



2023

We Energies

Cookie Book

celebrating

First Responders





Celebrating our First Responders



This holiday season, we are honored to celebrate the heroes at the heart of our communities — first responders. They are the family members, friends and neighbors who take immediate action when called upon to keep us safe.

This year's We Energies Cookie Book contains recipes and stories from some of the first responders throughout Wisconsin who are dedicated to helping others. It's our privilege to share their sweet treats and memories with you, and to extend our gratitude to them for performing selfless acts of bravery and service every day.

From all of us at We Energies, best wishes to you and your family for a happy holiday season and a safe and healthy new year.

A handwritten signature in black ink that reads "Scott Lauber".

Scott Lauber
President and Chief Executive Officer
We Energies



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Trisha Klauser

Milwaukee Police Department

I have been with MPD for the last 25 years and currently work in the Sensitive Crimes Division. Every year, the division comes together to provide meals and gifts to families we have helped, so they have a memorable and positive holiday.

Coconut Macaroons

- ¾ cup sweetened condensed milk
- 5½ cups sweetened flaked coconut
- 1 teaspoon almond extract
- ¼ teaspoon salt
- 2 egg whites
- ½ cup white chocolate chips

Preheat oven to 325 degrees F. In large mixing bowl, combine condensed milk, coconut, extract and salt; set aside. In separate bowl, whisk egg whites until stiff peaks form, about 4 to 5 minutes; fold into coconut mixture. Drop dough by rounded tablespoonfuls 1 inch apart onto parchment paper-lined baking sheets. Bake at 325 degrees for 25 minutes, or until lightly browned. Cool 1 to 2 minutes on baking sheets; transfer to wire cooling racks. Melt chocolate chips; drizzle over cooled cookies. Makes about 3½ dozen.



Kim Wendelborn

West Bend Police Department

I became a 911 dispatcher 22 years ago because I wanted to become more involved in my community. Members of the West Bend Police Department love providing a safe environment for our city.

Sour Cream Cutout Cookies

- 1 cup vegetable shortening or margarine
- 1 cup granulated sugar
- 1 egg
- 1 cup sour cream
- ½ teaspoon freshly grated nutmeg
- 1 teaspoon baking soda
- 1 teaspoon salt
- 3 to 3½ cups all-purpose flour, plus additional for dusting

In large mixing bowl, cream shortening and sugar. Add egg and sour cream until well combined. Stir in nutmeg, baking soda and salt; mix well. Gradually add enough flour to form a soft dough; cover and refrigerate overnight.

Preheat oven to 350 degrees F. Generously dust work surface with flour; place dough on prepared surface and dust top of dough with flour. Roll dough to ¼-inch thickness; cut into desired shapes with cookie cutters. Place 1 inch apart on ungreased baking sheets. Bake at 350 degrees for 8 to 10 minutes, or until centers bounce back when touched lightly. Cool 1 to 2 minutes on baking sheets; transfer to wire cooling racks. Ice and decorate as desired. Makes about 9 dozen.

Icing

- 3 cups powdered sugar
- 1½ teaspoons vanilla extract
- 3 to 6 tablespoons milk
- Food coloring, optional

In large mixing bowl, combine powdered sugar, vanilla, 3 tablespoons milk and food coloring, if using. Thin with more milk to preferred consistency.



POLICE

FIRE



Dale Malecha

We Energies Metro North

We Energies troubleshooters are often the first responders for the first responders.

Emergency crews need us to make a scene safe when there are downed wires.

I consider that the most important part of my job. I also do community outreach training for police and fire personnel, teaching safety measures for hazardous situations involving electricity. They face so many dangers, I am thankful we can help keep them safe while doing their job.

Cornflake Chocolate Chip Crunch Cookies

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| ½ cup butter, softened | 1 teaspoon baking soda |
| ½ cup butter-flavored vegetable shortening | 1 teaspoon salt |
| 1 cup granulated sugar | 1 cup vegetable oil |
| 1 cup packed brown sugar | 1 cup cornflakes |
| 1 egg | 1 cup old-fashioned oats |
| 1 tablespoon milk | 2 cups semi-sweet or milk chocolate chips |
| 2 teaspoons vanilla extract | ¾ cup chopped walnuts |
| 3½ cups all-purpose flour | |

In large mixing bowl, cream butter and shortening. Add sugars, egg, milk and vanilla; mix well. In separate bowl, sift together flour, baking soda and salt; add alternately with oil to creamed mixture until well combined. Stir in cornflakes, oats, chocolate chips and walnuts until well distributed. Cover dough; chill 20 to 30 minutes.

