

# HERSHEY'S<sup>®</sup>

## Chocolate Cookbook

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## Chocolate Cookbook



PUBLICATIONS INTERNATIONAL, LTD.

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# Contents

<i>All About Chocolate</i>	3
<i>Showstoppers</i>	5
<i>Cakes &amp; Cheesecakes</i>	18
<i>Pies &amp; Pastries</i>	37
<i>Cookies &amp; Bar Cookies</i>	47
<i>Puddings, Mousses &amp; Souffles</i>	56
<i>Candies</i>	66
<i>Breads &amp; Coffeecakes</i>	75
<i>Microwave Specialties</i>	81
<i>Sauces &amp; Frostings</i>	88
<i>Index</i>	94

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Pictured on the front cover: Crème de Cacao Torte (see page 6).

Pictured on the back cover: On the right, Mousse-Filled Cocoa Chiffon Cake (see page 26) and Marble Chiffon Cake (see page 30); on the left, from top to bottom, Macaroon Kiss Cookies (see page 51), Napoleons (see page 44) and Chocolate-Strawberry Chiffon Squares (see page 22).

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# All About Chocolate

An "original American," the cacao bean was one of the treasures Columbus brought back from the New World. But neither he nor his patrons, Ferdinand and Isabella of Spain, understood its potential pleasures. It took Cortez, while conquering Mexico for Spain, to realize that there must be something very special about this *chocoatl* if Emperor Montezuma and his Aztec court sipped it from golden goblets.

Golden goblets notwithstanding, the rich chocolate liquid was not to Spanish tastes until someone added a bit of sugar and a drop or so of vanilla, heated the mixture and topped it with a cinnamon stick. With that, chocolate became the "in" drink of the day in Spain. Eventually, chocolate fever spread to Italy, then to France and Holland and finally to England. There its popularity was so great that there were actually Chocolate Houses, where meeting, greeting and sipping were the order of the day.

Chocolate, however, was still considered exotic. It was also quite expensive, as the cacao beans were still grown, picked and processed much as they had been in Cortez's time. During the Industrial Revolution, methods were developed to make chocolate finer and smoother. But perhaps the biggest step toward chocolate as we know it today was taken in Switzerland in the 1800s, when Daniel Peter added milk to basic chocolate. He also developed the formula for making the first solid chocolate. Chocolate finally sailed back across the Atlantic, and it was Milton S. Hershey who made it a true All-American.

Chocolate and Hershey have been virtually synonymous since the turn of the century, when Milton Hershey built his chocolate factory amid the rich dairylands of Pennsylvania's Lebanon Valley. It's an association that's even stronger today, and one that we're very proud of.

Over the years, thousands upon thousands of chocolate recipes have been developed and tested in the Hershey Kitchens. The following pages feature more than 150 of the recipes that we deem to be the very best. Many of them will doubtless remind you of your favorite childhood chocolate treats; others will introduce you to imaginative new ways to enjoy chocolate

and cocoa in all their delicious forms. We hope you will enjoy sampling the wide variety of recipes offered for every taste and for every occasion.

## Chocolate Is Chocolate...or Is It?

Purists would limit the use of the word "chocolate" to just two forms: solid unsweetened chocolate or its liquid form, chocolate liquor. They're right, of course. But the rest of the world is happily willing to accept a much broader definition. Here's a little background on chocolate in its various phases and forms:

**Cacao (Cocoa) Beans** are the starting point. They are the fruit of the cacao tree, which grows in a very limited climate zone—only 20 degrees north and south of the Equator—and mainly in West Africa and Latin America.

**Cacao Nibs** are the "meat" of the beans. The beans are cleaned and then roasted at carefully controlled temperatures to bring out their full flavor and aroma. When the outer shells are removed, the nibs are ready to go on to greater things. (They contain more than 50% cocoa butter, and that's rich treasure indeed.)

**Chocolate Liquor** is what makes all real chocolate products possible. The nibs are ground by a process that generates enough heat to liquefy the cocoa butter, thus creating the liquor. (The term "liquor" is used in its true sense, that of liquid essence—it has nothing to do with alcohol.)

**Cocoa Butter** is the vegetable fat that's extracted when the chocolate liquor is "pressed" under high pressure. This butter has a distinctive melting quality that gives chocolate products their unique texture.

**Cocoa Powder** made by the American process (such as HERSHEY'S Cocoa) is the marvelous by-product that remains after most of the cocoa butter has been extracted from the liquor. It has no additives and no preservatives, so it's 100% pure. And because most of the cocoa butter has been removed, it has the lowest fat content of any chocolate product. Stored in a tightly closed container, cocoa will retain its freshness and quality almost indefinitely—and without refrigeration.

**Dutch-Process Cocoa Powder** is made from chocolate liquor that has been treated with an alkali agent. This makes a darker powder, with a flavor that differs from that of American-process cocoa.

**Bitter Chocolate**, commonly referred to as unsweetened, baking or cooking chocolate, is chocolate *au naturel*. It is pure chocolate liquor, cooled and molded, usually in blocks.

**Semi-Sweet Chocolate** is a combination of chocolate liquor with added cocoa butter and sugar. To qualify for this term, the product must contain at least 35% chocolate liquor. Available in bars, this form is more popularly available in chips.

**Sweet (Dark) Chocolate** combines the same ingredients as semi-sweet, but the balance is different. This form must contain at least 15% chocolate liquor, but it has a higher sugar level.

**Milk Chocolate** also uses the same ingredients but with the addition of milk or cream. At least 10% chocolate liquor is required in milk chocolate products.

**White Chocolate**, also called confectioners' chocolate, is known in the chocolate industry as compound chocolate. It isn't really chocolate at all. Most or all of the cocoa butter has been removed and replaced by another vegetable fat, and it contains no chocolate liquor. Also called confectioners' coating, it is available in a range of colors, from dark to white and even pastels.

**Chocolate-Flavored** is the term applied to food products that derive their flavor from cocoa and/or chocolate liquor but do not contain a sufficient quantity of these ingredients to meet the government's definition of "true" chocolate. Chocolate-flavored syrups, which combine chocolate liquor or cocoa, sugar, water, salt and sometimes other flavorings, are among the products in this category.

**Artificial Chocolate** is a product of the chemical industry, not chocolate-makers. Such products contain no ingredients derived from the cacao bean—and, at the extreme, contain no sugar or milk.

## Storing Chocolate

Chocolate products will stay fresh for well over a year if stored in a cool, dry place (65°–70°F). It's a good idea to keep an eye on the temperature and humidity.

Temperatures above 78°F will cause chocolate to melt. The cocoa butter then rises to the surface and forms a grayish discoloration called "cocoa butter bloom." Condensation on milk or semi-sweet chocolate may cause the sugar to dissolve and rise to the surface as "sugar bloom." Neither "bloom" affects the quality or flavor of chocolate and, once melted, the chocolate will regain its original color. Thus, it's a good idea to keep chocolate (well wrapped, of course) in as cool a place as possible during prolonged periods of heat and high humidity.

## Melting Chocolate

**Using a Double Boiler:** This is the preferred method for melting all types of chocolate, avoiding both scorching and the formation of steam droplets. Simply place the chocolate in the top of a double boiler over hot, not boiling, water.

**Using Direct Heat:** Because chocolate scorches so easily, this method is not strongly recommended. There are three "musts": very low heat; a heavy saucepan; constant stirring.

**Using a Microwave Oven:** See page 86 for detailed directions.

**For Small Amounts:** If melting less than 2 ounces, place in a small heatproof cup and place in a shallow pan with a small amount of warm water; stir until smooth. (Or use a microwave oven.)

### Tips from the Experts

- Wash and dry the melting utensil thoroughly after each use. Any residue will affect the taste of chocolate.
- A wet utensil or the condensation of steam droplets can cause chocolate to get stiff and grainy. Don't panic. As an emergency measure, simply stir in 1 teaspoon solid vegetable shortening (not butter) for every 2 ounces of chocolate.
- Stir the melting chocolate periodically with a wire whisk to help blending and discourage scorching.
- Break chocolate into 1-inch pieces to speed the melting process.

## Using Cocoa Instead of Chocolate

Cocoa is so convenient to use that many cooks use it as a substitute for chocolate in their favorite recipes. Here's an easy formula:

**For unsweetened baking chocolate:** 3 level tablespoons cocoa plus 1 tablespoon shortening (liquid or solid) equals 1 block (1 ounce).

**For semi-sweet chocolate:** 6 tablespoons cocoa plus 7 tablespoons sugar plus  $\frac{1}{4}$  cup shortening equals one 6-ounce package (1 cup) semi-sweet chocolate chips or 6 blocks (1 ounce each) semi-sweet chocolate.

**For sweet baking chocolate:** 3 tablespoons cocoa plus  $4\frac{1}{2}$  tablespoons sugar plus  $2\frac{2}{3}$  tablespoons shortening equals 1 bar (4 ounces).

### A Note About Butter or Margarine

Regular butter or margarine in sticks should be used in Hershey recipes. Diet, soft, "light," and vegetable oil spread products act differently in cooking and baking than regular butter or stick margarine and may cause unsatisfactory results.

# Showstoppers



## Deluxe Ice Cream Cocoa Roll

- 6 egg yolks, at room temperature
- $\frac{3}{4}$  cup sugar
- 1 teaspoon vanilla
- 6 egg whites, at room temperature
- $\frac{1}{3}$  cup HERSHEY'S Cocoa
- 3 tablespoons flour
- 1 quart ice cream (any flavor), softened
- Hot Fudge Sauce or confectioners' sugar

Grease  $15\frac{1}{2} \times 10\frac{1}{2} \times 1$ -inch jelly roll pan; line with wax paper and lightly grease paper. Set aside. Beat egg yolks in small mixer bowl on high speed; gradually add  $\frac{1}{4}$  cup of the sugar and the vanilla, beating until thick and lemon-colored. Beat egg whites in large mixer bowl; gradually add  $\frac{1}{4}$  cup of the sugar, beating until stiff but not dry. Carefully fold egg yolk mixture into beaten egg whites. Combine remaining  $\frac{1}{4}$  cup sugar, the cocoa and flour; fold about 2 tablespoons at a time into egg mixture just until blended.

Spread batter evenly in prepared pan. Bake at  $375^{\circ}$  for 15 to 18 minutes or just until cake springs back when touched lightly in center. Invert onto slightly dampened towel; carefully peel off wax paper. Immediately roll cake and towel together starting from narrow end; place on wire rack to cool completely.

Carefully unroll cake; remove towel. Quickly spread with softened ice cream. Reroll; wrap and freeze completely. At serving time, drizzle with Hot Fudge Sauce or sprinkle with confectioners' sugar; slice and serve with additional sauce, if desired.

*8 to 10 servings*

### HOT FUDGE SAUCE

- $\frac{3}{4}$  cup sugar
- $\frac{1}{2}$  cup HERSHEY'S Cocoa
- $\frac{1}{2}$  cup plus 2 tablespoons (5-ounce can) evaporated milk
- $\frac{1}{3}$  cup light corn syrup
- $\frac{1}{3}$  cup butter or margarine
- 1 teaspoon vanilla

Combine sugar and cocoa in saucepan; blend in evaporated milk and corn syrup. Cook over medium heat, stirring constantly, until mixture boils; boil and stir 1 minute. Remove from heat; stir in butter and vanilla. Serve warm.

## Crème de Cacao Torte

- $\frac{2}{3}$  cup butter or margarine,  
softened
- $1\frac{2}{3}$  cups sugar
- 3 eggs
- $\frac{1}{2}$  teaspoon vanilla
- 2 cups unsifted all-purpose  
flour
- $\frac{2}{3}$  cup HERSHEY'S Cocoa
- $1\frac{1}{4}$  teaspoons baking soda
- $\frac{1}{4}$  teaspoon baking powder
- $1\frac{1}{3}$  cups milk
- 2 tablespoons crème de cacao
- Crème de Cacao Filling
- Chocolate Ganache Glaze

Cream butter, sugar, eggs and vanilla in large mixer bowl until light and fluffy. Combine flour, cocoa, baking soda and baking powder; add alternately with milk to creamed mixture, blending just until combined.

Pour into two greased and floured 9-inch layer pans. Bake at 350° for 30 to 35 minutes or until cake tester comes out clean. Cool 10 minutes; remove from pans. Sprinkle each layer with 1 tablespoon crème de cacao; cool completely.

Meanwhile, prepare Crème de Cacao Filling. Split each cake layer horizontally into 2 layers. Place one layer on serving plate; spread with one-third of the filling. Repeat layering with remaining cake and filling, ending with cake layer. Cover tightly; chill at least 8 hours. Prepare Chocolate Ganache Glaze; spoon on top of chilled cake, allowing glaze to drizzle down side. Chill. Garnish as desired.

10 to 12 servings

### CRÈME DE CACAO FILLING

- 1 cup heavy or whipping cream
- 2 tablespoons crème de cacao
- 1 tablespoon HERSHEY'S  
Cocoa

Beat cream, crème de cacao and cocoa until stiff. Cover; chill.

### CHOCOLATE GANACHE GLAZE

- 1 HERSHEY'S SPECIAL DARK  
Sweet Chocolate Bar  
(8 ounces), broken into  
pieces
- $\frac{1}{4}$  cup heavy or whipping cream
- 1 tablespoon butter or  
margarine
- $1\frac{1}{2}$  teaspoons crème de cacao

Combine chocolate bar pieces, cream and butter in medium saucepan. Cook over low heat, stirring constantly, until mixture is melted and smooth. Stir in crème de cacao. Cool to lukewarm (glaze will be slightly thickened).

Crème de Cacao Torte



# Chocolate Baked Alaska

$\frac{1}{2}$  gallon mint chocolate chip ice cream, softened\*

$1\frac{1}{2}$  cups unsifted all-purpose flour

1 cup sugar

$\frac{1}{4}$  cup HERSHEY'S Cocoa

1 teaspoon baking soda

$\frac{1}{2}$  teaspoon salt

1 cup water

$\frac{1}{4}$  cup plus 2 tablespoons vegetable oil

1 tablespoon vinegar

1 teaspoon vanilla

Marshmallow Meringue

HERSHEY'S Syrup (optional)

Line  $2\frac{1}{2}$ -quart bowl with aluminum foil; spread ice cream evenly in bowl. Cover; freeze until hard.

Combine flour, sugar, cocoa, baking soda and salt in large mixer bowl. Add water, oil, vinegar and vanilla; beat 3 minutes on medium speed until thoroughly blended. Pour into greased and floured 9-inch layer pan. Bake at  $350^{\circ}$  for 30 to 35 minutes or until cake tester comes out clean. Cool 10 minutes; remove from pan. Cool completely. Cut 12-inch square of aluminum foil; place on top of cookie sheet. Center cake layer on foil; top with unmolded ice cream, rounded side up. Cover; freeze until cake is firm.

When ready to serve dessert, prepare Marshmallow Meringue. Remove dessert from freezer. Spread meringue evenly about 1 inch thick over entire surface, covering any holes and sealing down to foil. Bake in preheated  $450^{\circ}$  oven for 3 to 5 minutes or until lightly browned. Remove from oven; slice into wedges. Serve immediately with syrup. Cover and refreeze any leftovers; serve within several days.

*10 to 12 servings*

\*You may substitute your favorite flavor of ice cream for the mint chocolate chip ice cream.

## MARSHMALLOW MERINGUE

6 egg whites, at room temperature

$\frac{1}{8}$  teaspoon salt

$1\frac{3}{4}$  cups (7-ounce jar) marshmallow creme

Beat egg whites with salt in large mixer bowl until soft peaks form. Gradually add marshmallow creme, beating until stiff peaks form.

*Chocolate Baked Alaska*





Georgia Peach Shortcake

## Georgia Peach Shortcake

- 4 egg yolks
- $\frac{1}{2}$  cup sugar
- $\frac{1}{2}$  cup unsifted all-purpose flour
- $\frac{1}{3}$  cup HERSHEY'S Cocoa
- $\frac{1}{4}$  cup sugar
- $\frac{1}{2}$  teaspoon baking soda
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{3}$  cup water
- 1 teaspoon vanilla
- 4 egg whites
- 2 tablespoons sugar
- 2 cups heavy or whipping cream
- $\frac{3}{4}$  cup confectioners' sugar
- 1 teaspoon vanilla
- 3 cups sliced peaches, well drained\*

Grease bottom of two 9-inch square or layer pans. Line with wax paper; grease paper. Set aside. Beat egg yolks 3 minutes on medium speed in large mixer bowl. Gradually add  $\frac{1}{2}$  cup sugar; continue beating 2 minutes. Combine flour, cocoa,  $\frac{1}{4}$  cup sugar, the baking soda and salt; add alternately with water and 1 teaspoon vanilla on low speed just until batter is smooth. Beat egg whites in small mixer bowl until foamy; add 2 tablespoons sugar and beat until stiff peaks form. Carefully fold beaten egg whites into chocolate mixture.

Spread batter evenly in prepared pans. Bake at  $375^{\circ}$  for 14 to 16 minutes or until cake springs back when touched lightly. Cool 10 minutes; remove cakes from pans. Peel off wax paper; cool completely.

Beat cream, confectioners' sugar and 1 teaspoon vanilla in large mixer bowl until stiff. Place one cake layer upside down on serving plate; frost with about 1 cup of the whipped cream. With pastry tube or spoon, make a border of whipped cream  $\frac{1}{2}$  inch high and 1 inch wide around edge of layer. Fill center with peach slices, reserving 12 peach slices for top of cake. Carefully place second layer, top side up, on filling. Gently spread all but 1 cup whipped cream on top of cake. With pastry tube or spoon, make a border of whipped cream around edge of top layer of cake. Arrange remaining peach slices in center. Chill about 1 hour before serving.

10 to 12 servings

\*Use fresh peaches or 16-ounce package frozen or 29-ounce can peach slices.



## Choco-Coconut Cake Roll

4 egg whites, at room temperature  
 $\frac{1}{2}$  cup sugar  
4 egg yolks, at room temperature  
 $\frac{1}{3}$  cup sugar  
1 teaspoon vanilla  
 $\frac{1}{2}$  cup unsifted all-purpose flour  
 $\frac{1}{3}$  cup HERSHEY'S Cocoa  
 $\frac{1}{2}$  teaspoon baking powder  
 $\frac{1}{4}$  teaspoon baking soda  
 $\frac{1}{8}$  teaspoon salt  
 $\frac{1}{3}$  cup water  
Cherry-Coconut Filling  
Confectioners' sugar

Line  $15\frac{1}{2} \times 10\frac{1}{2} \times 1$ -inch jelly roll pan with aluminum foil; generously grease foil. Set aside. Beat egg whites in large mixer bowl until foamy; gradually add  $\frac{1}{2}$  cup sugar and beat until stiff peaks form. Set aside.

Beat egg yolks in small mixer bowl 3 minutes on high speed. Gradually add  $\frac{1}{3}$  cup sugar and the vanilla; continue beating 2 additional minutes. Combine flour, cocoa, baking powder, baking soda and salt; add alternately with water to egg yolk mixture, beating on low speed just until batter is smooth. Gradually fold chocolate mixture into beaten egg whites until mixture is well blended.

Spread batter evenly in prepared pan. Bake at  $375^{\circ}$  for 12 to 15 minutes or until cake springs back when touched lightly. Invert onto towel sprinkled with confectioners' sugar; carefully peel off foil. Immediately roll cake and towel together starting from narrow end; place on wire rack to cool completely.

Prepare Cherry-Coconut Filling. Carefully unroll cake; remove towel. Spread cake with filling; reroll and chill. Sprinkle with confectioners' sugar just before serving.

*8 to 10 servings*

### CHERRY-COCONUT FILLING

1 cup heavy or whipping cream  
3 tablespoons confectioners' sugar  
Few drops red food color (optional)  
 $\frac{1}{3}$  cup chopped maraschino cherries, well drained  
 $\frac{1}{2}$  cup flaked coconut

Beat cream until slightly thickened. Add confectioners' sugar and food color; beat until stiff. Fold in cherries and coconut.

## Peanut Butter Shells with Chocolate-Almond Cream

- 2 cups (12-ounce package)  
REESE'S Peanut Butter  
Chips
- 2 tablespoons shortening\*  
Chocolate-Almond Cream  
Filling

Melt peanut butter chips and shortening in top of double boiler over hot, not boiling, water; stir until smooth. Remove from heat; cool slightly. Place 15 paper baking cups (2<sup>3</sup>/<sub>4</sub> inches in diameter) in muffin pans. Using a narrow, soft-bristled pastry brush, thickly and evenly coat the inside pleated surface and bottom of each cup with peanut butter mixture. (Reserve any remaining peanut butter mixture for touch-up.) Chill 10 minutes; coat any thin spots. (If peanut butter mixture thickens, stir over hot water until mixture becomes fluid again.) Cover; chill at least 1 hour or until firm.

Remove only a few peanut butter shells from refrigerator at a time; carefully peel paper from each cup. (Unfilled cups will keep for weeks in an airtight container in the refrigerator.) Fill each cup with Chocolate-Almond Cream Filling; chill several hours or overnight.

15 desserts

\*Do not use butter, margarine or oil.

### CHOCOLATE-ALMOND CREAM FILLING

- 1 HERSHEY'S Milk Chocolate  
Bar with Almonds  
(8 ounces)
- 1<sup>1</sup>/<sub>2</sub> cups miniature or 15 large  
marshmallows
- <sup>1</sup>/<sub>3</sub> cup milk
- 1 cup heavy or whipping cream

Cut chocolate bar in pieces, chopping almonds into small pieces. Place in top of double boiler and melt with marshmallows and milk over hot, not boiling, water. Stir until chocolate and marshmallows are melted and mixture is smooth. Remove from heat; cool. Whip cream until stiff and fold into chocolate mixture. Cover; chill until ready to use.

**Tip:** You may prepare the shells weeks in advance of use, but for best results make the filling no earlier than a day ahead of serving time.

## Chocolate Sundae Pizza

- <sup>3</sup>/<sub>4</sub> cup shortening
- 1 cup packed light brown sugar
- 1 egg
- 2<sup>1</sup>/<sub>4</sub> cups unsifted all-purpose  
flour
- <sup>1</sup>/<sub>4</sub> teaspoon baking soda
- <sup>1</sup>/<sub>4</sub> teaspoon cinnamon
- <sup>1</sup>/<sub>4</sub> teaspoon salt
- <sup>1</sup>/<sub>2</sub> cup (5.5-ounce can)  
HERSHEY'S Syrup
- 1 quart ice cream (any flavor)
- Chocolate Caramel Sauce  
(recipe follows)
- Fresh fruits

Cream shortening and brown sugar in large mixer bowl; add egg and blend well. Combine flour, baking soda, cinnamon and salt; add alternately with syrup to creamed mixture, blending well. Pat dough evenly onto greased 12-inch pizza pan, forming a thicker 1-inch-wide edge against rim of pan. Bake at 375° for 10 to 12 minutes or until top springs back when touched lightly. Cool completely.

Cut crust into 10 to 12 wedges, but do not remove from pan. Place small scoops of ice cream around edge. Wrap tightly; freeze until firm.

When ready to serve, prepare Chocolate Caramel Sauce. Arrange assorted fruits on "pizza." Pour warm sauce over ice cream. Serve immediately.

10 to 12 servings

## CHOCOLATE CARAMEL SAUCE

(Continued from page 12)

- 1/2 cup (5.5-ounce can)  
HERSHEY'S Syrup
- 20 unwrapped light caramels
- 3 tablespoons milk
- 2 tablespoons butter or  
margarine

Combine syrup, unwrapped caramels and milk in top of double boiler over hot, not boiling, water; stir until caramels are melted and mixture is smooth. Blend in butter. Keep sauce warm until serving time.

## Pears au Chocolat

- 4 fresh pears
- 1/2 cup sugar
- 1 cup water
- 1 teaspoon vanilla
- 6 tablespoons finely chopped  
nuts
- 2 tablespoons confectioners'  
sugar
- 1 teaspoon milk
- Chocolate Sauce

Core pears from bottom, leaving stems intact. Peel pears. Slice piece off bottom to make a flat base. Combine sugar and water in medium saucepan; add pears. Cover; simmer over low heat 10 to 20 minutes (depending on ripeness) or just until pears are soft. Remove from heat; add vanilla. Cool pears in syrup; chill. Combine nuts, confectioners' sugar and milk in small bowl. To serve, drain pears; spoon nut mixture into cavities. Place pears on dessert plates. Prepare Chocolate Sauce; pour or spoon sauce onto each pear. Serve with remaining sauce.

4 servings

## CHOCOLATE SAUCE

- 6 tablespoons water
- 6 tablespoons sugar
- 1/4 cup butter or margarine
- 1 1/3 cups HERSHEY'S MINI  
CHIPS Semi-Sweet  
Chocolate

Combine water, sugar and butter in small saucepan; bring to full boil. Remove from heat; stir in MINI CHIPS Chocolates. Stir until chocolate has completely melted; beat or whisk until smooth. Cool.

*Pears au Chocolat*





Heavenly Heart Cake

## Heavenly Heart Cake

- $\frac{3}{4}$  cup HERSHEY'S Cocoa
- $\frac{2}{3}$  cup boiling water
- $\frac{3}{4}$  cup butter or margarine,  
softened
- 2 cups sugar
- 1 teaspoon vanilla
- 2 eggs
- 2 cups unsifted cake flour or  
 $1\frac{3}{4}$  cups unsifted all-  
purpose flour
- $1\frac{1}{4}$  teaspoons baking soda
- $\frac{1}{4}$  teaspoon salt
- $\frac{3}{4}$  cup buttermilk or sour milk\*
- Glossy Chocolate Sour Cream  
Frosting (recipe follows)
- Creamy Buttercream Frosting  
(recipe follows)

Stir together cocoa and boiling water in small bowl until smooth; set aside. Cream butter, sugar and vanilla in large mixer bowl until light and fluffy; beat in eggs and cocoa mixture. Combine flour, baking soda and salt; add alternately with buttermilk to creamed mixture.

Line bottoms of two heart-shaped pans with wax paper. Pour batter into prepared pans. Bake at  $350^{\circ}$  for 30 to 35 minutes or until cake tester comes out clean. Cool 10 minutes; remove from pans. Cool completely. Frost with Glossy Chocolate Sour Cream Frosting and decorate as desired with Creamy Buttercream Frosting.

8 to 10 servings

\*To sour milk: Use 2 teaspoons vinegar plus milk to equal  $\frac{3}{4}$  cup.

**Note:** If you don't have heart-shaped pans, bake cake as directed in two greased and floured pans: a 9-inch square and a 9-inch round. Slice round layer in half; arrange halves beside square layer to form heart shape.

## GLOSSY CHOCOLATE SOUR CREAM FROSTING

(Continued from page 14)

- 1½ cups HERSHEY'S Semi-Sweet Chocolate Chips
- ¾ cup sour cream
- 2 cups confectioners' sugar
- 1 teaspoon vanilla

Melt chocolate chips in top of double boiler over hot, not boiling, water, stirring constantly until completely melted. Remove from heat; beat in sour cream, confectioners' sugar and vanilla.

