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Contact:

Jody Cook
The Hershey Company
717.534.4288
jcook@hersheys.com

Jennifer Nau
JSH&A Public Relations
630.932.7987
jennifern@jsha.com

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

For sweets-swapping success this holiday season, *Hershey's Kisses*® Chocolates and the experts at *Hershey's Kitchens* are offering holiday hosts 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* 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. Recipe makes about four dozen cookies.

***Hershey's 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* Brand 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, 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.

Cookie Trio: Heat oven to 350 degrees Fahrenheit. Beat 1/2 cup (one stick) of softened butter or margarine, 1/2 cup of shortening and one cup of sugar together until well-blended. Beat in one egg and one teaspoon of vanilla extract. Stir together two cups of flour, one teaspoon of baking powder and 1/4 teaspoon of salt. Gradually beat into butter mixture to create dough.

Divide dough mixture into halves. Add two tablespoons of flour to one half of the dough and two tablespoons of *Hershey's Special Dark*® Cocoa to the other half, blending well. Roll dough into one inch balls. (Roll together a pinch of vanilla dough and a pinch of chocolate dough for marbled cookies.) Place balls on ungreased cookie sheets.

Bake nine-to-11 minutes or until cookie is set. Remove wrappers from 48 *Hershey's*® *Hugs*® Candies. Remove cookie sheet from oven to wire rack. Cool one minute. Immediately press a *Hershey's Hugs* Candy into the center of each cookie. Remove from cookie sheet to wire rack; cool completely. Recipe makes about four dozen cookies.

Double Kisses Truffles: Remove wrappers from 28 *Hershey's Kisses* Milk Chocolates. Place unwrapped *Hershey's Kisses* Chocolates in a medium microwave-safe bowl with two tablespoons and two teaspoons of heavy cream. Microwave at a medium (50%) heat for one minute; stir. If necessary, microwave at a medium heat for 15 seconds at a time, stirring between each heating, until chocolates are melted and mixture is smooth when stirred. Cover; refrigerate four-to-six hours or until firm.

Remove wrappers from 10 *Hershey's Kisses* Brand Milk Chocolates with Caramel. Mold about one tablespoon of milk chocolate mixture around each caramel chocolate piece; roll in hand to make ball. Be sure to cover each chocolate piece completely. Roll in pecans (one cup total will be needed for recipe); refrigerate until ready to serve. For best chocolate flavor, allow truffles to soften at room temperature about five minutes before eating. Recipe makes ten truffles.

For additional cookie exchange tips, holiday recipes or to apply to host a *Hershey's Kisses* Chocolates Cookie Exchange Party, visit www.kissescookies.com.

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