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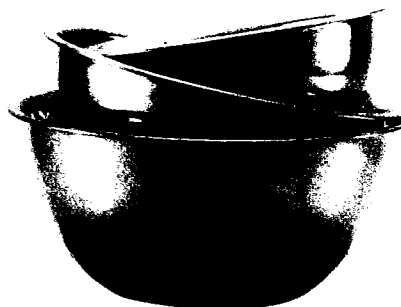


## Hershey's® Holiday Cookies

- 2 cups all-purpose flour**
- ½ teaspoon baking soda**
- ¼ teaspoon salt**
- ½ cup (1 stick) butter or margarine, softened**
- ¾ cup packed light brown sugar**
- ½ cup granulated sugar**
- 1 teaspoon vanilla extract**
- 2 eggs**
- 1 ⅓ cups (10-ounce package) HERSHEY'S Semi-Sweet Chocolate Holiday Bits, divided**
- 1 cup chopped nuts**

1. Heat oven to 350°F. Lightly grease cookie sheet.
2. Stir together flour, baking soda and salt; set aside. Beat butter, brown sugar, granulated sugar and vanilla in large bowl until well blended. Add eggs; beat well. Gradually add flour mixture, beating until well blended. Stir in 1 cup bits and nuts. Drop by rounded teaspoons onto prepared cookie sheet. Press 7 or 8 of remaining bits on each cookie before baking.
3. Bake 9 to 11 minutes or until lightly browned. Cool slightly; remove from cookie sheet to wire rack. Cool completely.

*Makes about 3½ dozen cookies*





**Hershey's Holiday Cookies**