Triple Chocolate Cookies

Recipe by Hershey's

Yields about 4 dozen cookies

Ingredients

- 1/2 cup (1 stick) butter or margarine, softened
- 3/4 cup granulated sugar
- 3/4 cup firmly packed brown sugar
- 1 tsp vanilla extract
- 2 eggs
- 1 Tbsp milk
- 2 1/4 cups all-purpose flour
- 1/3 cup Hershey's Cocoa
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup Hershey's Semi-Sweet Chocolate Chips
- 1 bag (9 oz.) Hershey's Kisses, or Kisses With Almonds, Milk Chocolates, unwrapped

Instructions

1. Heat oven to 350°F.
2. In mixer bowl, beat butter, granulated sugar, brown sugar, and vanilla until blended.
3. Add eggs and milk; beat well.
4. Stir together flour, cocoa, baking soda, and salt; gradually add to butter mixture, blending well.
5. Stir in chocolate chips.
6. Shape dough into 1-inch balls. Place on ungreased cookie sheet.
7. Bake 10-11 minutes.
8. Cool 1 minute; remove to wire rack.
9. Press a Hershey's Kiss in the center of each cookie.

TRIPLE CHOCOLATE COOKIES — HERSHEY'S

½ c. (1 stick) butter or margarine, softened
3/4 cup granulated sugar
3/4 cup firmly packed brown sugar
1 teaspoon vanilla extract
2 eggs
1 tablespoon milk
2¼ cups all-purpose flour
1/3 cup Hershey's Cocoa
1 teaspoon baking soda
½ teaspoon salt
1 cup Hershey's Semi-Sweet Chocolat e Chips
1 bag (9 Oz.) Hershey's Kisses, or Kisses With

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Almonds, Milk Chocolates unwrapped

Heat oven to 350 degrees. In mixer bowl, beat butter, granulated sugar, brown sugar, and vanil until blended. Add eggs and milk; beat well. Stir together flour, cocoa, baking soda & salt; gradually add to butter mixture, blending well. Stir in chocolate chips. Shape dough into 1-in. balls. Place on ungreased cookie sheet. Bake 10-11 minutes. Cool 1 minute; remove to wire rack. Press Kisses in center of each cookie.

Yield: About 4 dozen cookies.

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