

# Holiday Baking

## A Cookie Recipe To Sweeten The Season

(NAPSA)—'Tis the season for holiday baking. A recent national survey found that more than 75 percent of respondents plan to bake holiday cookies this year. To celebrate this tradition, here's a festive recipe for chocolate lovers to ensure the season is sweeter than ever.

### Peanut Butter Blossoms

#### Ingredients:

- 48 Hershey's Kisses Brand Milk Chocolates
- $\frac{1}{2}$  cup shortening
- $\frac{3}{4}$  cup Reese's Creamy Peanut Butter
- $\frac{1}{8}$  cup granulated sugar
- $\frac{1}{8}$  cup packed light brown sugar
- 1 egg
- 2 tablespoons milk
- 1 teaspoon vanilla extract
- $1\frac{1}{2}$  cups all-purpose flour
- 1 teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- Granulated sugar

#### Directions:

1. Heat oven to 375°F. Remove wrappers from chocolates.
2. Beat shortening and peanut butter in large bowl until well blended. Add  $\frac{1}{8}$  cup granulated sugar and brown sugar; beat until fluffy. Add egg, milk and vanilla; beat well. Stir



**Peanut Butter Blossoms—A fun and festive holiday dessert that is sweeter than ever.**

together flour, baking soda and salt; gradually beat into peanut butter mixture.

3. Shape dough into 1-inch balls. Roll in granulated sugar; place on ungreased cookie sheet.

4. Bake 8 to 10 minutes or until lightly browned. Immediately press a chocolate into center of each cookie; cookie will crack around edges. Remove from cookie sheet to wire rack. Cool completely. Makes about 4 dozen cookies.

Though holiday cookies are a dessert-tray staple, festive baking extends well beyond the cookie jar. For more delicious recipes featuring Hershey's Kisses Chocolates, visit [www.hersheyskitchens.com](http://www.hersheyskitchens.com).