

# Holiday Entertaining

## Jazzing Up Traditional Holiday Baking Favorites

(NAPSA)—It is the time of year for holiday baking—the time of year when friends and family gather in the kitchen to share recipes, treats and laughter. Whether painting smiles on freshly baked gingerbread men or enjoying cocoa and cookies, families gather around the kitchen table to share their holiday traditions and treats.

You can create some taste-tempting new traditions this holiday with easy variations on favorite family recipes. With a splash of seasonal color and a twist of winter's mint, Hershey's holiday candies turn cookies, cakes and other treats into flavor-filled delights that neither Santa nor his elves will be able to resist.

A twist on the traditional Peanut Butter Blossoms cookie, Candy Cane Blossoms are a colorful, delicious cookie that guests will long remember. The classic candy cane flavor of this new chewy-crisp Blossom is the perfect complement to a cold glass of milk or a steamy cup of coffee.

### Candy Cane Blossoms

**Yield: About 4 dozen cookies**

#### Ingredients:

- 48 **HERSHEY'S KISSES®** Brand Candies—White Chocolate with Cane Mint Flavor
- ½ cup (1 stick) butter or margarine, softened
- 1 cup granulated sugar
- 1 egg
- 1½ teaspoons vanilla extract
- 2 cups all-purpose flour
- ½ teaspoon baking soda



**Candy Cane Kisses add a splash of seasonal color and a twist to a traditional cookie favorite.**

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- ¼ teaspoon salt
  - 2 tablespoons milk
  - Red or green sugar crystals, granulated sugar or powdered sugar

**Heat oven to 350°F. Remove wrappers from candies.**

**Beat butter, granulated sugar, egg and vanilla in a large bowl until well blended. Stir together flour, baking soda and salt; add alternately with milk to butter mixture, beating until well blended.**

**Shape dough into 1-inch balls. Roll in red sugar, granulated sugar, powdered sugar or a combination of any of the sugars. Place on ungreased cookie sheet.**

**Bake 8 to 10 minutes or until edges are lightly browned and cookie is set. Remove from oven; cool 2 to 3 minutes. Press a candy piece into center of each cookie. Remove from cookie sheet to wire rack. Cool completely.**

For more holiday recipes, crafts or baking tips, visit [www.Hersheys.com/recipes](http://www.Hersheys.com/recipes).