

Hershey's[®], and Reese's[™]

A Delicious Holiday Combination



Peanut Butter Thumbprints

- 1 cup (2 sticks) butter, softened
- 2 cups packed light brown sugar
- 1-1/2 cups REESE'S Creamy or REESE'S Crunchy Peanut Butter
- 2 eggs
- 1 teaspoon vanilla extract
- 2-1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1-3/4 cups finely chopped unsalted dry roasted peanuts

Thumbprint Filling: (recipe follows)

Heat oven to 350° F. In large mixer bowl, beat butter, brown sugar and peanut butter until well blended. Add eggs and vanilla; beat well. Stir together flour, baking powder and baking soda. Gradually add to peanut butter mixture. Shape dough into 1-inch balls; roll in peanuts. Place on ungreased cookie sheet. Bake 8 to 10 minutes or until cookies are just set. Press thumb gently in center of each cookie; cool slightly. Remove from cookie sheet to wire rack. Cool completely. Prepare THUMBPRINT FILLING. Spoon or pipe about 1/2 teaspoon filling into each thumbprint. About 8 dozen cookies.

THUMBPRINT FILLING:

- 1 package (3 oz.) cream cheese, softened
- 3 tablespoons light corn syrup
- 1/2 teaspoon vanilla extract
- 1 cup HERSHEY'S Semi-Sweet Chocolate Chips, melted
- 1/2 cup powdered sugar

In small mixer bowl, beat cream cheese, corn syrup and vanilla until well blended. Add chocolate, beating well. Gradually add powdered sugar; beating until blended and smooth. About 1-1/3 cups filling.



Double Decker Marbled Meltaway Fudge

- 1-1/2 cups HERSHEY'S Semi-Sweet Chocolate Chips, divided
- 3-1/2 cups sugar
- 1-1/2 cups (12-oz. can) evaporated milk
- 1/2 cup (1 stick) butter
- 2 tablespoons light corn syrup
- 1 tablespoon white vinegar
- 2-1/2 cups REESE'S Creamy or REESE'S Crunchy Peanut Butter
- 1 jar (7 oz.) marshmallow creme

Line 13 x 9 x 2-inch pan with foil. Place 1 cup chocolate chips in large heatproof bowl. In 4-quart saucepan, combine sugar, evaporated milk, butter, corn syrup and vinegar. Cook over medium heat, stirring constantly, until mixture comes to full rolling boil; boil and stir 5 minutes. Remove from heat. Add peanut butter and marshmallow creme; stir until smooth. Pour one half of peanut butter mixture over chocolate chips; stir until smooth. Pour chocolate mixture into prepared pan; top with remaining peanut butter mixture. Immediately sprinkle remaining 1/2 cup chips over surface. With knife or metal spatula, gently swirl chips for marbled effect. Cool; cut into squares. If a firmer fudge is desired, store covered in refrigerator. About 8 dozen pieces or 4 pounds candy.