Microwave Cooking: Microwave ovens vary in wattage. Use the cooking times as guidelines and check for doneness before adding more time.

Prep/Bake Times: Prep times are based on the approximate amount of time required to assemble the recipe before baking, cooking, chilling or serving. These times include steps such as measuring and mixing.
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Who can resist the aroma of fresh-baked cookies wafting through the house? Whatever recipe you choose, you’re sure to please family and friends with these chocolate-filled delights.
Chocolate Chips and Raspberry Bars

1 1/2 cups all-purpose flour
1/2 cup sugar
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup (1 stick) butter or margarine, softened
1 egg, beaten
1/4 cup milk
1/4 teaspoon vanilla extract
3/4 cup raspberry preserves
1 cup HERSHEY’S Semi-Sweet Chocolate Chips

1. Heat oven to 400°F. Grease 13×9×2-inch baking pan.

2. Stir together flour, sugar, baking powder and salt in large bowl. Cut in butter with pastry blender until mixture resembles coarse crumbs. Add egg, milk and vanilla; beat on medium speed of electric mixer until well blended.

3. Reserve 1/2 cup mixture for topping. Spread remaining mixture onto bottom of prepared pan (this will be a very thin layer). Spread preserves evenly over dough; sprinkle chocolate chips over top. Drop reserved dough by 1/2 teaspoons over chips.

4. Bake 25 minutes or until golden. Cool completely in pan on wire rack. Cut into bars. Makes about 32 bars

Tip: Rich, buttery bar cookies and brownies freeze extremely well. Freeze in airtight containers or freezer bags for up to three months. Thaw at room temperature.
Hershey's "Perfectly Chocolate" Chocolate Chip Cookies

2 1/4 cups all-purpose flour
1/3 cup HERSHEY'S Cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1 cup (2 sticks) butter or margarine, softened
3/4 cup granulated sugar
3/4 cup packed light brown sugar
1 teaspoon vanilla extract
2 eggs
2 cups (12-ounce package) HERSHEY'S Semi-Sweet Chocolate Chips
1 cup chopped nuts (optional)

1. Heat oven to 375°F.

2. Stir together flour, cocoa, baking soda and salt. Beat butter, granulated sugar, brown sugar and vanilla in large bowl on medium speed of electric mixer until creamy. Add eggs; beat well. Gradually add flour mixture, beating until well blended. Stir in chocolate chips and nuts, if desired. Drop by rounded teaspoons onto ungreased cookie sheet.

3. Bake 8 to 10 minutes or until set. Cool slightly; remove from cookie sheet to wire rack.  

Makes about 5 dozen cookies
Hershey's "Perfectly Chocolate" Chocolate Chip Cookies
Five Layer Bars

- 3/4 cup (1 1/2 sticks) butter or margarine
- 1 3/4 cups graham cracker crumbs
- 1/4 cup HERSHEY'S Cocoa
- 2 tablespoons sugar
- 1 can (14 ounces) sweetened condensed milk (not evaporated milk)
- 1 cup HERSHEY'S Semi-Sweet Chocolate Chips
- 1 cup raisins, chopped dried apricots or miniature marshmallows
- 1 cup chopped nuts

1. Heat oven to 350°F. Place butter in 13X9X2-inch baking pan. Heat in oven until melted. Remove pan from oven.

2. Stir together graham cracker crumbs, cocoa and sugar; sprinkle evenly over butter. Pour sweetened condensed milk evenly over crumb mixture. Sprinkle with chocolate chips and raisins. Sprinkle nuts on top; press down firmly.

3. Bake 25 to 30 minutes or until lightly browned. Cool completely in pan on wire rack. Cover with foil; let stand at room temperature 6 to 8 hours. Cut into bars.  

Makes about 36 bars

Variation: Substitute 1 cup REESE'S Peanut Butter Chips for chocolate chips. Sprinkle 1 cup golden raisins or chopped dried apricots over chips. Proceed as above.
Cocoa Kiss Cookies

1 cup (2 sticks) butter or margarine, softened
2/3 cup granulated sugar
1 teaspoon vanilla extract
1 2/3 cups all-purpose flour
1/4 cup HERSHEY'S Cocoa
1 cup finely chopped pecans
1 bag (9 ounces) HERSHEY'S KISSES Milk Chocolates
Powdered sugar

1. Beat butter, granulated sugar and vanilla in large bowl until creamy. Stir together flour and cocoa; gradually add to butter mixture, beating until blended. Add pecans; beat until well blended. Refrigerate dough about 1 hour or until firm enough to handle.

2. Heat oven to 375°F. Remove wrappers from chocolate pieces. Mold scant tablespoon of dough around each chocolate piece, covering completely. Shape into balls. Place on ungreased cookie sheet.

3. Bake 10 to 12 minutes or until set. Cool slightly, about 1 minute; remove from cookie sheet to wire rack. Cool completely. Roll in powdered sugar. Roll in sugar again just before serving, if desired.

Makes about 4 1/2 dozen cookies
Hershey's Great American Chocolate Chip Cookies

1 cup (2 sticks) butter, softened
3/4 cup granulated sugar
3/4 cup packed light brown sugar
1 teaspoon vanilla extract
2 eggs
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2 cups (12-ounce package) HERSHEY'S Semi-Sweet Chocolate Chips
1 cup chopped nuts (optional)

1. Heat oven to 375°F.

2. Beat butter, granulated sugar, brown sugar and vanilla in large mixer bowl until creamy. Add eggs; beat well. Stir together flour, baking soda and salt; gradually add to butter mixture, beating well. Stir in chocolate chips and nuts, if desired. Drop dough by rounded teaspoons onto ungreased cookie sheet.

3. Bake 8 to 10 minutes or until lightly browned. Cool slightly; remove from cookie sheet to wire rack. Cool completely.

Makes about 6 dozen cookies

Hershey's Great American Chocolate Chip Pan Cookies: Spread dough into greased 15 1/2 x 10 1/2 x 1-inch jelly-roll pan. Bake at 375°F for 20 minutes or until lightly browned. Cool completely in pan on wire rack. Cut into bars. Makes about 48 bars.
Skor & Chocolate Chip Cookies: Omit 1 cup HERSHEY'S Semi-Sweet Chocolate Chips and nuts; replace with 1 cup finely chopped SKOR bars. Drop onto cookie sheets and bake as directed.

Great American Ice Cream Sandwiches: Prepare cookies as directed. Place one small scoop slightly softened vanilla ice cream between flat sides of two cookies. Gently press together. Wrap and freeze.
Rich Chocolate Chip Toffee Bars

2 1/3 cups all-purpose flour  
2/3 cup packed light brown sugar  
3/4 cup (1 1/2 sticks) butter or margarine  
1 egg, slightly beaten  
2 cups (12-ounce package) HERSHEY'S Semi-Sweet Chocolate Chips, divided  
1 cup coarsely chopped nuts  
1 can (14 ounces) sweetened condensed milk (not evaporated milk)  
1 3/4 cups (10-ounce package) SKOR English Toffee Bits, divided

1. Heat oven to 350°F. Grease 13×9×2-inch baking pan.  
2. Stir together flour and brown sugar in large bowl. Cut in butter with pastry blender until mixture resembles coarse crumbs. Add egg; mix well. Stir in 1 1/2 cups chocolate chips and nuts. Reserve 1 1/2 cups mixture. Press remaining crumb mixture onto bottom of prepared pan.  
3. Bake 10 minutes. Pour sweetened condensed milk evenly over hot crust. Top with 1 1/2 cups toffee bits. Sprinkle reserved crumb mixture and remaining 1/2 cup chips over top.  
4. Bake 25 to 30 minutes or until golden brown. Sprinkle with remaining 1/4 cup toffee bits. Cool completely in pan on wire rack. Cut into bars.  