## CREAMY BUTTERCREAM FROSTING

- 2 cups confectioners' sugar
- ¼ cup butter or margarine, softened
- 2½ tablespoons milk
- ½ teaspoon vanilla
- Few drops red food color

Combine confectioners' sugar, butter, milk, vanilla and food color in small bowl until smooth and creamy.

# Chocolate Cream Crepes

### Chocolate Cream Apricot Sauce

- ½ cup milk
- 2 eggs
- ½ teaspoon vanilla
- ½ cup plus 2 tablespoons unsifted all-purpose flour
- 1 tablespoon sugar
- ⅛ teaspoon salt
- 2 tablespoons butter or margarine, melted
- Vegetable oil

Prepare Chocolate Cream and Apricot Sauce. Combine milk, eggs and vanilla in small mixer bowl; beat slightly. Combine flour, sugar and salt in small bowl; add to egg mixture, beating until smooth. Blend in butter. Heat crepe pan or small omelet pan over medium heat; brush lightly with oil. Pour about 2 tablespoons batter into pan for each crepe; quickly tilt and spread batter evenly over bottom. Cook about 1 minute or until underside is golden brown. Loosen edges; turn and cook until lightly browned. Remove from pan. Place 3 tablespoons Chocolate Cream on each crepe; fold. Top with Apricot Sauce. Refrigerate leftovers.

*About 10 crepes*

## CHOCOLATE CREAM

- ⅓ cup HERSHEY'S Cocoa
- ¼ teaspoon salt
- 1⅓ cups (14-ounce can) sweetened condensed milk\*
- ¼ cup hot water
- 2 tablespoons butter or margarine
- ½ teaspoon vanilla
- 1 cup heavy or whipping cream

Combine cocoa and salt in top of double boiler; gradually stir in sweetened condensed milk. Place over boiling water and cook, stirring constantly, until mixture is very thick. Gradually stir in hot water. Continue cooking 5 minutes, stirring frequently, until mixture thickens again. Remove from heat; stir in butter and vanilla. Cool to room temperature. Whip cream; fold into chocolate mixture. Chill thoroughly.

\*Do not use evaporated milk.

## APRICOT SAUCE

- 1½ cups (17-ounce can) apricot halves
- ¼ cup sugar
- 4 teaspoons cornstarch
- ¼ cup water
- ½ teaspoon lemon juice
- 1 tablespoon orange-flavored liqueur

Drain and slice apricots (reserve ½ cup syrup). Combine sugar and cornstarch in 2-quart saucepan; gradually stir in reserved syrup and the water. Cook over low heat, stirring constantly, until mixture thickens and just begins to boil. Add apricots and lemon juice; heat until fruit is warm. Remove from heat; stir in liqueur. Serve warm. (Sauce can be reheated over low heat.)

## Chocolate-Filled Boston Cream Pie ~~~~~

2 cups unsifted all-purpose flour  
1½ cups sugar  
3½ teaspoons baking powder  
1 teaspoon salt  
¼ cup butter or margarine, softened  
¼ cup shortening  
1 cup milk  
3 eggs  
1 teaspoon vanilla  
Chocolate Cream Filling  
Chocolate Glaze

### CHOCOLATE CREAM FILLING

⅔ cup sugar  
2 tablespoons cornstarch  
⅛ teaspoon salt  
1½ cups milk  
2 egg yolks, slightly beaten  
1 block (1 ounce) HERSHEY'S Unsweetened Baking Chocolate, broken into pieces  
2 teaspoons vanilla

### CHOCOLATE GLAZE

¼ cup sugar  
1 tablespoon cornstarch  
Dash salt  
⅓ cup water  
1 block (1 ounce) HERSHEY'S Unsweetened Baking Chocolate  
1 tablespoon butter or margarine  
½ teaspoon vanilla

Combine all ingredients except Chocolate Cream Filling and Chocolate Glaze in large mixer bowl. Blend 30 seconds on low speed; beat 3 minutes on high speed. Pour into two greased and floured 9-inch layer pans. Bake at 350° for 30 to 35 minutes. Cool 10 minutes; remove from pans. Cool completely.

Meanwhile, prepare Chocolate Cream Filling. Place one cake layer on serving plate; spread with filling. Top with second cake layer; chill. Prepare Chocolate Glaze. Spoon hot glaze on top of cake, allowing glaze to drizzle down side. Chill before serving. Refrigerate any remaining dessert.

10 to 12 servings

Combine sugar, cornstarch and salt in medium saucepan; gradually add milk and egg yolks. Add baking chocolate. Cook over medium heat, stirring constantly, until mixture boils; boil and stir 1 minute or until chocolate flecks disappear. Remove from heat; stir in vanilla. Pour into bowl; press plastic wrap directly onto surface. Cool; chill.

Combine sugar, cornstarch, salt and water in small mixing bowl; set aside. Melt baking chocolate with butter in small saucepan over low heat. Add sugar-water mixture and bring to a boil, stirring constantly. Remove from heat; stir in vanilla.



*Mexican Cocoa Torte*

## Mexican Cocoa Torte

- 1 cup sugar
- $\frac{1}{2}$  cup HERSHEY'S Cocoa
- $\frac{1}{4}$  teaspoon cinnamon
- $\frac{1}{3}$  cup shortening
- $\frac{1}{2}$  cup strong coffee
- 1 package (11 ounces) pie crust mix
- 2 cups heavy or whipping cream
- HERSHEY'S MINI CHIPS  
Semi-Sweet Chocolate  
(optional)

Combine sugar, cocoa, cinnamon, shortening and coffee in small saucepan. Cook over very low heat, stirring constantly, until smooth and creamy. Cool to room temperature. Place pie crust mix in medium mixing bowl; stir in  $\frac{3}{4}$  cup of the cocoa mixture, blending thoroughly. Shape into smooth ball; chill 1 hour.

Divide dough into 4 pieces. Line two cookie sheets with aluminum foil; mark two 8-inch circles on each. Place balls of dough on foil; press with fingers into marked circles. Bake at 375° for 10 to 12 minutes or until almost set; cool on cookie sheets.

Add remaining cocoa mixture to cream in small mixer bowl; beat until stiff. Place one pastry round on serving plate; spread with one-fourth of the whipped cream mixture. Repeat layering with remaining three rounds and whipped cream mixture, ending with whipped cream. Chill several hours. Garnish with MINI CHIPS Chocolates.

*8 to 10 servings*

# Cakes & Cheesecakes

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## Strawberry Chocolate Chip Cheesecake

### Pastry Crust

- 3 packages (8 ounces each)  
cream cheese, softened
- $\frac{3}{4}$  cup sugar
- 1 package (10 ounces) frozen  
sliced strawberries with  
syrup, thawed
- $\frac{2}{3}$  cup unsifted all-purpose flour
- 3 eggs
- 1 teaspoon strawberry extract
- 4 or 5 drops red food color
- 1 cup HERSHEY'S MINI  
CHIPS Semi-Sweet  
Chocolate
- Sweetened whipped cream  
(optional)
- Fresh strawberries (optional)

### PASTRY CRUST

- $\frac{1}{3}$  cup butter or margarine,  
softened
- $\frac{1}{3}$  cup sugar
- 1 egg
- $1\frac{1}{4}$  cups unsifted all-purpose  
flour

Prepare Pastry Crust; set aside. Beat cream cheese and sugar in large mixer bowl until smooth. Puree strawberries with syrup in food processor or blender; add to cream cheese mixture. Blend in flour, eggs, strawberry extract and food color. Stir in MINI CHIPS Chocolates.

Pour into prepared crust. Bake at 450° for 10 minutes; without opening oven door, decrease temperature to 250° and continue to bake for 50 to 60 minutes or until set. Cool; loosen cake from side of pan. Cover; chill several hours or overnight. Serve topped with sweetened whipped cream and strawberries.

10 to 12 servings

Cream butter and sugar in small mixer bowl; blend in egg. Add flour; mix well. Spread dough on bottom and 1½ inches up side of 9-inch springform pan. Bake at 450° for 5 minutes; cool.

Top: No-Bake Chocolate Cheesecake (see page 20)  
Bottom: Strawberry Chocolate Chip Cheesecake



## No-Bake Chocolate Cheesecake

### Crumb-Nut Crust

- 1½ cups HERSHEY'S Semi-Sweet Chocolate Chips
- 1 package (8 ounces) plus 1 package (3 ounces) cream cheese, softened
- ⅓ cup sugar
- ¼ cup butter or margarine, softened
- 1½ teaspoons vanilla
- 1 cup heavy or whipping cream
- Peach Topping
- Grated chocolate (optional)

### CRUMB-NUT CRUST

- 5 ounces almonds or pecans
- ¾ cup vanilla wafer crumbs (about 25 wafers)
- ¼ cup confectioners' sugar
- ¼ cup butter or margarine, melted

### PEACH TOPPING

- 1 teaspoon unflavored gelatine
- 1 tablespoon cold water
- 2 tablespoons boiling water
- 1 cup heavy or whipping cream
- 2 tablespoons sugar
- 1 teaspoon vanilla
- ½ cup sweetened peaches, drained and diced

Prepare Crumb-Nut Crust; set aside. Melt chocolate chips in top of double boiler over hot, not boiling, water, stirring until smooth. Combine cream cheese and sugar in large mixer bowl; add butter, beating until smooth. Blend in vanilla. Beat in melted chocolate all at once. Whip cream until stiff; fold into chocolate mixture.

Spoon into prepared crust; chill while preparing Peach Topping. Spoon topping onto chocolate layer and chill thoroughly. Garnish with grated chocolate.

10 to 12 servings

If using almonds, toast in shallow baking pan at 350° for 8 to 10 minutes, stirring frequently; cool. Chop nuts very finely in food processor or blender (you should have 1 cup). Combine nuts with wafer crumbs and confectioners' sugar in medium bowl; drizzle with melted butter. Press onto bottom and 1½ inches up side of 9-inch springform pan.

**Note:** You may substitute 1¾ cups graham cracker crumbs for the nuts and vanilla wafer crumbs.

Sprinkle gelatine onto cold water in small glass dish; allow to stand a few minutes to soften. Add boiling water and stir until gelatine is dissolved. Whip cream and sugar until stiff; beat in gelatine mixture and vanilla. Fold in diced peaches.

## Devil's Food Cake

- ¾ cup butter or margarine, softened
- 1½ cups sugar
- 1½ teaspoons vanilla
- 2 eggs
- 1¾ cups unsifted all-purpose flour
- ½ cup HERSHEY'S Cocoa
- 1 teaspoon baking soda
- ¼ teaspoon salt
- ½ cup buttermilk or sour milk\*
- ½ cup boiling water

Cream butter, sugar and vanilla in large mixer bowl until light and fluffy. Add eggs; beat well. Combine flour, cocoa, baking soda and salt; add alternately with buttermilk to creamed mixture. Add boiling water; beat until smooth.

Pour into wax paper-lined 13×9-inch pan. Bake at 350° for 35 to 40 minutes or until cake tester comes out clean. Cool 10 minutes; remove cake from pan. Cool completely; frost as desired (see pages 88-93).

8 to 10 servings

\*To sour milk: Use 1½ teaspoons vinegar plus milk to equal ½ cup.



Chocolate Swirl Cake

## Chocolate Swirl Cake

- 1 cup butter or margarine, softened
- 2 cups sugar
- 2 teaspoons vanilla
- 3 eggs
- 2<sup>3</sup>/<sub>4</sub> cups unsifted all-purpose flour
- 1 teaspoon baking soda
- <sup>1</sup>/<sub>2</sub> teaspoon salt
- 1 cup buttermilk or sour milk\*
- 1 cup HERSHEY'S Syrup
- <sup>1</sup>/<sub>4</sub> teaspoon baking soda
- 1 cup flaked coconut (optional)

Cream butter, sugar and vanilla in large mixer bowl until light and fluffy. Add eggs; beat well. Combine flour, 1 teaspoon baking soda and the salt; add alternately with buttermilk to creamed mixture. Combine syrup and <sup>1</sup>/<sub>4</sub> teaspoon baking soda. Measure 2 cups batter into small bowl; blend in syrup mixture.

Add coconut to remaining batter; pour into greased and floured 12-cup Bundt pan or 10-inch tube pan. Pour chocolate batter over vanilla batter in pan; *do not mix*. Bake at 350° about 70 minutes or until cake tester comes out clean. Cool 15 minutes; remove from pan. Cool completely; glaze or frost as desired (see pages 88-93).

12 to 16 servings

\*To sour milk: Use 1 tablespoon vinegar plus milk to equal 1 cup.



*Chocolate-Strawberry Chiffon Squares*

## Chocolate-Strawberry Chiffon Squares

- 1½ cups unsifted cake flour
- 1 cup sugar
- ½ cup HERSHEY'S Cocoa
- ¾ teaspoon baking soda
- ½ teaspoon salt
- 1 cup buttermilk or sour milk\*
- ½ cup vegetable oil
- 2 egg yolks
- 2 egg whites
- ½ cup sugar
- Berry Cream
- Fresh strawberries

### BERRY CREAM

- 1 cup sweetened sliced strawberries
- 1 cup heavy or whipping cream
- 1 teaspoon vanilla
- 2 or 3 drops red food color (optional)

Combine cake flour, 1 cup sugar, the cocoa, baking soda and salt in large mixer bowl. Add buttermilk, oil and egg yolks; beat until smooth. Beat egg whites in small mixer bowl until foamy; gradually add ½ cup sugar, beating until very stiff peaks form. Gently fold egg whites into chocolate batter. Pour into greased and floured 13×9-inch pan. Bake at 350° for 30 to 35 minutes or until cake springs back when touched lightly in center. Cool in pan on wire rack. Just before serving, prepare Berry Cream; frost top of cake. Cut into squares and garnish with strawberry halves. Refrigerate leftovers.

*10 to 12 servings*

\*To sour milk: Use 1 tablespoon vinegar plus milk to equal 1 cup.

Mash or puree strawberries in blender or food processor (you should have ½ cup). Whip cream until stiff; gently fold in puree, vanilla and food color.

## Cocoa Medallion Cake

$\frac{3}{4}$  cup HERSHEY'S Cocoa  
 $\frac{3}{4}$  cup boiling water  
 $\frac{1}{4}$  cup butter or margarine,  
 softened  
 $\frac{1}{4}$  cup shortening  
 2 cups sugar  
 1 teaspoon vanilla  
 $\frac{1}{8}$  teaspoon salt  
 2 eggs  
 $1\frac{1}{2}$  teaspoons baking soda  
 1 cup buttermilk or sour milk\*  
 $1\frac{3}{4}$  cups unsifted all-purpose  
 flour

Stir together cocoa and boiling water until smooth; set aside. Cream butter, shortening, sugar, vanilla and salt in large mixer bowl until light and fluffy. Add eggs; beat well. Stir baking soda into buttermilk; add alternately with flour to creamed mixture. Blend in cocoa mixture.

Pour into two greased and wax paper-lined 9-inch layer pans or 8-inch square pans. Bake at 350° for 30 to 35 minutes for 9-inch pans or 40 to 45 minutes for 8-inch pans, or until cake tester comes out clean. Cool 10 minutes; remove from pans. Cool completely; frost as desired (see pages 88-93).

8 to 10 servings

\*To sour milk: Use 1 tablespoon vinegar plus milk to equal 1 cup.

### VARIATION

**Picnic Medallion Cake:** Prepare batter as directed above; pour into greased and floured 13×9-inch pan. Bake at 350° for 40 to 45 minutes or until cake tester comes out clean. Cool completely; frost as desired.

## Party Chocolate Cheesecake Cups

Graham Shells  
 2 packages (8 ounces each)  
 cream cheese, softened  
 1 cup sour cream  
 $1\frac{1}{4}$  cups sugar  
 $\frac{1}{3}$  cup HERSHEY'S Cocoa  
 2 tablespoons flour  
 3 eggs  
 1 teaspoon vanilla  
 Sour Cream Topping  
 Cherry pie filling

Prepare Graham Shells; set aside. Combine cream cheese and sour cream in large mixer bowl. Combine sugar, cocoa and flour; add to cream cheese mixture, blending well. Add eggs, one at a time, beating well after each addition. Blend in vanilla.

Fill each prepared cup almost full with cheese mixture (mixture rises only slightly during baking). Bake at 350° for 15 to 20 minutes. Turn off oven; let cheese cups remain in oven 45 minutes without opening door. Prepare Sour Cream Topping; spread heaping teaspoonful on each cup. Cool completely; chill thoroughly. Garnish with dollop of cherry pie filling just before serving.

2 dozen desserts

### GRAHAM SHELLS

$1\frac{1}{2}$  cups graham cracker crumbs  
 $\frac{1}{3}$  cup sugar  
 $\frac{1}{4}$  cup butter or margarine,  
 melted

Line 24 muffin cups ( $2\frac{1}{2}$  inches in diameter) with paper baking cups. Combine graham cracker crumbs, sugar and melted butter. Press about 1 tablespoon onto bottom of each cup.

### SOUR CREAM TOPPING

1 cup sour cream  
 2 tablespoons sugar  
 1 teaspoon vanilla

Combine sour cream, sugar and vanilla; stir until sugar is dissolved.

## Chocolatetown Special Cake

$\frac{1}{2}$  cup HERSHEY'S Cocoa  
 $\frac{1}{2}$  cup boiling water  
 $\frac{2}{3}$  cup shortening  
 $1\frac{3}{4}$  cups sugar  
1 teaspoon vanilla  
2 eggs  
 $2\frac{1}{4}$  cups unsifted all-purpose flour  
 $1\frac{1}{2}$  teaspoons baking soda  
 $\frac{1}{2}$  teaspoon salt  
 $1\frac{1}{3}$  cups buttermilk or sour milk\*

Stir together cocoa and boiling water in small bowl until smooth; set aside. Cream shortening, sugar and vanilla in large mixer bowl until light and fluffy. Add eggs; beat well. Combine flour, baking soda and salt; add alternately with buttermilk to creamed mixture. Blend in cocoa mixture.

Pour into three greased and floured 8-inch or two 9-inch layer pans. Bake at  $350^{\circ}$  for 25 to 30 minutes for 8-inch pans or 35 to 40 minutes for 9-inch pans, or until cake tester comes out clean. Cool 10 minutes; remove from pans. Cool completely; frost as desired (see pages 88-93).

8 to 10 servings

\*To sour milk: Use 4 teaspoons vinegar plus milk to equal  $1\frac{1}{3}$  cups.

## Peanut Butter Cheesecake

**Peanut Butter Chocolate Crust**  
1 package (8 ounces) cream cheese, softened  
2 tablespoons lemon juice  
 $1\frac{1}{2}$  cups REESE'S Peanut Butter Chips  
 $1\frac{1}{3}$  cups (14-ounce can) sweetened condensed milk\*  
1 cup heavy or whipping cream  
Sliced fresh fruit

Prepare Peanut Butter Chocolate Crust; set aside. Beat cream cheese with lemon juice in large mixer bowl until light and fluffy. Combine peanut butter chips and sweetened condensed milk in medium saucepan. Cook over low heat, stirring constantly, until chips are melted and mixture is smooth. Add warm mixture to cream cheese mixture.

Whip cream until stiff; fold into peanut butter mixture. Pour onto prepared crust; chill several hours or overnight. Garnish with sliced fruit before serving.

10 to 12 servings

\*Do not use evaporated milk.

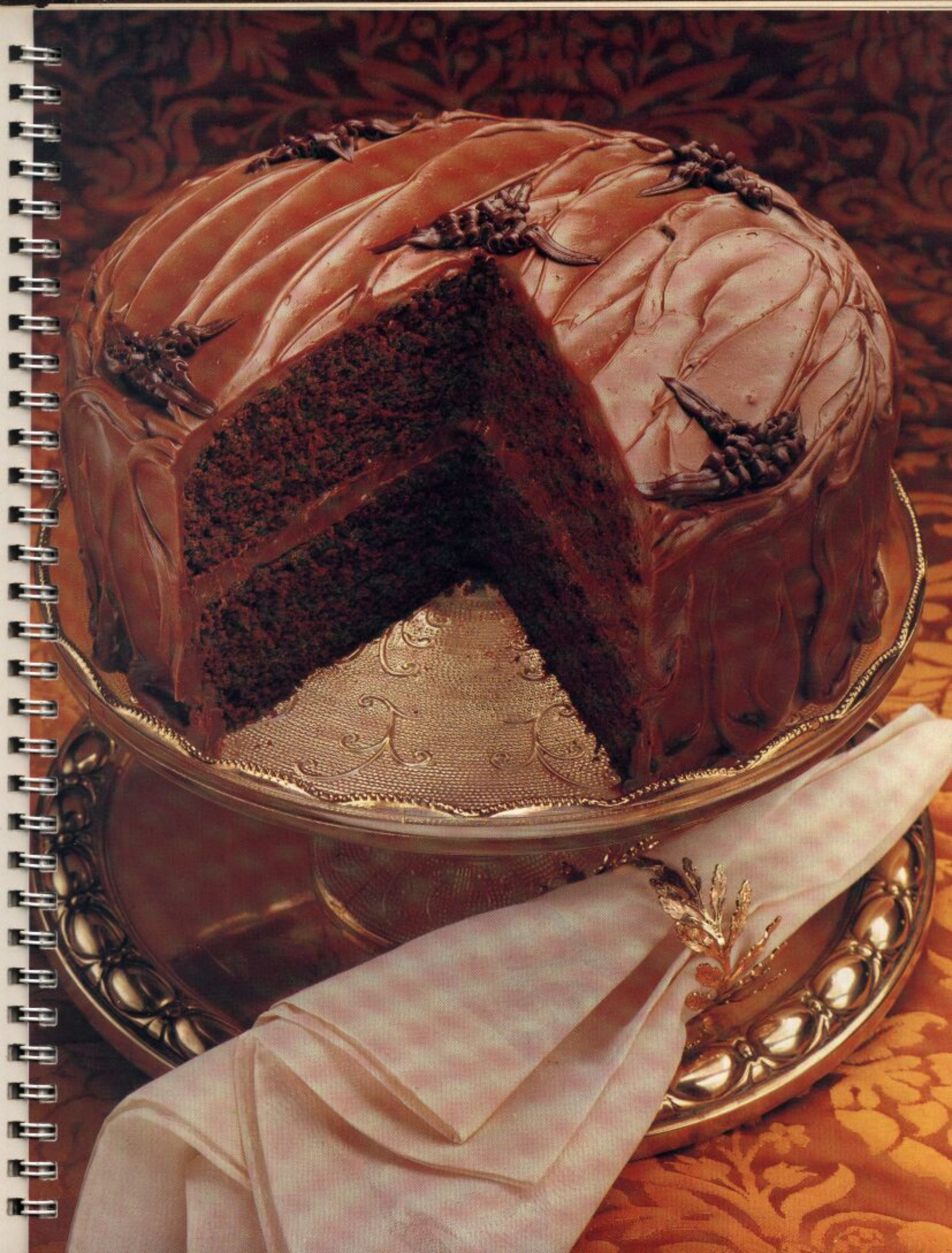
### PEANUT BUTTER CHOCOLATE CRUST

$1\frac{1}{4}$  cups vanilla wafer crumbs (about 38 wafers)  
 $\frac{1}{4}$  cup HERSHEY'S Cocoa  
 $\frac{1}{4}$  cup confectioners' sugar  
 $\frac{1}{4}$  cup butter or margarine, melted  
 $\frac{1}{2}$  cup REESE'S Peanut Butter Chips, chopped\*

Combine wafer crumbs, cocoa, confectioners' sugar and melted butter. Stir in chopped peanut butter chips. Press onto bottom of 9-inch springform pan.

\*Do not chop peanut butter chips in blender.

*Chocolatetown Special Cake  
with Chocolate Fudge Frosting (see page 92)*





Marble Cheesecake

## Marble Cheesecake

Graham Crust (page 31)  
3 packages (8 ounces each)  
cream cheese, softened  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{2}$  cup sour cream  
2 teaspoons vanilla  
3 tablespoons flour  
3 eggs  
 $\frac{1}{4}$  cup HERSHEY'S Cocoa  
 $\frac{1}{4}$  cup sugar  
1 tablespoon vegetable oil  
 $\frac{1}{2}$  teaspoon vanilla

Prepare Graham Crust; set aside. Combine cream cheese,  $\frac{3}{4}$  cup sugar, the sour cream and 2 teaspoons vanilla in large mixer bowl; beat on medium speed until smooth. Add flour, 1 tablespoon at a time, blending well. Add eggs; beat well. Combine cocoa and  $\frac{1}{4}$  cup sugar in small bowl. Add oil,  $\frac{1}{2}$  teaspoon vanilla and  $1\frac{1}{2}$  cups of the cream cheese mixture; mix until well blended.

Spoon plain and chocolate mixtures alternately into prepared crust, ending with dollops of chocolate on top; gently swirl with knife or spatula for marbled effect. Bake at  $450^{\circ}$  for 10 minutes; without opening oven door, decrease temperature to  $250^{\circ}$  and continue to bake for 30 minutes. Turn off oven; let cheesecake remain in oven 30 minutes without opening door. Remove from oven; loosen cake from side of pan. Cool completely; chill thoroughly.

10 to 12 servings

## Cocoa-Spice Snackin' Cake

$\frac{1}{4}$  cup butter or margarine, melted  
 $\frac{1}{4}$  cup HERSHEY'S Cocoa  
 $\frac{3}{4}$  cup applesauce  
 $1\frac{1}{4}$  cups unsifted all-purpose flour  
1 cup sugar  
 $\frac{3}{4}$  teaspoon baking soda  
 $\frac{1}{2}$  teaspoon cinnamon  
 $\frac{1}{4}$  teaspoon nutmeg  
 $\frac{1}{4}$  teaspoon salt  
1 egg, beaten  
 $\frac{1}{2}$  cup chopped nuts

Combine melted butter and cocoa; blend in applesauce. Combine flour, sugar, baking soda, cinnamon, nutmeg and salt in large bowl. Blend in cocoa mixture and egg until dry ingredients are moistened. Stir in nuts.

Spread in greased 9-inch square pan. Bake at  $350^{\circ}$  for 30 to 35 minutes or until cake tester comes out clean. Cool in pan.

8 to 10 servings

## Chocolate Peanut Butter Marble Cake

$\frac{1}{4}$  cup HERSHEY'S Cocoa  
2 tablespoons confectioners' sugar  
2 tablespoons butter or margarine, softened  
2 tablespoons hot water  
1 cup REESE'S Peanut Butter Chips  
1 tablespoon shortening  
1 package (18 $\frac{1}{2}$  ounces) white cake mix (pudding-in-the-mix type)  
 $\frac{1}{2}$  cup packed light brown sugar  
 $1\frac{1}{4}$  cups water  
3 eggs

Combine cocoa, confectioners' sugar, butter and 2 tablespoons hot water in small bowl until smooth; set aside. Melt peanut butter chips and shortening in top of double boiler over hot, not boiling, water; set aside. Combine dry cake mix, brown sugar,  $1\frac{1}{4}$  cups water, the eggs and melted peanut butter mixture in large mixer bowl; beat on low speed until moistened. Beat 2 minutes on medium speed until smooth. Add  $1\frac{1}{2}$  cups batter to reserved cocoa mixture; blend well. Pour remaining batter into greased and floured 13  $\times$  9-inch pan; spoon dollops of chocolate batter on top. Swirl with knife or spatula for marbled effect. Bake at  $350^{\circ}$  for 40 to 45 minutes or until cake tester comes out clean. Cool; frost as desired (see pages 88-93).

