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## FESTIVE RECIPES FEATURING *HERSHEY'S KISSES* BRAND CHOCOLATES SWEETEN HOLIDAY COOKIE EXCHANGE PARTIES

For sweets-swapping success this holiday season, *Hershey's*®'s *Kisses*® Brand Chocolates and the experts at *Hershey's Kitchens* are offering bakers memorable recipes that will sweeten the season and add variety and excitement to any cookie exchange party.

**Peanut Butter Blossoms:** Heat oven to 375 degrees Fahrenheit and remove the wrappers from 48 *Hershey's Kisses* 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. Recipe makes about four dozen cookies.

**Kisses Chocolate Chip Cookies:** Heat oven to 375 degrees Fahrenheit and remove the wrappers from 48 *Hershey's Kisses* Milk Chocolates or *Hershey's Kisses* Milk Chocolates with Almonds. Beat together one cup of softened butter, 1/3 cup of granulated sugar, 1/3 cup of packed light brown sugar and one teaspoon of vanilla extract in a large bowl until well blended. Add two cups of flour to butter mixture and blend until smooth. Stir in one cup of *Hershey's* Mini Chips Semi-Sweet Chocolates. Mold scant tablespoons of dough around *Hershey's Kisses* Milk Chocolates, covering completely. Shape into balls and place on ungreased cookie sheet. Bake 10-to-12 minutes or until set. Cool completely.

Prepare chocolate drizzle by placing 1/4 cup of *Hershey's* Mini Chips Semi-Sweet Chocolates and one teaspoon of shortening in a small microwave-safe bowl. Microwave at a medium (50%) heat for 30 seconds; stir. If necessary, microwave at a medium heat for an additional 10 seconds at a time, stirring after each heating, until chocolate is melted and mixture is smooth when stirred. Drizzle mixture over each cookie. Recipe makes about four dozen cookies.

**Chocolate Almond Thumbprint Cookies:** Heat oven to 350 degrees Fahrenheit and remove wrappers from 42 *Hershey's Kisses* Milk Chocolates with Almonds. Beat one cup of softened butter, 2/3 cup of sugar, two egg yolks and 1/2 teaspoon of vanilla extract together until well blended. Stir together two cups of flour, 1/4 cup of *Hershey's* Cocoa and 1/2 teaspoon of salt; gradually beat into the butter mixture. Roll dough into one-inch balls and roll balls in chopped almonds (one cup of finely chopped almonds will be needed). Place on ungreased cookie sheet and press thumb gently into the center of each cookie. Bake 18-to-20 minutes or until set. Remove from cookie sheet and cool completely.

Prepare chocolate filling by combining 1/2 cup of powdered sugar, one tablespoon of *Hershey's* Cocoa, one tablespoon of softened butter and 2-1/2 teaspoons of milk and 1/4 teaspoon of vanilla extract in a small bowl. Beat mixture until smooth. Spoon or pipe about 1/4 teaspoon of chocolate filling into each thumbprint. Gently press one *Hershey's Kisses* Milk Chocolates with Almonds into the center of each cookie. Recipe makes about 3-1/2 dozen cookies.

**Midnight Chocolate Cheesecake Cookie Cups:** Heat oven to 350 degrees Fahrenheit and paper or foil line 30 small (1-3/4 inch diameter) muffin cups. Beat 1/4 cup of softened butter and 1/4 cup of vegetable shortening in a medium bowl until fluffy. Beat in 1/2 cup of sugar, one egg and 1/2 teaspoon of vanilla extract. Stir together one cup of flour, two tablespoons of baking powder and 1/8 teaspoon of salt. Gradually blend into the butter mixture, blending well. Drop one rounded teaspoonful of dough into each prepared muffin cup. Using the back of the spoon, push dough up the sides of the muffin cups, forming a crater in the cup.