Makes about 36 bars
Rich Chocolate Chip Toffee Bars
Fudgey German Chocolate Sandwich Cookies

1 3/4 cups all-purpose flour
1 1/2 cups sugar
3/4 cup (1 1/2 sticks) butter or margarine, softened
2/3 cup HERSHEY'S Cocoa or HERSHEY'S Dutch Processed Cocoa
3/4 teaspoon baking soda
1/4 teaspoon salt
2 eggs
2 tablespoons milk
1 teaspoon vanilla extract
1/2 cup finely chopped pecans
Coconut and Pecan Filling (recipe follows)

1. Heat oven to 350°F.
2. Combine flour, sugar, butter, cocoa, baking soda, salt, eggs, milk and vanilla in large bowl. Beat at medium speed of electric mixer until blended (batter will be stiff). Stir in pecans.
3. Form batter into 1 1/4-inch balls. Place on ungreased cookie sheet; flatten slightly.
4. Bake 9 to 11 minutes or until almost set. Cool slightly; remove from cookie sheet to wire rack. Cool completely. Spread about 1 heaping tablespoon Coconut and Pecan Filling onto bottom of one cookie. Top with second cookie to make sandwich. Serve warm or at room temperature.

Makes about 17 sandwich cookies
Coconut and Pecan Filling

1/2 cup (1 stick) butter or margarine
1/2 cup packed light brown sugar
1/4 cup light corn syrup
1 cup MOUNDS Sweetened Coconut Flakes, toasted*
1 cup finely chopped pecans
1 teaspoon vanilla extract

*To toast coconut: Heat oven to 350°F. Spread coconut in even layer on baking sheet. Bake 6 to 8 minutes, stirring occasionally, until golden.

Melt butter in medium saucepan over medium heat; add brown sugar and corn syrup. Stir constantly, until thick and bubbly. Remove from heat; stir in coconut, pecans and vanilla. Use warm.  

Makes about 2 cups filling
Peanut Butter Chip Triangles

1 1/2 cups all-purpose flour
1/2 cup packed light brown sugar
1/2 cup (1 stick) cold butter or margarine
1 2/3 cups (10-ounce package) REESE'S Peanut Butter Chips, divided
1 can (14 ounces) sweetened condensed milk (not evaporated milk)
1 egg, slightly beaten
1 teaspoon vanilla extract
3/4 cup chopped walnuts
Powdered sugar (optional)


2. Meanwhile, combine sweetened condensed milk, egg and vanilla in large bowl. Stir in remaining chips and walnuts. Spread evenly over hot baked crust.

3. Bake 25 minutes or until golden brown. Cool completely in pan on wire rack. Cut into 2- or 2 1/2-inch squares; cut squares diagonally into triangles. Sift powdered sugar over top, if desired.

Makes 24 or 40 triangles

Tip: To sprinkle powdered sugar over brownies, bars, cupcakes or other desserts, place sugar in a wire mesh strainer. Hold over top of desserts and gently tap sides of strainer.
Peanut Butter Chip Triangles
**Oatmeal Butterscotch Cookies**

3/4 cup (1 1/2 sticks) butter or margarine, softened
3/4 cup granulated sugar
3/4 cup packed light brown sugar
2 eggs
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
3 cups quick-cooking or regular rolled oats, uncooked
1 2/3 cups (10-ounce package) HERSHEY'S Butterscotch Chips

1. Heat oven to 375°F.

2. Beat butter, granulated sugar and brown sugar in large bowl until well blended. Add eggs and vanilla; blend thoroughly. Stir together flour, baking soda, salt and cinnamon; gradually add to butter mixture, beating until well blended. Stir in oats and butterscotch chips; mix well. Drop by teaspoons onto ungreased cookie sheet.

3. Bake 8 to 10 minutes or until golden brown. Cool slightly; remove from cookie sheet to wire rack. Cool completely.

*Makes about 4 dozen cookies*
Oatmeal Butterscotch Cookies
Filled Chocolate Bars

1/4 cup (1/2 stick) butter or margarine
1 square (1 ounce) HERSHEY'S Unsweetened Baking Chocolate, broken into pieces
1 egg
1/2 cup sugar
1/4 cup all-purpose flour
1/8 teaspoon salt
1/2 teaspoon vanilla extract
1/2 cup finely chopped almonds
Vanilla Filling (recipe follows)
Chocolate Chip Glaze (recipe follows)
Sliced almonds

1. Heat oven to 400°F. Line 9-inch square baking pan with foil; grease foil.

2. Melt butter; immediately add chocolate; stir until chocolate is melted and mixture is smooth when stirred.

3. Beat egg in small bowl; add sugar, flour and salt, beating until well blended. Add chocolate mixture and vanilla; blend well. Stir in chopped almonds. Spread batter evenly in prepared pan.

4. Bake 10 to 12 minutes or until cake begins to pull away from sides; cool completely. Invert pan onto cutting board; peel off foil. Cut cake in half.

5. Spread one-half of cake with Vanilla Filling; top with remaining half. Spread Chocolate Chip Glaze on top; sprinkle with sliced almonds. Cut into bars. Makes about 1 dozen bars
Vanilla Filling: Combine 1/2 cup powdered sugar, 1 tablespoon softened butter, 1 1/2 teaspoons milk and 1/4 teaspoon vanilla extract in small bowl; beat to spreading consistency.

Chocolate Chip Glaze: Heat 2 tablespoons sugar and 1 tablespoon water to boiling in small saucepan. Remove from heat; immediately add 1/4 cup HERSHEY’S Semi-Sweet Chocolate Chips, stirring until chips are melted and mixture is smooth. Use immediately.

Cocoa-Chip Cookies

2/3 cup shortening
1 1/2 cups sugar
2 eggs
2/3 cup dairy sour cream
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 cup HERSHEY’S Cocoa or HERSHEY’S Dutch Processed Cocoa
1/2 teaspoon baking soda
1/2 teaspoon salt
2 cups (12-ounce package) HERSHEY’S MINI CHIPS Semi-Sweet Chocolate

1. Heat oven to 375°F. Lightly grease cookie sheet. Beat shortening and sugar in large bowl until blended. Add eggs, sour cream and vanilla; beat well. Stir together flour, cocoa, baking soda and salt; gradually add to shortening mixture, beating until well blended. Stir in small chocolate chips. Drop by teaspoons onto prepared cookie sheet.

2. Bake 8 to 10 minutes or until puffed and slightly cracked. Cool completely on wire rack. 

Makes about 5 1/2 dozen cookies
Almond Fudge Topped Shortbread

1 cup (2 sticks) butter or margarine, softened
1/2 cup powdered sugar
1/4 teaspoon salt
1 1/4 cups all-purpose flour
1 (12-ounce) package HERSHEY’S Semi-Sweet Chocolate Chips
1 (14-ounce) can sweetened condensed milk (not evaporated milk)
1/2 teaspoon almond extract
Sliced almonds, toasted

1. Heat oven to 350°F.

2. Beat butter, sugar and salt in large bowl until fluffy. Add flour; mix well. With floured hands, press evenly into greased 13×9-inch baking pan.

3. Bake 20 to 25 minutes or until lightly browned.

Almond Fudge Topped Shortbread
Peanut Butter and Chocolate Cookie Sandwich Cookies

1/2 cup REESE'S Peanut Butter Chips
3 tablespoons plus 1/2 cup (1 stick) butter or margarine, softened and divided
1 1/4 cups sugar, divided
1/4 cup light corn syrup
1 egg
1 teaspoon vanilla extract
2 cups plus 2 tablespoons all-purpose flour, divided
2 teaspoons baking soda
1/4 teaspoon salt
1/2 cup HERSHEY'S Cocoa
5 tablespoons butter or margarine, melted
Additional sugar
About 2 dozen large marshmallows

1. Heat oven to 350°F. Melt peanut butter chips and 3 tablespoons softened butter in small saucepan over very low heat. Remove from heat; cool slightly.

