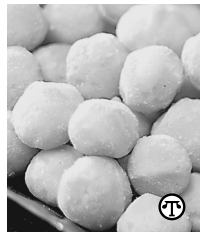


Holiday Entertaining

Macadamia Nuts Add The Gift Of Nutrition To Holiday Dishes

(NAPSA)—When making your holiday lists and checking them twice, don't forget to stock up on extra macadamia nuts.

What's more, research suggests that nuts contain naturally occurring plant compounds, or phytochemicals, which may also have health benefits.



It's easy to add the nutty flavor of macadamia nuts to your holiday cooking. You can add some crushed nuts to meat loaf, stuffing or rice pilaf. Or you can use the nutritious nuts to add flavor to tasty desserts such as tea breads, cakes, pies and cookies.

For a nutritious present idea, bake a batch of macadamia nut chocolate chip cookies. Or whip up this Chocolate Macadamia Truffle Mousse Pie—a mouthwatering way to add macadamia nuts for a party or holiday family meal:

CHOCOLATE MACADAMIA TRUFFLE MOUSSE PIE

Ingredients:

- 1 cup Hershey's® Special Dark® Chocolate Chips, divided
- ½ cup Mauna Loa® Macadamia Nut Baking Pieces, divided
- 3 tablespoons plus 1 cup (½ pt.) cold whipping cream
- 1 packaged chocolate crumb crust (6 oz.)
- 1 teaspoon unflavored gelatin
- 1 tablespoon cold water

- 2 tablespoons boiling water
- ½ cup sugar
- ¼ cup Hershey's® Cocoa
- 1 teaspoon vanilla extract
- Sweetened whipped cream or whipped topping

Directions:

1. Set aside 2 tablespoons chocolate chips and 1 tablespoon nut pieces. Place remaining chips, nuts and 3 tablespoons whipping cream in medium microwave-safe bowl. Microwave at medium (50%) 1 minute; stir. If necessary, microwave at medium an additional 15 seconds at a time, stirring after each heating, until chips are melted when stirred. Spread mixture on bottom of crust. Refrigerate while preparing next steps.

2. Sprinkle gelatin over cold water; let stand 1 minute to soften. Add boiling water; stir until gelatin is completely dissolved and mixture is clear. Cool slightly, about 5 minutes.

3. Meanwhile, stir together sugar and cocoa in small mixing bowl; add remaining 1 cup whipping cream and vanilla. Beat on medium speed of electric mixer, scraping bottom of bowl occasionally, until stiff. Pour in gelatin mixture, beating until just well blended.

4. Carefully spread over chocolate layer in crust. Cover; refrigerate several hours or until firm. Garnish with whipped cream and remaining chip and nut mixture. 6 to 8 servings.

Or you may want to make up several batches of this tantalizing Macadamia Nut Fudge for gifts.

MACADAMIA NUT FUDGE

Ingredients:

- 1½ cups sugar
- 1 jar (7 oz.) marshmallow creme
- 1 can (5 oz.) evaporated milk (about ¾ cup)
- ¾ cup (½ stick) butter or margarine
- 2 cups (12-oz. pkg.) Hershey's® Special Dark® Chocolate Chips
- 1 cup Mauna Loa® Macadamia Nut Baking Pieces
- ½ teaspoon vanilla extract

Directions:

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

2. Combine sugar, marshmallow creme, evaporated milk and butter in heavy medium saucepan. Cook over medium heat, stirring constantly, to a full boil. Boil, stirring constantly, 5 minutes.

3. Remove from heat; add chocolate chips. Stir just until chips are melted. Stir in nuts and vanilla; pour into prepared pan.

Refrigerate 1 hour or until firm. Lift fudge out of pan using foil; place on cutting board. Cut into squares. Store tightly covered in a cool, dry place. About 2 pounds fudge.

For more recipes, visit www.hersheys.com.