

# ♥ Valentine's Day Delights ♥

## Have A Heart—One That's Dipped In Chocolate

(NAPSA)—It's been said that the way to a man's heart is through his stomach, but women may also be swayed by delectable morsels.

This Valentine's Day, you can impress your sweetheart with these sweet hearts, a recipe from *Grandma's Kitchen: Treasured Family Recipes™*, found online at [www.cookingvillage.com](http://www.cookingvillage.com). The Black & White Hearts are part of the Keepsake Cookies collection.

### **Black & White Hearts**

*Prep Time: 25 minutes*

*Chilling Time: 2 hours*

*Baking Time: 7 to 10 minutes*

*Makes 3½ dozen cookies*

- 1 cup (2 sticks) butter, softened
- ¾ cup granulated sugar
- 1 package (3 oz.) cream cheese, softened
- 1 large egg
- 1½ tsp. vanilla extract
- 3 cups all-purpose flour
- 1 cup semisweet chocolate chips
- 2 Tbsp. vegetable shortening

1. Combine butter, sugar, cream cheese, egg and vanilla in a large bowl. Beat with an electric mixer set at medium speed, scraping bowl often, until light and fluffy. Add flour; beat until well mixed. Divide dough in half; wrap each half in waxed paper. Refrigerate until firm, about 2 hours.

2. Preheat oven to 375°F. Roll dough, 1 half at a time, to 1¼-inch thickness on lightly floured surface. Cut with lightly floured, heart-shaped cookie cutters. Place 1 inch apart on ungreased baking sheets. Bake until edges are



**Black & White Hearts** are a scrumptious way to satisfy a sweet tooth or a sweetheart according to the experts at [www.cookingvillage.com](http://www.cookingvillage.com).

very lightly browned, about 7 to 10 minutes. Remove immediately to wire racks and let cool completely.

3. Melt chocolate chips and shortening in a small saucepan over low heat until melted, about 4 to 6 minutes. Dip half of each heart into melted chocolate. Refrigerate on baking sheets or trays lined with waxed paper until chocolate is firm. Store, covered, in refrigerator.

### **Here's a sweetheart of a tip from *Grandma's Kitchen: Treasured Family Recipes™***

When baking traditional heart cookies, set a few aside to decorate with colored icings and sugars. Tint a thin confectioners' sugar icing a pretty pink and spread over the tops of the cookies. Sprinkle with pink sugar. Other hearts may be adorned with tubes of decorator icing.

To learn more, including meal suggestions and cooking tips, or to subscribe to *Grandma's Kitchen*, you can visit the Web site at [www.cookingvillage.com](http://www.cookingvillage.com).