

Homemade Gifts Can Make Holidays Even Sweeter

(NAPSA)—People who enjoy putting personalized touches on presents for friends and loved ones can easily cook up some memorable gifts—right in their own kitchens.

Try making some tempting chocolate fudge and giving it in a decorative tin for a unique present. Or for a special touch, layer it on a plate, then wrap it with decorative cellophane and a festive bow for a delectably-delicious gift.

Fudge can also be tailored to an individual's taste. For instance, cut fudge into flower shapes for the gardener in your life or fun animal shapes to give a child a treat to remember.

To get more delicious recipe ideas, including Hershey's most popular recipes, visit the Web site www.HersheysKitchens.com.

Rich Cocoa Fudge

3 cups sugar
 $\frac{2}{3}$ cup HERSHEY'S Cocoa or HERSHEY'S Dutch Processed Cocoa
 $\frac{1}{8}$ teaspoon salt
 $1\frac{1}{2}$ cups milk
 $\frac{1}{4}$ cup ($\frac{1}{2}$ stick) butter
1 teaspoon vanilla extract
1 cup chopped nuts, optional

1. Line 8-or 9-inch square pan with foil, extending foil over edges of pan.

2. Mix sugar, cocoa and salt in heavy 4-quart saucepan; stir in milk. Cook over medium heat, stirring constantly, until mixture comes to full rolling boil. Boil, without stirring, until mixture reaches 234°F on candy thermometer or until small amount of mixture dropped into very cold water, forms a soft ball which flattens when removed from water. (Bulb of candy thermometer should not rest on bottom of saucepan.)

3. Remove from heat. Add butter and vanilla. **DO NOT STIR.**

4. Cool at room temperature to 110°F (lukewarm). Beat with wooden spoon until fudge thickens and just begins to lose some of its gloss. Add nuts quickly, if desired. Quickly spread into prepared pan; cool completely. Cut into squares. Store in tightly covered container at room temperature. About 36 pieces or $1\frac{3}{4}$ pounds.

NOTE: For best results, do not double this recipe.



Homemade Easy Double Decker Fudge can make a delicious holiday gift.

Easy Double Decker Fudge

1 cup Reese's Peanut Butter Chips
1 can (14 oz.) sweetened condensed milk, divided (not evaporated milk)
2 tablespoons butter, softened
1 cup HERSHEY'S Semi-Sweet Chocolate Chips
1 teaspoon vanilla extract, divided

1. Line 8-inch square pan or 9x5x3-inch loaf pan with foil.

2. Place peanut butter chips, $\frac{2}{3}$ cup sweetened condensed milk and butter in medium microwave-safe bowl. Place chocolate chips and remaining sweetened condensed milk in second medium microwave-safe bowl.

3. Microwave bowl with peanut butter chips at HIGH (100%) 1 minute or until chips are melted and mixture is smooth when stirred; stir in $\frac{1}{2}$ teaspoon vanilla. Immediately pour and spread evenly into prepared pan.

4. Microwave bowl with chocolate chips at HIGH 1 minute or until chips are melted and mixture is smooth when stirred; stir in remaining $\frac{1}{2}$ teaspoon vanilla. Immediately pour and spread evenly over peanut butter layer; cool. Cover; refrigerate until firm. Remove from pan; place on cutting board. Peel off foil; cut into 1-inch squares. Store in tightly covered container in refrigerator. About 2 dozen pieces.

NOTE: For best results, do not double this recipe.