2. Beat remaining 1/2 cup softened butter and 1 cup sugar in large bowl until fluffy. Add corn syrup, egg and vanilla; blend thoroughly. Stir together 2 cups flour, baking soda and salt; add to butter mixture, blending well. Remove 1 1/4 cups batter and place in small bowl; with wooden spoon, stir in the remaining 2 tablespoons flour and peanut butter chip mixture.

3. Blend cocoa, remaining 1/4 cup sugar and 5 tablespoons melted butter into remaining batter. Refrigerate both batters 5 to 10 minutes or until firm enough to handle. Roll each dough into 1-inch balls; roll in sugar. Place on ungreased cookie sheet.
4. Bake 10 to 11 minutes or until set. Cool slightly; remove from cookie sheet to wire rack. Cool completely. Place 1 marshmallow on flat side of 1 chocolate cookie. Microwave at MEDIUM (50%) 10 seconds or until marshmallow is softened; place a peanut butter cookie over marshmallow, pressing down slightly. Repeat for remaining cookies. Serve immediately.

Makes about 2 dozen sandwich cookies
Chewy Rocky Road Bars

1 1/2 cups finely crushed unsalted pretzels
3/4 cup (1 1/2 sticks) butter or margarine, melted
1 can (14 ounces) sweetened condensed milk (not evaporated milk)
2 cups miniature marshmallows
1 cup HERSHEY'S Butterscotch Chips
1 cup HERSHEY'S Semi-Sweet Chocolate Chips
1 cup MOUNDS Sweetened Coconut Flakes
3/4 cup chopped nuts

1. Heat oven to 350°F.
2. Combine crushed pretzels and butter in small bowl; lightly press mixture into bottom of 13X9X2-inch baking pan. Pour sweetened condensed milk evenly over crumb mixture. Top with marshmallows, butterscotch chips, chocolate chips, coconut and nuts. Press toppings firmly into sweetened condensed milk.
3. Bake 25 to 30 minutes or until lightly browned. Cool completely in pan on wire rack. Cut into bars. 

Makes about 36 bars

Variations: 2 cups (12-ounce package) HERSHEY'S Semi-Sweet Chocolate Chips or 1 2/3 cups (10-ounce package) HERSHEY'S Butterscotch Chips may be used instead of 1 cup of each flavor.
Chocolate Chip Caramel Nut Cookies

18 caramels, unwrapped
1 cup shortening
1 cup granulated sugar
1/2 cup firmly packed brown sugar
2 eggs, beaten
2 3/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon vanilla extract
1/2 teaspoon hot water
1 cup HERSHEY’S Semi-Sweet Chocolate Chips
1/2 cup coarsely chopped unsalted peanuts

1. Heat oven to 400°F.

2. Cut each caramel into 4 pieces. Cut each piece into 6 pieces.


4. Combine flour, baking soda and salt. Add gradually to shortening mixture at low speed of electric mixer. Mix until well blended. Beat in vanilla and hot water. Stir in caramels, chocolate chips and nuts with spoon. Drop two slightly rounded tablespoons 3 inches apart onto ungreased cookie sheet for each cookie. Shape dough into circles, 2 inches in diameter and 1 inch high.

5. Bake 7 to 9 minutes or until light golden brown. Cool 5 minutes on cookie sheet before removing to wire rack.

Makes 2 to 2 1/2 dozen cookies
Peanut Butter Chips and Jelly Bars

1 1/2 cups all-purpose flour
1/2 cup sugar
3/4 teaspoon baking powder
1/2 cup (1 stick) cold butter or margarine
1 egg, beaten
3/4 cup grape jelly
1 2/3 cups (10-ounce package) REESE'S Peanut Butter Chips, divided

1. Heat oven to 375°F. Grease 9-inch square baking pan.

2. Stir together flour, sugar and baking powder. With pastry blender, cut in butter until mixture resembles coarse crumbs. Add egg; blend well. Reserve half of mixture; press remaining mixture onto bottom of prepared pan. Spread jelly over crust. Sprinkle 1 cup peanut butter chips over jelly. Stir together reserved crumb mixture with remaining 2/3 cup chips; sprinkle over top.

3. Bake 25 to 30 minutes or until lightly browned. Cool completely in pan on wire rack. Cut into bars.

Makes about 16 bars

Tip: For a whimsical twist on this tried-and-true classic, use cookie cutters to cut out shapes for added fun.
Top to bottom: Peanut Butter Chips and Jelly Bars, Best Brownies (page 40)
Three-in-One Chocolate Chip Cookies

- 6 tablespoons butter or margarine, softened
- 1/2 cup packed light brown sugar
- 1/4 cup granulated sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 2 cups (12-ounce package) HERSHEY’S Semi-Sweet Chocolate Chips

Beat butter, brown sugar and granulated sugar in large bowl until fluffy. Add egg and vanilla; beat well. Stir together flour, baking soda and salt; gradually blend into butter mixture. Stir in chocolate chips. Shape and bake cookies into one of the three versions below.

Giant Cookie: Prepare dough. Heat oven to 350°F. Line 12 X 5 1/8-inch round pizza pan with foil. Pat dough evenly into prepared pan to within 3/4 inch of edge. Bake 15 to 18 minutes or until lightly browned. Cool completely; cut into wedges. Decorate or garnish as desired. Makes about 8 servings (one 12-inch cookie).

Medium-Size Refrigerator Cookies: Prepare dough. On wax paper, shape into 2 rolls, 1 1/2 inches in diameter. Wrap in wax paper; cover with plastic wrap. Refrigerate several hours, or until firm enough to slice. Heat oven to 350°F. Remove rolls from refrigerator; remove wrapping. With sharp knife, cut into 1/4-inch-wide slices. Place on ungreased cookie sheet, about

32
3 inches apart. Bake 8 to 10 minutes or until lightly browned. Cool slightly; remove from cookie sheet to wire rack. Cool completely. Makes about 2½ dozen (2½-inch) cookies.

**Miniature Cookies:** Prepare dough. Heat oven to 350°F. Drop dough by ¼ teaspoons onto ungreased cookie sheet, about 1½ inches apart. (Or, spoon dough into disposable plastic frosting bag; cut about ¼ inch off tip. Squeeze batter by ¼ teaspoons onto ungreased cookie sheet.) Bake 5 to 7 minutes or just until set. Cool slightly; remove from cookie sheet to wire rack. Cool completely. Makes about 18½ dozen (¾-inch) cookies.
Chocolate Thumbprint Cookies

1/2 cup (1 stick) butter or margarine, softened
2/3 cup sugar
1 egg, separated
2 tablespoons milk
1 teaspoon vanilla extract
1 cup all-purpose flour
1/3 cup HERSHEY'S Cocoa
1/4 teaspoon salt
1 cup chopped nuts
Vanilla Filling (recipe follows)

26 HERSHEY’S KISSES Milk Chocolates, HERSHEY’S HUGS Chocolates, pecan halves or candied cherry halves

1. Beat butter, sugar, egg yolk, milk and vanilla in medium bowl until fluffy. Stir together flour, cocoa and salt; gradually add to butter mixture, beating until blended. Refrigerate dough at least 1 hour or until firm enough to handle.

2. Heat oven to 350°F. Lightly grease cookie sheet. Shape dough into 1-inch balls. With fork, beat egg white slightly. Dip each ball into egg white; roll in nuts. Place on prepared cookie sheet. Press thumb gently in center of each cookie.

3. Bake cookies 10 to 12 minutes or until set. Meanwhile, prepare Vanilla Filling. Remove wrappers from chocolate pieces. Remove cookies from cookie sheet to wire rack; cool 5 minutes. Spoon about 1/4 teaspoon prepared filling into each thumbprint. Gently press chocolate piece onto top of each cookie. Cool completely.

