

Hershey Cookies Recipe



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When it comes to classic American desserts, few can rival the charm and flavor of Hershey cookies. These delightful treats are not just a favorite among children; they have won the hearts of cookie enthusiasts of all ages. The combination of rich chocolate, chewy texture, and simplicity in preparation makes Hershey cookies a must-try recipe for any home baker. In this article, we will delve into the history of Hershey cookies, the essential ingredients needed, step-by-step instructions for baking them, and

tips to elevate your cookies to the next level.

History of Hershey Cookies

The Hershey Company, founded by Milton S. Hershey in 1894, has been synonymous with chocolate in America. While the company's chocolate bars are widely recognized, the use of Hershey's chocolate in cookie recipes became popular in the mid-20th century. The introduction of Hershey's Kisses in 1907 added a new dimension to cookie recipes, allowing home bakers to create delectable treats that were easy to prepare and irresistible to eat.

Hershey cookies, often featuring Hershey's Kisses or chocolate chips, became a staple in many households. Whether served at family gatherings, holiday celebrations, or simply enjoyed as an after-school snack, these cookies have cemented their place in American baking culture.

Essential Ingredients for Hershey Cookies

Before you embark on your cookie-baking journey, it's crucial to gather all the necessary ingredients. Below is a list of the essential components you'll need for a classic Hershey cookies recipe:

Basic Ingredients

1. All-purpose flour - 2 $\frac{1}{2}$ cups
2. Baking soda - 1 tsp
3. Salt - $\frac{1}{2}$ tsp
4. Unsalted butter - 1 cup (softened)
5. Granulated sugar - 1 cup
6. Brown sugar - 1 cup (packed)
7. Eggs - 2 large
8. Vanilla extract - 1 tsp
9. Hershey's chocolate chips - 2 cups (semi-sweet or milk chocolate)
10. Hershey's Kisses - 1 cup (optional for topping)

Optional Ingredients

- Nuts (walnuts or pecans) - 1 cup (chopped)
- Oats - 1 cup (for a chewy texture)
- Coconut flakes - $\frac{1}{2}$ cup (for added flavor)

Step-by-Step Instructions for Baking Hershey Cookies

Now that you have all your ingredients ready, let's dive into the step-by-step process of making delicious Hershey cookies.

Step 1: Preheat the Oven

Begin by preheating your oven to 350°F (175°C). This ensures that your cookies bake evenly and achieve the perfect texture.

Step 2: Prepare the Baking Sheets

Line your baking sheets with parchment paper or silicone baking mats to prevent the cookies from sticking and to make cleanup easier.

Step 3: Combine Dry Ingredients

In a medium bowl, whisk together the all-purpose flour, baking soda, and salt. This step is vital as it ensures that the leavening agent is evenly distributed throughout the flour.

Step 4: Cream Butter and Sugars

In a large mixing bowl, use a hand mixer or stand mixer to cream the softened butter, granulated sugar, and brown sugar together. Beat on medium speed until the mixture is light and fluffy, which should take about 2-3 minutes.

Step 5: Add Eggs and Vanilla

Next, add the eggs one at a time, mixing well after each addition. Pour in the vanilla extract and continue to beat until everything is well combined.

Step 6: Incorporate Dry Ingredients

Slowly add the dry ingredient mixture to the wet ingredients, mixing on low speed. Be careful not to overmix; stop when the flour is just incorporated.

Step 7: Fold in Chocolate Chips

Using a spatula or wooden spoon, fold in the Hershey's chocolate chips (and any optional ingredients like nuts or oats). Ensure that the chocolate is evenly distributed throughout the dough.

Step 8: Scoop the Dough

Using a cookie scoop or tablespoon, drop rounded balls of dough onto your prepared baking sheets. Make sure to leave space between each cookie as they will spread while baking.

Step 9: Bake

Place the baking sheets in the preheated oven and bake for 10-12 minutes or until the cookies are lightly golden around the edges. The centers may look slightly underbaked, but they will firm up as they cool.

Step 10: Cool and Top with Kisses

Once baked, remove the cookies from the oven and let them cool on the baking sheets for about 5 minutes. If you're using Hershey's Kisses, press one into the center of each cookie while they are still warm. Then, transfer the cookies to wire racks to cool completely.

Tips for Perfect Hershey Cookies

To ensure that your Hershey cookies turn out perfectly every time, consider the following tips:

1. Use Room Temperature Ingredients

Make sure your butter and eggs are at room temperature. This allows for better incorporation and results in a smoother dough.

2. Measure Ingredients Accurately

Baking is a science, so measuring your ingredients accurately is crucial. Use a kitchen scale for precision, especially for flour.

3. Don't Overmix the Dough

Overmixing can lead to tough cookies. Mix just until the ingredients are combined to keep your cookies soft and chewy.

4. Experiment with Variations

Feel free to get creative! Add different types of chocolate chips, swirls of peanut butter, or even a sprinkle of sea salt on top before baking for an added flavor dimension.

5. Store Properly

To keep your cookies fresh, store them in an airtight container at room temperature. They can last up to a week, but they are best enjoyed within the first few days of baking.

Conclusion

In conclusion, the Hershey cookies recipe is not only easy to follow but also allows for endless customization to suit your taste preferences. With their rich chocolate flavor and chewy texture, these cookies are sure to delight anyone who tries them. Whether you're baking for a special occasion or just treating yourself on a cozy evening, Hershey cookies are a timeless choice that will always please. So gather your ingredients, preheat your oven, and start baking these delightful treats today!

Frequently Asked Questions

What are the key ingredients for a classic Hershey cookies recipe?

The key ingredients for a classic Hershey cookies recipe include all-purpose flour, granulated sugar, brown sugar, unsweetened cocoa powder, baking soda, salt, butter, eggs, and Hershey's chocolate chips.

How can I make my Hershey cookies chewier?

To make your Hershey cookies chewier, consider using more brown sugar than granulated sugar, adding an extra egg yolk, and slightly underbaking the cookies.

Can I substitute ingredients in the Hershey cookies recipe?

Yes, you can substitute ingredients such as using coconut oil instead of butter, gluten-free flour instead of all-purpose flour, or dairy-free chocolate chips to cater to dietary restrictions.

What is the baking time for Hershey cookies?

Hershey cookies typically bake for about 9 to 11 minutes at 350°F (175°C). Keep an eye on them to avoid overbaking.

How should I store leftover Hershey cookies?

Leftover Hershey cookies should be stored in an airtight container at room temperature for up to a week, or in the refrigerator for up to two weeks.

Can I freeze Hershey cookies?

Yes, you can freeze Hershey cookies. Place them in a single layer on a baking sheet until frozen solid, then transfer them to a freezer-safe bag or container for up to three months.

What variations can I try with the Hershey cookies recipe?

You can try variations such as adding nuts, using different types of chocolate (like white or dark chocolate), or incorporating ingredients like peanut butter, oatmeal, or dried fruits.

Is there a vegan version of the Hershey cookies recipe?

Yes, a vegan version of Hershey cookies can be made using plant-based butter, flax eggs or applesauce instead of eggs, and ensuring the chocolate chips are dairy-free.

How can I ensure my Hershey cookies are perfectly round?

To ensure perfectly round Hershey cookies, use a cookie scoop to portion the dough and roll the balls in your hands before placing them on the baking sheet.

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