

The holidays are approaching quickly and it is time to start making lists and plans for all the traditional holiday feasts.

If you're tired of making the same pumpkin desserts year after year, try these exciting, new recipes from the Hershey Kitchens - "Chocolate Chip Pumpkin Cheesecake" and "Chocolate and Pumpkin Squares".

"Chocolate Chip Pumpkin Cheesecake" starts with a delicious chocolate cookie crust made with HERSHEY'S Cocoa.

The combination of cream cheese, canned pumpkin and HERSHEY'S Mini Chips produces a rich, creamy dessert that will get rave reviews. For an elegant touch, garnish with chocolate leaves.

"Chocolate and Pumpkin Squares" are truly a treat. Combine HERSHEY'S Cocoa with pumpkin, butter and vanilla for a moist, luscious brownie-like treat.

Top with a chocolate frosting made from a blend of powdered sugar, cocoa, butter, milk and vanilla.

The unique combination of pumpkin and chocolate makes these desserts an ideal alternative to traditional holiday fare. They're perfect for any type of holiday entertaining.

Make sure you have plenty of recipe cards on hand - guests will want to include these desserts in their recipe files.

The following recipes are courtesy of the Hershey Kitchens.

CHOCOLATE CHIP PUMPKIN CHEESECAKE

CHOCOLATE COOKIE CRUST (recipe follows)

- 3 packages (8 ounce each) cream cheese, softened
 - 1 cup sugar
 - 3 tablespoons all-purpose flour
 - 1 teaspoon pumpkin pie spice
 - 1 cup canned pumpkin
 - 4 eggs
 - 1-1/2 cups HERSHEY'S Mini Chips Semi-Sweet Chocolate
- CHOCOLATE LEAVES (recipes follows), optional

Prepare CHOCOLATE COOKIE CRUST. Increase oven temperature to 400° F. In large mixer bowl, beat cream cheese, sugar, flour and pumpkin pie spice until well blended. Add pumpkin and eggs; beat until well blended.

Stir in small chocolate chips; pour batter into prepared crust. Bake 10 minutes.

Reduce oven temperature to 250° F; continue baking 60 minutes or until almost set. Remove from oven to wire rack. With knife, loosen cake from side of pan.

Cool completely; remove side of pan. Refrigerate before serving. Prepare and garnish with CHOCOLATE LEAVES, if desired. Cover; refrigerate leftover cheesecake. 10 to 12 servings.

CHOCOLATE COOKIE CRUST: Heat oven to 350° F. In medium bowl, stir together 1 cup vanilla wafer crumbs (about 30 wafers), 1/4 cup HERSHEY'S Cocoa, 1/4 cup powdered sugar and 1/4 cup (1/2 stick) melted butter or margarine. Press mixture firmly onto bottom and 1/2 inch up side of 9-inch springform pan. Bake 8 minutes; cool slightly.

CHOCOLATE LEAVES: Thoroughly wash and dry several non-toxic leaves. In small microwave-safe bowl, place 1/2 cup HERSHEY'S Mini Chips Semi-Sweet Chocolate.

Microwave at HIGH (100%) 30 to 45 seconds or until smooth when stirred.

With small, soft-bristled pastry brush, brush melted chocolate

Classic Thanksgiving treats with a chocolate twist from Hershey's

on backs of leaves. (Avoid getting chocolate on leaf front; removal may be difficult when chocolate hardens.)

Place on wax paper-covered cookie sheet; refrigerate until very firm. Beginning at stem, carefully pull green leaves from chocolate leaves; refrigerate until ready to use.

Stir together powdered sugar and cocoa. In small bowl, beat butter until creamy; gradually add sugar mixture alternately with milk, beating until of desired consistency.

Blend in vanilla. About 1 cup.

CHOCOLATE AND PUMPKIN SQUARES

- 1/2 cup (1 stick) butter or margarine, softened
 - 1 cup sugar
 - 2 eggs
 - 1-1/2 teaspoons vanilla extract
 - 1-1/2 cups all-purpose flour
 - 1 teaspoon baking powder
 - 1/2 teaspoon baking soda
 - 1/4 teaspoon salt
 - 1/4 cup HERSHEY'S Cocoa
 - 1/2 cup canned pumpkin
 - 1/2 teaspoon pumpkin pie spice
- CHOCOLATE FROSTING (recipe follows)

Heat oven to 350° F. Grease 9-inch square baking pan. In smaller mixer bowl, beat butter and sugar until well blended. Add eggs and vanilla; beat until smooth and creamy.

Stir together flour, baking powder, baking soda and salt; gradually add to batter mixture.

Remove 1-1/4 cups batter to small bowl; add cocoa, blending well.

To remaining batter, blend in pumpkin and pumpkin pie spice. Spread chocolate batter into prepared pan; spread pumpkin batter over chocolate.

Bake 30 minutes or until brownies begin to pull away from sides of pan. Cool completely in pan or wire rack.

Frost with CHOCOLATE FROSTING. Cut into squares. About 16 squares.

CHOCOLATE FROSTING

- 1 cup powdered sugar
- 1/4 cup HERSHEY'S Cocoa
- 3 tablespoons butter or margarine, softened
- 2 to 3 tablespoons milk
- 1/2 teaspoon vanilla extract

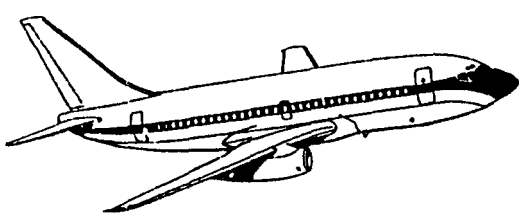


A Chocolate Twist



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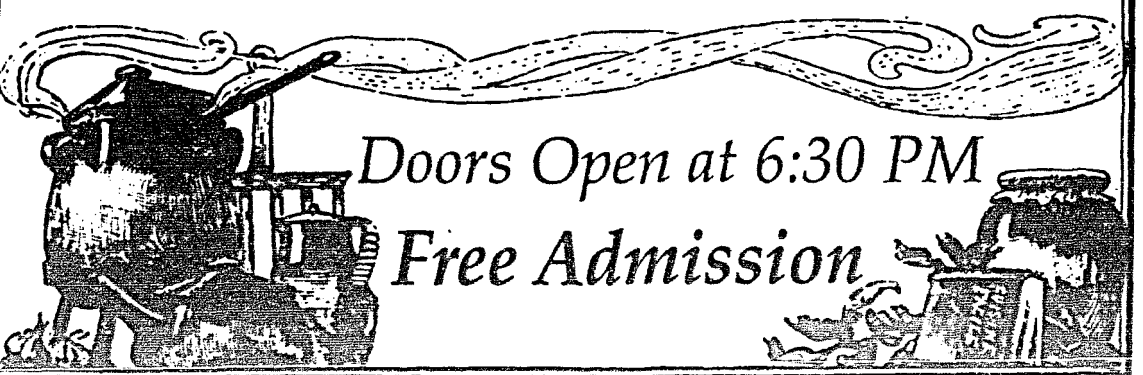
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