Makes about 2 dozen cookies
Vanilla Filling

1/2 cup powdered sugar
1 tablespoon butter or margarine, softened
2 teaspoons milk
1/4 teaspoon vanilla extract

Combine powdered sugar, butter, milk and vanilla; beat until smooth.

Cocoa Crinkle Cookies

2 cups granulated sugar
3/4 cup vegetable oil
3/4 cup HERSHEY'S Cocoa
4 eggs
2 teaspoons vanilla extract
2 1/3 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
Powdered sugar

1. Stir together granulated sugar and oil in large mixer bowl; add cocoa, blending well. Beat in eggs and vanilla. Stir together flour, baking powder and salt in separate bowl; add to cocoa mixture, blending well. Cover; refrigerate at least 6 hours.


3. Shape dough into 1-inch balls; roll in powdered sugar. Place 2 inches apart on prepared cookie sheet. Bake 12 to 14 minutes or until almost no indentation remains when touched. Remove from cookie sheet to wire rack. Cool completely.  

Makes about 4 dozen cookies
Irresistible Brownies

Fudgey, rich, chunky, chewy brownies are a true chocolate lover’s dream. Drizzled with caramel, studded with chips, covered with frosting.... mmmmm.
Hershey’s White Chip Brownies

4 eggs
1 1/4 cups sugar
1/2 cup (1 stick) butter or margarine, melted
2 teaspoons vanilla extract
1 1/3 cups all-purpose flour
2/3 cup HERSHEY’S Cocoa
1 teaspoon baking powder
1/2 teaspoon salt
1 2/3 cups (10-ounce package) HERSHEY’S Premier White Chips

1. Heat oven to 350°F. Grease 13×9×2-inch baking pan.

2. Beat eggs in large bowl until foamy; gradually beat in sugar. Add butter and vanilla; beat until blended. Stir together flour, cocoa, baking powder and salt; add to egg mixture, beating until blended. Stir in white chips. Spread batter into prepared pan.

3. Bake 25 to 30 minutes or until brownies begin to pull away from sides of pan. Cool completely in pan on wire rack. Cut into squares.

Makes about 36 brownies

Tip: Brownies and bar cookies cut into different shapes can add interest to a plate of simple square cookies. Cut cookies into different size rectangles, or make triangles by cutting the cookies into 2- to 2 1/2-inch squares; then cut each square in half diagonally. To make diamond shapes, cut straight lines 1 or 1 1/2 inches apart the length of the baking pan, then cut straight lines 1 1/2 inches apart diagonally across the pan.
P.B. Chips Brownie Cups

1 cup (2 sticks) butter or margarine
2 cups sugar
2 teaspoons vanilla extract
4 eggs
3/4 cup HERSHEY'S Cocoa or HERSHEY'S Dutch Processed Cocoa
1 3/4 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1 2/3 cups (10-ounce package) REESE'S Peanut Butter Chips, divided

1. Heat oven to 350°F. Line 18 muffin cups (2 1/2 inches in diameter) with paper or foil bake cups.

2. Place butter in large microwave-safe bowl. Microwave at HIGH (100%) 1 to 1 1/2 minutes or until melted. Stir in sugar and vanilla. Add eggs; beat well. Add cocoa; beat until well blended. Add flour, baking powder and salt; beat well. Stir in 1 1/3 cups peanut butter chips. Divide batter evenly into muffin cups; sprinkle with remaining 1/3 cup peanut butter chips.

3. Bake 25 to 30 minutes or until surface is firm; cool completely in pan on wire rack. Makes about 1 1/2 dozen brownie cups
PB. Chips Brownie Cups
Brownie Pie à la Mode

1/2 cup sugar
2 tablespoons butter or margarine
2 tablespoons water
1 1/3 cups HERSHEY'S Semi-Sweet Chocolate Chips
2 eggs
2/3 cup all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon vanilla extract
3/4 cup chopped nuts (optional)
Fudge Sauce (recipe follows, optional)
Ice cream, any flavor


2. Combine sugar, butter and water in medium saucepan. Cook over medium heat, stirring occasionally, just until mixture comes to a boil. Remove from heat. Immediately add chocolate chips; stir until melted. Add eggs; beat with spoon until well blended.

3. Stir together flour, baking soda and salt. Add to chocolate mixture; stir until well blended. Stir in vanilla and nuts, if desired; pour into prepared pie plate.

4. Bake 25 to 30 minutes or until almost set. (Pie will not test done in center.) Cool. Prepare Fudge Sauce, if desired. Top warm pie with scoops of ice cream and prepared sauce.

Makes 8 to 10 servings
Fudge Sauce

1 cup HERSHEY’S Semi-Sweet Chocolate Chips
1/2 cup evaporated milk
1/4 cup sugar
1 tablespoon butter or margarine

Combine all ingredients in medium microwave-safe bowl. Microwave at HIGH (100%) 1 minute; stir. If necessary, microwave at HIGH an additional 15 seconds at a time, stirring after each heating, just until chips are melted and mixture is smooth.
Quick & Easy Fudgey Brownies

4 bars (1 ounce each) HERSHEY’S Unsweetened Baking Chocolate, broken into pieces
3/4 cup (1 1/2 sticks) butter or margarine
2 cups sugar
3 eggs
1 1/2 teaspoons vanilla extract
1 cup all-purpose flour
1 cup chopped nuts (optional)

Creamy Quick Chocolate Frosting (recipe follows, optional)

1. Heat oven to 350°F. Grease 13×9×2-inch baking pan.

2. Place chocolate and butter in large microwave-safe bowl. Microwave at HIGH (100%) 1 1/2 to 2 minutes or until chocolate is melted and mixture is smooth when stirred. Add sugar; stir with spoon until well blended. Add eggs and vanilla; mix well. Add flour and nuts, if desired; stir until well blended. Spread into prepared pan.

3. Bake 30 to 35 minutes or until wooden pick inserted in center comes out almost clean. Cool in pan on wire rack.

4. Frost with Creamy Quick Chocolate Frosting, if desired. Cut into squares.  Makes about 24 brownies
Creamy Quick Chocolate Frosting

3 tablespoons butter or margarine
3 bars (1 ounce each) HERSHEY’S Unsweetened Baking Chocolate, broken into pieces
3 cups powdered sugar
1/2 cup milk
1 teaspoon vanilla extract
1/8 teaspoon salt

Melt butter and chocolate in saucepan over very low heat. Cook, stirring constantly, until chocolate is melted and mixture is smooth. Pour into large bowl; add powdered sugar, milk, vanilla and salt. Beat on medium speed of electric mixer until well blended. If necessary, refrigerate 10 minutes or until of spreading consistency. Makes about 2 cups frosting
Three Great Tastes Blond Brownies

2 cups packed light brown sugar  
1 cup (2 sticks) butter or margarine, melted  
2 eggs  
2 teaspoons vanilla extract  
2 cups all-purpose flour  
1 teaspoon salt  
2/3 cup (of each) HERSHEY’S Semi-Sweet Chocolate Chips, REESE’S Peanut Butter Chips, and HERSHEY’S Premier White Chips  
Chocolate Chip Drizzle (recipe follows)

1. Heat oven to 350°F. Grease 15 1/2 x 10 1/2 x 1-inch jelly-roll pan.

2. Stir together brown sugar and butter in large bowl; beat in eggs and vanilla until smooth. Add flour and salt, beating just until blended; stir in chocolate, peanut butter and white chips. Spread batter into prepared pan.

3. Bake 25 to 30 minutes or until wooden pick inserted in center comes out clean. Cool completely in pan on wire rack. Cut into bars. With tines of fork, drizzle Chocolate Chip Drizzle randomly over bars.