10 to 12 servings

## Lickety-Split Cocoa Cake

$1\frac{1}{2}$  cups unsifted all-purpose flour  
1 cup sugar  
 $\frac{1}{4}$  cup HERSHEY'S Cocoa  
1 teaspoon baking soda  
 $\frac{1}{2}$  teaspoon salt  
1 cup water  
 $\frac{1}{4}$  cup plus 2 tablespoons vegetable oil  
1 tablespoon vinegar  
1 teaspoon vanilla

Combine flour, sugar, cocoa, baking soda and salt in large bowl. Add water, oil, vinegar and vanilla; stir with spoon or wire whisk just until batter is smooth and ingredients are well blended.

Pour into greased and floured 9-inch layer pan or 8-inch square pan. Bake at  $350^{\circ}$  for 35 to 40 minutes or until cake tester comes out clean. Cool in pan; frost as desired (see pages 88-93).

6 to 8 servings

## Mousse-Filled Cocoa Chiffon Cake

1<sup>3</sup>/<sub>4</sub> cups sugar  
 1<sup>1</sup>/<sub>2</sub> cups unsifted cake flour  
 2/3 cup HERSHEY'S Cocoa  
 2 teaspoons baking powder  
 1 teaspoon salt  
 1/2 teaspoon baking soda  
 1/2 cup vegetable oil  
 7 egg yolks  
 3/4 cup cold water  
 2 teaspoons vanilla  
 7 egg whites, at room temperature  
 1/2 teaspoon cream of tartar  
 1/4 cup sugar  
 Mousse Filling  
 Chocolate Cream Frosting

Combine 1<sup>3</sup>/<sub>4</sub> cups sugar, the cake flour, cocoa, baking powder, salt and baking soda in large mixing bowl. Make a "well" in mixture and add in order: oil, egg yolks, water and vanilla. Beat until smooth. Beat egg whites and cream of tartar in large mixer bowl until foamy. Gradually add 1/4 cup sugar and beat until stiff peaks form. Gradually pour chocolate batter over beaten egg whites, gently folding just until blended. Pour into ungreased 10-inch tube pan. Bake at 325° for 1 hour and 20 minutes or until cake springs back when touched lightly. Meanwhile, prepare Mousse Filling and Chocolate Cream Frosting.

Invert cake over heat-proof funnel or bottle until completely cool. Loosen cake from pan; invert onto serving plate. Slice 3/4-inch-thick layer from top of cake; set aside. Being careful to leave 1-inch-thick walls and base, cut a neat cavity in cake. With fork, remove section of cake between the cuts. Spoon Mousse Filling into cavity. Replace top of cake; press gently. Frost cake with Chocolate Cream Frosting. Chill several hours. Refrigerate leftovers.

12 to 16 servings

### MOUSSE FILLING

1 envelope unflavored gelatine  
 2 tablespoons cold water  
 1/3 cup water  
 1/3 cup HERSHEY'S Cocoa  
 2/3 cup sugar  
 1<sup>1</sup>/<sub>2</sub> cups heavy or whipping cream  
 2 teaspoons vanilla

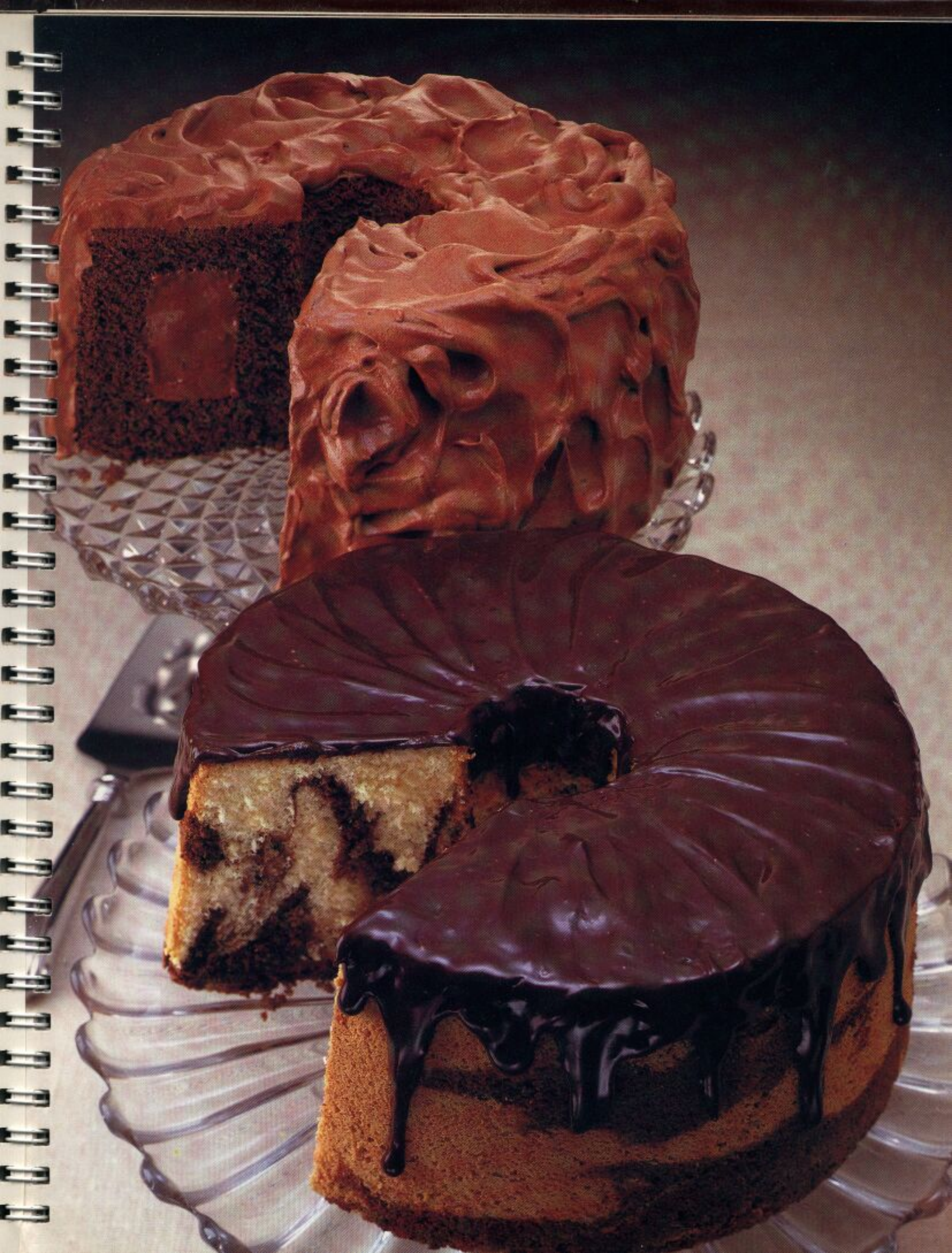
Sprinkle gelatine onto 2 tablespoons water in small glass dish; set aside to soften. Bring 1/3 cup water to boil in small saucepan; stir in cocoa over low heat until smooth and thickened. Add softened gelatine, stirring until dissolved. Remove from heat; stir in sugar. Cool to room temperature. Whip cream with vanilla until stiff peaks form. Gradually add chocolate mixture while beating on low speed just until well blended. Chill 30 minutes.

### CHOCOLATE CREAM FROSTING

3/4 cup confectioners' sugar  
 6 tablespoons HERSHEY'S Cocoa  
 1<sup>1</sup>/<sub>2</sub> cups heavy or whipping cream  
 3/4 teaspoon vanilla

Combine confectioners' sugar and cocoa in small mixer bowl. Add cream and vanilla; beat until stiff. Cover; chill.

Top: Mousse-Filled Cocoa Chiffon Cake  
 Bottom: Marble Chiffon Cake (see page 30)



## Marble Chiffon Cake

- $\frac{1}{3}$  cup HERSHEY'S Cocoa
- 2 tablespoons sugar
- $\frac{1}{4}$  cup water
- 2 tablespoons vegetable oil
- 2 cups unsifted all-purpose flour
- $1\frac{1}{2}$  cups sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- $\frac{1}{2}$  cup vegetable oil
- 7 egg yolks, at room temperature
- $\frac{3}{4}$  cup cold water
- 2 teaspoons vanilla
- 7 egg whites, at room temperature
- $\frac{1}{2}$  teaspoon cream of tartar
- Cocoa Glaze

### COCOA GLAZE

- 2 tablespoons butter or margarine
- $\frac{1}{4}$  cup HERSHEY'S Cocoa
- 3 tablespoons water
- $\frac{1}{2}$  teaspoon vanilla
- $1\frac{1}{4}$  cups confectioners' sugar

Combine cocoa, 2 tablespoons sugar,  $\frac{1}{4}$  cup water and 2 tablespoons oil in small bowl until smooth; set aside. Combine flour,  $1\frac{1}{2}$  cups sugar, the baking powder and salt in large mixer bowl; add  $\frac{1}{2}$  cup oil, the egg yolks,  $\frac{3}{4}$  cup cold water and the vanilla. Beat on low speed until combined. Beat 5 minutes on high speed. With clean beaters, beat egg whites and cream of tartar in another large mixer bowl until stiff peaks form.

Pour batter in thin stream over entire surface of egg whites; fold in lightly, using rubber spatula. Remove one-third of the batter to another bowl; gently fold in chocolate mixture. Pour half the vanilla batter into ungreased 10-inch tube pan; spread half the chocolate batter over vanilla. Repeat layers; gently swirl with spatula or knife for marbled effect. Bake at  $325^{\circ}$  for 65 to 70 minutes or until cake springs back when touched lightly. Invert cake over heat-proof funnel or bottle until completely cool. Loosen cake from pan; invert onto serving plate. Spread top with Cocoa Glaze.

12 to 16 servings

Melt butter in small saucepan over low heat. Stir in cocoa and water. Cook, stirring constantly, until mixture thickens; *do not boil*. Remove from heat. Stir in vanilla. Gradually add confectioners' sugar; beat with wire whisk until smooth.

## Cocoa Cheesecake

- Graham Crust
- 2 packages (8 ounces each) cream cheese, softened
- $\frac{3}{4}$  cup sugar
- $\frac{1}{2}$  cup HERSHEY'S Cocoa
- 1 teaspoon vanilla
- 2 eggs
- 1 cup sour cream
- 2 tablespoons sugar
- 1 teaspoon vanilla

### GRAHAM CRUST

- $1\frac{1}{2}$  cups graham cracker crumbs
- $\frac{1}{3}$  cup sugar
- $\frac{1}{3}$  cup butter or margarine, melted

Prepare Graham Crust; set aside. Beat cream cheese,  $\frac{3}{4}$  cup sugar, the cocoa and 1 teaspoon vanilla in large mixer bowl until light and fluffy. Add eggs; blend well. Pour into prepared crust. Bake at  $375^{\circ}$  for 20 minutes. Remove cheesecake from oven; cool for 15 minutes.

Combine sour cream, 2 tablespoons sugar and 1 teaspoon vanilla; stir until smooth. Spread evenly over baked filling. Bake at  $425^{\circ}$  for 10 minutes. Cool; chill several hours or overnight.

10 to 12 servings

Combine graham cracker crumbs, sugar and melted butter. Press mixture onto bottom and halfway up side of 9-inch springform pan.

## Chocolate Ricotta Cheesecake

### Graham Crust

- 3 cups ricotta or low-fat cottage cheese
- 1 cup sugar
- 4 eggs
- 1 cup heavy or whipping cream
- $\frac{1}{3}$  cup HERSHEY'S Cocoa
- $\frac{1}{4}$  cup unsifted all-purpose flour
- $\frac{1}{8}$  teaspoon salt
- $\frac{1}{2}$  teaspoon vanilla

### Glazed Fruit

- Sweetened whipped cream (optional)

Prepare Graham Crust; set aside. Place ricotta cheese, sugar and eggs in food processor or blender container; process until smooth. Add cream, cocoa, flour, salt and vanilla; process until smooth.

Pour into prepared crust. Bake at 350° about 1 hour and 15 minutes or until set. Turn off oven; open door and let cheesecake remain in oven 1 hour. Cool completely; chill thoroughly. Just before serving, arrange Glazed Fruit on top of cheesecake. With pastry tube, make a border of sweetened whipped cream around edge.

10 to 12 servings

### GRAHAM CRUST

- 1 cup graham cracker crumbs
- 2 tablespoons sugar
- $\frac{1}{4}$  cup butter or margarine, melted

Combine graham cracker crumbs, sugar and melted butter. Press mixture onto bottom and  $\frac{1}{2}$  inch up side of 9-inch springform pan. Bake at 350° for 8 to 10 minutes; cool.

### GLAZED FRUIT

- $\frac{1}{2}$  cup sliced nectarines\*
- $\frac{1}{2}$  cup blueberries\*
- $\frac{1}{4}$  cup apricot preserves

Stir together fruit and preserves until fruit pieces are well coated.

\*You may substitute peaches, pitted sweet cherries, strawberries or canned pineapple chunks for the nectarines and blueberries.

Chocolate Ricotta Cheesecake





## Orange Cocoa Cake

$\frac{1}{2}$  cup HERSHEY'S Cocoa  
 $\frac{1}{2}$  cup boiling water  
 $\frac{1}{4}$  cup butter or margarine,  
softened  
 $\frac{1}{4}$  cup shortening  
2 cups sugar  
 $\frac{1}{8}$  teaspoon salt  
1 teaspoon vanilla  
2 eggs  
 $1\frac{1}{2}$  teaspoons baking soda  
1 cup buttermilk or sour milk\*  
 $1\frac{3}{4}$  cups unsifted all-purpose  
flour  
3 tablespoons buttermilk or  
sour milk\*  
 $\frac{1}{8}$  teaspoon baking soda  
 $\frac{3}{4}$  teaspoon grated orange peel  
 $\frac{1}{4}$  teaspoon orange extract  
Orange Buttercream Frosting

Grease three 8- or 9-inch layer pans and line with wax paper; set aside. Stir together cocoa and boiling water in small bowl until smooth; set aside. Cream butter, shortening, sugar, salt and vanilla in large mixer bowl until light and fluffy. Add eggs; beat well. Stir  $1\frac{1}{2}$  teaspoons baking soda into 1 cup buttermilk; add alternately with flour to creamed mixture.

Measure  $1\frac{2}{3}$  cups batter into small bowl. Stir in 3 tablespoons buttermilk,  $\frac{1}{8}$  teaspoon baking soda, the orange peel and orange extract; pour into one prepared pan. Blend cocoa mixture into remaining batter; divide evenly among remaining two prepared pans. Bake at  $350^{\circ}$  for 25 to 30 minutes or until cake tester comes out clean. Cool 10 minutes; remove from pans. Cool completely. Place one chocolate layer on serving plate; spread with some of the Orange Buttercream Frosting. Top with orange layer and spread with frosting. Top with remaining chocolate layer and frost entire cake.

10 to 12 servings

\*To sour milk: Use 1 tablespoon vinegar plus milk to equal 1 cup; use  $\frac{1}{2}$  teaspoon vinegar plus milk to equal 3 tablespoons.

### ORANGE BUTTERCREAM FROSTING

$\frac{2}{3}$  cup butter or margarine,  
softened  
6 cups confectioners' sugar  
2 teaspoons grated orange peel  
 $1\frac{1}{2}$  teaspoons vanilla  
4 to 6 tablespoons milk

Cream butter, 1 cup confectioners' sugar, the orange peel and vanilla in large mixer bowl. Add remaining confectioners' sugar alternately with milk, beating to spreading consistency.

## Hershey Bar Cake

1 HERSHEY'S Milk Chocolate  
Bar (8 ounces), broken into  
pieces  
 $\frac{1}{4}$  cup butter or margarine  
 $1\frac{2}{3}$  cups boiling water  
 $2\frac{1}{3}$  cups unsifted all-purpose  
flour  
2 cups packed light brown  
sugar  
2 teaspoons baking soda  
1 teaspoon salt  
2 eggs  
 $\frac{1}{2}$  cup sour cream  
1 teaspoon vanilla

Combine chocolate bar pieces, butter and boiling water in medium bowl; stir until chocolate is melted. Combine flour, brown sugar, baking soda and salt in large mixer bowl; gradually add chocolate mixture, beating until thoroughly blended. Blend in eggs, sour cream and vanilla; beat 1 minute on medium speed.

Pour into greased and floured  $13 \times 9$ -inch pan. Bake at  $350^{\circ}$  for 35 to 40 minutes or until cake tester comes out clean. Cool completely; frost as desired (see pages 88-93).

8 to 10 servings



Center top: Creme-Filled Cupcakes. Left to right: Chocolatetown Cupcakes with Chocolate-Coconut Frosting (see page 88) and Chocolate Buttercream Frosting (see page 93).

## Creme-Filled Cupcakes

- $\frac{3}{4}$  cup shortening
- $1\frac{1}{4}$  cups sugar
- 2 eggs
- 1 teaspoon vanilla
- $1\frac{3}{4}$  cups unsifted all-purpose flour
- $\frac{1}{2}$  cup HERSHEY'S Cocoa
- 1 teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- 1 cup milk
- Vanilla Creme

Cream shortening and sugar in large mixer bowl. Add eggs and vanilla; blend well. Combine flour, cocoa, baking soda and salt; add alternately with milk to creamed mixture. Fill paper-lined muffin cups ( $2\frac{1}{2}$  inches in diameter) two-thirds full with batter. Bake at  $375^{\circ}$  for 20 to 25 minutes or until cake tester comes out clean. Cool completely.

Prepare Vanilla Creme; spoon into pastry bag with open star tip. Insert tip into center of top of cupcake; gently squeeze until cupcake begins to peak. Cover top with swirl of filling. (Or cut a  $1\frac{1}{2}$ -inch cone from top of cupcake. Fill; replace cone. Swirl filling over top.)

*About 2 dozen cupcakes*

### VANILLA CREME

- $\frac{1}{4}$  cup unsifted all-purpose flour
- $\frac{1}{2}$  cup milk
- $\frac{1}{4}$  cup butter or margarine, softened
- $\frac{1}{4}$  cup shortening
- 2 teaspoons vanilla
- $\frac{1}{4}$  teaspoon salt
- 4 cups confectioners' sugar

Combine flour and milk in small saucepan; cook over low heat, stirring constantly with wire whisk, until mixture thickens and just begins to boil. Remove from heat; chill. Cream butter and shortening in large mixer bowl; blend in vanilla, salt and the chilled flour mixture. Gradually add confectioners' sugar; beat to spreading consistency.

## Chocolatetown Cupcakes

- $\frac{1}{2}$  cup butter or margarine, softened
- 1 cup sugar
- 1 teaspoon vanilla
- 4 eggs
- $1\frac{1}{4}$  cups unsifted all-purpose flour
- $\frac{3}{4}$  teaspoon baking soda
- $1\frac{1}{2}$  cups (16-ounce can) HERSHEY'S Syrup

Cream butter, sugar and vanilla in large mixer bowl until light and fluffy. Add eggs; beat well. Combine flour and baking soda; add alternately with syrup to creamed mixture. Fill paper-lined muffin cups ( $2\frac{1}{2}$  inches in diameter) half full with batter. Bake at  $375^{\circ}$  for 15 to 20 minutes or until cake tester comes out clean. Cool; frost as desired (see pages 88-93).

*About  $2\frac{1}{2}$  dozen cupcakes*

## Fudgey Pecan Cake

- $\frac{3}{4}$  cup butter or margarine, melted
- $1\frac{1}{2}$  cups sugar
- $1\frac{1}{2}$  teaspoons vanilla
- 3 egg yolks
- $\frac{1}{2}$  cup plus 1 tablespoon HERSHEY'S Cocoa
- $\frac{1}{2}$  cup unsifted all-purpose flour
- 3 tablespoons vegetable oil
- 3 tablespoons water
- $\frac{3}{4}$  cup finely chopped pecans
- 3 egg whites, at room temperature
- $\frac{1}{8}$  teaspoon cream of tartar
- $\frac{1}{8}$  teaspoon salt
- Royal Glaze (page 89)
- Pecan halves (optional)

Line bottom of 9-inch springform pan with aluminum foil; butter foil and side of pan. Set aside. Combine  $\frac{3}{4}$  cup melted butter, the sugar and vanilla in large mixer bowl; beat well. Add egg yolks, one at a time, beating well after each addition. Blend in cocoa, flour, oil and water; beat well. Stir in chopped pecans. Beat egg whites, cream of tartar and salt in small mixer bowl until stiff peaks form. Carefully fold into chocolate mixture. Pour into prepared pan. Bake at  $350^{\circ}$  for 45 minutes or until top begins to crack slightly. (Cake will not test done in center.) Cool 1 hour. Cover; chill until firm. Remove side of pan.

Prepare Royal Glaze. Pour over cake, allowing glaze to run down side. With narrow metal spatula, spread glaze evenly on top and side. Allow to harden. Garnish with pecan halves.

*10 to 12 servings*

*Fudgey Pecan Cake*



## Chocolate Chip Carrot Cake

- 1½ cups unsifted all-purpose flour
- ¾ cup sugar
- ½ cup packed light brown sugar
- 1¼ teaspoons baking soda
- 1 teaspoon cinnamon
- ½ teaspoon salt
- 3 eggs
- ¾ cup vegetable oil
- 1½ teaspoons vanilla
- 2 cups grated carrots
- 2 cups (12-ounce package) HERSHEY'S MINI CHIPS Semi-Sweet Chocolate
- ½ cup chopped walnuts
- Cream Cheese Frosting

### CREAM CHEESE FROSTING

- 1 package (3 ounces) cream cheese, softened
- ¼ cup butter or margarine, softened
- 2 cups confectioners' sugar
- 1 teaspoon vanilla

Combine flour, sugar, brown sugar, baking soda, cinnamon and salt in large mixer bowl. Beat eggs, oil and vanilla in small mixer bowl; add to dry ingredients. Blend well. Stir in carrots, MINI CHIPS Chocolates and walnuts. Pour into greased and floured 13×9-inch pan. Bake at 350° for 35 to 40 minutes or until cake tester comes out clean. Cool completely; frost with Cream Cheese Frosting.

10 to 12 servings

Beat cream cheese and butter in small mixer bowl until smooth and well blended. Gradually add confectioners' sugar; stir in vanilla. Beat until smooth.

## Ice-Itself Chocolate Layer Cake

- 1 cup flaked coconut
- ½ cup chopped pecans
- ⅓ cup packed light brown sugar
- 3 tablespoons butter or margarine, melted
- 3 tablespoons evaporated milk
- 2 tablespoons light corn syrup
- ½ cup butter or margarine, softened
- 1 cup plus 2 tablespoons sugar
- 1 egg
- ½ teaspoon vanilla
- 1¼ cups plus 2 tablespoons unsifted all-purpose flour
- ⅓ cup HERSHEY'S Cocoa
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup buttermilk or sour milk\*

Line two 8-inch layer pans with foil; butter foil. Combine coconut, pecans, brown sugar, 3 tablespoons melted butter, the evaporated milk and corn syrup in small bowl. Divide mixture and spread evenly over bottom of each pan.

Cream ½ cup butter and the sugar in large mixer bowl until light and fluffy. Add egg and vanilla; blend well. Combine flour, cocoa, baking soda and salt; add alternately with buttermilk to creamed mixture. Carefully spread half the batter into each prepared pan; do not mix with coconut topping. Bake at 350° for 30 to 35 minutes or until cake springs back when touched lightly. Invert immediately onto wire rack; gently remove foil and discard. Cover layers loosely with foil to keep topping soft. Cool completely; place one layer on top of other. Keep well covered.

8 to 10 servings

\*To sour milk: Use 1 tablespoon vinegar plus milk to equal 1 cup.

# Pies & Pastries

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## Classic Chocolate Cream Pie

9-inch pastry shell or crumb crust  
2½ blocks (2½ ounces)  
HERSHEY'S Unsweetened Baking Chocolate, broken into pieces  
2 cups milk  
1⅓ cups sugar  
3 tablespoons flour  
3 tablespoons cornstarch  
½ teaspoon salt  
3 egg yolks  
1 cup milk  
2 tablespoons butter or margarine  
1½ teaspoons vanilla  
3 egg whites, at room temperature  
¼ teaspoon cream of tartar  
6 tablespoons sugar

Bake pastry shell; set aside. Melt baking chocolate pieces with 2 cups milk in medium saucepan over medium heat, stirring constantly. Cook and stir *just* until mixture boils; remove from heat. Combine 1⅓ cups sugar, the flour, cornstarch and salt in small bowl. Blend egg yolks with 1 cup milk; add to dry ingredients. Blend into chocolate mixture in saucepan. Cook over medium heat, stirring constantly, until mixture boils; boil and stir 1 minute. Remove from heat; blend in butter and vanilla. Pour into cooled shell.

Beat egg whites and cream of tartar in small mixer bowl until foamy. Gradually add 6 tablespoons sugar; beat until stiff peaks form. Spread meringue onto hot pie filling, carefully sealing meringue to edge of crust. Bake in preheated 350° oven for 8 to 10 minutes or until lightly browned. Cool to room temperature; chill several hours or overnight.

8 servings

### VARIATION

**Chocolate Rum Cream Pie:** Substitute 3 to 4 tablespoons light rum for the vanilla.



## Brandy Alexander Pie

### Chocolate Petal Crust

30 large marshmallows

$\frac{1}{2}$  cup milk

1 cup HERSHEY'S Semi-Sweet  
Chocolate Chips

1 teaspoon vanilla

1 to 2 tablespoons brandy

1 to 2 tablespoons crème de  
cacao

2 cups heavy or whipping  
cream

Prepare Chocolate Petal Crust; set aside. Combine marshmallows and milk in medium saucepan; cook over low heat, stirring constantly, until marshmallows are melted and mixture is smooth. Pour half the marshmallow mixture into small bowl; set aside. Add chocolate chips to the remaining marshmallow mixture; return to low heat and stir until chips are melted. Remove from heat and stir in vanilla; cool to room temperature. Stir brandy and crème de cacao into reserved marshmallow mixture in small bowl; chill until mixture mounds slightly when dropped from a spoon.

Whip cream until stiff. Fold 2 cups of the whipped cream into cooled chocolate mixture; spoon into cooled crust. Blend remaining whipped cream into chilled brandy mixture; spread over chocolate mixture. Chill about 2 hours or until firm. Garnish as desired.