Prepare chocolate filling by beating two packages (three ounces each) of softened cream cheese and 1/4 cup of sugar until well blended. Beat in one egg, one teaspoon of vanilla and 1/8 teaspoon of salt. Place 12 *Hershey's Kisses Special Dark* Mildly Sweet Chocolates in a small microwave-safe bowl. Microwave at a medium (50%) heat for 15 seconds at a time, stirring after each heating until the chocolates are melted and smooth when stirred. Cool slightly and blend into cheesecake batter. Evenly divide the chocolate filling into muffin cups and bake for 15 minutes or until cheesecake is set. Cool completely. Cover; refrigerate until ready to serve. To serve, top each cheesecake cup with a whipped topping rosette and an unwrapped *Hershey's Kisses Special Dark* Mildly Sweet Chocolate. Recipe makes 30 dessert cups.

**Tuxedo Torte:** Heat oven to 350 degrees Fahrenheit and line a nine-inch round cake pan with foil, extending the foil beyond the sides of the pan, and grease the foil. Stir together 1/2 cup of melted butter, 1-1/4 cups of granulated sugar and one teaspoon of vanilla extract in a large bowl. Add two eggs and beat well using a spoon. Stir together 2/3 cup of flour, 1/2 cup of *Hershey's* Cocoa, 1/4 cup of baking powder and 1/4 teaspoon of salt; gradually add to egg mixture, beating with a spoon until well blended. Spread the batter in the prepared pan. Bake for 25 minutes or until the cake is set (cake is fudgy and will not test done). Remove from oven and cool completely.

Beat one package (eight ounces) of softened cream cheese and one cup of powdered sugar in a medium bowl until well blended. Beat 1/2 cup of heavy cream until stiff; gradually fold into the cream cheese mixture, blending well. Spread over the brownie layer. Cover and refrigerate at least one hour.

Remove wrappers from 28 *Hershey's Kisses* Milk Chocolates and place in a medium microwave-safe bowl with 1/4 cup heavy cream. Microwave at a medium (50%) heat for one minute; stir. If necessary, microwave at medium an additional 10 seconds at a time, stirring after each heating, until the chocolates are melted and the mixture is smooth when stirred. Cool slightly; pour and spread over cream cheese mixture. Cover and refrigerate for two hours or until chilled. Use foil to lift the torte out of the pan; remove foil. Cut the torte into wedges and serve garnished with whipped topping, *Hershey's Kisses* Milk Chocolates and *Hershey's Hugs* Brand Candies, if desired. Cover and refrigerate leftover dessert. Recipes makes 10-to-12 servings.

**Cocoa Flan:** Heat oven to 325 degrees Fahrenheit. Heat one cup of sugar in a heavy medium skillet or saucepan over medium low heat, stirring occasionally until melted or golden brown. Pour into the bottom of a 1-1/2 quart baking dish. Pour one can (five ounces) of evaporated whole milk into a two-cup glass measuring cup; add water to make 1-1/4 cups. Place 1/4 cup of *Hershey's* Cocoa in a medium bowl; add enough of the reconstituted milk to form a paste and then gradually blend in the remaining milk. Place the chocolate mixture, one can (14 ounces) of sweetened condensed milk, four eggs, two teaspoons of vanilla extract and 1/4 teaspoon of salt in a blender. Cover and blend until smooth. Gradually pour over sugar mixture in the baking dish and cover the top of the baking dish with foil to keep it from browning. Set the dish in a larger baking pan and fill the larger pan with water until it reaches halfway up the sides of the dish. Bake 1-1/2-to-two hours or until knife comes out almost clean when inserted halfway into the center of the custard (do not pierce bottom). Remove from water, place on a wire rack and cool for two hours. Cover; refrigerate overnight or until thoroughly chilled (about eight hours).

To serve, run a knife or rubber scraper along the outside of the flan. Place a serving plate over the baking dish; invert onto serving place. Let stand several minutes for the flan to release and the topping to drip down; remove baking dish. Garnish with whipped topping and *Hershey's Kisses* Milk Chocolates. Recipe makes eight-to-10 servings.

**For additional cookie exchange tips, holiday recipes or to enter to host a *Hershey's Kisses* Cookie Exchange Party, visit [www.kissescookies.com](http://www.kissescookies.com).**

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