Makes about 72 bars

Chocolate Chip Drizzle: In small microwave-safe bowl, place 1/4 cup HERSHEY’S Semi-Sweet Chocolate Chips and 1/4 teaspoon shortening (do not use butter, margarine, spread or oil). Microwave at HIGH (100%) 30 seconds to 1 minute; stir until chips are melted and mixture is smooth.
Three Great Tastes Blond Brownies
**Best Brownies**

1/2 cup (1 stick) butter or margarine, melted  
1 cup sugar  
1 teaspoon vanilla extract  
2 eggs  
1/2 cup all-purpose flour  
1/3 cup HERSHEY'S Cocoa  
1/4 teaspoon baking powder  
1/4 teaspoon salt  
1/2 cup chopped nuts (optional)

Creamy Brownie Frosting (recipe follows)

1. Heat oven to 350°F. Grease 9-inch square baking pan. Stir together butter, sugar and vanilla in large bowl. Add eggs; beat well. Combine flour, cocoa, baking powder and salt; gradually add to butter mixture, beating until well blended. Stir in nuts, if desired. Spread into prepared pan.

2. Bake 20 to 25 minutes or until brownies begin to pull away from sides of pan. Cool; frost with Creamy Brownie Frosting. Cut into squares.

*Makes about 16 brownies*

**Creamy Brownie Frosting**

3 tablespoons butter or margarine, softened  
3 tablespoons HERSHEY'S Cocoa  
1 tablespoon light corn syrup or honey  
1/2 teaspoon vanilla extract  
1 cup powdered sugar  
1 to 2 tablespoons milk

Beat butter, cocoa, corn syrup and vanilla. Add powdered sugar and milk; beat to spreading consistency.

*Makes about 1 cup frosting*
Double Chocolate Brownie Bars

1/2 cup (1 stick) butter or margarine
2 cups (12-ounce package) HERSHEY'S Semi-Sweet Chocolate Chips, divided
1 1/2 cups sugar
1 1/4 cups all-purpose flour
3 eggs
1 teaspoon vanilla extract
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup coarsely chopped walnuts

1. Heat oven to 350°F. Grease 13X9X2-inch baking pan.

2. Place butter and 1 cup chocolate chips in large microwave-safe bowl. Microwave at HIGH (100%) 1 to 1 1/2 minutes or until chips are melted when stirred. Add sugar, flour, eggs, vanilla, baking powder and salt; stir with spoon until smooth. Stir in remaining 1 cup chips. Spread batter into prepared pan; sprinkle walnuts over top.

3. Bake 30 minutes or until center is set. Cool completely in pan on wire rack. Cut into bars. Store tightly covered. Makes about 36 brownies

Variation: Cut brownies into 3X3 1/4-inch squares. Serve topped with scoops of ice cream, fruit and chocolate syrup.
Brownie Caramel Pecan Bars

1/2 cup sugar
2 tablespoons butter or margarine
2 tablespoons water
2 cups (12-ounce package) HERSHEY’S Semi-Sweet Chocolate Chips, divided
2 eggs
1 teaspoon vanilla extract
2/3 cup all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon salt

Caramel Topping (recipe follows)
1 cup pecan pieces


2. In medium saucepan, combine sugar, butter and water; cook over low heat, stirring constantly, until mixture boils. Remove from heat. Immediately add 1 cup chocolate chips; stir until melted. Beat in eggs and vanilla until well blended. Stir together flour, baking soda and salt; stir into chocolate mixture. Spread batter into prepared pan.

3. Bake 15 to 20 minutes or until brownies begin to pull away from sides of pan. Meanwhile, prepare Caramel Topping. Remove brownies from oven; immediately and carefully spread with prepared topping. Sprinkle remaining 1 cup chips and pecans over topping. Cool completely in pan on wire rack, being careful not to disturb chips while soft. Lift out of pan. Cut into bars.

Makes about 16 bars
Caramel Topping: Remove wrappers from 25 caramels. In medium microwave-safe bowl, place 1/4 cup (1/2 stick) butter or margarine, caramels and 2 tablespoons milk. Microwave at HIGH (100%) 1 minute; stir. Microwave an additional 1 to 2 minutes, stirring every 30 seconds, or until caramels are melted and mixture is smooth when stirred. Use immediately.
Miniature Brownie Cups

6 tablespoons butter or margarine, melted
3/4 cup sugar
1/2 teaspoon vanilla extract
2 eggs
1/2 cup all-purpose flour
1/4 cup HERSHEY'S Cocoa or HERSHEY'S Dutch Processed Cocoa
1/4 teaspoon baking powder
Dash salt
1/4 cup finely chopped nuts

1. Heat oven to 350°F. Line small muffin cups (1 3/4 inches in diameter) with paper bake cups. Stir together butter, sugar and vanilla in medium bowl. Add eggs; beat well with spoon.

2. Stir together flour, cocoa, baking powder and salt; gradually add to butter mixture, beating with spoon until well blended. Fill muffin cups 1/2 full with batter; sprinkle nuts over top.

3. Bake 12 to 15 minutes or until wooden pick inserted in center comes out almost clean. Cool slightly; remove brownies from pan to wire rack. Cool completely.  

Makes about 24 brownies

Tip: HERSHEY’S Dutch Processed Cocoa involves a process which neutralizes the natural acidity found in cocoa powder. This results in a darker cocoa with a more mellow flavor than natural cocoa.
Here are the tried-and-true classics from the Hershey Kitchens—beautiful to look at and even better to eat. Layer cakes, cheesecakes and pies make unforgettable endings to any meal.
Chocolate Cherry Cream-Filled Log

4 eggs, separated
1/2 cup granulated sugar
1 teaspoon vanilla extract
1/3 cup granulated sugar
1/2 cup all-purpose flour
1/3 cup HERSHEY’S Cocoa
1/4 teaspoon baking powder
1/4 teaspoon baking soda
1/8 teaspoon salt
1/3 cup water
Powdered sugar
1 can (21 ounces) cherry pie filling, divided
1 1/2 cups whipped topping
Chocolate Glaze (page 54)

1. Heat oven to 375°F. Line 15 1/2 X 10 1/2 X 1/2-inch jelly-roll pan with foil; generously grease foil.

2. Beat egg whites in large bowl until foamy; gradually add 1/2 cup granulated sugar, beating until stiff peaks form.

3. Beat egg yolks and vanilla in small bowl on high speed for about 3 minutes. Gradually add 1/3 cup granulated sugar; continue beating 2 minutes. Combine flour, cocoa, baking powder, baking soda and salt; add to egg yolk mixture alternately with water on low speed, beating just until batter is smooth.

4. Fold chocolate mixture gradually into egg whites; spread evenly into prepared pan.
Chocolate Cherry Cream-Filled Log, continued

5. Bake 12 to 15 minutes or until top springs back when touched lightly in center. Immediately loosen cake from edges of pan; invert onto towel sprinkled with powdered sugar. Carefully remove foil. Immediately roll cake in towel starting from narrow end; place on wire rack to cool.

6. Combine 1 cup pie filling and whipped topping; mix well. Unroll cake; remove towel. Spread with filling; reroll cake.

7. Prepare Chocolate Glaze; drizzle over top, allowing to run down sides of cake. Refrigerate several hours. Just before serving, spoon 1/2 cup pie filling over cake. Serve with remaining pie filling.

Makes 10 to 12 servings

Prep Time: 30 minutes
Bake Time: 12 minutes
Cool Time: 1 hour
Chill Time: 3 hours

Chocolate Glaze

2 tablespoons butter or margarine
2 tablespoons HERSHEY'S Cocoa
2 tablespoons water
1 cup powdered sugar
1/2 teaspoon vanilla extract


2. Remove from heat; cool slightly. Gradually blend in sugar and vanilla.
Reese’s Peanut Butter ’n’ Chocolate Pie

1 1/3 cups HERSHEY’S MINI KISSES Semi-Sweet or Milk Chocolate Baking Pieces, divided
2 tablespoons milk
1 packaged crumb crust (6 ounces)
1 package (8 ounces) Neufchâtel cheese (1/3 less fat), softened
3/4 cup sugar
1 cup REESE’S Creamy or Crunchy Peanut Butter
3 1/2 cups (8 ounces) frozen non-dairy whipped topping, thawed

1. Place 2/3 cup Mini Kisses and milk in small microwave-safe bowl. Microwave at HIGH (100%) 30 to 45 seconds or just until melted and smooth when stirred; spread evenly onto bottom of crust. Cover; refrigerate.

