

HERSHEY'S EUROPEAN STYLE CHOCOLATE TRUFFLES

About 3½ dozen truffles.

- ¼ cup butter
 - ½ cup HERSHEY'S European Style Cocoa
 - 2½ cups confectioners' sugar
 - ½ cup whipping cream
 - 1½ teaspoons vanilla extract
 - ½ teaspoon almond extract (optional)
 - About 3½ dozen blanched whole almonds, toasted
- Confectioners' sugar or coating (recipe follows)**

Melt butter; stir in cocoa. Cool. In large mixer bowl combine cocoa mixture with confectioners' sugar; gradually add cream, vanilla and almond extract, if desired, blending well. Chill until firm. Shape small amount of mixture around almond; form into 1-inch balls. Roll in confectioners' sugar or coating until covered. Cover and chill until firm or freeze up to 4 weeks. Reroll before serving, if desired.

Coating: Combine 2 tablespoons confectioners' sugar and 2 tablespoons HERSHEY'S European Style Cocoa.

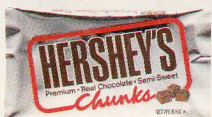


HERSHEY'S PREMIUM CHOCOLATE CHUNK BLONDIES

About 1½ dozen bars.

- 6 tablespoons butter or regular stick margarine
- ¾ cup packed light brown sugar
- 1 egg
- 1 tablespoon milk
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ cup coarsely chopped nuts (optional)
- 1¾ cups (10-ounce package) HERSHEY'S Premium Semi-Sweet Chocolate Chunks

Heat oven to 350°. Grease square pan, 9x9x2 inches. In large mixer bowl cream butter and brown sugar until light and fluffy. Add egg, milk and vanilla; beat well. Combine flour, baking soda and salt; add to creamed mixture. Stir in nuts, if desired, and chocolate chunks; spread into prepared pan. Bake 20 to 25 minutes or until lightly browned. Cool completely; cut into bars.



HERSHEY'S DOUBLE CHOCOLATE MINT DESSERT

About 12 servings.

- 1 cup all-purpose flour
- 1 cup sugar
- ½ cup butter or margarine, softened
- 4 eggs
- 1½ cups (16-ounce can) HERSHEY'S Syrup

Heat oven to 350°. Grease rectangular pan, 13x9x2 inches. In large mixer bowl beat flour, sugar, butter, eggs and syrup until smooth. Pour into prepared pan; bake 25 to 30 minutes or until top springs back when lightly touched. (Top may still appear wet.) Cool completely in pan. Spread Mint Cream Layer on cake (see below); chill. Pour Chocolate Topping over dessert (see below). Cover; chill.

Mint Cream Layer:

In small mixer bowl combine 2 cups confectioners' sugar, ½ cup butter or margarine, softened, 1 tablespoon water, ½ teaspoon mint extract and 3 drops green food color (optional); beat until smooth.

Chocolate Topping:

In small micro-proof bowl melt 6 tablespoons butter or margarine, and 1 cup HERSHEY'S Mint Chocolate Chips or Semi-Sweet Chocolate Chips at HIGH (100%) for 1 to 1½ minutes or just until chips are melted and mixture is smooth when stirred.



HERSHEY'S VANILLA CHIP BROWNIES

About 16 brownies.

- 2 eggs
- 1 cup sugar
- $\frac{1}{2}$ cup butter or margarine, melted
- 1 teaspoon vanilla extract
- $\frac{3}{4}$ cup all-purpose flour
- 6 tablespoons HERSHEY'S Cocoa
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- $1\frac{1}{4}$ cups (10-ounce package) HERSHEY'S Vanilla Milk Chips

Heat oven to 350°. Grease square pan, 8x8x2 inches. In small mixer bowl beat eggs well; gradually beat in sugar. Blend in melted butter and vanilla. Combine flour, cocoa, baking powder and salt; add to egg mixture, blending thoroughly. Stir in vanilla milk chips. Spread batter into prepared pan. Bake 25 to 30 minutes or just until brownies begin to pull away from sides of pan. Cool completely in pan. Cut into squares.



HERSHEY'S MILK CHOCOLATE CHUNK PEANUT BUTTER COOKIES

About 3 dozen cookies.

- $\frac{1}{2}$ cup butter, softened
- $\frac{1}{2}$ cup creamy peanut butter
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup packed light brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- $1\frac{1}{3}$ cups all-purpose flour
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon salt
- $1\frac{1}{4}$ cups (10-ounce package) HERSHEY'S Premium Milk Chocolate Chunks

Heat oven to 350°. Lightly grease cookie sheet. In large mixer bowl cream butter and peanut butter until light and fluffy; gradually blend in sugar and brown sugar. Beat in eggs and vanilla. In small mixing bowl combine flour, baking soda and salt; stir flour mixture and milk chocolate chunks into batter until well blended. Drop by rounded tablespoonfuls onto prepared cookie sheet. Bake 9 to 12 minutes or until light brown. Cool slightly; remove from cookie sheet onto wire rack. Cool completely.



HERSHEY'S WHITE AND DARK CHOCOLATE TRUFFLE SQUARES

About 4 dozen squares

- $1\frac{1}{2}$ cups (10-ounce package) HERSHEY'S Vanilla Milk Chips
- 1 tablespoon butter flavor shortening
- $\frac{1}{2}$ cup whipping cream
- 2 tablespoons butter
- .1 cup HERSHEY'S Semi-Sweet Chocolate Chips
- $\frac{1}{2}$ teaspoon vanilla extract

Line square pan, 8x8x2 inches, with heavy duty foil. In small micro-proof bowl combine vanilla milk chips and shortening. Microwave at HIGH (100%) for 1 minute or just until chips are melted and smooth when stirred. Pour about half of vanilla mixture into prepared pan; set aside remaining vanilla mixture. In medium micro-proof bowl combine whipping cream and butter. Microwave at HIGH for 30 seconds to 1 minute, stirring every 30 seconds, just until mixture begins to boil. Immediately stir in chocolate chips until completely melted; continue stirring until mixture cools and thickens slightly. Stir in vanilla extract. Pour into prepared pan, over top of vanilla mixture. Chill 10 minutes. Microwave remaining vanilla chip mixture at HIGH for 20 seconds or just until mixture is fluid; pour and spread evenly over chocolate layer. Before mixture firms up, cut through all layers, scoring into 1-inch squares. Cover; chill until firm. Cut with sharp knife following score marks. Serve chilled.

