

Cooking Contest Corner

Batter Up—For A Family Baking Contest

(NAPS)—Family bakers used to the sweet smell of culinary success may have new reasons to continue their kitchen quests.

A new contest invites children and parents to submit an easy-to-prepare, original family recipe for a chance to win an all-expense-paid weekend at HERSHEYSPARK® and the Spa at THE HOTEL HERSHEY®.

A winning parent-child team and two runners-up will be selected from all of the entries. To qualify, treats must meet the following requirements:

1. Baking together is better! Parent-child teams with kids under age 16 can enter.

2. The recipes must use at least two types of Hershey's Baking Chips and Bits.

3. Whether they're old favorites or new creations, recipes must be original.

"Having a family recipe that's easy-to-prepare, features ingredients almost everyone has in their kitchen cabinets, and can be handed down from generation to generation, is a true treasure for both kids and their parents," said Cecilia Deck, Consumer Food Specialist with Hershey Foods Corporation.

For an entry form, contest guidelines and helpful baking tips, visit www.hersheyskitchens.com. Entry deadline is January 15, 2002.

Simple recipes such as this one for Rich, Chocolate Chip Toffee bars can help get your creativity flowing.

Rich Chocolate Chip Toffee Bars

2½ cups all-purpose flour
⅔ cup packed light brown sugar
¾ cup (1-½ sticks) butter or margarine
1 egg, slightly beaten
2 cups (12-oz pkg.) HERSHEY'S Semi-Sweet Chocolate Chips, divided
1 cup coarsely chopped nuts
1 can (14 oz.) sweetened condensed milk (not



Easy-to-prepare family recipes made with ingredients commonly found in most kitchens can win you a prize.

evaporated milk)
1¾ cups (10-oz. pkg.) SKOR English Toffee Bits or HEATH BITS O' BRICKLE Almond Toffee Bits, divided

1. Heat oven to 350 F. Grease 13x9x2-inch baking pan.

2. Combine flour and brown sugar in large bowl. Cut in butter until mixture resembles coarse crumbs. Add egg; mix well. Stir in 1-½ cups chocolate chips and nuts; set aside 1-½ cups mixture.

3. Press remaining crumb mixture onto bottom of prepared pan. Bake 10 minutes. Pour sweetened condensed milk evenly over hot crust; top with 1-½ cups toffee bits. Sprinkle reserved crumb mixture and remaining ½ cup chips over top.

4. Bake 25 to 30 minutes or until golden brown. Sprinkle with remaining ¼ cup toffee bits. Cool completely in pan on wire rack. Cut into bars.

About 48 bars.

Note: For a lighter drizzle, use ½ cup chocolate chips and ¾ teaspoon shortening. Microwave at HIGH for 30 seconds to 1 minute or until chips are melted when stirred.