2. Beat Neufchâtel cheese in medium bowl until smooth; gradually beat in sugar. Stir in peanut butter and whipped topping until blended; spoon evenly into crust over chocolate mixture. Cover; refrigerate until set, at least 4 hours.

3. Place remaining 2/3 cup chocolate pieces around edge of filling just before serving. Serve cold; cover and refrigerate leftover pie.

Makes 8 servings

Prep Time: 20 minutes
Cook Time: 30 seconds
Chill Time: 4 hours
Crunchy-Topped Cocoa Cake

1 1/2 cups all-purpose flour
1 cup sugar
1/4 cup HERSHEY'S Cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1 cup water
1/4 cup plus 2 tablespoons vegetable oil
1 tablespoon white vinegar
1 teaspoon vanilla extract
Broiled Topping (recipe follows)

1. Heat oven to 350°F. Grease and flour 8-inch square baking pan.

2. Stir together flour, sugar, cocoa, baking soda and salt in large bowl. Add water, oil, vinegar and vanilla; beat with spoon or whisk just until batter is smooth and ingredients are well blended. Pour batter into prepared pan.

3. Bake 35 to 40 minutes or until wooden pick inserted in center comes out clean. Meanwhile, prepare Broiled Topping; spread on warm cake. Set oven to broil; place pan about 4 inches from heat. Broil 3 minutes or until top is bubbly and golden brown. Remove from oven. Cool completely in pan on wire rack.

Makes 9 servings

Prep Time: 20 minutes
Bake Time: 35 minutes
Cool Time: 1 1/2 hours
Broiled Topping

1/4 cup (1/2 stick) butter or margarine, softened
1/2 cup packed light brown sugar
1/2 cup coarsely chopped nuts
1/2 cup MOUNDS Sweetened Coconut Flakes
3 tablespoons light cream or evaporated milk

Stir together all ingredients in small bowl until well blended.

Makes about 1 cup topping
Fudgey Peanut Butter Chip Brownie Pie

- 2 eggs
- 1 teaspoon vanilla extract
- 1 cup sugar
- 1/2 cup (1 stick) butter or margarine, melted
- 1/2 cup all-purpose flour
- 1/3 cup HERSHEY'S Cocoa
- 1/4 teaspoon salt
- 2/3 cup REESE'S Peanut Butter Chips
- 1 packaged butter-flavored crumb crust (6 ounces)
- Peanut Butter Sauce (recipe follows)
- Vanilla ice cream

1. Heat oven to 350° F.

2. Lightly beat eggs and vanilla in small mixer bowl; blend in sugar and butter. Stir together flour, cocoa and salt. Add to egg mixture; beat until blended. Stir in peanut butter chips. Place crust on baking sheet; pour chocolate mixture into crust.

3. Bake 45 to 50 minutes or until set; cool completely on wire rack. Prepare Peanut Butter Sauce; serve over pie and ice cream.

Makes 8 servings

Peanut Butter Sauce

- 1 cup REESE'S Peanut Butter Chips
- 1/3 cup milk
- 1/4 cup whipping cream
- 1/4 teaspoon vanilla extract
Combine peanut butter chips, milk and whipping cream in small saucepan over low heat. Cook, stirring constantly, until chips are melted and mixture is smooth. Remove from heat; stir in vanilla. Serve warm.

**Spicy Butterscotch Snack Cake**

1 cup (2 sticks) butter or margarine, softened
1 cup granulated sugar
2 eggs
1/2 teaspoon vanilla extract
1/2 cup applesauce
2 1/2 cups all-purpose flour
1 1/2 to 2 teaspoons ground cinnamon
1 teaspoon baking soda
1/2 teaspoon salt
1 2/3 cups (10-ounce package) HERSHEY’S Butterscotch Chips
1 cup chopped pecans (optional)
Powdered sugar or frozen non-dairy whipped topping, thawed (optional)

1. Heat oven to 350°F. Lightly grease 13×9-inch baking pan.

2. Beat butter and granulated sugar in large bowl until fluffy. Add eggs and vanilla; beat well. Mix in applesauce. Stir together flour, cinnamon, baking soda and salt; gradually add to butter mixture, beating until well blended. Stir in butterscotch chips and pecans, if desired. Spread into prepared pan.

3. Bake 35 minutes or until wooden pick inserted in center comes out clean. Cool completely in pan. Dust with powdered sugar or serve with whipped topping, if desired.

Makes 12 servings
Chilled Raspberry Cheesecake

1 1/2 cups vanilla wafer crumbs (about 45 wafers, crushed)

1/3 cup HERSHEY’S Cocoa

1/3 cup powdered sugar

1/3 cup butter or margarine, melted

1 package (10 ounces) frozen raspberries, thawed

1 envelope unflavored gelatin

1/2 cup cold water

1/2 cup boiling water

2 packages (8 ounces each) cream cheese, softened

1/2 cup granulated sugar

1 teaspoon vanilla extract

3 tablespoons seedless red raspberry preserves

Chocolate Whipped Cream (recipe follows)

1. Heat oven to 350°F.

2. Stir together crumbs, cocoa and powdered sugar in medium bowl; stir in melted butter. Press mixture onto bottom and 1 1/2 inches up side of 9-inch springform pan. Bake 10 minutes; cool completely.

3. Purée and strain raspberries; set aside. Sprinkle gelatin over cold water in small bowl; let stand several minutes to soften. Add boiling water; stir until gelatin dissolves completely and mixture is clear. Beat cream cheese, granulated sugar and vanilla in large bowl until smooth. Gradually add raspberry purée and gelatin, mixing thoroughly; pour into prepared crust.

4. Refrigerate several hours or overnight. Loosen cake from side of pan with knife; remove side of pan. Spread raspberry preserves over top.

Garnish with Chocolate Whipped Cream. Cover; refrigerate leftovers.

Makes 10 to 12 servings
Chocolate Whipped Cream: Stir together 1/2 cup powdered sugar and 1/4 cup HERSHEY'S Cocoa in medium bowl. Add 1 cup chilled whipping cream and 1 teaspoon vanilla extract; beat until stiff.
Chocolate Chip Walnut Pie

3/4 cup packed light brown sugar
1/2 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon ground cinnamon
2 eggs, slightly beaten
1 cup HERSHEY’S Semi-Sweet Chocolate Chips, MINI CHIPS or Milk Chocolate Chips
1 cup coarsely chopped walnuts
1 baked (9-inch) pie crust
Spiced Cream (recipe follows)

1. Heat oven to 350°F.

2. Combine brown sugar, flour, baking powder and cinnamon in medium bowl. Add eggs; stir until well blended. Add chocolate chips and walnuts. Pour into baked pie crust.

3. Bake 25 to 30 minutes or until lightly browned and set. Serve slightly warm or at room temperature with Spiced Cream. Refrigerate leftovers.

Makes 1 (9-inch) pie

Spiced Cream: Combine 1/2 cup chilled whipping cream, 1 tablespoon powdered sugar, 1/4 teaspoon vanilla extract, 1/4 teaspoon ground cinnamon and dash ground nutmeg in small mixer bowl; beat until stiff.
Peanut Butter Chip Cheesecake

1/3 cup butter or margarine, melted
1 1/4 cups graham cracker crumbs
1/3 cup HERSHEY'S Cocoa
1/3 cup sugar
1 cup REESE'S Peanut Butter Chips
2 packages (8 ounces each) cream cheese, softened
1 can (14 ounces) sweetened condensed milk (not evaporated milk)
4 eggs
1 teaspoon vanilla extract
Whipped cream and chocolate curls or shavings (optional)

1. Heat oven to 300°F.

2. Stir together butter, crumbs, cocoa and sugar in medium bowl; press firmly onto bottom of 9-inch springform pan or 13X9X2-inch baking pan.