8 servings

### CHOCOLATE PETAL CRUST

$\frac{1}{2}$  cup butter or margarine,  
softened

1 cup sugar

1 egg

1 teaspoon vanilla

$1\frac{1}{4}$  cups unsifted all-purpose  
flour

$\frac{1}{2}$  cup HERSHEY'S Cocoa

$\frac{3}{4}$  teaspoon baking soda

$\frac{1}{4}$  teaspoon salt

Cream butter, sugar, egg and vanilla in large mixer bowl. Combine flour, cocoa, baking soda and salt; stir into creamed mixture. Shape soft dough into two rolls,  $1\frac{1}{2}$  inches in diameter each. Wrap in plastic wrap; chill several hours. Cut one roll into  $\frac{1}{8}$ -inch slices; arrange slices, edges touching, on bottom, up side and onto rim of greased 9-inch pie pan. (Small spaces in crust will not affect pie.) Bake at  $375^{\circ}$  for 8 to 10 minutes. Cool.

Enough dough for 2 crusts

**Note:** Remaining roll of dough may be frozen for later use. Or, bake as chocolate refrigerator cookies. Cut roll into  $\frac{1}{8}$ -inch slices. Place on ungreased cookie sheet. Bake at  $375^{\circ}$  for 8 to 10 minutes or until almost set. Cool slightly. Remove from cookie sheet; cool completely on wire rack. Makes about  $1\frac{1}{2}$  dozen cookies.

Top: Brandy Alexander Pie

Bottom: Black Bottom Pie (see page 40)

## Black Bottom Pie

9-inch pastry shell or crumb crust  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{3}$  cup HERSHEY'S Cocoa  
 $\frac{1}{4}$  cup butter or margarine, softened  
1 envelope unflavored gelatine  
 $\frac{1}{4}$  cup cold water  
2 cups milk  
4 egg yolks  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{4}$  cup cornstarch  
1 teaspoon vanilla  
2 tablespoons rum  
4 egg whites  
 $\frac{1}{2}$  cup sugar  
Grated chocolate

Bake pastry shell; set aside. Combine  $\frac{1}{2}$  cup sugar, the cocoa and butter in medium bowl; set aside. Sprinkle gelatine onto cold water in small bowl; set aside to soften. Place bowl in pan of simmering water to dissolve gelatine. Combine milk, egg yolks,  $\frac{1}{2}$  cup sugar and the cornstarch in medium saucepan. Cook over medium heat, stirring constantly, until mixture boils; boil and stir 1 minute. Remove from heat; measure  $1\frac{1}{2}$  cups of the custard and blend into cocoa-sugar mixture. Add vanilla and pour into cooled shell; chill until set.

Combine dissolved gelatine with remaining custard; add rum and set aside. Beat egg whites in small mixer bowl until foamy; gradually add  $\frac{1}{2}$  cup sugar and beat until stiff peaks form. Fold egg whites into gelatine-custard mixture. Chill 15 minutes or until partially set. Spoon over chocolate custard in crust. Chill until set. Garnish with grated chocolate before serving.

8 servings

## Fudge Brownie Pie

2 eggs  
1 cup sugar  
 $\frac{1}{2}$  cup butter or margarine, melted  
 $\frac{1}{2}$  cup unsifted all-purpose flour  
 $\frac{1}{3}$  cup HERSHEY'S Cocoa  
 $\frac{1}{4}$  teaspoon salt  
1 teaspoon vanilla  
 $\frac{1}{2}$  cup chopped nuts (optional)  
Ice cream  
Hot Fudge Sauce

### HOT FUDGE SAUCE

$\frac{3}{4}$  cup sugar  
 $\frac{1}{2}$  cup HERSHEY'S Cocoa  
 $\frac{1}{2}$  cup plus 2 tablespoons (5-ounce can) evaporated milk  
 $\frac{1}{3}$  cup light corn syrup  
 $\frac{1}{3}$  cup butter or margarine  
1 teaspoon vanilla

Beat eggs in small mixer bowl; blend in sugar and melted butter. Combine flour, cocoa and salt; add to butter mixture. Stir in vanilla and nuts.

Pour into lightly greased 8-inch pie pan. Bake at  $350^{\circ}$  for 25 to 30 minutes or until almost set (pie will not test done). Cool; cut into wedges. Serve wedges topped with scoop of ice cream and drizzled with Hot Fudge Sauce.

6 to 8 servings

Combine sugar and cocoa in small saucepan; blend in evaporated milk and corn syrup. Cook over medium heat, stirring constantly, until mixture boils; boil and stir 1 minute. Remove from heat; stir in butter and vanilla. Serve warm.

About  $1\frac{3}{4}$  cups sauce

# Strawberry Chocolate Pie

## Cocoa Crumb Crust

- $\frac{3}{4}$  cup HERSHEY'S Syrup
- $\frac{1}{2}$  cup sweetened condensed milk\*
- 1 egg yolk, beaten
- 1 teaspoon vanilla
- 1 cup heavy or whipping cream\*\*
- 1 egg white
- 1 tablespoon sugar
- Strawberry Topping

Prepare Cocoa Crumb Crust; set aside. Combine syrup, sweetened condensed milk and egg yolk in small heavy saucepan. Cook over medium heat, stirring constantly, until mixture boils. Remove from heat; stir in vanilla. Cool; chill thoroughly. Whip cream until stiff; fold into chocolate mixture. Beat egg white in small mixer bowl until foamy; add sugar and beat until stiff peaks form. Fold into chocolate cream mixture. Pour into prepared crust. Cover; freeze until firm.

Prepare Strawberry Topping; spoon onto frozen chocolate filling. Cover; freeze until serving time. Garnish as desired.

8 servings

\*Do not use evaporated milk.

\*\*Do not use non-dairy whipped topping.

## COCOA CRUMB CRUST

- $1\frac{1}{2}$  cups vanilla wafer crumbs (about 45 wafers)
- $\frac{1}{3}$  cup HERSHEY'S Cocoa
- $\frac{1}{3}$  cup confectioners' sugar
- 6 tablespoons butter or margarine, melted

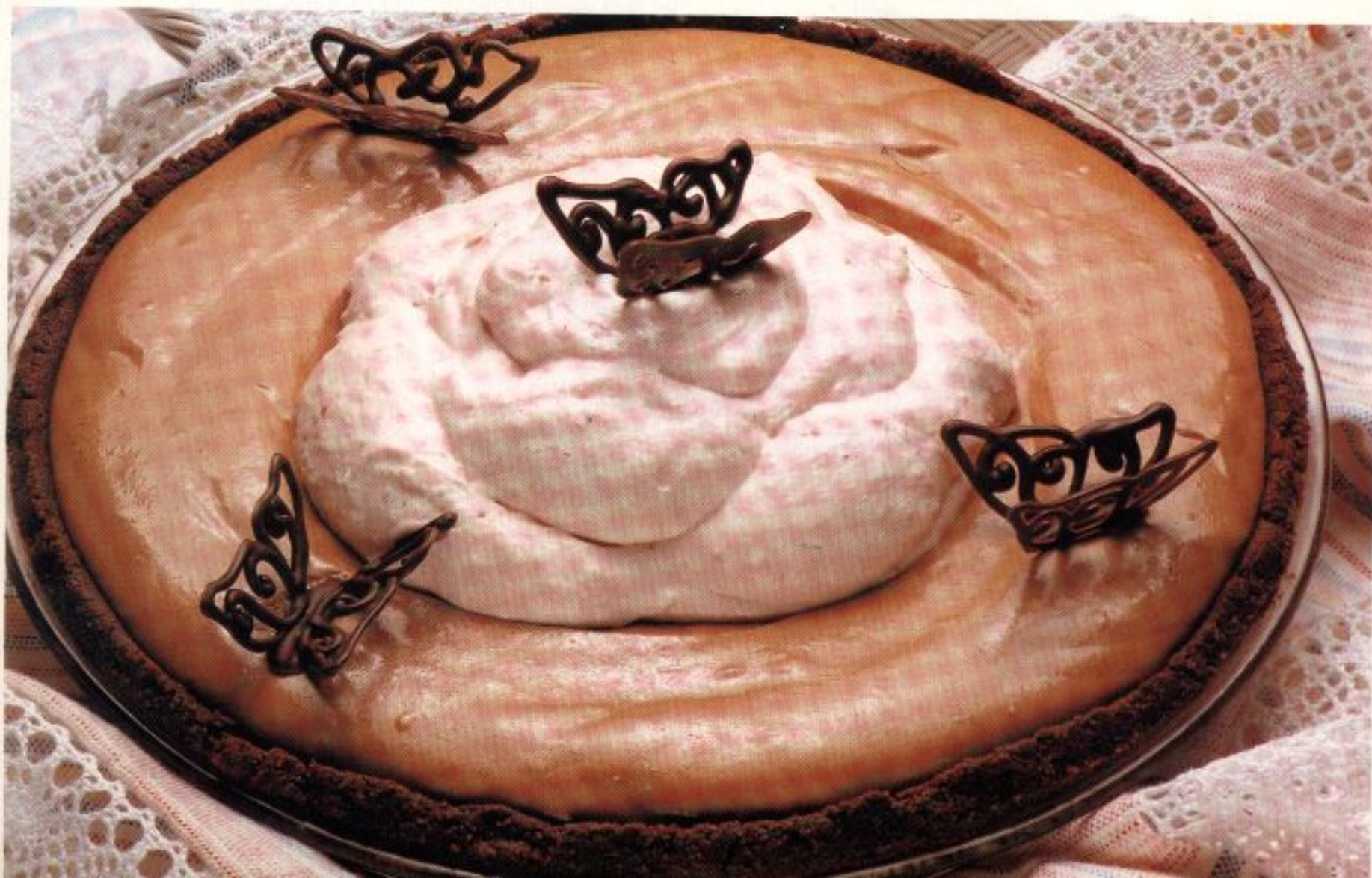
Combine crumbs, cocoa and confectioners' sugar in medium bowl; gradually add melted butter, stirring to completely coat crumb mixture. Press mixture firmly onto bottom and up side of 9-inch pie pan; freeze.

## STRAWBERRY TOPPING

- 1 package (10 ounces) frozen sliced strawberries, thawed
- 1 cup heavy or whipping cream
- 2 tablespoons sugar
- 2 tablespoons light corn syrup

Drain strawberries; mash or puree strawberries in blender or food processor to equal  $\frac{1}{2}$  to  $\frac{2}{3}$  cup. Whip cream and sugar until stiff; fold in strawberry puree and corn syrup.

Strawberry Chocolate Pie





*Top: Chocolate-Filled Cream Puffs  
Middle: Chocolate-Almond Tarts  
Bottom: Napoleons (see page 44)*

## Chocolate-Filled Cream Puffs

- 1 cup water
- $\frac{1}{2}$  cup butter or margarine
- $\frac{1}{4}$  teaspoon salt
- 1 cup unsifted all-purpose flour
- 4 eggs
- Chocolate Cream Filling
- Confectioners' sugar

Heat water, butter and salt to rolling boil in medium saucepan. Add flour all at once; stir vigorously over low heat about 1 minute or until mixture leaves side of pan and forms a ball. Remove from heat; add eggs, one at a time, beating well after each addition until smooth and velvety.

Drop by scant  $\frac{1}{4}$  cupfuls onto ungreased cookie sheet. Bake at  $400^{\circ}$  for 35 to 40 minutes or until puffed and golden brown. While puff is warm, horizontally slice off small portion of top; reserve tops. Remove any soft filaments of dough; cool puffs. Prepare Chocolate Cream Filling; fill puffs. Replace tops; dust with confectioners' sugar. Chill.

*About 12 cream puffs*

### CHOCOLATE CREAM FILLING

- $1\frac{1}{4}$  cups sugar
- $\frac{1}{3}$  cup HERSHEY'S Cocoa
- $\frac{1}{3}$  cup cornstarch
- $\frac{1}{4}$  teaspoon salt
- 3 cups milk
- 3 egg yolks, slightly beaten
- 2 tablespoons butter or margarine
- $1\frac{1}{2}$  teaspoons vanilla

Combine sugar, cocoa, cornstarch and salt in medium saucepan; stir in milk. Cook over medium heat, stirring constantly, until mixture boils; boil and stir 1 minute. Remove from heat. Gradually stir small amount of chocolate mixture into egg yolks; blend well. Return egg mixture to chocolate mixture in pan; stir and heat just until boiling. Remove from heat; blend in butter and vanilla. Pour into bowl; press plastic wrap directly onto surface. Cool.

### VARIATION

**Miniature Cream Puffs:** Drop dough by level teaspoonfuls onto ungreased cookie sheet. Bake at  $400^{\circ}$  for about 15 minutes. Fill as directed above.

*About 8 dozen miniature cream puffs*

## Chocolate-Almond Tarts

- Chocolate Tart Shells
- $\frac{3}{4}$  cup sugar
- $\frac{1}{4}$  cup HERSHEY'S Cocoa
- 2 tablespoons cornstarch
- 2 tablespoons flour
- $\frac{1}{4}$  teaspoon salt
- 2 cups milk
- 2 egg yolks, slightly beaten
- 2 tablespoons butter or margarine
- $\frac{1}{4}$  teaspoon almond extract
- Sliced almonds

Prepare Chocolate Tart Shells; set aside. Combine sugar, cocoa, cornstarch, flour and salt in medium saucepan; blend in milk and egg yolks. Cook over medium heat, stirring constantly, until mixture boils; boil and stir 1 minute. Remove from heat; blend in butter and almond extract.

Pour into cooled shells; press plastic wrap directly onto surface. Chill. Garnish tops with sliced almonds.

*6 tarts*

### CHOCOLATE TART SHELLS

- $1\frac{1}{2}$  cups vanilla wafer crumbs (about 45 wafers)
- $\frac{1}{3}$  cup confectioners' sugar
- $\frac{1}{4}$  cup HERSHEY'S Cocoa
- 6 tablespoons butter or margarine, melted

Combine crumbs, confectioners' sugar, cocoa and melted butter in medium bowl; stir until completely blended. Divide mixture among six 4-ounce tart pans; press mixture firmly onto bottoms and up sides of pans. Bake at  $350^{\circ}$  for 5 minutes. Cool.

## Napoleons

2 sheets (17<sup>1</sup>/<sub>4</sub>-ounce package)  
frozen puff pastry  
Chocolate Cream Filling  
Vanilla Frosting  
Chocolate Glaze

Thaw folded pastry sheets as directed; gently unfold. Roll each on floured surface to 15×12-inch rectangle. Place on ungreased cookie sheets; prick each sheet thoroughly with fork. Bake at 350° for 18 to 22 minutes or until puffed and lightly browned. Cool completely on cookie sheets. Prepare Chocolate Cream Filling.

Cut one rectangle lengthwise into three equal pieces. Place one piece on serving plate; spread with one-fourth of the Chocolate Cream Filling. Top with second piece of pastry; spread with one-fourth of the filling. Place remaining piece on top; set aside. Repeat procedure with remaining pastry and filling.

Prepare Vanilla Frosting; spread half the frosting on each rectangle. Prepare Chocolate Glaze; drizzle half the glaze in decorative design over frosting on each rectangle. Cover; chill at least 1 hour or until filling is firm. Cut each rectangle into six pieces.

12 servings

### CHOCOLATE CREAM FILLING

<sup>1</sup>/<sub>2</sub> cup sugar  
3 tablespoons cornstarch  
1<sup>1</sup>/<sub>2</sub> cups milk  
3 egg yolks, slightly beaten  
<sup>3</sup>/<sub>4</sub> cup HERSHEY'S MINI  
CHIPS Semi-Sweet  
Chocolate  
<sup>1</sup>/<sub>2</sub> teaspoon vanilla

Combine sugar, cornstarch and milk in medium saucepan. Cook over medium heat, stirring constantly, until mixture just begins to boil. Remove from heat. Gradually stir small amount of mixture into egg yolks; blend well. Return egg mixture to mixture in pan. Cook over medium heat, stirring constantly, 1 minute. Remove from heat; add MINI CHIPS Chocolates and vanilla, stirring until chips are melted and mixture is smooth. Press plastic wrap directly onto surface. Cool; chill thoroughly.

### VANILLA FROSTING

1<sup>1</sup>/<sub>2</sub> cups confectioners' sugar  
1 tablespoon light corn syrup  
<sup>1</sup>/<sub>4</sub> teaspoon vanilla  
1 to 2 tablespoons hot water

Combine confectioners' sugar, corn syrup, vanilla and hot water in small mixer bowl; beat to spreading consistency.

### CHOCOLATE GLAZE

<sup>1</sup>/<sub>4</sub> cup butter or margarine  
<sup>1</sup>/<sub>3</sub> cup HERSHEY'S Cocoa

Melt butter in small saucepan. Remove from heat; stir in cocoa until smooth. Cool slightly.

## Easy Chocolate Mousse Pie

Graham Cracker Crust (recipe follows)

1 package (8 ounces) cream  
cheese, softened  
<sup>1</sup>/<sub>2</sub> cup HERSHEY'S Cocoa  
1 cup confectioners' sugar  
1<sup>1</sup>/<sub>2</sub> teaspoons vanilla  
2 cups heavy or whipping  
cream

Prepare Graham Cracker Crust; set aside. Beat cream cheese and cocoa in large mixer bowl until fluffy and well blended. Gradually add confectioners' sugar; blend well. Stir in vanilla. Whip cream until stiff; fold into cheese mixture.

Pour into cooled crust; chill until firm. Garnish as desired.

8 servings

## GRAHAM CRACKER CRUST

1 $\frac{1}{2}$  cups graham cracker crumbs  
 $\frac{1}{3}$  cup butter or margarine,  
melted  
3 tablespoons sugar

(Continued from page 44)  
Combine graham cracker crumbs, butter and sugar in small bowl. Press mixture firmly onto bottom and up side of 9-inch pie pan. Bake at 350° for 10 minutes; cool.

## Fudge Pecan Pie

$\frac{1}{2}$  cup sugar  
 $\frac{1}{3}$  cup HERSHEY'S Cocoa  
 $\frac{1}{3}$  cup unsifted all-purpose flour  
 $\frac{1}{4}$  teaspoon salt  
1 $\frac{1}{4}$  cups light corn syrup  
3 eggs  
3 tablespoons butter or  
margarine, melted  
1 $\frac{1}{2}$  teaspoons vanilla  
 $\frac{1}{2}$  cup chopped pecans  
9-inch unbaked pastry shell  
Pecan halves

Combine sugar, cocoa, flour, salt, corn syrup, eggs, melted butter and vanilla in large mixer bowl; beat 30 seconds on medium speed (*do not overbeat*). Stir in chopped pecans.

Pour into unbaked pastry shell. Bake at 350° for 55 to 60 minutes; immediately arrange pecan halves on top. Cool. (For fullest flavor, cover and let stand one day before serving.)

8 servings

### VARIATION

**Fudge Walnut Pie:** Substitute dark corn syrup for light corn syrup, 1 tablespoon imitation maple flavor for vanilla and chopped walnuts and walnut halves for chopped pecans and pecan halves. Prepare and bake as directed above.

*Fudge Pecan Pie*





*Chocolate Banana Cream Pie*

## Chocolate Banana Cream Pie

9-inch pastry shell or crumb crust

$1\frac{1}{4}$  cups sugar

$\frac{1}{3}$  cup HERSHEY'S Cocoa

$\frac{1}{3}$  cup cornstarch

$\frac{1}{4}$  teaspoon salt

3 cups milk

3 tablespoons butter or margarine

$1\frac{1}{2}$  teaspoons vanilla

2 medium bananas, sliced

Sweetened whipped cream

Additional banana slices (optional)

Bake pastry shell; set aside. Combine sugar, cocoa, cornstarch and salt in medium saucepan; gradually add milk, stirring until smooth. Cook over medium heat, stirring constantly, until mixture boils; boil and stir 3 minutes. Remove from heat; blend in butter and vanilla. Pour into bowl; press plastic wrap directly onto surface. Cool to room temperature.

Cover bottom of cooled shell with small amount of filling. Arrange banana slices over filling; cover with remaining filling. Chill 3 to 4 hours or until firm. Garnish with sweetened whipped cream and banana slices.

8 servings

# Cookies & Bar Cookies

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## Best Brownies

$\frac{1}{2}$  cup butter or margarine,  
melted  
1 cup sugar  
1 teaspoon vanilla  
2 eggs  
 $\frac{1}{2}$  cup unsifted all-purpose flour  
 $\frac{1}{3}$  cup HERSHEY'S Cocoa  
 $\frac{1}{4}$  teaspoon baking powder  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{2}$  cup chopped nuts (optional)  
Creamy Brownie Frosting

Blend butter, sugar and vanilla in large bowl. Add eggs; using a wooden spoon, beat well. Combine flour, cocoa, baking powder and salt; gradually blend into egg mixture. Stir in nuts.

Spread in greased 9-inch square pan. Bake at 350° for 20 to 25 minutes or until brownie begins to pull away from edges of pan. Cool; frost with Creamy Brownie Frosting. Cut into squares.

*About 16 brownies*

## CREAMY BROWNIE FROSTING

3 tablespoons butter or  
margarine, softened  
3 tablespoons HERSHEY'S  
Cocoa  
1 tablespoon light corn syrup or  
honey  
 $\frac{1}{2}$  teaspoon vanilla  
1 cup confectioners' sugar  
1 to 2 tablespoons milk

Cream butter, cocoa, corn syrup and vanilla in small mixer bowl. Add confectioners' sugar and milk; beat to spreading consistency.

*About 1 cup frosting*

## Scrumptious Chocolate Layer Bars

- 2 cups (12-ounce package)  
HERSHEY'S Semi-Sweet  
Chocolate Chips
- 1 package (8 ounces) cream  
cheese
- $\frac{1}{2}$  cup plus 2 tablespoons  
(5-ounce can) evaporated  
milk
- 1 cup chopped walnuts
- $\frac{1}{4}$  cup sesame seeds (optional)
- $\frac{1}{2}$  teaspoon almond extract
- 3 cups unsifted all-purpose  
flour
- $1\frac{1}{2}$  cups sugar
- 1 teaspoon baking powder
- $\frac{1}{2}$  teaspoon salt
- 1 cup butter or margarine
- 2 eggs
- $\frac{1}{2}$  teaspoon almond extract

Combine chocolate chips, cream cheese and evaporated milk in medium saucepan. Cook over low heat, stirring constantly, until chips are melted and mixture is smooth. Remove from heat; stir in walnuts, sesame seeds and  $\frac{1}{2}$  teaspoon almond extract. Blend well; set aside.

Combine remaining ingredients in large mixer bowl; blend well on low speed until mixture resembles coarse crumbs. Press half the mixture in greased 13×9-inch pan; spread with chocolate mixture. Sprinkle rest of crumbs over filling. (If mixture softens and forms a stiff dough, pinch off small pieces to use as topping.) Bake at 375° for 35 to 40 minutes or until golden brown. Cool; cut into bars.

*About 3 dozen bars*

## Peanut Butter Paisley Brownies

- $\frac{1}{2}$  cup butter or margarine,  
softened
- $\frac{1}{4}$  cup peanut butter
- 1 cup sugar
- 1 cup packed light brown sugar
- 3 eggs
- 1 teaspoon vanilla
- 2 cups unsifted all-purpose  
flour
- 2 teaspoons baking powder
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{2}$  cup (5.5-ounce can)  
HERSHEY'S Syrup

Blend butter and peanut butter in large mixer bowl. Add sugar and brown sugar; beat well. Add eggs, one at a time, beating well after each addition. Blend in vanilla. Combine flour, baking powder and salt; add to peanut butter mixture.

Spread half the batter in greased 13×9-inch pan. Spoon syrup over top. Carefully spread with remaining batter. Swirl with spatula or knife for marbled effect. Bake at 350° for 35 to 40 minutes or until lightly browned. Cool; cut into squares.

*About 3 dozen brownies*

*Clockwise from top left: Scrumptious Chocolate Layer Bars, Peanut Butter Paisley Brownies and Best Brownies (see page 47)*



## Reese's Cookies

- 1 cup shortening, or  $\frac{3}{4}$  cup butter or margarine, softened
- 1 cup sugar
- $\frac{1}{2}$  cup packed light brown sugar
- 1 teaspoon vanilla
- 2 eggs
- 2 cups unsifted all-purpose flour
- 1 teaspoon baking soda
- 1 cup REESE'S Peanut Butter Chips
- 1 cup HERSHEY'S Semi-Sweet Chocolate Chips

Cream shortening or butter, sugar, brown sugar and vanilla in large mixer bowl until light and fluffy. Add eggs; beat well. Combine flour and baking soda; add to creamed mixture. Stir in peanut butter chips and chocolate chips.

Drop by teaspoonfuls onto ungreased cookie sheet. Bake at  $350^{\circ}$  for 10 to 12 minutes or until lightly browned. Cool slightly. Remove from cookie sheet; cool completely on wire rack.

*About 5 dozen cookies*

## Holiday Chocolate Cookies

- $\frac{1}{2}$  cup butter or margarine, softened
- $\frac{3}{4}$  cup sugar
- 1 egg
- 1 teaspoon vanilla
- $1\frac{1}{2}$  cups unsifted all-purpose flour
- $\frac{1}{3}$  cup HERSHEY'S Cocoa
- $\frac{1}{2}$  teaspoon baking powder
- $\frac{1}{2}$  teaspoon baking soda
- $\frac{1}{4}$  teaspoon salt
- Decorator's Frosting

### DECORATOR'S FROSTING

- $1\frac{1}{2}$  cups confectioners' sugar
- 2 tablespoons shortening
- 2 tablespoons milk
- $\frac{1}{2}$  teaspoon vanilla
- Red, green or yellow food color

Cream butter, sugar, egg and vanilla in large mixer bowl until light and fluffy. Combine remaining ingredients except Decorator's Frosting; add to creamed mixture, blending well.

Roll a small portion of dough at a time on lightly floured surface to  $\frac{1}{4}$ -inch thickness. (If too soft, chill dough until firm enough to roll.) Cut with  $2\frac{1}{2}$ -inch cutter; place on ungreased cookie sheet. Bake at  $325^{\circ}$  for 5 to 7 minutes or until only a slight indentation remains when touched lightly. Cool 1 minute. Remove from cookie sheet; cool completely on wire rack. Prepare Decorator's Frosting and decorate with holiday designs or messages.

*About 3 dozen cookies*

Combine all ingredients except food color in small mixer bowl; beat until smooth and of spreading consistency. Tint with drops of food color, blending well.



*Macaroon Kiss Cookies*

## Macaroon Kiss Cookies

- $\frac{1}{3}$  cup butter or margarine, softened
- 1 package (3 ounces) cream cheese, softened
- $\frac{3}{4}$  cup sugar
- 1 egg yolk
- 2 teaspoons almond extract
- 2 teaspoons orange juice
- $1\frac{1}{4}$  cups unsifted all-purpose flour
- 2 teaspoons baking powder
- $\frac{1}{4}$  teaspoon salt
- 5 cups (14-ounce package) flaked coconut
- 54 HERSHEY'S KISSES Chocolates (9-ounce package), unwrapped

Cream butter, cream cheese and sugar in large mixer bowl until light and fluffy. Add egg yolk, almond extract and orange juice; beat well. Combine flour, baking powder and salt; gradually add to creamed mixture. Stir in 3 cups of the coconut. Cover tightly; chill 1 hour or until firm enough to handle.

Shape dough into 1-inch balls; roll in remaining coconut. Place on ungreased cookie sheet. Bake at  $350^{\circ}$  for 10 to 12 minutes or until lightly browned. Remove from oven; immediately press unwrapped KISS on top of each cookie. Cool 1 minute. Carefully remove from cookie sheet; cool completely on wire rack.

