

Quick & Easy Chocolate Cake and Chocolate Oatmeal Walnut Cookies

Two recipes on one Hershey's promotional card - 1991

Quick & Easy Chocolate Cake

Recipe by Hershey's - 1991

Makes 12 to 15 servings

Ingredients

- 4 bars (4 oz total) Hershey's Unsweetened Baking Chocolate, broken into pieces
- 1/4 cup (1/2 stick) butter or margarine
- 1 2/3 cups boiling water
- 2 1/3 cups all-purpose flour
- 2 cups sugar
- 1/2 cup dairy sour cream
- 2 eggs
- 2 tsp baking soda
- 1 tsp salt
- 1 tsp vanilla extract

Instructions

1. Preheat oven to 350°F. Grease and flour a 13x9x2 inch baking pan.
2. In a large mixer bowl, combine chocolate, butter, and boiling water; stir with a spoon until chocolate is melted and mixture is smooth.
3. Add flour, sugar, sour cream, eggs, baking soda, salt, and vanilla; beat on low speed until smooth.
4. Pour batter into prepared pan.
5. Bake 35 to 40 minutes until a toothpick inserted in the center comes out clean.
6. Cool completely in pan on wire rack before frosting.

Editor's Notes

- ****Unusual mixing method**** - chocolate, butter, and boiling water are combined first before any other ingredients, producing a very fluid chocolate base into which the remaining ingredients are beaten. No creaming step; produces a dense, moist crumb.
- *****Frost as desired***** - no specific frosting given on original card; any standard chocolate buttercream or ganache is appropriate.
- ****Completeness tag:**** `complete`
- ****Source type:**** `promotional`

Chocolate Oatmeal Walnut Cookies

Recipe by Hershey's - 1991

Makes approximately 5 dozen cookies

Ingredients

- 4 bars (4 oz total) Hershey's Unsweetened Baking Chocolate, broken into pieces
- 3/4 cup (1 1/2 sticks) butter or margarine, softened
- 2 cups sugar
- 2 eggs
- 1 tsp vanilla extract
- 2 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp ground cinnamon (optional)
- 1/2 tsp salt
- 1/2 cup milk
- 3 cups rolled oats (regular or quick-cooking)
- 1 1/2 cups walnuts, coarsely chopped

Instructions

1. Preheat oven to 350°F. Lightly grease cookie sheets.
2. Place chocolate in a small microwave-safe bowl. Microwave on HIGH for 1 to 1 1/2 minutes until chocolate is melted when stirred. Cool slightly.
3. In a large mixer bowl, beat butter and sugar until well blended. Add eggs and blend well.
4. Blend in vanilla and melted chocolate.
5. Add flour, baking soda, cinnamon if using, and salt; blend just until moistened.
6. Gradually add milk, blending well.
7. Stir in oats and walnuts.
8. Drop by tablespoonfuls onto prepared cookie sheets.
9. Bake 10 to 11 minutes until just set - do not overbake.
10. Cool 1 minute on sheet before transferring to a wire rack to cool completely.

QUICK & EASY CHOCOLATE CAKE

4 bars (4 oz.) HERSHEY'S Unsweetened Baking Chocolate, broken into pieces	1/2 cup dairy sour cream
1/4 cup (1/2 stick) butter or margarine	2 eggs
1 2/3 cups boiling water	2 teaspoons baking soda
2 1/3 cups all-purpose flour	1 teaspoon salt
2 cups sugar	1 teaspoon vanilla extract

Heat oven to 350° F. Grease and flour 13 x 9 x 2-inch baking pan. In large mixer bowl, combine chocolate, butter and water; with spoon, stir until chocolate is melted and mixture is smooth. Add flour, sugar, sour cream, eggs, baking soda, salt and vanilla; beat on low speed of electric mixer until smooth. Pour batter into prepared pan. Bake 35 to 40 minutes or until wooden pick inserted in center comes out clean. Cool completely in pan on wire rack. Frost as desired. 12 to 15 servings.

CHOCOLATE OATMEAL WALNUT COOKIES

4 bars (4 oz.) HERSHEY'S Unsweetened Baking Chocolate, broken into pieces	1 teaspoon baking soda
3/4 cup (1 1/2 sticks) butter or margarine, softened	1 teaspoon ground cinnamon (optional)
2 cups sugar	1/2 teaspoon salt
2 eggs	1/2 cup milk
1 teaspoon vanilla extract	3 cups regular or quick-cooking rolled oats
2 cups all-purpose flour	1 1/2 cups coarsely chopped walnuts

Heat oven to 350° F. Lightly grease cookie sheet. In small microwave-safe bowl, place chocolate. Microwave at HIGH (100%) 1 to 1 1/2 minutes or until chocolate is melted when stirred; cool slightly. In large mixer bowl, beat butter and sugar until well blended. Add eggs; blend well. Blend in vanilla and melted chocolate. Add flour, baking soda, cinnamon, if desired, and salt; blend just until moistened. Gradually add milk, blending well. Stir in oats and walnuts. Drop by tablespoonfuls onto prepared cookie sheet. Bake 10 to 11 minutes or just until set. Cool 1 minute; remove from cookie sheet to wire rack. Cool completely. About 5 dozen cookies.

HERSHEY'S Unsweetened Baking Chocolate

CHOCOLATE MELTING TIPS

Range Top: Place in saucepan over *very low* heat, *stirring constantly*, until melted. Remove from heat.

Microwave: In small microwave-safe bowl place desired number of bars. Microwave at HIGH (100%) for minimum time below; *stir*. If necessary, microwave at HIGH additional 30 seconds just until melted.

2 bars — 1 minute • 4 bars — 1 1/2 minutes

6 bars — 2 minutes • 8 bars — 2 1/2 minutes

**This is 1 bar = 1 ounce =
1 baking chocolate square.**



INGREDIENTS: 100% CHOCOLATE.

SODIUM FREE CONTAINS 0 mg SODIUM

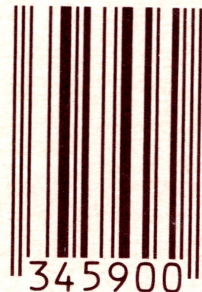
Mfd. by **Hershey Chocolate U.S.A.**

Hershey, Pennsylvania 17033-0815, U.S.A.

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