

COOKIE HAPPINESS

Special Dark Chips Make These Cookies Champions

(NAPSA)—If you thought there was no way to improve the chocolate chip cookie, you may be in for a mouthwatering surprise.

For more than 70 years, semi-sweet chips have been the chips of choice for the traditional chocolate chip cookie recipe for many bakers. However, according to a recent preference test conducted by an independent research firm, the majority of consumers who were surveyed preferred new HERSHEY'S SPECIAL DARK® Chips over the leading brand of semi-sweet morsels in cookies baked with the same cookie recipe.

"I use only the very best ingredients when I bake chocolate chip cookies," says Chef Wayne Harley Brachman, co-host of the Food Network's *Melting Pot*. "The mildly sweet flavor of HERSHEY'S SPECIAL DARK Chips transforms ordinary chocolate chip cookies from good to great simply because these chips taste better."

Here's a delicious recipe for the most popular cookie in America:

HERSHEY'S SPECIAL DARK Chocolate Chip Cookies

- 6 tablespoons butter, softened
- $\frac{1}{3}$ cup butter-flavored shortening
- $\frac{1}{2}$ cup packed light brown sugar
- $\frac{1}{3}$ cup granulated sugar
- 1 egg
- $1\frac{1}{2}$ teaspoons vanilla extract
- $1\frac{1}{4}$ cups all-purpose flour
- $\frac{1}{2}$ teaspoon baking soda



The chips used in these delicious cookies are not chips off the old chocolate block.

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- $\frac{1}{2}$ teaspoon salt
 - 2 cups (12-oz. pkg.) HERSHEY'S SPECIAL DARK Chocolate Chips
 - $\frac{3}{4}$ cup chopped nuts, optional

1. Heat oven to 350°F.
2. Beat butter and shortening in large bowl until well blended. Add brown sugar and granulated sugar; beat thoroughly. Add egg and vanilla, beating until well blended. Combine flour, baking soda and salt; gradually beat into butter mixture. Stir in chocolate chips and nuts, if desired. Drop by rounded teaspoons onto ungreased cookie sheet.

3. Bake 10 to 12 minutes or until lightly browned. Cool slightly; remove from cookie sheet to wire rack.

Cool completely. About $3\frac{1}{2}$ dozen cookies.

Note to Editors: This release was originally sent to you with an ingredient measurement left out. Here is the corrected release.