3. Place peanut butter chips in small microwave-safe bowl. Microwave at HIGH (100%) 1 minute; stir. If necessary, microwave at HIGH an additional 15 seconds at a time, stirring after each heating, just until chips are melted when stirred. Meanwhile, heat cream cheese until fluffy. Gradually beat in sweetened condensed milk and melted chips until smooth. Add eggs and vanilla; mix well. Pour over crust.

4. Bake 50 to 60 minutes or until cake springs back when touched lightly. Cool to room temperature. Refrigerate. Garnish with whipped cream and chocolate curls, if desired. Cover; refrigerate leftover cheesecake.

Makes 12 servings
Orange Streusel Coffeecake

Cocoa Streusel (recipe follows)

- 3/4 cup (1 1/2 sticks) butter or margarine, softened
- 1 cup sugar
- 3 eggs
- 1 teaspoon vanilla extract
- 1/2 cup dairy sour cream
- 3 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 cup orange juice
- 2 teaspoons freshly grated orange peel
- 1/2 cup orange marmalade or apple jelly


2. In large bowl, beat butter and sugar until well blended. Add eggs and vanilla; beat well. Add sour cream; beat until blended. Stir together flour, baking powder and baking soda; add alternately with orange juice to butter mixture, beating until well blended. Stir in orange peel.

3. Spread marmalade in bottom of prepared pan; sprinkle half of streusel over marmalade. Pour half of batter into pan, spreading evenly. Sprinkle remaining streusel over batter; spread remaining batter evenly over streusel. Bake about 1 hour or until toothpick inserted in center of cake comes out clean. Loosen cake from side of pan with metal spatula; immediately invert onto serving plate.

Makes 12 servings
Cocoa Streusel: Stir together 2/3 cup packed light brown sugar, 1/2 cup chopped walnuts, 1/4 cup HERSHEY’S Cocoa and 1/2 cup MOUNDS Sweetened Coconut Flakes, if desired.
Chocolate Lover’s Cheesecake

Graham Crust (recipe follows)
2 packages (8 ounces each) cream cheese, softened
3/4 cup plus 2 tablespoons sugar, divided
1/2 cup HERSHEY’S Cocoa
2 teaspoons vanilla extract, divided
2 eggs
1 cup HERSHEY’S Semi-Sweet Chocolate Chips
1 container (8 ounces) dairy sour cream

1. Prepare Graham Crust. Heat oven to 375°F.

2. Beat cream cheese, 3/4 cup sugar, cocoa and 1 teaspoon vanilla in large mixer bowl on medium speed of electric mixer until smooth. Add eggs; beat until blended. Stir in chocolate chips. Pour into prepared crust.

3. Bake 20 minutes. Remove from oven to wire rack; cool 15 minutes. Increase oven temperature to 425°F.

4. Stir together sour cream, remaining 2 tablespoons sugar and remaining 1 teaspoon vanilla in small bowl; stir until smooth. Spread over baked filling.

5. Bake 10 minutes. Remove from oven to wire rack. With knife, immediately loosen cake from side of pan. Cool completely; remove side of pan. Refrigerate several hours or until cold. Cover; refrigerate leftover cheesecake. Makes 10 to 12 servings
Graham Crust

1 1/2 cups graham cracker crumbs
1/3 cup sugar
1/3 cup butter or margarine, melted

Stir together crumbs, sugar and butter in medium bowl. Press mixture onto bottom and halfway up side of 9-inch springform pan.

Chocolate Cheesecake

1 package (8 ounces) cream cheese, softened
1 package (3 ounces) cream cheese, softened
3/4 cup sugar
1 teaspoon vanilla extract
1/4 cup HERSHEY’S Cocoa
2 eggs
1/2 cup whipping cream
1 packaged graham cracker crumb crust (6 ounces)
Cherry or peach pie filling or sliced fresh fruit

1. Heat oven to 350°F. Beat cream cheese, sugar and vanilla in large bowl until well blended.

2. Add cocoa; beat until well blended, scraping side of bowl and beaters frequently. Add eggs; beat well. Stir in whipping cream. Pour into crust.

3. Bake 35 to 40 minutes. (Center will be soft but will set upon cooling.) Cool to room temperature. Cover; refrigerate several hours or overnight. Serve with pie filling. Cover; refrigerate leftover pie.

Makes 6 to 8 servings
Hershey’s “Perfectly Chocolate” Chocolate Cake

2 cups sugar
1 3/4 cups all-purpose flour
3/4 cup HERSHEY’S Cocoa or HERSHEY’S Dutch Processed Cocoa
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon salt
2 eggs
1 cup milk
1/2 cup vegetable oil
2 teaspoons vanilla extract
1 cup boiling water
“Perfectly Chocolate” Chocolate Frosting (recipe follows)

1. Heat oven to 350°F. Grease and flour two 9-inch round baking pans.*
2. Stir together sugar, flour, cocoa, baking powder, baking soda and salt in large mixer bowl. Add eggs, milk, oil and vanilla; beat on medium speed of electric mixer 2 minutes. Stir in water. (Batter will be thin.) Pour batter evenly into prepared pans.
3. Bake 30 to 35 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pans to wire racks. Cool completely.
4. Prepare “Perfectly Chocolate” Chocolate Frosting; spread between layers and over top and sides of cake. Makes 8 to 10 servings

*One 13×9×2-inch baking pan may be substituted for 9-inch round baking pans. Prepare as directed above. Bake 35 to 40 minutes. Cool completely in pan on wire rack. Frost as desired.
"Perfectly Chocolate" Chocolate Frosting

1 stick (1/2 cup) butter or margarine
2/3 cup HERSHEY'S Cocoa
3 cups powdered sugar
1/3 cup milk
1 teaspoon vanilla extract


2. Add small amount additional milk, if needed. Stir in vanilla.

Makes about 2 cups frosting
Strawberry Chiffon Pie

Chocolate Pastry (recipe follows)
1 package (3 ounces) strawberry-flavored gelatin
3/4 cup boiling water
1 1/2 cups chopped fresh strawberries
2 cups frozen non-dairy whipped topping, thawed
1/2 cup HERSHEY’S Semi-Sweet Chocolate Chips
1 teaspoon shortening (do not use butter, margarine, spread or oil)
8 whole strawberries

1. Prepare Chocolate Pastry.

2. Dissolve gelatin in boiling water in medium bowl; cool slightly. Crush strawberries or purée to equal 3/4 cup. Stir strawberry purée into gelatin mixture; refrigerate until partially set (consistency of unbeaten egg whites). Fold whipped topping into strawberry mixture. Spoon into prepared crust. Refrigerate 2 to 3 hours or until set.

3. Line tray with wax paper. Place chocolate chips and shortening in small microwave-safe bowl. Microwave at HIGH (100%) 1 minute; stir. If necessary, microwave at HIGH an additional 15 seconds at a time, stirring after each heating, just until chips are melted when stirred. Dip whole strawberries into melted chocolate; place on prepared tray. Refrigerate, uncovered, about 30 minutes or until chocolate is firm. Just before serving, garnish pie with chocolate-covered strawberries. Cover; refrigerate leftover pie.

Makes 8 servings
Chocolate Pastry

1 1/4 cups all-purpose flour
1/4 cup sugar
3 tablespoons HERSHEY'S Cocoa
1/4 teaspoon salt
1/3 cup vegetable oil
3 tablespoons cold water

1. Stir together flour, sugar, cocoa and salt in medium bowl. Place oil in measuring cup; add water. Do not stir. Pour liquid over flour mixture; stir lightly with fork until well blended. (If mixture is too dry, add 1 to 2 teaspoons additional cold water.)