*About  $4\frac{1}{2}$  dozen cookies*



*Chocolate-Cherry Squares*

## Chocolate-Cherry Squares

- 1 cup unsifted all-purpose flour
- $\frac{1}{3}$  cup butter or margarine
- $\frac{1}{2}$  cup packed light brown sugar
- $\frac{1}{2}$  cup chopped nuts

### Filling

- Red candied cherry halves

Combine flour, butter and brown sugar in large mixer bowl. Blend on low speed to form fine crumbs, about 2 to 3 minutes. Stir in nuts. Reserve  $\frac{3}{4}$  cup crumb mixture for topping; pat remaining crumbs into ungreased 9-inch square pan. Bake at  $350^{\circ}$  for 10 minutes or until lightly browned. Prepare Filling; spread over warm crust. Sprinkle with reserved crumb mixture and garnish with cherry halves. Bake at  $350^{\circ}$  for 25 minutes or until lightly browned. Cool; cut into squares. Store in refrigerator.

*About 3 dozen squares*

### FILLING

- 1 package (8 ounces) cream cheese, softened
- $\frac{1}{2}$  cup sugar
- $\frac{1}{3}$  cup HERSHEY'S Cocoa
- $\frac{1}{4}$  cup milk
- 1 egg
- $\frac{1}{2}$  teaspoon vanilla
- $\frac{1}{2}$  cup chopped red candied cherries

Combine cream cheese, sugar, cocoa, milk, egg and vanilla in small mixer bowl; beat until smooth. Fold in cherries.

## Cocoa-Pecan Kiss Cookies

1 cup butter or margarine,  
softened  
 $\frac{2}{3}$  cup sugar  
 1 teaspoon vanilla  
 $1\frac{2}{3}$  cups unsifted all-purpose  
flour  
 $\frac{1}{4}$  cup HERSHEY'S Cocoa  
 1 cup finely chopped pecans  
 54 HERSHEY'S KISSES  
 Chocolates (9-ounce  
package), unwrapped  
 Confectioners' sugar

Cream butter, sugar and vanilla in large mixer bowl until light and fluffy. Combine flour and cocoa; blend into creamed mixture. Add pecans; beat on low speed until well blended. Chill dough 1 hour or until firm enough to handle.

Shape scant tablespoon of dough around each unwrapped KISS, covering completely; shape into balls. Place on ungreased cookie sheet. Bake at  $375^{\circ}$  for 10 to 12 minutes or until almost set. Cool slightly. Remove from cookie sheet; cool completely on wire rack. Roll in confectioners' sugar.

*About  $4\frac{1}{2}$  dozen cookies*

## Chocolate Chip Whole Wheat Cookies

$\frac{3}{4}$  cup shortening  
 $1\frac{1}{2}$  cups packed light brown  
sugar  
 1 egg  
 $\frac{1}{4}$  cup water  
 1 teaspoon vanilla  
 1 cup unsifted whole wheat  
flour  
 $\frac{1}{2}$  teaspoon baking soda  
 $\frac{1}{2}$  teaspoon salt  
 2 cups quick-cooking oats  
 1 cup chopped dried apricots or  
raisins  
 1 cup HERSHEY'S MINI  
CHIPS Semi-Sweet  
Chocolate

Cream shortening and brown sugar in large mixer bowl until light and fluffy. Add egg, water and vanilla; beat well. Combine whole wheat flour, baking soda and salt; stir into creamed mixture. Stir in oats, dried apricots and MINI CHIPS Chocolates.

Drop by teaspoonfuls onto lightly greased cookie sheet; flatten slightly. Bake at  $350^{\circ}$  for 10 to 12 minutes or until golden brown. Remove from cookie sheet; cool completely on wire rack.

*About 5 dozen cookies*

## Reese's Chewy Chocolate Cookies

$1\frac{1}{4}$  cups butter or margarine,  
softened  
 2 cups sugar  
 2 eggs  
 2 teaspoons vanilla  
 2 cups unsifted all-purpose  
flour  
 $\frac{3}{4}$  cup HERSHEY'S Cocoa  
 1 teaspoon baking soda  
 $\frac{1}{2}$  teaspoon salt  
 2 cups (12-ounce package)  
REESE'S Peanut Butter  
Chips

Cream butter and sugar in large mixer bowl until light and fluffy. Add eggs and vanilla; beat well. Combine flour, cocoa, baking soda and salt; gradually blend into creamed mixture. Stir in peanut butter chips.

Drop by teaspoonfuls onto ungreased cookie sheet. Bake at  $350^{\circ}$  for 8 to 9 minutes. *Do not overbake.* (Cookies will be soft; they will puff during baking and flatten upon cooling.) Cool until set, about 1 minute. Remove from cookie sheet; cool completely on wire rack.

*About  $4\frac{1}{2}$  dozen cookies*

## Hershey's Great American Chocolate Chip Cookies

- 1 cup butter, softened
- $\frac{3}{4}$  cup sugar
- $\frac{3}{4}$  cup packed light brown sugar
- 1 teaspoon vanilla
- 2 eggs
- $2\frac{1}{4}$  cups unsifted all-purpose flour
- 1 teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- 2 cups (12-ounce package) HERSHEY'S Semi-Sweet Chocolate Chips
- 1 cup chopped nuts (optional)

Cream butter, sugar, brown sugar and vanilla in large mixer bowl until light and fluffy. Add eggs; beat well. Combine flour, baking soda and salt; gradually add to creamed mixture. Beat well. Stir in chocolate chips and nuts.

Drop by teaspoonfuls onto ungreased cookie sheet. Bake at  $375^{\circ}$  for 8 to 10 minutes or until lightly browned. Cool slightly. Remove from cookie sheet; cool completely on wire rack.

*About 6 dozen cookies*

### VARIATION

**Milk Chocolate Chip Cookies:** Substitute 2 cups (11.5-ounce package) HERSHEY'S Milk Chocolate Chips for the semi-sweet chocolate chips.

## Chocolate Cookie Sandwiches

- $\frac{1}{2}$  cup shortening
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla
- $1\frac{1}{2}$  cups unsifted all-purpose flour
- $\frac{1}{3}$  cup HERSHEY'S Cocoa
- $\frac{1}{2}$  teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{4}$  cup milk
- Creme Filling

### CREME FILLING

- 2 tablespoons butter or margarine, softened
- 2 tablespoons shortening
- $\frac{1}{2}$  cup marshmallow creme
- $\frac{3}{4}$  teaspoon vanilla
- $\frac{2}{3}$  cup confectioners' sugar

Cream shortening, sugar, egg and vanilla in large mixer bowl until light and fluffy. Combine flour, cocoa, baking soda and salt; add alternately with milk to creamed mixture until ingredients are combined.

Drop by teaspoonfuls onto ungreased cookie sheet. Bake at  $375^{\circ}$  for 11 to 12 minutes or just until soft-set (*do not overbake*). Cool 1 minute. Remove from cookie sheet; cool completely on wire rack. Prepare Creme Filling. Spread bottom of one cookie with about 1 tablespoon filling; cover with another cookie. Repeat with remaining cookies and filling.

*About 15 filled cookies*

Cream butter and shortening in small mixer bowl; gradually beat in marshmallow creme. Blend in vanilla and confectioners' sugar; beat to spreading consistency.

*Clockwise from top left:  
Hershey's Great American Chocolate Chip Cookies  
Reese's Chewy Chocolate Cookies (see page 53)  
Chocolate Chip Whole Wheat Cookies (see page 53)  
Chocolate Cookie Sandwiches*



# Puddings, Mousses & Souffles

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## Strawberry-Chocolate Bavarian Cream

1 package (10 ounces) frozen  
sliced strawberries, thawed\*  
2 envelopes unflavored gelatine  
 $\frac{1}{2}$  cup sugar  
1 cup HERSHEY'S Semi-Sweet  
Chocolate Chips  
 $2\frac{1}{4}$  cups milk  
1 teaspoon vanilla  
1 cup heavy or whipping cream  
Strawberry Cream

Drain strawberries; reserve syrup. Add water to syrup to equal  $\frac{3}{4}$  cup. Stir gelatine into liquid; set aside. Puree or mash berries to equal  $\frac{1}{2}$  cup. Reserve for use in Strawberry Cream.

Combine sugar, chocolate chips and  $\frac{1}{2}$  cup of the milk in medium saucepan. Cook over low heat, stirring constantly, until mixture is smooth and very hot. Add gelatine mixture, stirring until gelatine is completely dissolved. Remove from heat; add remaining  $1\frac{3}{4}$  cups milk and the vanilla. Pour into bowl; chill, stirring occasionally, until mixture mounds when dropped from a spoon.

Whip cream until stiff; fold into chocolate mixture. Pour into oiled 5- or 6-cup mold; chill until firm. Unmold and garnish with Strawberry Cream.

8 to 10 servings

\*You may substitute 1 cup sweetened sliced fresh strawberries for the frozen.

### STRAWBERRY CREAM

1 cup heavy or whipping cream  
1 teaspoon vanilla  
 $\frac{1}{2}$  cup strawberry puree  
(reserved from recipe above)  
2 or 3 drops red food color

Whip cream and vanilla in small mixer bowl until stiff. Fold in strawberry puree and food color.

Top: Strawberry-Chocolate Bavarian Cream  
Bottom: Double Chocolate Mousse (see page 58)



## Double Chocolate Mousse

2 HERSHEY'S Milk Chocolate Bars (8 ounces each)  
2 blocks (2 ounces) HERSHEY'S Unsweetened Baking Chocolate  
5 tablespoons water  
2 tablespoons rum or brandy  
2 egg yolks  
 $\frac{1}{4}$  cup butter or margarine  
1 cup heavy or whipping cream  
18 ladyfingers, split  
4 egg whites  
Chopped almonds (optional)

Break chocolate bars and baking chocolate into pieces. Melt with water and rum in top of double boiler over hot, not boiling, water; stir until mixture is smooth. Remove from heat; blend in egg yolks. Add butter, 1 tablespoon at a time, stirring until blended; cool slightly. Whip cream until stiff; carefully fold into chocolate mixture. Chill 1 hour or until mixture begins to set.

Meanwhile, line bottom and side of 8- or 9-inch springform pan with ladyfingers, rounded sides against pan. Beat egg whites until stiff but not dry. Carefully fold into chocolate mixture. Pour into ladyfinger-lined pan and chill 8 hours or overnight. Just before serving, remove side of pan. Sprinkle with chopped almonds; garnish as desired.

10 to 12 servings

## Chocolate Cream Pudding

1 cup sugar  
 $\frac{1}{4}$  cup HERSHEY'S Cocoa  
 $\frac{1}{3}$  cup cornstarch  
 $\frac{1}{4}$  teaspoon salt  
3 cups milk  
3 egg yolks, slightly beaten  
2 tablespoons butter or margarine  
 $1\frac{1}{2}$  teaspoons vanilla

Combine sugar, cocoa, cornstarch and salt in heavy saucepan; add milk and egg yolks. Cook over medium heat, stirring constantly, until mixture boils; boil and stir 1 minute. Remove from heat; blend in butter and vanilla. Pour into bowl or individual dessert dishes; press plastic wrap directly onto surface. Cool; chill until set.

6 to 8 servings

## Individual Fudge Souffles

$\frac{1}{2}$  cup butter or margarine, softened  
 $1\frac{1}{4}$  cups sugar  
1 teaspoon vanilla  
4 eggs  
 $\frac{2}{3}$  cup milk  
 $\frac{1}{2}$  teaspoon instant coffee granules  
 $\frac{2}{3}$  cup unsifted all-purpose flour  
 $\frac{2}{3}$  cup HERSHEY'S Cocoa  
 $1\frac{1}{2}$  teaspoons baking powder  
1 cup heavy or whipping cream  
2 tablespoons confectioners' sugar

Grease and sugar eight 5- or 6-ounce custard cups or ramekins; set aside. Cream butter, sugar and vanilla in large mixer bowl until light and fluffy. Add eggs, one at a time, beating well after each addition. Scald milk; remove from heat and add coffee granules, stirring until dissolved. Combine flour, cocoa and baking powder; add alternately with milk-coffee mixture to creamed mixture. Beat 1 minute on medium speed.

Divide batter evenly among prepared custard cups. Place in two 8-inch square pans; place pans in oven. Pour hot water into pans to depth of  $\frac{1}{8}$  inch. Bake at  $325^{\circ}$  for 40 to 45 minutes for custard cups (50 to 55 minutes for ramekins), adding more water if necessary, until cake tester inserted halfway between edge and center comes out clean. Remove pans from oven and allow custard cups to stand in water 5 minutes. Remove custard cups from water; cool slightly. Serve in custard cups or invert onto dessert dishes. Beat cream with confectioners' sugar until stiff; spoon onto warm souffles.

8 servings

## Cocoa Bavarian Cream

- 2 envelopes unflavored gelatine
- 1½ cups cold milk
- 1¼ cups sugar
- ¾ cup HERSHEY'S Cocoa
- 1 tablespoon light corn syrup
- 3 tablespoons butter or margarine
- 1¾ cups milk
- 1½ teaspoons vanilla
- 10 to 12 ladyfingers, split
- 1 cup heavy or whipping cream

Sprinkle gelatine onto 1½ cups milk in medium saucepan; let stand 3 to 4 minutes to soften. Combine sugar and cocoa; add to gelatine mixture in saucepan. Add corn syrup. Cook over medium heat, stirring constantly, until mixture boils. Remove from heat; stir in butter until melted. Blend in 1¾ cups milk and the vanilla; pour into large mixer bowl. Cool; chill until almost set.

Meanwhile, line bottom and side of 1½-quart mold with ladyfingers, rounded sides against mold. Whip cream until stiff. Beat chilled chocolate mixture until smooth. Add whipped cream to chocolate on low speed just until blended. Pour into ladyfinger-lined mold; chill until set. Unmold before serving.

12 servings

## Chocolate-Berry Parfaits

### Chocolate Cream Pudding (page 58)

- 1 package (10 ounces) frozen sliced strawberries, thawed, or 1 cup sweetened sliced fresh strawberries
- 1 cup heavy or whipping cream\*
- ¼ cup confectioners' sugar\*
- Fresh strawberries (optional)

Prepare Chocolate Cream Pudding; cool completely. Drain strawberries; puree in blender or sieve to equal ½ to ¾ cup. Beat cream and confectioners' sugar until stiff; fold in strawberry puree. Alternately layer chocolate pudding and strawberry cream in parfait glasses. Chill until set. Garnish with strawberries.

8 to 10 servings

\*You may substitute 2 cups frozen non-dairy whipped topping, thawed, for the cream and confectioners' sugar.

Chocolate-Berry Parfaits



## Brownie Fudge Dessert

- 1/2 cup HERSHEY'S Cocoa
- 1 cup butter or margarine
- 3 tablespoons vegetable oil
- 1 cup sugar
- 4 eggs, slightly beaten
- 2 teaspoons vanilla
- 1/2 cup unsifted all-purpose flour
- 30 pecan halves
- Ice cream or sweetened whipped cream

Combine cocoa, butter and oil in top of double boiler over hot, not boiling, water; stir over low heat until butter is melted. Remove from heat; stir in sugar. Add eggs and vanilla just until well combined. Stir flour into mixture just until blended.

Pour batter into ungreased 9-inch square pan and arrange pecan halves evenly on top. Place pan with batter in 13×9-inch pan; place both in oven. Pour hot water to depth of 1 inch into 13×9-inch pan. Bake at 350° for 40 to 45 minutes or until knife inserted 1/2 inch from edge comes out clean and brownie-like crust has formed; *do not overbake*. Remove from water bath; let cool on wire rack until warm. Scoop onto serving plates and top with your favorite ice cream. Or chill, cut into squares and serve with sweetened whipped cream.

9 servings

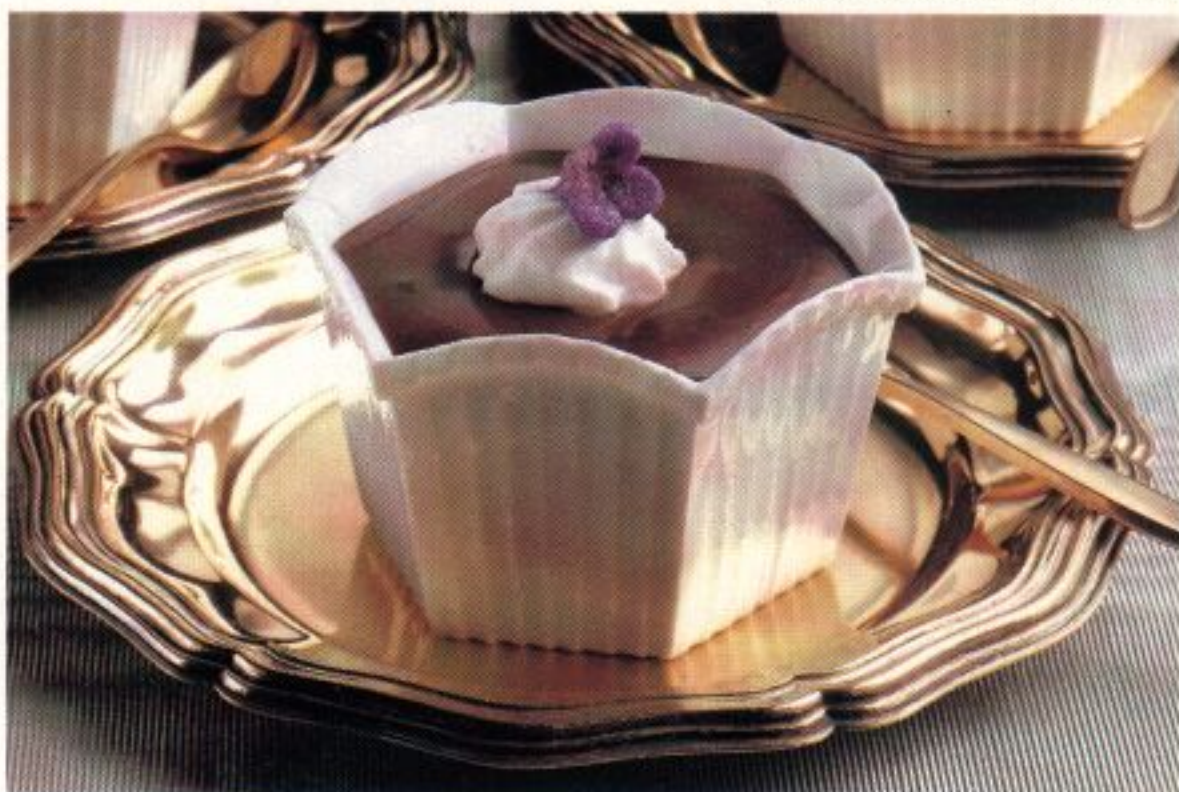
## Pots de Crème au Chocolat

- 2 blocks (2 ounces) HERSHEY'S Unsweetened Baking Chocolate, broken into pieces
- 1 cup light cream
- 2/3 cup sugar
- 2 egg yolks, slightly beaten
- 2 tablespoons butter or margarine, softened
- 1 teaspoon vanilla
- Sweetened whipped cream
- Candied violets (optional)

Combine baking chocolate pieces and cream in medium saucepan. Cook over medium heat, stirring constantly with wire whisk, until chocolate flecks disappear and mixture is hot. Add sugar and continue cooking and stirring until mixture begins to boil. Remove from heat; gradually add to beaten egg yolks, stirring constantly. Stir in butter and vanilla. Pour into six crème pots or demitasse cups; press plastic wrap directly onto surface. Chill several hours or until set. Garnish with sweetened whipped cream and candied violets.

6 servings

*Pots de Crème au Chocolat*





*Chocolate Mousse à l'Orange*

## Chocolate Mousse à l'Orange

- 2 cups (12-ounce package)  
HERSHEY'S Semi-Sweet  
Chocolate Chips
- 1 block (1 ounce) HERSHEY'S  
Unsweetened Baking  
Chocolate
- 6 tablespoons water
- 6 egg yolks, at room  
temperature
- 2 to 3 tablespoons orange-  
flavored liqueur
- 1½ cups heavy or whipping  
cream
- 6 egg whites, at room  
temperature
- ½ cup sugar
- Sweetened whipped cream
- Orange slices, cut into wedges  
(optional)

Combine chocolate chips, baking chocolate and water in top of double boiler over hot, not boiling, water; stir until smooth. Remove from heat. With wire whisk, beat egg yolks, one at a time, into chocolate mixture; cool to lukewarm. Stir in orange-flavored liqueur. Whip cream until stiff; fold into chocolate mixture.

Beat egg whites in large mixer bowl until foamy. Gradually add sugar; beat until stiff peaks form. Fold in chocolate-cream mixture. Spoon into dessert dishes. Cover; chill several hours or until firm. Garnish with sweetened whipped cream and orange wedges.

*16 servings*

## Hot Chocolate Souffle

$\frac{3}{4}$  cup HERSHEY'S Cocoa  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{2}$  cup unsifted all-purpose flour  
 $\frac{1}{4}$  teaspoon salt  
2 cups milk  
6 egg yolks, well beaten  
2 tablespoons butter  
1 teaspoon vanilla  
8 egg whites, at room temperature  
 $\frac{1}{4}$  teaspoon cream of tartar  
 $\frac{1}{4}$  cup sugar  
Sweetened whipped cream (optional)

Lightly butter  $2\frac{1}{2}$ -quart souffle dish; sprinkle with sugar. Measure length of heavy-duty aluminum foil to fit around souffle dish; fold in thirds lengthwise. Lightly oil one side of collar; tape securely to outside of dish (oiled side in), allowing collar to extend at least 2 inches above rim. Set aside.

Combine cocoa,  $\frac{3}{4}$  cup sugar, the flour and salt in medium saucepan; gradually blend in milk. Cook over medium heat, stirring constantly with wire whisk, until mixture boils; remove from heat. Gradually stir small amount of chocolate mixture into beaten egg yolks; blend well. Return egg mixture to chocolate mixture in pan. Add butter and vanilla, stirring until combined. Set aside; cool to lukewarm.

Beat egg whites with cream of tartar in large mixer bowl until soft peaks form. Add  $\frac{1}{4}$  cup sugar, 2 tablespoons at a time, beating until stiff peaks form. Gently fold one-third of the chocolate mixture into beaten egg whites. Fold in remaining chocolate mixture, half at a time, just until combined.

Gently pour mixture, without stirring, into prepared dish; smooth top with spatula. Place dish in larger pan; place in oven on bottom rack. Pour hot water into pan to depth of 1 inch (be sure bottom of foil collar does not touch water bath). Bake at  $350^{\circ}$  for 1 hour and 10 minutes or until cake tester inserted halfway between edge and center comes out clean. Carefully remove foil. Serve immediately with sweetened whipped cream.

8 to 10 servings

## Mocha Fudge Pudding Cake

$\frac{3}{4}$  cup sugar  
1 cup unsifted all-purpose flour  
2 teaspoons baking powder  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{2}$  cup butter or margarine  
1 block (1 ounce) HERSHEY'S Unsweetened Baking Chocolate  
 $\frac{1}{2}$  cup milk  
1 teaspoon vanilla  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{2}$  cup packed light brown sugar  
 $\frac{1}{4}$  cup HERSHEY'S Cocoa  
1 cup hot strong coffee  
Ice cream

Combine  $\frac{3}{4}$  cup sugar, the flour, baking powder and salt in medium bowl. Melt butter with baking chocolate in small saucepan over low heat; add to dry ingredients with milk and vanilla. Beat until smooth. Pour into 8- or 9-inch square pan.

Combine  $\frac{1}{2}$  cup sugar, the brown sugar and cocoa in small bowl; sprinkle evenly over batter. Pour coffee over top; *do not stir*. Bake at  $350^{\circ}$  for 40 minutes or until center is almost set. Serve warm with ice cream.

8 to 10 servings

Hot Chocolate Souffle



## Chocolate Tapioca

- $\frac{3}{4}$  cup sugar
- $\frac{1}{3}$  cup **HERSHEY'S** Cocoa
- 3 tablespoons quick-cooking tapioca
- $\frac{1}{8}$  teaspoon salt
- $2\frac{3}{4}$  cups milk
- 1 egg, slightly beaten
- 1 teaspoon vanilla

Combine sugar, cocoa, tapioca and salt in medium saucepan; blend in milk and egg. Let stand 5 minutes. Cook over medium heat, stirring constantly, until mixture boils. Remove from heat; stir in vanilla. Pour into bowl or individual dessert dishes; press plastic wrap directly onto surface. Cool; chill until set.

4 to 6 servings

## St. Patrick's Day Parfaits

- 3 cups miniature or 30 large marshmallows
- $\frac{1}{2}$  cup milk
- 2 tablespoons green crème de menthe
- 1 cup **HERSHEY'S** Semi-Sweet Chocolate Chips
- $\frac{1}{4}$  cup confectioners' sugar
- $1\frac{1}{2}$  cups heavy or whipping cream

Combine marshmallows and milk in medium saucepan; cook over low heat, stirring constantly, until marshmallows are melted and mixture is smooth. Measure 1 cup marshmallow mixture into small bowl. Blend in crème de menthe; set aside. Add chocolate chips and confectioners' sugar to marshmallow mixture remaining in saucepan; return to low heat and stir until chips are melted. Remove from heat; cool to room temperature.

Whip cream just until soft peaks form; fold  $1\frac{1}{2}$  cups into marshmallow-mint mixture. Fold remaining whipped cream into chocolate mixture. Alternately spoon chocolate and mint mixtures into parfait glasses. Chill thoroughly or freeze. Garnish as desired.

6 servings

*St. Patrick's Day Parfaits*





*Cold Mocha Souffle*

## Cold Mocha Souffle

- 2 envelopes unflavored gelatine
- $\frac{1}{2}$  cup sugar
- $\frac{1}{3}$  cup HERSHEY'S Cocoa
- 1 tablespoon instant coffee granules
- $2\frac{1}{4}$  cups milk
- 3 egg yolks, beaten
- $\frac{1}{2}$  teaspoon vanilla
- 1 cup heavy or whipping cream
- 3 egg whites, at room temperature
- $\frac{1}{4}$  cup sugar
- Cozumel Whipped Cream (optional)
- Chocolate curls (optional)

### COZUMEL WHIPPED CREAM

- $\frac{1}{2}$  cup heavy or whipping cream
- 1 tablespoon confectioners' sugar
- 1 to 2 teaspoons coffee-flavored liqueur

Measure length of aluminum foil to fit around 1-quart souffle dish; fold in thirds lengthwise. Lightly oil one side of collar; tape securely to outside of dish (oiled side in), allowing collar to extend 3 inches above rim of dish. Set aside.

Combine gelatine,  $\frac{1}{2}$  cup sugar, the cocoa and coffee granules in medium saucepan; blend in milk and egg yolks. Let stand 2 minutes. Stir over low heat until gelatine is completely dissolved and mixture coats a metal spoon; *do not boil*. Remove from heat; add vanilla. Pour into large bowl and chill, stirring occasionally, until mixture mounds slightly when dropped from a spoon.

