

recipes

Your kitchen creations are sure to stop the show when they are topped with Hugs & Kisses® chocolates. A big bite of chocolate and a beautiful shape let these candies remind you of the art of baking!

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HERSHEY'S
KISSES
 & crafts

Blarney Stone-Kissed Cookies

1 cup (2 sticks) butter or margarine, softened
 1 cup sugar
 1 egg
 1 teaspoon vanilla extract
 1-3/4 cups all-purpose flour
 1/2 cup HERSHEY'S Cocoa
 1-1/2 teaspoons baking powder
 1/2 teaspoon salt
 HERSHEY'S Kisses® Chocolates or HERSHEY'S HUGS Chocolates
 QUICK COOKIE GLAZE (recipe follows)



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Directions:

1. Beat butter, sugar, egg and vanilla in large bowl until well blended. Stir together flour, cocoa, baking powder and salt; gradually add to butter mixture, beating until well blended. Divide dough in half; place each half on separate sheet of wax paper.
2. Shape each half into log with squared sides, about 7 inches long and 2-1/4 inches wide. Wrap each log in wax paper or plastic wrap. Refrigerate until firm, at least 8 hours.
3. Heat oven to 325°F. Cut logs into 3/8-inch thick slices. Place onto ungreased cookie sheet.
4. Bake 15 minutes or until set. Cool slightly; remove from cookie sheet to wire rack. Cool completely. Remove wrappers from chocolate pieces.
5. Prepare QUICK COOKIE GLAZE; drizzle over top of cookies. Immediately place a chocolate piece on each cookie. About 3 dozen cookies.

QUICK COOKIE GLAZE: Stir together 3/4 cup powdered sugar, 3 to 4 teaspoons milk, 1/4 teaspoon vanilla extract and 3 or 4 drops green food color, if desired, in small bowl until of drizzling consistency.

Format for printing on:

[3" x 5" card](#)

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Non-Cooking Method

** Chocolate fudge cookies
 * Hershey Kisses
 * Green Icing - Tube*