

## Easy Chocolate Fudge

Yield 48 pieces

Ingredients 2 cups milk chocolate chips

2 1/2 cups prepared chocolate frosting

1 cup chopped walnuts

### Directions

Line one 8x8 inch square pan with foil. Lightly butter the foil. In a small saucepan melt the chocolate chips over low heat, stirring constantly. Remove the melted chocolate from the heat and stir in the frosting and the nuts stirring until smooth. Pour into the prepared pan and refrigerate until firm. Once firm cut in small squares.

## Sugar Cookies

Yield 4 dozen

### Ingredients

- 2 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 cup butter, softened
- 1 1/2 cups white sugar
- 1 egg
- 1 teaspoon vanilla extract

### Directions

1. Preheat oven to 375 degrees F (190 degrees C). In a small bowl, stir together flour, baking soda, and baking powder. Set aside.
2. In a large bowl, cream together the butter and sugar until smooth. Beat in egg and vanilla. Gradually blend in the dry ingredients. Roll rounded teaspoonfuls of dough into balls, and place onto ungreased cookie sheets.
3. Bake 8 to 10 minutes in the preheated oven, or until golden. Let stand on cookie sheet two minutes before removing to cool on wire racks.

**Sugar Cookie Icing Recipe Ingredients:**

2 teaspoons milk  
1 cup confectioners' sugar  
2 teaspoons light corn syrup  
1/2 teaspoon vanilla extract  
assorted food coloring colors

**Directions:**

1. In a small bowl, stir together the milk and confectioner's sugar until smooth.
2. Beat in corn syrup and the vanilla extract until icing is smooth and glossy. If the icing is too thick, add additional corn syrup to thin slightly.
3. Divide the icing into separate bowls, and add food colorings to each to the preferred color intensity. Paint the icing onto the cookies or pipe with decorator icing tubes and tips.
4. Top with candy decorator balls, holiday sprinkles or any other festive design. Enjoy, these are as much fun to decorate as they are to eat!

**Peanut Blossoms****Ingredients**

48 HERSHEY'S KISSES Brand Milk Chocolates  
1/2 cup shortening  
3/4 cup REESE'S Creamy Peanut Butter  
1/3 cup granulated sugar  
1/3 cup packed light brown sugar  
1 egg  
2 tablespoons milk  
1 teaspoon vanilla extract  
1-1/2 cups all-purpose flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
Granulated sugar

**Directions**

1. Heat oven to 375°F. Remove wrappers from chocolates.
2. Beat shortening and peanut butter in large bowl until well blended. Add 1/3 cup granulated sugar and brown sugar; beat until fluffy. Add egg, milk and vanilla; beat well.

Stir together flour, baking soda and salt; gradually beat into peanut butter mixture.

3. 3 Shape dough into 1-inch balls. Roll in granulated sugar; place on ungreased cookie sheet.
4. 4 Bake 8 to 10 minutes or until lightly browned. Immediately press a chocolate into center of each cookie; cookie will crack around edges. Remove from cookie sheet to wire rack. Cool completely.  
About 4 dozen cookies.

## Thumbprint Cookies

Original Recipe Yield 2 dozen

### Ingredients

- 1/2 cup butter, softened
- 1/4 cup packed brown sugar
- 1 egg
- 1/2 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1/4 cup finely chopped walnuts
- 2/3 cup any flavor fruit jam
- 1/4 teaspoon salt

### Directions

1. Preheat oven to 300 degrees F. Grease cookie sheets.
2. Separate egg, reserving egg white. Cream butter or margarine, sugar, and egg yolk.
3. Add vanilla, flour and salt, mixing well.
4. Shape dough into balls. Roll in egg white, then walnuts. Place on cookie sheets about 2 inches apart. Bake for 5 minutes.
5. Remove cookies from oven. With thumb, dent each cookie. Put jelly or preserves in each thumbprint. Bake for another 8 minutes.

## Chocolate Chip

Original Recipe Yield 4 dozen

**Ingredients**

- 1 cup butter, softened
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 2 teaspoons hot water
- 1/2 teaspoon salt
- 2 cups semisweet chocolate chips
- 1 cup chopped walnuts

**Directions**

1. Preheat oven to 350 degrees F (175 degrees C).
2. Cream together the butter, white sugar, and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Dissolve baking soda in hot water. Add to batter along with salt. Stir in flour, chocolate chips, and nuts. Drop by large spoonfuls onto ungreased pans.
3. Bake for about 10 minutes in the preheated oven, or until edges are nicely browned.