Whip cream until stiff; fold into chocolate mixture. Beat egg whites in small mixer bowl until soft peaks form; gradually add  $\frac{1}{4}$  cup sugar and beat until stiff peaks form. Fold into chocolate mixture. Pour into prepared dish; chill until set, at least 4 hours. Just before serving, carefully remove foil. Garnish with Cozumel Whipped Cream and chocolate curls.

*6 to 8 servings*

Beat cream with confectioners' sugar in small bowl until stiff. Fold in coffee-flavored liqueur.

# Candies

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## Rich Cocoa Fudge

3 cups sugar  
 $\frac{2}{3}$  cup HERSHEY'S Cocoa  
 $\frac{1}{8}$  teaspoon salt  
 $1\frac{1}{2}$  cups milk  
 $\frac{1}{4}$  cup butter or margarine  
1 teaspoon vanilla

Butter 8- or 9-inch square pan; set aside. Combine sugar, cocoa and salt in heavy 4-quart saucepan; stir in milk. Cook over medium heat, stirring constantly, until mixture comes to full rolling boil. Boil, without stirring, to soft-ball stage,  $234^{\circ}\text{F}$  on a candy thermometer (or until syrup, when dropped into very cold water, forms a soft ball that flattens when removed from water). Bulb of candy thermometer should not rest on bottom of saucepan.

Remove from heat. Add butter and vanilla; *do not stir*. Cool at room temperature to  $110^{\circ}\text{F}$  (lukewarm). Beat until fudge thickens and loses some of its gloss. Quickly spread in prepared pan; cool. Cut into 1- to  $1\frac{1}{2}$ -inch squares.

*About 3 dozen candies*

### VARIATIONS

**Marshmallow-Nut Cocoa Fudge:** Increase cocoa to  $\frac{3}{4}$  cup. Cook fudge as directed. Add 1 cup marshmallow creme with butter and vanilla; *do not stir*. Cool to  $110^{\circ}\text{F}$  (lukewarm). Beat 10 minutes; stir in 1 cup broken nuts and pour into prepared pan. (Fudge does not set until poured into pan).

**Nutty Rich Cocoa Fudge:** Beat cooked fudge as directed. *Immediately* stir in 1 cup broken almonds, pecans or walnuts and quickly spread in prepared pan.

## Double-Decker Fudge

- 1 cup REESE'S Peanut Butter Chips
- 1 cup HERSHEY'S Semi-Sweet Chocolate Chips
- 2<sup>1</sup>/<sub>4</sub> cups sugar
- 1<sup>3</sup>/<sub>4</sub> cups (7-ounce jar) marshmallow creme
- <sup>3</sup>/<sub>4</sub> cup evaporated milk
- <sup>1</sup>/<sub>4</sub> cup butter or margarine
- 1 teaspoon vanilla

Measure peanut butter chips into one bowl and chocolate chips into another; set aside. Butter 8-inch square pan; set aside. Combine sugar, marshmallow creme, evaporated milk and butter in heavy 3-quart saucepan. Cook over medium heat, stirring constantly, until mixture boils; continue cooking and stirring for 5 minutes.

Remove from heat; stir in vanilla. Immediately stir half the hot mixture into peanut butter chips until completely melted. Quickly pour into prepared pan. Stir remaining hot mixture into chocolate chips until completely melted. Quickly spread over top of peanut butter layer; cool. Cut into 1-inch squares.

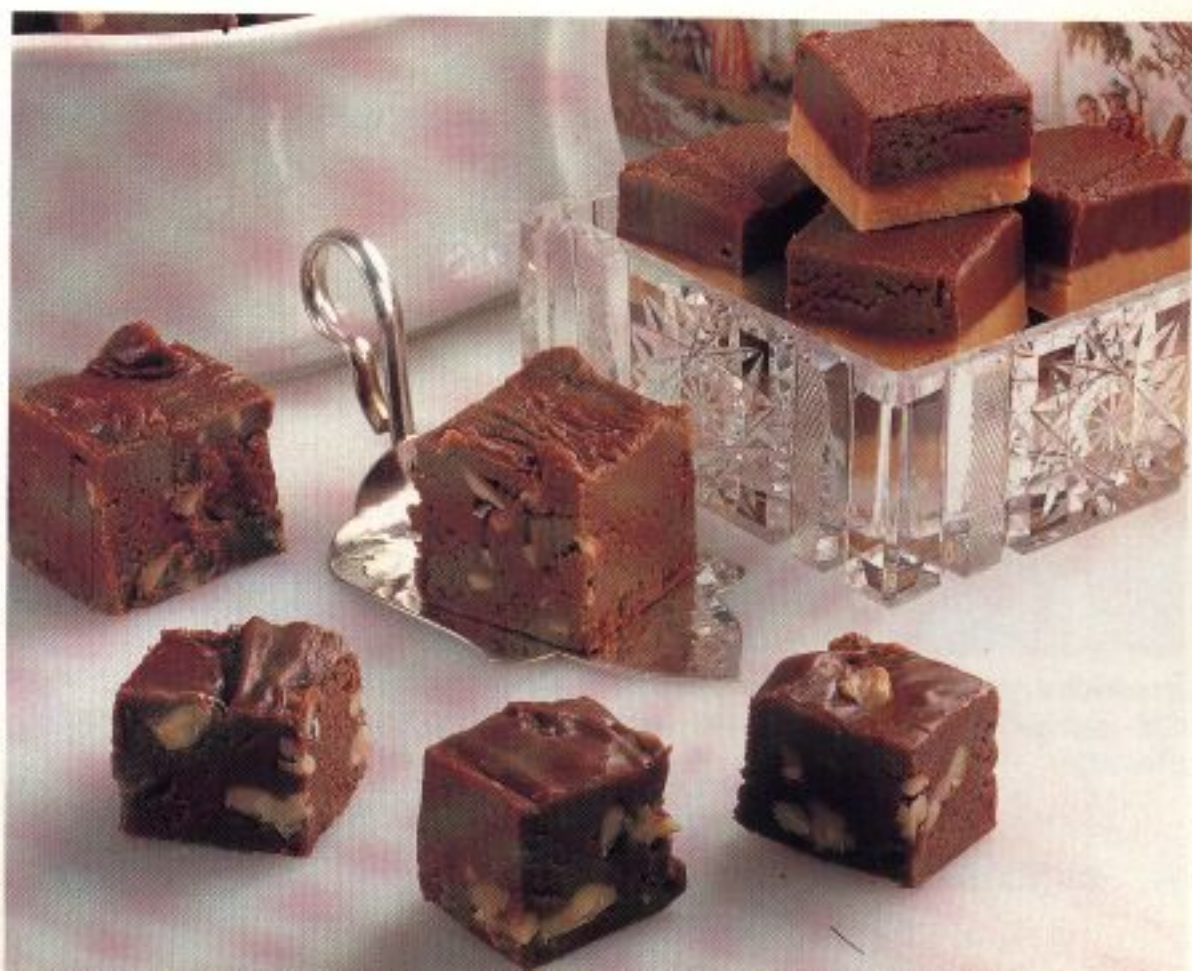
*About 4 dozen candies*

## Chocolate-Almond Fudge

- 4 cups sugar
- 1<sup>3</sup>/<sub>4</sub> cups (7-ounce jar) marshmallow creme
- 1<sup>1</sup>/<sub>2</sub> cups (12-ounce can) evaporated milk
- 1 tablespoon butter or margarine
- 2 cups (12-ounce package) HERSHEY'S MINI CHIPS Semi-Sweet Chocolate
- 1 HERSHEY'S Milk Chocolate Bar with Almonds (8 ounces), chopped
- 1 teaspoon vanilla
- <sup>3</sup>/<sub>4</sub> cup chopped slivered almonds

Butter 9-inch square pan; set aside. Combine sugar, marshmallow creme, evaporated milk and butter in heavy 4-quart saucepan. Cook over medium heat, stirring constantly, until mixture comes to a full rolling boil; boil and stir 7 minutes. Remove from heat; *immediately* add MINI CHIPS Chocolates and chocolate bar pieces, stirring until completely melted. Blend in vanilla; stir in almonds. Pour into prepared pan; cool completely. Cut into 1-inch squares.

*About 5 dozen candies*



Center: Chocolate-Almond Fudge  
Upper right: Double-Decker Fudge  
Below: Nutty Rich Cocoa Fudge

## Homemade Chocolate-Coated Candies

Did you ever look at a display of elegant, glossy—and expensive—chocolate-coated candies and wish that you could make them yourself? While that might seem a fantasy best left to the professionals, you need no longer be intimidated. The process is not difficult, but it does take time and patience. And remember, practice makes perfect—coating with chocolate becomes easier each time you do it. Before starting, review the important information that follows about making chocolate-coated candies.

**Making the centers.** Select the recipes for the centers you wish to coat and prepare them at least a day ahead. For variety, try different shapes—balls, cubes, rectangles, triangles, even hearts.

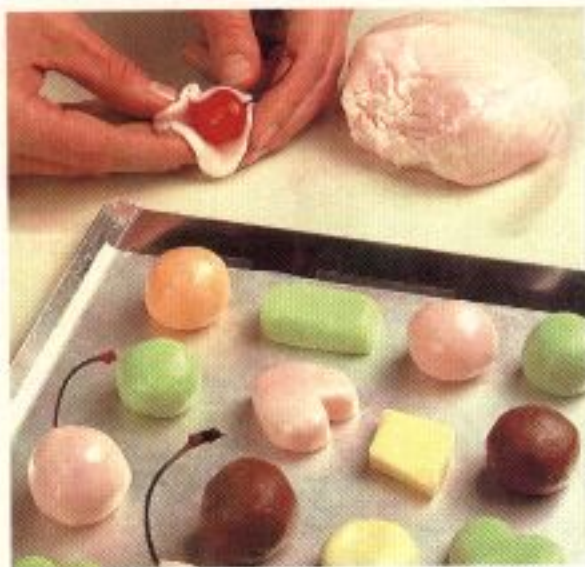
**Choosing the right day.** Make the coating only on a dry, clear day. Don't even *think* about dipping candies on a humid day! Humidity, steam or wet equipment causes chocolate to thicken, tighten and become grainy. Even a few drops of water can cause problems!

**Ingredients.** Select the kind of chocolate you wish to use for the coating. In addition, you need solid vegetable shortening. *Never substitute butter, margarine or oil!* These contain moisture, which will cause the chocolate to tighten and become grainy.

**Assembling the equipment.** Before you begin the coating process, assemble the equipment you need:

- Tape and wax paper
- A special candy thermometer that registers as low as 80°F is useful, but not necessary (most ordinary candy thermometers do not register below 100°F)
- A rubber spatula
- A glass bowl or glass measuring cup to hold the chocolate and shortening
- A larger glass bowl or a pan to hold the warm water
- A fondue fork or table fork to dip the centers into the coating

If you carefully and patiently follow our instructions, you'll be rewarded with your own homemade "dream" candies.



In advance, prepare an assortment of centers. Refrigerate until ready to coat with chocolate.



Combine chocolate and shortening in completely dry bowl. Don't let even one drop of water into mixture!



Chocolate-shortening mixture must be stirred and scraped down constantly with rubber spatula.



Chocolate mixture should be completely fluid and very smooth before starting to coat centers.



When coating is ready, rest a center on fork; carefully and completely dip into chocolate mixture. Tap fork on side of bowl to remove excess coating.



Invert center onto prepared cookie sheet. Using tip of fork, decorate top of candy with small amount of melted chocolate.

## "Simply Stirred" Chocolate Coating

2 HERSHEY'S Milk Chocolate Bars (8 ounces each), broken into pieces

$\frac{1}{4}$  cup shortening\*

OR

2 cups (12-ounce package) HERSHEY'S Semi-Sweet Chocolate Chips

2 tablespoons plus 2 teaspoons shortening\*

OR

2 cups (11.5-ounce package) HERSHEY'S Milk Chocolate Chips

2 tablespoons shortening\*

Before starting, review basic information on opposite page. Be sure that centers (pages 70-71) are chilled. Cover cookie sheet or tray with wax paper; fasten with tape.

Place chocolate and shortening in 4-cup glass measuring cup or  $1\frac{1}{2}$ -quart glass bowl. Place measuring cup or bowl in larger glass bowl or pan of very warm—not hot—water ( $100^{\circ}$ – $110^{\circ}$ F) that reaches *halfway* up cup or bowl. Don't let even one drop of water mix with chocolate!

Stir mixture *constantly* with rubber spatula until chocolate is completely melted and mixture is smooth. *Don't rush!* It will take about 20 minutes to melt the chocolate. If water begins to cool, pour out and add more warm water. (Chocolate mixture should be between  $84^{\circ}$ F and  $88^{\circ}$ F for coating.)

Remove measuring cup or bowl from water. Set one chilled center on tines of fondue fork or table fork. Completely dip center into coating. Gently tap fork on side of cup to remove excess coating. Invert candy onto prepared cookie sheet. Decorate top of coated center with small amount of melted chocolate, using tip of fork. Repeat with remaining centers. Store candies, loosely covered, in a cool, dry place.

*Enough coating for about 5 dozen centers*

\*Do not use butter, margarine or oil.

**Note:** If chocolate becomes too thick while coating, return cup or bowl containing chocolate to larger glass bowl or pan with 1 inch of very warm tap water ( $100^{\circ}$ – $110^{\circ}$ F). Stir mixture constantly until of desired consistency. *Be careful not to get any water into mixture.* When coating reaches desired consistency, remove from water; continue dipping centers.



An assortment of homemade chocolate-coated candies. In foil cups: leftover "Simply Stirred" Chocolate Coating (see page 69) combined with chopped or sliced nuts.

## Easy Buttercream Centers

1 package (3 ounces) cream  
cheese, softened  
 $\frac{1}{2}$  cup butter or margarine,  
softened  
4 cups confectioners' sugar  
 $1\frac{1}{2}$  teaspoons vanilla

Beat cream cheese and butter in large mixer bowl until smooth. Gradually blend in confectioners' sugar and vanilla. (If necessary, chill about 1 hour or until mixture is firm enough to handle.) Shape into 1-inch balls; place on wax paper-covered tray or cookie sheet. Cover loosely; chill 3 to 4 hours or overnight. Centers should feel dry to touch before coating. Coat centers as directed (pages 68–69).

*About 5 dozen centers*

### VARIATIONS

**Chocolate Buttercream Centers:** Blend  $\frac{1}{3}$  cup HERSHEY'S Cocoa with confectioners' sugar and vanilla into mixture. Add 1 to 2 teaspoons milk until mixture holds together.

**Flavored Buttercream Centers:** Divide buttercream mixture into three parts. Add any one of the following to each part:

$\frac{1}{2}$  teaspoon almond extract  
 $\frac{1}{2}$  teaspoon brandy extract  
 $\frac{2}{3}$  cup flaked coconut  
 $\frac{1}{4}$  teaspoon mint extract plus  
3 drops green food color

$\frac{1}{4}$  teaspoon orange extract  
 $\frac{1}{4}$  teaspoon rum extract  
 $\frac{1}{2}$  teaspoon strawberry extract  
plus 3 drops red food  
color

## Easy Cherry Cordial Centers

- $\frac{1}{4}$  cup butter or margarine, softened
- $2\frac{1}{4}$  cups confectioners' sugar
- 1 tablespoon milk
- $\frac{1}{2}$  teaspoon vanilla
- $\frac{1}{8}$  teaspoon almond extract
- About 48 maraschino cherries with stems, drained

Cover cookie sheet or tray with wax paper; set aside. Thoroughly cream butter with confectioners' sugar and milk in small mixer bowl; blend in vanilla and almond extract. (If mixture is too soft, add extra confectioners' sugar.) Mold just enough mixture around each cherry to completely cover cherry. Place on prepared cookie sheet. Cover loosely; chill 3 to 4 hours or overnight.

Remove a third of the centers from refrigerator just before dipping; keep remaining centers chilled. Coat centers as directed (pages 68-69). Store coated cordials, uncovered, at room temperature for about 1 week or until centers liquefy.

*About 4 dozen centers*

## Chocolate Centers

- $\frac{1}{3}$  cup butter or margarine, softened
- $\frac{1}{4}$  cup heavy or whipping cream
- $1\frac{1}{2}$  teaspoons vanilla
- 3 cups confectioners' sugar
- $\frac{1}{2}$  cup HERSHEY'S Semi-Sweet Chocolate Chips, melted

Combine butter, cream, vanilla and 1 cup of the confectioners' sugar in small mixer bowl; beat until smooth. Gradually blend in remaining 2 cups confectioners' sugar and the melted chocolate. Chill about 1 hour or until mixture is firm enough to handle.

Shape into 1-inch balls; place on wax paper-covered tray or cookie sheet. Cover loosely; chill 3 to 4 hours or overnight. Centers should feel dry to touch before coating. Coat centers as directed (pages 68-69).

*About 5 dozen centers*

## Chocolate Truffles

- $\frac{1}{2}$  cup unsalted butter, softened
- $2\frac{1}{2}$  cups confectioners' sugar
- $\frac{1}{2}$  cup HERSHEY'S Cocoa
- $\frac{1}{4}$  cup heavy or whipping cream
- $1\frac{1}{2}$  teaspoons vanilla

**Centers:** Pecan or walnut halves, whole almonds, candied cherries, after-dinner mints

**Coatings:** Confectioners' sugar, flaked coconut, chopped nuts

Cream butter in large mixer bowl. Combine  $2\frac{1}{2}$  cups confectioners' sugar and the cocoa; add alternately with cream and vanilla to butter. Blend well. Chill until firm. Shape small amount of mixture around desired center; roll into 1-inch balls. Drop into desired coating and turn until well covered. Chill until firm.

*About 3 dozen truffles*

### VARIATION

**Chocolate Rum Truffles:** Decrease vanilla to 1 teaspoon and add  $\frac{1}{2}$  teaspoon rum extract.

## Cocoa Divinity

3 tablespoons shortening  
1/2 cup HERSHEY'S Cocoa  
2 1/2 cups sugar  
1/4 teaspoon salt  
1/2 cup light corn syrup  
1/3 cup water  
2 egg whites, at room temperature  
1 teaspoon vanilla  
3/4 cup chopped walnuts (optional)

Melt shortening in top of double boiler over hot, not boiling, water; add cocoa and stir until smooth. Set aside over warm water. Combine sugar, salt, corn syrup and water in heavy 2-quart saucepan. Cook over medium heat, stirring constantly, until sugar dissolves and mixture boils. Continue to boil without stirring. When syrup reaches 246°F on a candy thermometer, start beating egg whites in large mixer bowl until stiff peaks form. (Bulb of candy thermometer should not rest on bottom of saucepan.)

Continue cooking syrup mixture, without stirring, to hard-ball stage, 260°F (or until syrup, when dropped into very cold water, forms a firm ball that is hard enough to hold its shape, yet plastic). Immediately pour hot syrup in thin stream over beaten egg whites, beating constantly on high speed. Add vanilla; beat until candy starts to become firm. Quickly blend in reserved cocoa mixture with wooden spoon. Stir in nuts. Drop by teaspoonfuls onto wax paper-covered cookie sheet; cool. Store in airtight container.

*About 3 1/2 dozen candies*

## Butter Almond Crunch

1 1/2 cups HERSHEY'S MINI CHIPS Semi-Sweet Chocolate  
1 3/4 cups chopped almonds  
1 1/2 cups butter or margarine  
1 3/4 cups sugar  
3 tablespoons light corn syrup  
3 tablespoons water

Spread 1 cup of the MINI CHIPS Chocolates in buttered 13×9-inch pan; set aside. Spread almonds in shallow pan; toast at 350° for about 7 minutes or until golden brown. Set aside.

Melt butter in heavy 3-quart saucepan; blend in sugar, corn syrup and water. Cook over medium heat, stirring constantly, to hard-crack stage, 300°F on a candy thermometer (or until syrup, when dropped into very cold water, separates into threads that are hard and brittle). Bulb of candy thermometer should not rest on bottom of saucepan. Remove saucepan from heat; stir in 1 1/2 cups of the toasted almonds.

Immediately spread mixture evenly over MINI CHIPS Chocolates in prepared pan, being careful not to disturb chips. Sprinkle with remaining 1/4 cup toasted almonds and 1/2 cup MINI CHIPS Chocolates; score into 1 1/2-inch squares. Cool completely; remove from pan. Break into pieces. Store in tightly covered container.

*About 2 pounds candy*

*Top: Chocolate Chip Nougat Log (see page 74). Bottom: Butter Almond Crunch. Center: Assortment includes Cocoa Divinity and Creamy Cocoa Taffy (see page 74)*



## Chocolate Chip Nougat Log

- 1 cup sugar
- $\frac{2}{3}$  cup light corn syrup
- 2 tablespoons water
- $\frac{1}{4}$  cup egg whites (about 2), at room temperature
- 2 cups sugar
- $1\frac{1}{4}$  cups light corn syrup
- $\frac{1}{4}$  cup butter or margarine, melted
- 2 teaspoons vanilla
- 2 cups chopped walnuts
- 4 or 5 drops red food color (optional)
- 1 cup HERSHEY'S MINI CHIPS Semi-Sweet Chocolate

Line  $15\frac{1}{2} \times 10\frac{1}{2} \times 1$ -inch jelly roll pan with aluminum foil; butter foil. Set aside. Combine 1 cup sugar,  $\frac{2}{3}$  cup corn syrup and the water in small heavy saucepan. Cook over medium heat, stirring constantly, until sugar dissolves. Continue cooking without stirring. When syrup reaches  $230^{\circ}\text{F}$  on a candy thermometer, start beating egg whites in large mixer bowl; beat until stiff, but not dry. (Bulb of candy thermometer should not rest on bottom of saucepan.)

When syrup reaches soft-ball stage,  $238^{\circ}\text{F}$  (or until syrup, when dropped into very cold water, forms a soft ball that flattens when removed from water), remove from heat. Pour hot syrup in thin stream over beaten egg whites, beating constantly on high speed. Continue beating 4 to 5 minutes or until mixture becomes very thick. Cover and set aside.

Combine 2 cups sugar and  $1\frac{1}{4}$  cups corn syrup in heavy 2-quart saucepan. Cook over medium heat, stirring constantly, until sugar dissolves. Cook, without stirring, to soft-crack stage,  $275^{\circ}\text{F}$  (or until syrup, when dropped into very cold water, separates into threads that are hard but not brittle).

Pour hot syrup all at once over reserved egg white mixture in bowl; blend with wooden spoon. Stir in melted butter and vanilla; add nuts and mix thoroughly. Add food color. Pour into prepared pan. Sprinkle evenly with MINI CHIPS Chocolates. Let cool overnight.

To form logs, invert pan and remove foil. Cut in half crosswise; roll from cut end, jelly-roll style. Cut into  $\frac{1}{4}$ -inch slices. Store, well covered, in cool, dry place.

*About 7 dozen candies*

**Note:** If desired, nougat can be cut into 1-inch squares rather than rolled.

## Creamy Cocoa Taffy

- $1\frac{1}{4}$  cups sugar
- $\frac{3}{4}$  cup light corn syrup
- $\frac{1}{3}$  cup HERSHEY'S Cocoa
- $\frac{1}{8}$  teaspoon salt
- 2 teaspoons white vinegar
- $\frac{1}{4}$  cup evaporated milk
- 1 tablespoon butter or margarine

Butter 9-inch square pan; set aside. Combine sugar, corn syrup, cocoa, salt and vinegar in heavy 2-quart saucepan. Cook over medium heat, stirring constantly, until mixture boils; add evaporated milk and butter. Continue to cook, stirring occasionally, to firm-ball stage,  $248^{\circ}\text{F}$  on a candy thermometer (or until syrup, when dropped into very cold water, forms a firm ball that does not flatten when removed from water). Bulb of candy thermometer should not rest on bottom of saucepan.

Pour mixture into prepared pan. Let stand until taffy is cool enough to handle. Butter hands; stretch taffy, folding and pulling until light in color and hard to pull. Place taffy on table; pull into  $\frac{1}{2}$ -inch-wide strips (twist two strips together, if desired). Cut into 1-inch pieces with buttered scissors. Wrap individually in plastic wrap.

*About  $1\frac{1}{4}$  pounds candy*

# Breads & Coffeecakes

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## Chocolate Streusel Coffeecake

### Chocolate Streusel

- $\frac{1}{2}$  cup butter or margarine, softened
- 1 cup sugar
- 3 eggs
- 1 cup sour cream
- 1 teaspoon vanilla
- 2 cups unsifted all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- $\frac{1}{4}$  teaspoon salt

### CHOCOLATE STREUSEL

- $\frac{3}{4}$  cup packed light brown sugar
- $\frac{1}{4}$  cup unsifted all-purpose flour
- $\frac{1}{4}$  cup butter or margarine, softened
- $\frac{3}{4}$  cup chopped nuts
- $\frac{3}{4}$  cup HERSHEY'S MINI CHIPS Semi-Sweet Chocolate

Prepare Chocolate Streusel; set aside. Cream butter and sugar in large mixer bowl until light and fluffy. Add eggs; blend well on low speed. Stir in sour cream and vanilla. Combine flour, baking powder, baking soda and salt; add to batter. Blend well.

Sprinkle 1 cup of the Chocolate Streusel into greased and floured 12-cup Bundt pan. Spread one-third of the batter (about  $1\frac{1}{3}$  cups) in pan; sprinkle with half the remaining streusel (about 1 cup). Repeat layers, ending with batter on top. Bake at  $350^{\circ}$  for 50 to 55 minutes or until cake tester comes out clean. Cool 10 minutes; invert onto serving plate. Cool completely.

*12 to 16 servings*

Combine brown sugar, flour and butter in medium bowl until crumbly. Stir in nuts and MINI CHIPS Chocolates.



*Clockwise from top: Chocolate Chip Muffins, Chocolate Tea Bread and Chocolate Chip Banana Bread*

## Chocolate Chip Muffins

1½ cups unsifted all-purpose flour  
½ cup sugar  
2 teaspoons baking powder  
½ teaspoon salt  
½ cup milk  
¼ cup vegetable oil  
1 egg, beaten  
½ cup HERSHEY'S MINI CHIPS Semi-Sweet Chocolate  
½ cup chopped nuts  
¼ cup chopped maraschino cherries, well drained  
2 teaspoons grated orange peel

Combine flour, sugar, baking powder and salt in medium bowl. Add milk, oil and egg; stir just until blended. Stir in MINI CHIPS Chocolates, nuts, cherries and orange peel.

Fill greased or paper-lined muffin cups (2½ inches in diameter) two-thirds full with batter. Bake at 400° for 25 to 30 minutes or until golden brown. Remove from pan; cool completely.

*About 12 muffins*

## Chocolate Tea Bread

¼ cup butter or margarine, softened  
⅔ cup sugar  
1 egg  
1½ cups unsifted all-purpose flour  
⅓ cup HERSHEY'S Cocoa  
1 teaspoon baking soda  
¼ teaspoon salt  
1 cup buttermilk or sour milk\*  
¾ cup chopped walnuts  
¾ cup raisins (optional)

Cream butter, sugar and egg in large mixer bowl until light and fluffy. Combine flour, cocoa, baking soda and salt; add alternately with buttermilk to creamed mixture. Beat on low speed just until blended; stir in nuts and raisins.

