablespoons of milk and one teaspoon of vanilla extract; beat well. Stir together 1-1/2 cups of flour, one teaspoon of baking soda and 1/2 teaspoon salt, and gradually beat into peanut butter mixture.

Shape dough into one-inch balls, roll in granulated sugar and place on ungreased cookie sheet. Bake eight-to-10 minutes or until lightly browned. Immediately press a *Hershey's Kisses* Milk Chocolate into the center of each cookie (cookie will crack around edges). Cool completely.

Magical Kisses Cookies: Heat oven to 350 degrees Fahrenheit. Beat together two sticks of butter (softened), 2/3 cup sugar and one teaspoon of vanilla extract in a large bowl until creamy. Stir together two cups of flour and 1/4 cup *Hershey's* Cocoa, and gradually add to butter mixture, beating until blended. Mold scant tablespoons of dough around *Hershey's Kisses* Milk Chocolates, covering completely. Shape into balls and place on ungreased cookie sheet. Bake eight-to-10 minutes or until set. Cool completely and roll in powdered sugar. If desired, roll in sugar again just before serving.

Caramel Thumbprint Cookies: Remove the wrappers from 66 *Hershey's Kisses* Brand Milk Chocolates filled with Caramel, and lightly grease several cookie sheets. In a large bowl, beat together one family size original supreme brownie mix with *Hershey's*® Syrup pouch, 1/4 cup *Hershey's* Cocoa, two eggs, one tablespoon of vegetable oil and one tablespoon of water. Cover and refrigerate about one hour or until thoroughly chilled (dough will still be sticky).

Heat oven to 350 degrees Fahrenheit, and shape dough into 48 one-inch balls. (Return dough to refrigerator if necessary). Roll balls in ground pecans, if desired. Place on prepared cookie sheet and press thumb gently in center of each cookie. Bake nine-to-11 minutes or until set. Cool completely.

Place 18 *Hershey's Kisses* Milk Chocolates filled with Caramel and 2-1/2 teaspoons of milk in a small, microwave-safe bowl. Microwave at medium power for 30 seconds, and stir. If necessary, continue heating on medium power at 10 second intervals, stirring after each heating, until melted. Spoon 1/4 teaspoon, slightly rounded, of the caramel filling in each

cookie's indentation, and lightly press one *Hershey's Kisses* Milk Chocolate filled with Caramel in the center of each cookie.

Tuxedo Brownie Hugs Cookies: Remove the wrappers from 60 *Hershey's Hugs* Chocolates. Heat oven to 350 degrees Fahrenheit and grease and flour several cookie sheets. Stir together one original supreme brownie mix with *Hershey's* Syrup pouch, 1/4 cup *Hershey's* cocoa, 1/4 cup water, 1/4 cup vegetable oil and two eggs in a medium bowl until well blended. Drop by scant teaspoons onto prepared cookie sheet. Bake eight minutes or until set and cool one minute. Press one *Hershey's Hugs* Chocolate into the center of each cookie. Cool completely.

Mint Kissed Chocolate Brownie Cookies: Remove the wrappers from 60 *Hershey's Kisses* Milk Chocolates and heat oven to 350 degrees Fahrenheit. Grease and flour several cookie sheets. Stir together one original supreme brownie mix with *Hershey's* Syrup pouch, 1/4 cup *Hershey's* Cocoa, 1/4 cup water, 1/4 cup vegetable oil and two eggs in a medium bowl until well blended. Drop by teaspoon onto prepared cookie sheet. Bake eight-to-12 minutes or until set; cool completely.

Prepare Quick Mint Glaze by stirring together 3/4 cup powdered sugar, three to four teaspoons of milk, 1/2 teaspoon mint flavoring and three to four drops of green food coloring in a small bowl until smooth. Drizzle over cookies and immediately place a *Hershey's Kisses* Milk Chocolate on each cookie.

DESSERT TRAY DELICACIES

Kisses Candy Twists: Heat oven to 350 degrees Fahrenheit and remove the wrappers from *Hershey's Kisses* Brand Milk Chocolates (as many treats as you'd like to make). Place small twisted pretzels on ungreased cookie sheet, and top with one *Hershey's Kisses* Milk Chocolate. Bake for two-to-three minutes until the chocolate is soft, but not melted. Remove from oven and gently press decorative garnish, such as holiday candies or chopped nuts, on top of the soft chocolate. Cool and serve.

No-Bake Chocolate Cake Roll: Combine one four-serving sized package of vanilla instant pudding mix and two tablespoons of *Hershey's* Cocoa in a small bowl. Add one cup of milk and beat on low speed until smooth and thickened. Fold in one cup of thawed whipped topping, blending well. Spread one tablespoon of pudding mixture onto each chocolate wafer in a nine-ounce package, and place wafers together in stacks of four or five. On foil, stand wafers on edge to make one long roll. Wrap tightly and refrigerate five-to-six hours.

Sift one tablespoon of *Hershey's* Cocoa over 2-1/2 cups of thawed whipped topping, and blend well. Unwrap the refrigerated chocolate wafer roll and place it on a serving tray. Spread whipped topping mixture over the entire roll. Remove wrappers from *Hershey's Hugs* Chocolates and *Hershey's Kisses* Chocolates and place on the roll to garnish. To serve, slice diagonally at a 45-degree angle. Cover and refrigerate any leftovers.

Chocolate and Cherries Fudge Torte: Heat oven to 350 degrees Fahrenheit. Grease only the bottom of a nine-inch spring form pan, or line a nine-inch round cake pan with foil and grease the bottom of the foil. Stir together butter (1/2 cup, melted), 1-1/4 cups granulated sugar and one teaspoon of vanilla extract in a large bowl. Add two eggs and beat well. Stir together 2/3 cup flour, 1/2 cup *Hershey's* Cocoa, 1/4 teaspoon baking powder and 1/4 teaspoon salt. Gradually add to egg mixture, beating with a spoon until well blended. Spread batter into prepared pan. Bake 25-to-30 minutes or until cake is set. (Cake is fudgy and will not test "done.") Remove from oven and cool completely in the pan on a wire rack.

Beat eight-ounces of softened cream cheese and one cup of powdered sugar in a medium bowl until well blended. Beat 1/2 cup chilled whipping cream until stiff, and gradually fold into cream cheese mixture, blending well. Spread over top of torte and refrigerate several hours or until set. Remove torte from pan.

Just before serving, top the cake with cherry pie filling (chilled) and place unwrapped *Hershey's Kisses* Milk Chocolates around the edge. Cut into wedges. Serve cold, with remaining pie filling. Refrigerate any leftovers.