

# Sweet Ideas

## Bake Up A Treat For Your Sweetie



**A tasteful way to show you care is to bake chocolate chip scones.**

(NAPSA)—Here's a sweet idea: Surprise your favorite someone with a special home-made treat to show you care. When deciding what to make, think chocolate, a treat many call the "food of love."

Whether for a breakfast-in-bed birthday or anniversary celebration or a quiet brunch at home for two or a few, something sweet such as these delicious, easy-to-make scones can say "I Love You" to your special sweetie.

### Hershey's Chocolate Chip Scones

- 3¼ cups all-purpose flour
- ½ cup sugar
- 1 tablespoon plus 1 teaspoon baking powder
- ¼ teaspoon salt
- 2 cups (12-oz. pkg.) Hershey's Special Dark Chocolate Chips or Semi-Sweet Chocolate Chips
- ½ cup chopped nuts (optional)
- 2 cups chilled whipping cream
- 2 tablespoons butter, melted

**Additional sugar**  
**Powdered sugar (optional)**

**Heat oven to 375° F. Lightly grease 2 baking sheets. Stir together flour, ½ cup sugar, baking powder and salt in large bowl. Stir in chocolate chips and nuts, if desired. Add whipping cream, stirring just until ingredients are moistened. Turn dough out onto lightly floured surface. Knead gently until soft dough forms (about 2 minutes). Pat into 4½ x 16-inch rectangle about 1¼ inches high. Divide rectangle into 12 smaller rectangles each measuring 1½ by 4-inches. Cut each rectangle diagonally, forming a total of 24 triangles. Transfer triangles to prepared baking sheets 2 inches apart. Brush with melted butter and sprinkle with additional sugar. Bake 15 to 20 minutes or until lightly browned. Serve warm, sprinkled with powdered sugar, if desired. Makes 24 scones.**

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