Pour into greased 8½×4½×2½-inch loaf pan. Bake at 350° for 55 to 60 minutes or until cake tester comes out clean. Remove from pan; cool completely on wire rack.

*1 loaf*

\*To sour milk: Use 1 tablespoon vinegar plus milk to equal 1 cup.

## Chocolate Chip Banana Bread

2 cups unsifted all-purpose flour  
1 cup sugar  
1 teaspoon baking powder  
1 teaspoon salt  
½ teaspoon baking soda  
1 cup mashed ripe bananas (about 3 small)  
½ cup shortening  
2 eggs  
1 cup HERSHEY'S MINI CHIPS Semi-Sweet Chocolate  
½ cup chopped walnuts

Grease bottom only of 9×5×3-inch loaf pan; set aside. Combine all ingredients except MINI CHIPS Chocolates and walnuts in large mixer bowl; blend well on medium speed. Stir in MINI CHIPS Chocolates and walnuts.

Pour into prepared pan. Bake at 350° for 60 to 70 minutes or until cake tester comes out clean. Cool 10 minutes; remove from pan. Cool completely on wire rack.

*1 loaf*

## Cocoa Brunch Rings

$\frac{1}{2}$  cup milk  
 $\frac{1}{2}$  cup sugar  
1 teaspoon salt  
 $\frac{1}{2}$  cup butter or margarine  
2 packages active dry yeast  
 $\frac{1}{2}$  cup warm water  
2 eggs, slightly beaten  
 $3\frac{1}{2}$  to  $3\frac{3}{4}$  cups unsifted  
all-purpose flour  
 $\frac{3}{4}$  cup HERSHEY'S Cocoa  
Orange Filling

Scald milk in small saucepan; stir in sugar, salt and butter. Set aside; cool to lukewarm. Dissolve yeast in warm water ( $105^{\circ}$  to  $115^{\circ}\text{F}$ ) in large mixer bowl; add milk mixture, eggs and 2 cups of the flour. Beat 2 minutes on medium speed until smooth. Combine  $1\frac{1}{2}$  cups of the flour and the cocoa; stir into yeast mixture.

Turn dough out onto well-floured board; knead in more flour until dough is smooth enough to handle. Knead about 5 minutes or until smooth and elastic. Place in greased bowl; turn to grease top. Cover; let rise in warm place until doubled, about 1 to  $1\frac{1}{2}$  hours. Punch down dough; turn over. Cover; let rise 30 minutes longer.

Prepare Orange Filling; set aside. Divide dough in half. On lightly floured board, roll out each half to a  $13 \times 9$ -inch rectangle. Spread one-fourth of the Orange Filling on each rectangle to within  $\frac{1}{2}$  inch of edges; reserve remaining filling for frosting. Roll up dough from long side as for jelly roll; pinch edge to seal. Cut rolls into 1-inch slices. Place slices, sealed edges down, in two greased 4- to 6-cup ring molds. Tilt slices slightly, overlapping so filling shows. Cover; let rise in warm place until doubled, about 45 minutes. Bake at  $350^{\circ}$  for 20 to 25 minutes or until filling is lightly browned. Immediately remove from molds and place on serving plates. Frost with remaining Orange Filling or, if a glaze is preferred, stir in a few drops orange juice until of desired consistency; spoon over rings. Serve warm.

2 rings

### ORANGE FILLING

3 cups confectioners' sugar  
6 tablespoons butter or  
margarine, softened  
 $\frac{1}{4}$  cup orange juice  
4 teaspoons grated orange peel

Combine confectioners' sugar, butter, orange juice and orange peel in small mixer bowl; beat on low speed until smooth.

## Chocolate Waffles

1 cup unsifted all-purpose flour  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{2}$  cup HERSHEY'S Cocoa  
 $\frac{1}{2}$  teaspoon baking powder  
 $\frac{1}{2}$  teaspoon baking soda  
 $\frac{1}{4}$  teaspoon salt  
1 cup buttermilk or sour milk\*  
2 eggs  
 $\frac{1}{4}$  cup butter or margarine,  
melted

Combine flour, sugar, cocoa, baking powder, baking soda and salt in medium bowl. Add buttermilk and eggs; beat with wooden spoon just until blended. Gradually add melted butter, beating until smooth. Bake in waffle iron according to manufacturer's directions. Serve warm with pancake syrup or, for dessert, with ice cream, fruit-flavored syrups and sweetened whipped cream.

10 to 12 four-inch waffles

\*To sour milk: Use 1 tablespoon vinegar plus milk to equal 1 cup.

Top: Cocoa Brunch Ring  
Bottom: Chocolate-Filled Braid (see page 80)



## Chocolate-Filled Braid

### Chocolate Filling

- 2<sup>1</sup>/<sub>2</sub> to 2<sup>3</sup>/<sub>4</sub> cups unsifted all-purpose flour
- 2 tablespoons sugar
- <sup>1</sup>/<sub>2</sub> teaspoon salt
- 1 package active dry yeast
- <sup>1</sup>/<sub>2</sub> cup milk
- <sup>1</sup>/<sub>4</sub> cup water
- <sup>1</sup>/<sub>2</sub> cup butter or margarine
- 1 egg, at room temperature
- Melted butter (optional)
- Confectioners' Sugar Glaze (optional)

Prepare Chocolate Filling; set aside. Combine 1 cup of the flour, the sugar, salt and yeast in large mixer bowl; set aside. Combine milk, water and <sup>1</sup>/<sub>2</sub> cup butter in small saucepan; cook over low heat until liquids are very warm (120° to 130°F)—butter does not need to melt. Gradually add to dry ingredients; beat 2 minutes on medium speed. Add egg and <sup>1</sup>/<sub>2</sub> cup of the flour; beat 2 minutes on high speed. Stir in enough additional flour to make a stiff dough. Cover; allow to rest 20 minutes.

Turn dough out onto well-floured board; roll into 18×10-inch rectangle. Spread Chocolate Filling lengthwise down center third of dough. Cut 1-inch-wide strips diagonally along both sides of filling to within <sup>3</sup>/<sub>4</sub> inch of filling. Alternately fold opposite strips of dough at an angle across filling. Carefully transfer to greased cookie sheet. Shape into ring, stretching slightly; pinch ends together. Cover loosely with wax paper brushed with vegetable oil; top with plastic wrap. Chill at least 2 hours or overnight.

Remove braid from refrigerator just before baking. Uncover dough; let stand at room temperature 10 minutes. Bake at 375° for 30 to 35 minutes or until lightly browned. Remove from cookie sheet; cool completely on wire rack. Brush with melted butter or drizzle with Confectioners' Sugar Glaze.

*10 to 12 servings*

### CHOCOLATE FILLING

- <sup>3</sup>/<sub>4</sub> cup HERSHEY'S Semi-Sweet Chocolate Chips
- 2 tablespoons sugar
- <sup>1</sup>/<sub>3</sub> cup evaporated milk
- <sup>1</sup>/<sub>2</sub> cup finely chopped nuts
- 1 teaspoon vanilla
- <sup>1</sup>/<sub>4</sub> teaspoon cinnamon

Combine chocolate chips, sugar and evaporated milk in small saucepan. Cook over low heat, stirring constantly, until chips melt and mixture is smooth. Stir in nuts, vanilla and cinnamon. Cool.

### CONFECTIONERS' SUGAR GLAZE

- 1 cup confectioners' sugar
- 1 tablespoon butter or margarine, softened
- <sup>1</sup>/<sub>2</sub> teaspoon vanilla
- 1 to 2 tablespoons milk

Beat confectioners' sugar, butter, vanilla and milk in small mixer bowl until glaze is smooth and of desired consistency.

## Chocolate Chip Pancakes

- 2 cups buttermilk baking mix
- 1 cup milk
- 2 eggs
- <sup>1</sup>/<sub>2</sub> cup HERSHEY'S MINI CHIPS Semi-Sweet Chocolate

Combine buttermilk baking mix, milk and eggs in medium bowl; beat with wooden spoon until smooth. Stir in MINI CHIPS Chocolates. For each pancake, pour 2 tablespoons batter onto hot, lightly greased griddle; cook until bubbles appear. Turn; cook other side until lightly browned. (For thinner pancakes, add 1 tablespoon milk to batter; pancakes should be at least <sup>1</sup>/<sub>4</sub> inch thick.) Serve warm with butter or margarine; sprinkle with confectioners' sugar or top with syrup.

*About 18 pancakes*

# Microwave Specialties

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## Cocoa Applesauce Muffins

### Crunch Topping

- 1/4 cup HERSHEY'S Cocoa
- 1/4 cup vegetable oil
- 3/4 cup applesauce
- 1 egg, beaten
- 1 1/4 cups unsifted all-purpose flour
- 3/4 cup sugar
- 3/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 teaspoon cinnamon
- 1/2 cup chopped nuts

### CRUNCH TOPPING

- 1 tablespoon butter or margarine
- 2 tablespoons HERSHEY'S Cocoa
- 1/4 cup packed light brown sugar
- 1/4 cup chopped nuts
- 2 tablespoons flour
- 1/4 teaspoon cinnamon

Prepare Crunch Topping; set aside. Combine cocoa and oil in small bowl; stir until smooth. Add applesauce and egg; blend well. Combine flour, sugar, baking soda, salt and cinnamon in medium bowl; stir in applesauce mixture and nuts just until dry ingredients are moistened.

Place 6 paper muffin cups (2 1/2 inches in diameter) in microwave cupcake or muffin maker or in 6-ounce micro-proof custard cups. Fill each cup half full with batter. Sprinkle about 2 teaspoons Crunch Topping on top of each muffin. Microwave at HIGH (100%) for 2 1/2 to 3 1/2 minutes, turning 1/4 turn at end of each minute, or until cake tester comes out clean. (Tops may still appear moist.) Let stand several minutes. (Moist spots will disappear upon standing.) Repeat cooking procedure with remaining batter. Serve warm.

*12 to 14 muffins*

Microwave butter in small micro-proof bowl at HIGH (100%) for 15 seconds or until melted; add cocoa and blend until smooth. Stir in brown sugar, nuts, flour and cinnamon.



Top: Chocolate Chip Bran Muffins  
Bottom: Cocoa Applesauce Muffins (see page 81)

## Chocolate Chip Bran Muffins

- 1½ cups bran flakes cereal
- ½ cup boiling water
- 1 cup buttermilk or sour milk\*
- ¼ cup vegetable oil
- 1 egg, slightly beaten
- 1¼ cups unsifted all-purpose flour
- ½ cup sugar
- 1 teaspoon baking soda
- ¼ teaspoon salt
- ½ cup HERSHEY'S MINI CHIPS Semi-Sweet Chocolate
- ¼ cup finely chopped dried apricots
- Bran flakes cereal

Combine 1½ cups bran flakes cereal and boiling water in medium bowl; blend well. Cool. Add buttermilk, oil and egg; blend well. Combine flour, sugar, baking soda and salt in medium bowl; stir in cereal mixture, MINI CHIPS Chocolates and apricots just until dry ingredients are moistened.

Place 6 paper muffin cups (2½ inches in diameter) in microwave cupcake or muffin maker or in 6-ounce micro-proof custard cups. Fill each cup half full with batter. Sprinkle 2 teaspoons bran flakes cereal on top of each muffin. Microwave at HIGH (100%) for 2½ to 3½ minutes, turning ¼ turn at end of each minute, or until cake tester comes out clean. (Tops may still appear moist.) Let stand several minutes. (Moist spots will disappear upon standing.) Repeat cooking procedure with remaining batter. Serve warm.

*About 1½ dozen muffins*

\*To sour milk: Use 1 tablespoon vinegar plus milk to equal 1 cup.

## Easiest-Ever Cocoa Fudge

- 3⅔ cups (1-pound package) confectioners' sugar, sifted
- ½ cup HERSHEY'S Cocoa
- ½ cup butter or margarine, cut into pieces
- ¼ cup milk
- ½ cup chopped nuts (optional)
- 1 tablespoon vanilla

Combine confectioners' sugar, cocoa, butter and milk in medium micro-proof bowl. Microwave at HIGH (100%) for 2 to 3 minutes or until butter is melted. Stir until mixture is smooth. Stir in nuts and vanilla; blend well. Spread evenly in buttered 8-inch square pan; cool. Cut into 1-inch squares.

*About 5 dozen candies*

## Microwave Hot Cocoa

5 tablespoons sugar  
3 tablespoons HERSHEY'S  
Cocoa  
Dash salt  
3 tablespoons hot water  
2 cups milk  
 $\frac{1}{4}$  teaspoon vanilla

Combine sugar, cocoa, salt and hot water in 1-quart micro-proof measuring cup. Microwave at HIGH (100%) for 1 to  $1\frac{1}{2}$  minutes or until boiling. Add milk; stir and microwave an additional  $1\frac{1}{2}$  to 2 minutes or until hot. Stir in vanilla; blend well.

4 servings

**One serving:** Place 2 heaping teaspoons sugar, 1 heaping teaspoon HERSHEY'S Cocoa and dash salt in micro-proof cup. Add 2 teaspoons cold milk; stir until smooth. Fill cup with milk; microwave at HIGH (100%) for 1 to  $1\frac{1}{2}$  minutes or until hot. Stir to blend.

## Peanutty Chocolate Snack Squares

5 graham crackers, broken into  
squares  
 $\frac{1}{2}$  cup sugar  
1 cup light corn syrup  
1 cup HERSHEY'S Semi-Sweet  
Chocolate Chips  
1 cup peanut butter  
1 cup dry roasted peanuts

Line bottom of 8-inch square pan with graham cracker squares, cutting to fit as necessary. Combine sugar and corn syrup in 2-quart micro-proof bowl. Microwave at HIGH (100%), stirring every 2 minutes, until mixture boils; boil 3 minutes. Stir in chocolate chips, peanut butter and peanuts. Pour over crackers; spread carefully. Cover; refrigerate until firm. Cut into 2-inch squares.

16 squares

## Microwave Hershey Bar Mousse

1 HERSHEY'S Milk Chocolate  
Bar (8 ounces), broken into  
pieces  
 $\frac{1}{4}$  cup water  
2 eggs, beaten  
1 cup heavy or whipping cream

Combine chocolate bar pieces and water in medium micro-proof bowl. Microwave at HIGH (100%) for  $1\frac{1}{2}$  to 2 minutes or until mixture is melted and smooth when stirred. Stir in eggs. Microwave at MEDIUM (50%) for  $1\frac{1}{2}$  to  $2\frac{1}{2}$  minutes or until mixture is hot; *do not boil*. Cool slightly. Whip cream until stiff; fold into cooled chocolate mixture. Pour into 8-inch square pan. Cover; freeze until firm. Cut into squares.

4 servings

### A Note About Microwave Ovens

Because microwave ovens vary in wattage and power output, cooking times given for microwave recipes may need to be adjusted. It is best to rely on the desired result ("until mixture boils," for example) as well as the recommended cooking time to determine doneness. Results were found to be most consistent if food was stirred or rotated several times during microwave cooking, even if cooked in a turntable-type microwave oven. All recipes were tested in several different brands/models of microwave ovens.

## Microwave Hershey Bar Pie

Chocolate Crumb Crust or  
Graham Cracker Crust  
(page 45)

1 HERSHEY'S Milk Chocolate  
Bar (8 ounces), broken into  
pieces

$\frac{1}{3}$  cup milk

$1\frac{1}{2}$  cups miniature marshmallows

1 cup heavy or whipping cream  
Sweetened whipped cream

### CHOCOLATE CRUMB CRUST

$\frac{1}{2}$  cup butter or margarine

$1\frac{1}{2}$  cups graham cracker crumbs

6 tablespoons HERSHEY'S  
Cocoa

$\frac{1}{3}$  cup confectioners' sugar

Bake crumb crust; set aside. Combine chocolate bar pieces, milk and miniature marshmallows in medium micro-proof bowl. Microwave at HIGH (100%) for  $1\frac{1}{2}$  to  $2\frac{1}{2}$  minutes or until chocolate is softened and mixture is melted and smooth when stirred. Cool completely.

Whip cream until stiff; fold into chocolate mixture. Spoon into crust. Cover; chill several hours or until firm. Garnish with sweetened whipped cream. Serve with cherry pie filling, if desired.

8 servings

Grease micro-proof 9-inch pie plate. In small micro-proof bowl, microwave butter at HIGH (100%) for 1 minute or until melted. Stir in graham cracker crumbs, cocoa and confectioners' sugar until well blended. Press on bottom and up side of prepared pie plate. Microwave an additional 1 to  $1\frac{1}{2}$  minutes until bubbly. (Do not overcook.) Cool completely before filling.

## Crème de Cacao Pie

9-inch pastry shell

1 envelope unflavored gelatine

$\frac{1}{2}$  cup cold milk

$\frac{1}{4}$  cup butter or margarine

$\frac{1}{3}$  cup sugar

6 tablespoons HERSHEY'S  
Cocoa

3 egg yolks, slightly beaten

$\frac{1}{4}$  cup crème de cacao

3 egg whites

$\frac{1}{3}$  cup sugar

Bake pastry shell; set aside. Sprinkle gelatine onto cold milk in small bowl; let stand 5 minutes to soften. Microwave butter in micro-proof bowl at HIGH (100%) for 30 to 60 seconds or until melted; stir in  $\frac{1}{3}$  cup sugar and the cocoa. Add gelatine mixture; blend well. Stir in beaten egg yolks; blend well. Microwave at MEDIUM (50%) for  $2\frac{1}{2}$  to  $3\frac{1}{2}$  minutes, stirring frequently, or until mixture is hot; *do not boil*. Stir in crème de cacao; cool.

Beat egg whites in large mixer bowl until foamy; gradually add  $\frac{1}{3}$  cup sugar, beating until stiff peaks form. Fold into chocolate mixture; pour into cooled shell. Cover; chill until firm. Garnish as desired.

8 servings

## Easy Hot Fudge Sauce

$\frac{1}{2}$  cup HERSHEY'S Cocoa

$1\frac{1}{3}$  cups (14-ounce can) sweetened  
condensed milk\*

3 tablespoons milk

1 tablespoon butter or  
margarine

1 teaspoon vanilla

Combine cocoa, sweetened condensed milk and milk in medium micro-proof bowl. Microwave at HIGH (100%) for 1 minute; stir. Microwave an additional 1 to  $1\frac{1}{2}$  minutes, stirring occasionally with wire whisk, or until mixture is smooth and hot. Stir in butter and vanilla. Serve warm.

About  $1\frac{1}{2}$  cups sauce

\*Do not use evaporated milk.

Top: Microwave Hershey Bar Pie  
Bottom: Crème de Cacao Pie



## Microwave Classic Chocolate Sauce

2 blocks (2 ounces) HERSHEY'S  
Unsweetened Baking  
Chocolate  
2 tablespoons butter or  
margarine  
1 cup sugar  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{3}{4}$  cup evaporated milk  
 $\frac{1}{2}$  teaspoon vanilla

Place baking chocolate and butter in small micro-proof bowl. Microwave at HIGH (100%) for 1 minute or until chocolate is softened and mixture is melted and smooth when stirred. Add sugar, salt and evaporated milk; blend well. Microwave an additional 2 to 3 minutes, stirring with wire whisk after each minute, or until mixture is smooth and hot. Stir in vanilla. Serve warm.

*About 1½ cups sauce*

## Easy Rocky Road

2 cups (12-ounce package)  
HERSHEY'S Semi-Sweet  
Chocolate Chips  
 $\frac{1}{4}$  cup butter or margarine  
2 tablespoons shortening  
6 cups (10½-ounce bag)  
miniature marshmallows  
 $\frac{1}{2}$  cup chopped nuts

Place chocolate chips, butter and shortening in large micro-proof bowl. Microwave at MEDIUM (50%) for 5 to 7 minutes or until chips are softened and mixture is melted and smooth when stirred. Add marshmallows and nuts; blend well. Spread evenly in buttered 8-inch square pan. Cover; chill until firm. Cut into 2-inch squares.

*16 squares*

### *Melting Chocolate in a Microwave Oven*

It's neat, easy and quicker than quick. Note that in the microwave oven, chocolate squares and chips will keep their shape even when they are softened. Stir to determine whether chocolate is fluid and melted. For best results, follow these procedures.

**Unsweetened Baking Chocolate and Semi-Sweet Baking Chocolate:** Unwrap, break blocks in half and place desired amount in micro-proof measuring cup or bowl. Microwave at HIGH (100%) for half the minimum time listed below; stir. Continue to microwave until chocolate is softened; stir. Allow to stand several minutes to finish melting; stir again. (If unmelted chocolate still remains, return to microwave for an additional 30 seconds; stir until fluid.)

1 block (1 ounce)	1 to 1½ minutes
2 blocks (2 ounces)	1½ to 2 minutes
3 blocks (3 ounces)	2 to 2½ minutes
4 blocks (4 ounces)	2½ to 3 minutes

**Chips (Semi-Sweet, Milk, MINI CHIPS Chocolates or Peanut Butter):** Place 1 cup (about 6 ounces) chips in 2-cup micro-proof measuring cup or bowl. Microwave at HIGH (100%) for 1 to 1½ minutes or until softened; stir. Allow to stand for several minutes to finish melting; stir until smooth.



*Clockwise from top: Easy Rocky Road, Fast Chocolate-Pecan Fudge and Chocolate Crackles*

## Chocolate Crackles

- 10 tablespoons butter or margarine
- 6 tablespoons HERSHEY'S Cocoa
- 1 cup sugar
- 2 teaspoons baking powder
- $\frac{1}{2}$  teaspoon salt
- 2 eggs
- 1 teaspoon vanilla
- 2 cups unsifted all-purpose flour
- $\frac{1}{2}$  cup chopped nuts
- Confectioners' sugar

Microwave butter in medium micro-proof bowl at HIGH (100%) for 45 to 60 seconds or until melted. Add cocoa; blend well. Beat in sugar, baking powder, salt, eggs and vanilla. Stir in flour and nuts. Refrigerate at least 8 hours or until firm.

Shape dough into 1-inch balls; roll in confectioners' sugar. Cover micro-proof plate with wax paper. Place 8 balls 2 inches apart in circular shape on wax paper. Microwave at MEDIUM (50%) for  $1\frac{1}{2}$  to 2 minutes or until surface is dry but cookies are soft when touched. Cool on wax paper on countertop. Repeat cooking procedure with remaining dough. Before serving, sprinkle with additional confectioners' sugar.

*About 4 dozen cookies*

## Fast Chocolate-Pecan Fudge

- $\frac{1}{2}$  cup butter or margarine
- $\frac{3}{4}$  cup HERSHEY'S Cocoa
- 4 cups confectioners' sugar
- 1 teaspoon vanilla
- $\frac{1}{2}$  cup evaporated milk
- 1 cup pecan pieces
- Pecan halves (optional)

Microwave butter in 2-quart micro-proof bowl at HIGH (100%) for 1 to  $1\frac{1}{2}$  minutes or until melted. Add cocoa; stir until smooth. Stir in confectioners' sugar and vanilla; blend well (mixture will be dry and crumbly). Stir in evaporated milk. Microwave at HIGH (100%) for 1 minute; stir. Microwave an additional 1 minute or until mixture is hot. Stir mixture until smooth; add pecans. Pour into aluminum-foil-lined 8- or 9-inch square pan. Garnish with pecan halves. Cover; chill until firm, about 2 hours. Cut into 1-inch squares. Store, covered, in refrigerator.

*About 4 dozen candies*

# Sauces & Frostings

---

## Chocolate-Coconut Frosting

- $\frac{1}{3}$  cup sugar
- 1 tablespoon cornstarch
- $\frac{3}{4}$  cup evaporated milk
- 1 HERSHEY'S Milk Chocolate Bar (4 ounces), broken into pieces
- 1 tablespoon butter or margarine
- 1 cup flaked coconut
- $\frac{1}{2}$  cup chopped nuts

Combine sugar and cornstarch in small saucepan; blend in evaporated milk. Cook over medium heat, stirring constantly, until mixture boils; remove from heat. Add chocolate bar pieces and butter; stir until chocolate is melted and mixture is smooth. Stir in coconut and nuts. Immediately spread on cake.

*About 2 cups frosting*

## Hershey Icing

- $\frac{1}{2}$  cup butter or margarine, softened
- $3\frac{2}{3}$  cups (1-pound package) confectioners' sugar
- $\frac{1}{2}$  cup (5.5-ounce can) HERSHEY'S Syrup
- 1 HERSHEY'S Milk Chocolate Bar (4 ounces), broken into pieces
- 2 to 3 tablespoons milk

Cream butter and confectioners' sugar in small mixer bowl; blend in syrup. Melt chocolate bar pieces in top of double boiler over hot, not boiling, water; add to syrup mixture. Add milk; beat to spreading consistency.

*About 2 $\frac{1}{2}$  cups frosting*

## Royal Glaze

8 blocks (8 ounces) HERSHEY'S  
Semi-Sweet Baking  
Chocolate, broken into  
pieces\*

$\frac{1}{2}$  cup heavy or whipping cream

Combine chocolate and cream in small saucepan. Cook over very low heat, stirring constantly, until chocolate is melted and mixture is smooth; *do not boil*. Remove from heat; cool, stirring occasionally, until mixture begins to thicken, about 10 to 15 minutes.

*About 1 cup*

\*You may substitute  $1\frac{1}{3}$  cups HERSHEY'S Semi-Sweet Chocolate Chips for the baking chocolate.

## Mt. Gretna Chocolate Fondue

4 blocks (4 ounces) HERSHEY'S  
Unsweetened Baking  
Chocolate

1 cup light cream

1 cup sugar

$\frac{1}{4}$  cup creamy peanut butter

$1\frac{1}{2}$  teaspoons vanilla

Fondue Dippers

Combine chocolate and cream in medium saucepan. Cook over low heat, stirring constantly, until chocolate is melted and mixture is smooth. Add sugar and peanut butter; continue cooking until slightly thickened. Remove from heat; stir in vanilla. Pour into fondue pot or chafing dish; serve warm with Fondue Dippers.

*About 2 cups fondue*

### FONDUE DIPPERS

In advance, prepare a selection of the following: marshmallows; angel food, sponge or pound cake pieces; strawberries; grapes; pineapple chunks; mandarin orange segments; cherries; fresh fruit slices. (Drain fruit well. Brush fresh fruit with lemon juice to prevent fruit from turning brown.)

Mt. Gretna Chocolate Fondue





## Chocolate Nut Sauce

- $\frac{1}{3}$  cup butter or margarine
- $\frac{2}{3}$  cup coarsely chopped pecans or almonds
- $1\frac{1}{3}$  cups sugar
- $\frac{1}{2}$  cup HERSHEY'S Cocoa
- $\frac{1}{4}$  teaspoon salt
- 1 cup light cream
- $\frac{3}{4}$  teaspoon vanilla

Melt butter in medium saucepan over low heat; sauté chopped nuts in melted butter until lightly browned. Remove from heat; stir in sugar, cocoa and salt. Add cream; blend well. Cook over low heat, stirring constantly, until mixture just begins to boil. Remove from heat; add vanilla. Serve warm.

