

# Delightful Food Ideas

## Recipe for Baking Success: Tips and Treats Online

(NAPSA)—Interest is rising in taste-tempting baking recipes, fun family craft ideas and more, all of which can be found in a free online newsletter.

Delivered right to your e-mail each month, “Sweet Ideas from Hershey’s Kitchens” offers you the freshest recipes and most creative ideas to bring everyone together in the kitchen for family baking fun. From a Super Bowl of fun-to-make tailgating party treats to Valentine’s Day desserts, spring surprises and more, each issue brings you:

- “Taste of the Season”—two delicious, seasonal recipes that even the busiest baker will appreciate.

- “Kids in the Kitchen”—craft ideas that parents and children can do together.

- “Baking Hints”—tips to help make sure your desserts are extra special and delicious every time.

- “Special Offers From Hershey’s”—including contests and sweepstakes with great prizes, such as a new kitchen or a trip to Hershey, PA’s famous chocolate factory.

Each issue offers a collection of baking and craft ideas developed for a specific theme or holiday, such as Super Bowl or spring.

Here’s a tasty Hot Fudge Pudding Cake recipe for winter—a featured item in a recent issue of the newsletter—that you might wish to warm up to:

### Hot Fudge Pudding Cake

- 1¼ cups granulated sugar, divided**
- 1 cup all-purpose flour**
- ½ cup Hershey’s Cocoa, divided**
- 2 teaspoons baking powder**
- ¼ teaspoon salt**



**Hot Fudge Pudding Cake: an easy-to-make dessert that may warm up your winter.**

- ½ cup milk**
- ⅓ cup butter or margarine, melted**
- 1½ teaspoons vanilla extract**
- ½ cup packed light brown sugar**
- 1¼ cups hot water**
- Whipped topping**

1. Heat oven to 350°F. Combine ¾ cup granulated sugar, flour, ¼ cup cocoa, baking powder and salt. Stir in milk, butter and vanilla; beat until smooth.

2. Pour batter into ungreased 9-inch square baking pan. Stir together remaining ½ cup granulated sugar, brown sugar and remaining ¼ cup cocoa; sprinkle mixture evenly over batter. Pour hot water over top; do not stir.

3. Bake 35 to 40 minutes or until center is almost set. Remove from oven; let stand 15 minutes. Serve in dessert dishes, spooning sauce from bottom of pan over top. Garnish with whipped topping.

About 8 servings.

It’s easy to register for your monthly “Sweet Ideas” newsletter. Visit [www.hersheyskitchens.com](http://www.hersheyskitchens.com) and press the “sign up now” button.