2. With hands, shape mixture into ball. Place between two pieces of wax paper; roll into 12-inch circle. Peel off top sheet of paper. Gently invert pastry over 9-inch pie plate; peel off paper. Fit pastry into pie plate. Fold under extra pastry around edge; flute edge. With fork, prick bottom and side of crust thoroughly. Refrigerate about 30 minutes.

3. Meanwhile, heat oven to 450°F. Bake 10 minutes. Cool completely.
Hot Fudge Pudding Cake

1 1/4 cups granulated sugar, divided
  1 cup all-purpose flour
  1/2 cup HERSHEY’S Cocoa, divided
  2 teaspoons baking powder
  1/4 teaspoon salt
  1/2 cup milk
  1/3 cup butter or margarine, melted
  1 1/2 teaspoons vanilla extract
  1/2 cup packed light brown sugar
  1 1/4 cups hot water

Whipped topping

1. Heat oven to 350°F.

2. Stir together 3/4 cup granulated sugar, flour, 1/4 cup cocoa, baking powder and salt. Stir in milk, butter and vanilla; beat until smooth. Pour batter into ungreased 9-inch square baking pan. Stir together remaining 1/2 cup granulated sugar, brown sugar and remaining 1/4 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. Let stand 15 minutes; spoon into dessert dishes, spooning sauce from bottom of pan over top. Garnish with whipped topping. 

Makes about 8 servings

Prep Time: 10 minutes
Bake Time: 35 minutes
Cool Time: 15 minutes
Two Great Tastes Pudding Parfaits

1 package (6-serving size, 4.6 ounces) vanilla cook & serve pudding and pie filling mix*
3 1/2 cups milk
1 cup REESE'S Peanut Butter Chips
1 cup HERSHEY'S Semi-Sweet or Milk Chocolate MINI KISSES Baking Pieces
Whipped topping (optional)
Additional MINI KISSES or grated chocolate

*Do not use instant pudding mix.

1. Combine pudding mix and 3 1/2 cups milk in large heavy saucepan (rather than amount listed in package directions). Cook over medium heat, stirring constantly, until mixture comes to a full boil. Remove from heat; divide hot mixture between 2 heat-proof medium bowls.

2. Immediately stir peanut butter chips into mixture in one bowl and MINI KISSES into second bowl. Stir both mixtures until chips are melted and mixture is smooth. Cool slightly, stirring occasionally.

3. Alternately layer peanut butter and chocolate mixtures in parfait dishes, wine glasses or dessert dishes. Place plastic wrap directly onto surface of each dessert; refrigerate about 6 hours. Garnish with whipped topping, if desired, and MINI KISSES.

Makes 4 to 6 servings
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<tr>
<td>3/4 cup</td>
<td>175</td>
</tr>
<tr>
<td>1 cup</td>
<td>250</td>
</tr>
<tr>
<td>2 cups</td>
<td>500</td>
</tr>
<tr>
<td>3 cups</td>
<td>750</td>
</tr>
<tr>
<td>4 cups</td>
<td>1 L</td>
</tr>
</tbody>
</table>

### VOLUME MEASUREMENTS (fluid)

<table>
<thead>
<tr>
<th>Volume</th>
<th>Volume (mL)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 fluid ounce (2 tablespoons)</td>
<td>30</td>
</tr>
<tr>
<td>4 fluid ounces (1/2 cup)</td>
<td>125</td>
</tr>
<tr>
<td>8 fluid ounces (1 cup)</td>
<td>250</td>
</tr>
<tr>
<td>12 fluid ounces (1 1/2 cups)</td>
<td>375</td>
</tr>
<tr>
<td>16 fluid ounces (2 cups)</td>
<td>500</td>
</tr>
</tbody>
</table>

### DIMENSIONS

<table>
<thead>
<tr>
<th>Fraction</th>
<th>Measurement (millimeters)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/16</td>
<td>2</td>
</tr>
<tr>
<td>1/8</td>
<td>3</td>
</tr>
<tr>
<td>1/4</td>
<td>6</td>
</tr>
<tr>
<td>1/2</td>
<td>12</td>
</tr>
<tr>
<td>1/3</td>
<td>18</td>
</tr>
<tr>
<td>1</td>
<td>20</td>
</tr>
<tr>
<td>1 inch</td>
<td>25</td>
</tr>
</tbody>
</table>

### OVEN TEMPERATURES

<table>
<thead>
<tr>
<th>Temperature</th>
<th>°C</th>
</tr>
</thead>
<tbody>
<tr>
<td>250°F</td>
<td>120°C</td>
</tr>
<tr>
<td>275°F</td>
<td>140°C</td>
</tr>
<tr>
<td>300°F</td>
<td>150°C</td>
</tr>
<tr>
<td>325°F</td>
<td>160°C</td>
</tr>
<tr>
<td>350°F</td>
<td>180°C</td>
</tr>
<tr>
<td>375°F</td>
<td>190°C</td>
</tr>
<tr>
<td>400°F</td>
<td>200°C</td>
</tr>
<tr>
<td>425°F</td>
<td>220°C</td>
</tr>
<tr>
<td>450°F</td>
<td>230°C</td>
</tr>
</tbody>
</table>

### BAKING PAN SIZES

<table>
<thead>
<tr>
<th>Utensil</th>
<th>Size in Inches/Quarts</th>
<th>Size in Centimeters</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baking or Cake Pan</td>
<td>8x8x2 (square or rectangular)</td>
<td>2 L 20x20x5</td>
</tr>
<tr>
<td></td>
<td>9x9x2</td>
<td>2.5 L 23x23x5</td>
</tr>
<tr>
<td></td>
<td>12x8x2</td>
<td>3 L 30x20x5</td>
</tr>
<tr>
<td></td>
<td>13x9x2</td>
<td>3.5 L 33x23x5</td>
</tr>
<tr>
<td>Loaf Pan</td>
<td>8x4x3</td>
<td>1.5 L 20x10x7</td>
</tr>
<tr>
<td></td>
<td>9x5x3</td>
<td>2 L 23x13x7</td>
</tr>
<tr>
<td>Round Layer</td>
<td>8x1½</td>
<td>1.2 L 20x4</td>
</tr>
<tr>
<td>Cake Pan</td>
<td>9x1½</td>
<td>1.5 L 23x4</td>
</tr>
<tr>
<td>Pie Plate</td>
<td>8x1¼</td>
<td>750 mL 20x3</td>
</tr>
<tr>
<td></td>
<td>9x1¾</td>
<td>1 L 23x3</td>
</tr>
<tr>
<td>Baking Dish or Casserole</td>
<td>1 quart</td>
<td>1 L</td>
</tr>
<tr>
<td></td>
<td>1½ quart</td>
<td>1.5 L</td>
</tr>
<tr>
<td></td>
<td>2 quart</td>
<td>2 L</td>
</tr>
</tbody>
</table>

### WEIGHTS (mass)

<table>
<thead>
<tr>
<th>Weight</th>
<th>Grams</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2 ounce</td>
<td>15</td>
</tr>
<tr>
<td>1 ounce</td>
<td>30</td>
</tr>
<tr>
<td>3 ounces</td>
<td>90</td>
</tr>
<tr>
<td>4 ounces</td>
<td>120</td>
</tr>
<tr>
<td>8 ounces</td>
<td>225</td>
</tr>
<tr>
<td>10 ounces</td>
<td>285</td>
</tr>
<tr>
<td>12 ounces</td>
<td>360</td>
</tr>
<tr>
<td>16 ounces</td>
<td>1 pound = 450 g</td>
</tr>
</tbody>
</table>