*About 2 cups sauce*

## Hot Fudge Sauce

- $\frac{3}{4}$  cup sugar
- $\frac{1}{2}$  cup HERSHEY'S Cocoa
- $\frac{2}{3}$  cup evaporated milk
- $\frac{1}{3}$  cup light corn syrup
- $\frac{1}{3}$  cup butter or margarine
- 1 teaspoon vanilla

Combine sugar and cocoa in medium saucepan; blend in evaporated milk and corn syrup. Cook over low heat, stirring constantly, until mixture boils; boil and stir 1 minute. Remove from heat; stir in butter and vanilla. Serve warm.

*About 2 cups sauce*

**Note:** This sauce can be refrigerated for later use. Reheat in saucepan over very low heat, stirring constantly.

## Chocolate-Peppermint Topping

- 1 cup frozen non-dairy whipped topping, thawed
- 3 tablespoons HERSHEY'S Syrup
- 4 drops peppermint extract

Combine whipped topping, syrup and peppermint extract in small bowl; blend well. A particularly good topping for angel food cake.

*About 1 cup topping*

## Quick Chocolate Frosting

- 4 blocks (4 ounces) HERSHEY'S Unsweetened Baking Chocolate
- $\frac{1}{4}$  cup butter or margarine
- 3 cups confectioners' sugar
- 1 teaspoon vanilla
- $\frac{1}{8}$  teaspoon salt
- $\frac{1}{3}$  cup milk

Melt baking chocolate and butter in small saucepan over very low heat, stirring constantly, until chocolate is melted and mixture is smooth. Pour into small mixer bowl; add confectioners' sugar, vanilla and salt. Blend in milk; beat to spreading consistency. (If frosting is too thick, add additional milk, 1 teaspoonful at a time, until frosting is desired consistency.)

*About 2 cups frosting*

Top right: Chocolate Nut Sauce  
Center left: Chocolate-Peppermint Topping  
Bottom: Hot Fudge Sauce

## Chocolate Fudge Frosting

	1 cup frosting	2 cups frosting
Butter or margarine	3 tablespoons	$\frac{1}{3}$ cup
HERSHEY'S Cocoa		
For light flavor	2 tablespoons	3 tablespoons
For medium flavor	$\frac{1}{4}$ cup	$\frac{1}{3}$ cup
For dark flavor	$\frac{1}{2}$ cup	$\frac{2}{3}$ cup
Confectioners' sugar	$1\frac{1}{3}$ cups	$2\frac{2}{3}$ cups
Milk	2 to 3 tablespoons	$\frac{1}{3}$ cup
Vanilla	$\frac{1}{2}$ teaspoon	1 teaspoon

Melt butter in small saucepan over medium heat. Add amount of cocoa for flavor you prefer. Cook over medium heat, stirring constantly, until mixture just begins to boil. Remove from heat. Pour into small mixer bowl; cool completely. Add confectioners' sugar alternately with milk, beating to spreading consistency. Blend in vanilla.

## Classic Chocolate Sauce

2 blocks (2 ounces) HERSHEY'S Unsweetened Baking Chocolate	Melt baking chocolate and butter in saucepan over very low heat, stirring occasionally, until chocolate is melted and mixture is smooth. Stir in sugar and salt. Add evaporated milk and blend well. Cook, stirring constantly, until mixture just begins to boil. Remove from heat; add vanilla. Serve warm.
2 tablespoons butter or margarine	
1 cup sugar	<i>About 2 cups sauce</i>
$\frac{1}{4}$ teaspoon salt	
$\frac{3}{4}$ cup evaporated milk	
$\frac{1}{2}$ teaspoon vanilla	

## Creamy Chocolate Frosting

3 blocks (3 ounces) HERSHEY'S Unsweetened Baking Chocolate	Melt baking chocolate and butter in small saucepan over very low heat, stirring constantly, until chocolate is melted and mixture is smooth. Pour into small mixer bowl. Add confectioners' sugar, salt, milk and vanilla; beat until well blended. Chill 10 to 15 minutes or until spreading consistency.
3 tablespoons butter or margarine	
3 cups confectioners' sugar	<i>About 2 cups frosting</i>
$\frac{1}{4}$ teaspoon salt	
$\frac{1}{2}$ cup milk	
1 teaspoon vanilla	

## Chocolate Buttercream Frosting

	1 cup frosting	2 cups frosting
Confectioners' sugar	1 cup	2 <sup>2</sup> / <sub>3</sub> cups
HERSHEY'S Cocoa		
For light flavor	2 tablespoons	<sup>1</sup> / <sub>4</sub> cup
For medium flavor	<sup>1</sup> / <sub>4</sub> cup	<sup>1</sup> / <sub>2</sub> cup
For dark flavor	<sup>1</sup> / <sub>3</sub> cup	<sup>3</sup> / <sub>4</sub> cup
Butter or margarine, softened	3 tablespoons	6 tablespoons
Milk	2 tablespoons	4 to 5 tablespoons
Vanilla	<sup>1</sup> / <sub>2</sub> teaspoon	1 teaspoon

In small bowl, combine confectioners' sugar with amount of cocoa for flavor you prefer. Cream butter and <sup>1</sup>/<sub>2</sub> cup cocoa mixture in small mixer bowl. Add remaining cocoa mixture, milk and vanilla; beat to spreading consistency. For a glossier texture, add 1 tablespoon light corn syrup to the mixture.

## Sweetened Whipped Cream

1 cup heavy or whipping cream	Beat cream, confectioners' sugar and vanilla in small mixer bowl until stiff peaks form.
1 to 2 tablespoons confectioners' sugar	
<sup>1</sup> / <sub>2</sub> teaspoon vanilla	About 2 cups topping

## Chocolate Satin Glaze

2 tablespoons sugar	Combine sugar and water in small saucepan; cook over medium heat, stirring constantly, until mixture boils and sugar is dissolved. Remove from heat; immediately add MINI CHIPS Chocolate, stirring until melted. Continue stirring until glaze is desired consistency.
2 tablespoons water	
<sup>1</sup> / <sub>2</sub> cup HERSHEY'S MINI CHIPS Semi-Sweet Chocolate	About <sup>1</sup> / <sub>2</sub> cup glaze

## Chocolate Cream Cheese Frosting

3 packages (3 ounces each) cream cheese, softened	Blend cream cheese and butter in large mixer bowl. Combine confectioners' sugar and cocoa; add alternately with cream to cream cheese mixture. Beat to spreading consistency.
<sup>1</sup> / <sub>3</sub> cup butter or margarine, softened	About 3 cups frosting
5 cups confectioners' sugar	
1 cup HERSHEY'S Cocoa	
5 to 7 tablespoons light cream	

# Index

## Almonds

- Butter Almond Crunch, 72
- Chocolate-Almond Fudge, 67
- Chocolate-Almond Tarts, 43
- Chocolate Nut Sauce, 91
- Apricot Sauce, 15

## Bananas

- Chocolate Banana Cream Pie, 46
- Chocolate Chip Banana Bread, 77

## Bar Cookies

- Best Brownies, 47
- Chocolate-Cherry Squares, 52
- Peanut Butter Paisley Brownies, 48
- Peanutty Chocolate Snack Squares, 83
- Scrumptious Chocolate Layer Bars, 48

## Bavarian Creams

- Cocoa Bavarian Cream, 59
- Strawberry-Chocolate Bavarian Cream, 56

## Berry Cream, 22

## Best Brownies, 47

## Beverage: Microwave Hot Cocoa, 83

## Black Bottom Pie, 40

## Brandy Alexander Pie, 39

## Breads (see also Coffeecakes)

- Chocolate Chip Banana Bread, 77
- Chocolate Chip Bran Muffins, 82
- Chocolate Chip Muffins, 77
- Chocolate Chip Pancakes, 80
- Chocolate Tea Bread, 77
- Chocolate Waffles, 78
- Cocoa Applesauce Muffins, 81
- Brownie Fudge Dessert, 60
- Butter Almond Crunch, 72

## Cakes (see also Tortes)

- Choco-Coconut Cake Roll, 11
- Chocolate Chip Carrot Cake, 36
- Chocolate-Filled Boston Cream Pie, 16
- Chocolate Peanut Butter Marble Cake, 27
- Chocolate-Strawberry Chiffon Squares, 22
- Chocolate Swirl Cake, 21
- Chocolatetown Special Cake, 24
- Cocoa Medallion Cake, 23
- Cocoa-Spice Snackin' Cake, 27
- Devil's Food Cake, 20
- Fudgey Pecan Cake, 35
- Georgia Peach Shortcake, 9
- Heavenly Heart Cake, 14
- Hershey Bar Cake, 33
- Ice-Itself Chocolate Layer Cake, 36
- Lickety-Split Cocoa Cake, 27
- Marble Chiffon Cake, 30
- Mousse-Filled Cocoa Chiffon Cake, 28
- Orange Cocoa Cake, 33
- Picnic Medallion Cake, 23

## Candies

- Butter Almond Crunch, 72
- Chocolate-Almond Fudge, 67
- Chocolate Buttercream Centers, 70
- Chocolate Centers, 71
- Chocolate Chip Nougat Log, 74
- Chocolate Crackles, 87
- Chocolate Rum Truffles, 71
- Chocolate Truffles, 71
- Cocoa Divinity, 72
- Creamy Cocoa Taffy, 74
- Double-Decker Fudge, 67

## Easiest-Ever Cocoa Fudge, 82

## Easy Buttercream Centers, 70

## Easy Cherry Cordial Centers, 71

## Easy Rocky Road, 86

## Fast Chocolate-Pecan Fudge, 87

## Flavored Buttercream Centers, 70

## Homemade Chocolate-Coated Candies, 68-71

## Marshmallow-Nut Cocoa Fudge, 66

## Nutty Rich Cocoa Fudge, 66

## Rich Cocoa Fudge, 66

## "Simply Stirred" Chocolate Coating, 69

## Cheesecakes

## Chocolate Ricotta Cheesecake, 31

## Cocoa Cheesecake, 30

## Marble Cheesecake, 26

## No-Bake Chocolate Cheesecake, 20

## Pasty Chocolate Cheesecake Cups, 23

## Peanut Butter Cheesecake, 24

## Strawberry Chocolate Chip Cheesecake, 18

## Cherries

## Cherry-Coconut Filling, 11

## Chocolate-Cherry Squares, 52

## Easy Cherry Cordial Centers, 71

## Choco-Coconut Cake Roll, 11

## Chocolate-Almond Cream Filling, 12

## Chocolate-Almond Fudge, 67

## Chocolate-Almond Tarts, 43

## Chocolate Baked Alaska, 8

## Chocolate Banana Cream Pie, 46

## Chocolate-Berry Parfaits, 58

## Chocolate Buttercream Centers, 70

## Chocolate Buttercream Frosting, 93

## Chocolate Caramel Sauce, 13

Chocolate Centers, 71  
 Chocolate-Cherry Squares, 52  
 Chocolate Chip Banana Bread, 77  
 Chocolate Chip Bran Muffins, 82  
 Chocolate Chip Carrot Cake, 36  
 Chocolate Chip Muffins, 77  
 Chocolate Chip Nougat Log, 74  
 Chocolate Chip Pancakes, 80  
 Chocolate Chip Whole Wheat Cookies, 53  
 Chocolate-Coconut Frosting, 88  
 Chocolate Cookie Sandwiches, 54  
 Chocolate Crackles, 87  
 Chocolate Cream, 15  
 Chocolate Cream Cheese Frosting, 93  
 Chocolate Cream Crepes, 15  
 Chocolate Cream Filling, 16, 43, 44  
 Chocolate Cream Frosting, 28  
 Chocolate Cream Pudding, 58  
 Chocolate Crumb Crust, 84  
 Chocolate-Filled Boston Cream Pie, 16  
 Chocolate-Filled Braid, 80  
 Chocolate-Filled Cream Puffs, 43  
 Chocolate Filling, 80  
 Chocolate, forms of, 3-4  
 Chocolate Fudge Frosting, 92  
 Chocolate Ganache Glaze, 6  
 Chocolate Glaze, 16  
 Chocolate Mousse à l'Orange, 61  
 Chocolate Nut Sauce, 91  
 Chocolate Peanut Butter Marble Cake, 27  
 Chocolate-Peppermint Topping, 91  
 Chocolate Petal Crust, 39  
 Chocolate Ricotta Cheesecake, 31  
 Chocolate Rum Cream Pie, 37  
 Chocolate Rum Truffles, 71  
 Chocolate Satin Glaze, 93  
 Chocolate Sauce, 13  
 Chocolate-Strawberry Chiffon Squares, 22  
 Chocolate Streusel, 75  
 Chocolate Streusel Coffeecake, 75  
 Chocolate Sundae Pizza, 12  
 Chocolate Swirl Cake, 21  
 Chocolate Tapioca, 64  
 Chocolate Tart Shells, 43  
 Chocolate Tea Bread, 77  
 Chocolate Truffles, 71  
 Chocolate Waffles, 78  
 Chocolatetown Cupcakes, 35  
 Chocolatetown Special Cake, 24  
 Classic Chocolate Cream Pie, 37  
 Classic Chocolate Sauce, 92  
 Cocoa Applesauce Muffins, 81  
 Cocoa Bavarian Cream, 59  
 Cocoa Brunch Rings, 78  
 Cocoa Cheesecake, 30  
 Cocoa Crumb Crust, 41  
 Cocoa Divinity, 72  
 Cocoa Glaze, 30  
 Cocoa Medallion Cake, 23  
 Cocoa-Pecan Kiss Cookies, 53  
 Cocoa-Spice Snackin' Cake, 27

## Coconut

Choco-Coconut Cake Roll, 11  
 Chocolate-Coconut Frosting, 88

## Coffeecakes

Chocolate-Filled Braid, 80  
 Chocolate Streusel Coffeecake, 75  
 Cocoa Brunch Rings, 78  
 Cold Mocha Souffle, 65  
 Confectioners' Sugar Glaze, 80

## Cookies

Chocolate Chip Whole Wheat Cookies, 53  
 Chocolate Cookie Sandwiches, 54  
 Cocoa-Pecan Kiss Cookies, 53  
 Hershey's Great American Chocolate Chip Cookies, 54  
 Holiday Chocolate Cookies, 50  
 Macaroon Kiss Cookies, 51  
 Milk Chocolate Chip Cookies, 54  
 Reese's Chewy Chocolate Cookies, 53  
 Reese's Cookies, 50  
 Cozumel Whipped Cream, 65  
 Cream Cheese Frosting, 36  
 Creamy Brownie Frosting, 47  
 Creamy Buttercream Frosting, 15  
 Creamy Chocolate Frosting, 92  
 Creamy Cocoa Taffy, 74  
 Crème de Cacao Filling, 6  
 Crème de Cacao Pie, 84  
 Crème de Cacao Torte, 6  
 Creme-Filled Cupcakes, 34  
 Creme Filling, 54  
**Crepes:** Chocolate Cream Crepes, 15  
 Crumb-Nut Crust, 20  
 Crunch Topping, 81

## Crusts

Chocolate Crumb Crust, 84  
 Chocolate Petal Crust, 39  
 Chocolate Tart Shells, 43  
 Cocoa Crumb Crust, 41  
 Crumb-Nut Crust, 20  
 Graham Cracker Crust, 45  
 Graham Crust, 30, 31  
 Pastry Crust, 18  
 Peanut Butter Chocolate Crust, 24

## Cupcakes

Chocolatetown Cupcakes, 35  
 Creme-Filled Cupcakes, 34

Decorator's Frosting, 50

Deluxe Ice Cream Cocoa Roll, 5

## Desserts, miscellaneous

Brownie Fudge Dessert, 60  
 Chocolate Cream Crepes, 15  
 Chocolate Sundae Pizza, 12  
 Mocha Fudge Pudding Cake, 62  
 Peanut Butter Shells with Chocolate-Almond Cream, 12  
 Pears au Chocolat, 13  
 Devil's Food Cake, 20  
 Double Chocolate Mousse, 58  
 Double-Decker Fudge, 67

Easiest-Ever Cocoa Fudge, 82

Easy Buttercream Centers, 70

Easy Cherry Cordial Centers, 71  
 Easy Chocolate Mousse Pie, 44  
 Easy Hot Fudge Sauce, 84  
 Easy Rocky Road, 86

Fast Chocolate-Pecan Fudge, 87  
 Flavored Buttercream Centers, 70

## Frostings

Berry Cream, 22  
 Chocolate Buttercream Frosting, 93  
 Chocolate-Coconut Frosting, 88  
 Chocolate Cream Cheese Frosting, 93  
 Chocolate Cream Frosting, 28  
 Chocolate Fudge Frosting, 92  
 Cream Cheese Frosting, 36  
 Creamy Brownie Frosting, 47  
 Creamy Chocolate Frosting, 92  
 Decorator's Frosting, 50  
 Glossy Chocolate Sour Cream Frosting, 15  
 Hershey Icing, 88  
 Orange Buttercream Frosting, 33  
 Quick Chocolate Frosting, 91  
 Vanilla Creme, 34  
 Fudge Brownie Pie, 37  
 Fudge Pecan Pie, 45  
 Fudge Walnut Pie, 45  
 Fudgey Pecan Cake, 35

Georgia Peach Shortcake, 9

Glazed Fruit, 31

## Glazes: see Toppings

Glossy Chocolate Sour Cream Frosting, 15

Graham Cracker Crust, 45

Graham Crust, 30, 31

Graham Shells, 23

Heavenly Heart Cake, 14

Hershey Bar Cake, 33

Hershey Icing, 88

Hershey's Great American Chocolate Chip Cookies, 54

Holiday Chocolate Cookies, 50

Homemade Chocolate-Coated Candies, 68-71

Hot Chocolate Souffle, 62

Hot Fudge Sauce, 5, 40, 91

## Ice Cream Desserts

Chocolate Baked Alaska, 8  
 Deluxe Ice Cream Cocoa Roll, 5  
 Ice-Itself Chocolate Layer Cake, 36

## Icings: see Frostings; Toppings

Individual Fudge Souffles, 58

Lickety-Split Cocoa Cake, 27

Macaroon Kiss Cookies, 51

Marble Cheesecake, 26

Marble Chiffon Cake, 30

Marshmallow Meringue, 8

Marshmallow-Nut Cocoa Fudge, 66

Melting Chocolate, 4, 86

Mexican Cocoa Torte, 17

**Microwave Recipes**

Chocolate Chip Bran Muffins, 82  
Chocolate Crackles, 87  
Chocolate Crumb Crust, 84  
Cocoa Applesauce Muffins, 81  
Crème de Cacao Pie, 84  
Easiest-Ever Cocoa Fudge, 82  
Easy Hot Fudge Sauce, 84  
Easy Rocky Road, 86  
Fast Chocolate-Pecan Fudge, 87  
Melting Chocolate, 86  
Microwave Classic Chocolate Sauce, 86  
Microwave Hershey Bar Mousse, 83  
Microwave Hershey Bar Pie, 84  
Microwave Hot Cocoa, 83  
Peanutty Chocolate Snack Squares, 83  
Milk Chocolate Chip Cookies, 54  
Miniature Cream Puffs, 43  
Mocha Fudge Pudding Cake, 62  
Mousse-Filled Cocoa Chiffon Cake, 28  
**Mousses**  
Chocolate Mousse à l'Orange, 61  
Double Chocolate Mousse, 58  
Easy Chocolate Mousse Pie, 44  
Microwave Hershey Bar Mousse, 83  
Mt. Gretna Chocolate Fondue, 89  
  
Napoleons, 44  
No-Bake Chocolate Cheesecake, 20  
Nutty Rich Cocoa Fudge, 66  
  
Orange Buttercream Frosting, 33  
Orange Cocoa Cake, 33  
Orange Filling, 78

**Pancakes:** Chocolate Chip Pancakes, 80

**Parfaits**

Chocolate-Berry Parfaits, 58  
St. Patrick's Day Parfaits, 64  
Party Chocolate Cheesecake Cups, 23

**Pastries**

Chocolate-Almond Tarts, 43  
Chocolate-Filled Cream Puffs, 43  
Miniature Cream Puffs, 43  
Napoleons, 44  
Pastry Crust, 18

**Peaches**

Georgia Peach Shortcake, 9  
Peach Topping, 20

**Peanut Butter**

Chocolate Peanut Butter Marble Cake, 27  
Mt. Gretna Chocolate Fondue, 89  
Peanut Butter Cheesecake, 24  
Peanut Butter Paisley Brownies, 48  
Peanut Butter Shells with Chocolate-Almond Cream, 12  
Reese's Chewy Chocolate Cookies, 53  
Reese's Cookies, 50  
Peanutty Chocolate Snack Squares, 83  
Pears au Chocolat, 13

**Pecans**

Chocolate Nut Sauce, 91  
Cocoa-Pecan Kiss Cookies, 53  
Fast Chocolate-Pecan Fudge, 87  
Fudge Pecan Pie, 45  
Fudge Pecan Cake, 35  
Picnic Medallion Cake, 23

**Pies**

Black Bottom Pie, 40  
Brandy Alexander Pie, 39  
Chocolate Banana Cream Pie, 46  
Chocolate Rum Cream Pie, 37  
Classic Chocolate Cream Pie, 37  
Crème de Cacao Pie, 84  
Easy Chocolate Mousse Pie, 44  
Fudge Brownie Pie, 37  
Fudge Pecan Pie, 45  
Fudge Walnut Pie, 45  
Microwave Hershey Bar Pie, 84  
Strawberry Chocolate Pie, 41  
Pots de Crème au Chocolat, 60

**Puddings**

Chocolate Cream Pudding, 58  
Chocolate Tapioca, 64  
Pots de Crème au Chocolat, 60

Quick Chocolate Frosting, 91

Reese's Chewy Chocolate Cookies, 53  
Reese's Cookies, 50  
Rich Cocoa Fudge, 66  
Royal Glaze, 89

**Sauces**

Apricot Sauce, 15  
Chocolate Caramel Sauce, 13  
Chocolate Nut Sauce, 91  
Chocolate Sauce, 13  
Classic Chocolate Sauce, 92

Easy Hot Fudge Sauce, 84  
Hot Fudge Sauce, 5, 40, 91  
Microwave Classic Chocolate Sauce, 86  
Mt. Gretna Chocolate Fondue, 89  
Scrumptious Chocolate Layer Bars, 48  
"Simply Stirred" Chocolate Coating, 69

**Souffles**

Cold Mocha Souffle, 65  
Hot Chocolate Souffle, 62  
Individual Fudge Souffles, 58  
Sour Cream Topping, 23  
St. Patrick's Day Parfaits, 64  
Storing Chocolate, 4

**Strawberries**

Berry Cream, 22  
Chocolate-Berry Parfaits, 58  
Chocolate-Strawberry Chiffon Squares, 22  
Strawberry-Chocolate Bavarian Cream, 56  
Strawberry Chocolate Chip Cheesecake, 18  
Strawberry Chocolate Pie, 41  
Strawberry Topping, 41  
Substituting Cocoa for Chocolate, 4  
Sweetened Whipped Cream, 93

**Toppings**

Chocolate Ganache Glaze, 6  
Chocolate Glaze, 16, 30, 44  
Chocolate-Peppermint Topping, 91  
Chocolate Satin Glaze, 93  
Cocoa Glaze, 30  
Confectioners' Sugar Glaze, 80  
Cozumel Whipped Cream, 65  
Glazed Fruit, 31  
Marshmallow Meringue, 8  
Peach Topping, 20  
Royal Glaze, 89  
Sour Cream Topping, 23  
Strawberry Topping, 41  
Sweetened Whipped Cream, 93

**Tortes**

Crème de Cacao Torte, 6  
Mexican Cocoa Torte, 17

Vanilla Creme, 34  
Vanilla Frosting, 44

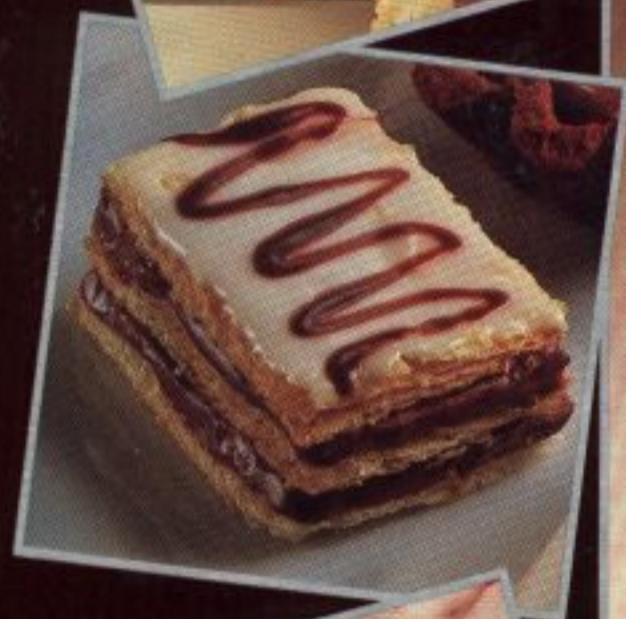
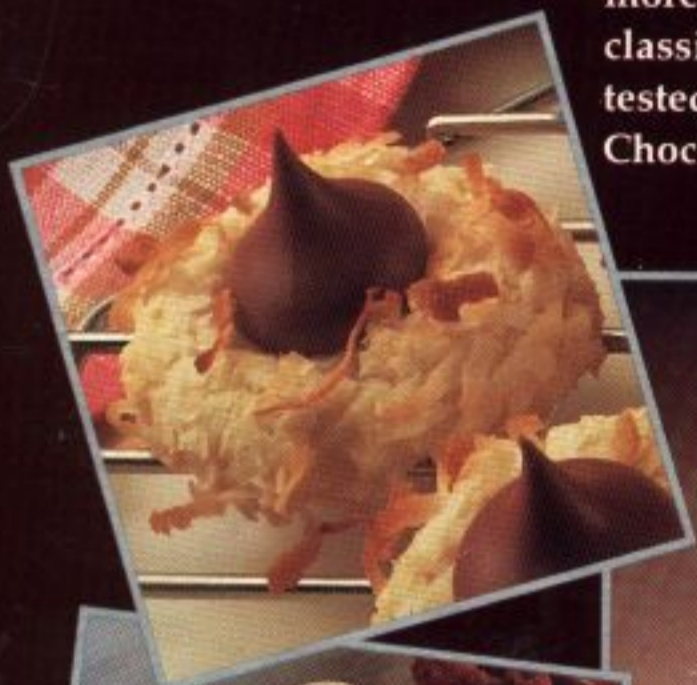
**Waffles:** Chocolate Waffles, 78

**Walnuts:** Fudge Walnut Pie, 45

# HERSHEY'S

## Chocolate Cookbook

Luscious cakes, irresistible pies, scrumptious cookies, creamy puddings, mouth-watering candies, sinfully rich frostings and sauces. HERSHEY'S CHOCOLATE COOKBOOK features more than 150 delicious recipes, from traditional Hershey classics to innovative new desserts—all of them developed and tested by The Hershey Kitchens. HERSHEY'S...America's Chocolate Authority™.



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