Preheat oven to 350 degrees F. Shape rounded tablespoonfuls of dough into balls; place 2 inches apart on parchment paper-lined baking sheets. Bake at 350 degrees for 12 to 14 minutes, or until edges are lightly browned. Cool 1 to 2 minutes on baking sheets; transfer to wire cooling racks. Makes about 4 dozen.



Scott Rozmarynowski

Greenville Fire and Rescue

When we moved to the Appleton area in 2006, I wanted to get involved in the community. Becoming a volunteer first responder allowed me to do so. It has been a great way to get to know and help so many throughout the village.

Caramel Bars

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| ¾ cup butter, plus 1 tablespoon, divided | ½ teaspoon salt |
| 1 cup all-purpose flour | 32 caramels |
| 1 cup old-fashioned oats | 5 tablespoons evaporated milk |
| ¾ cup packed brown sugar | ½ cup chopped walnuts |
| 1 teaspoon baking soda | 1 cup semi-sweet chocolate chips |

Preheat oven to 350 degrees F. Melt ¾ cup butter; set aside. In large mixing bowl, combine flour, oats, brown sugar, baking soda and salt; stir in melted butter until well blended. Reserve ½ cup flour mixture; press remaining amount into bottom of greased 13x9-inch baking pan. Bake at 350 degrees for 8 minutes. In double boiler or microwave, melt together caramels, evaporated milk and 1 tablespoon butter; pour over baked crust. Top with reserved flour mixture, walnuts and chocolate chips; bake an additional 15 minutes. Cool completely in pan; cut into bars. Makes about 3 dozen.

Lava Cookies

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| 2¼ cups all-purpose flour | ½ cup vegetable oil |
| 1¼ cups granulated sugar | 4 eggs |
| ½ cup packed brown sugar | 2 teaspoons vanilla extract |
| 1 cup unsweetened cocoa powder | 2 tablespoons liquid vanilla-flavored coffee creamer, optional |
| 2½ teaspoons baking powder | Powdered sugar for rolling |
| ½ teaspoon salt | |

Preheat oven to 350 degrees F. In large mixing bowl, whisk flour, sugars, cocoa powder, baking powder and salt. Stir in oil; mix until well combined and crumbly. Add eggs, vanilla and creamer, if using; stir until dough comes together. Shape dough into 1-inch balls; roll in powdered sugar. Place 2 inches apart on parchment paper-lined baking sheets. Bake at 350 degrees for 12 to 15 minutes or until edges appear set, rotating halfway through. Cool 1 to 2 minutes on baking sheets; transfer to wire cooling racks. Makes about 4½ dozen.



Makena Miller

Milwaukee Fire Department

My dad was a firefighter, and I've always looked up to him. Now, I'm one of the youngest members of the Milwaukee Fire Department. That comes with an extreme amount of pride, but it also can be challenging at times. I'm thankful for my training and the support of my firehouse family.

Aunt Mary's Chocolate Chip Chunky Cookies

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| ½ cup butter, softened, or vegetable shortening | 2½ cups all-purpose flour |
| ¾ cup granulated sugar | 1 teaspoon baking soda |
| ¾ cup packed brown sugar | 1 teaspoon salt |
| 1 teaspoon vanilla extract | ¾ cup semi-sweet chocolate chips |
| 2 teaspoons water | ¾ cup white chocolate chips |
| 2 eggs | ¾ cup dark chocolate chunks |

Preheat oven to 350 degrees F. In large mixing bowl, combine butter, sugars, vanilla and water; mix well. Add eggs; mix well. In separate bowl, sift together flour, baking soda and salt; gradually add to butter mixture, mixing until well combined. Stir in chips and chocolate chunks. Drop dough by rounded tablespoonfuls 2 inches apart onto parchment paper-lined baking sheets. Bake at 350 degrees for 10 to 12 minutes, or until edges are lightly browned. Cool 1 to 2 minutes on baking sheets; transfer to wire cooling racks. Makes about 4 dozen.



Mary Grill

Oostburg EMT Intermediate

I was an EMT Intermediate in Oostburg for 20 years. I was encouraged and supported by my mentor, Lauren. Without him, I would have missed out on the gift of helping those in need.



Lemon Kiss Cookies

1½ cups butter, softened
¾ cup granulated sugar
1 tablespoon lemon extract
2¾ cups all-purpose flour
1 (10.8-ounce) package chocolate candy kisses
½ cup powdered sugar, for dusting

In large mixing bowl, cream butter, sugar and extract until light and fluffy. Gradually add flour to creamed mixture until well blended. Cover dough; refrigerate at least one hour.

Preheat oven to 375 degrees F. Shape rounded tablespoonfuls of dough around each chocolate candy kiss, covering completely; roll into balls. Place dough balls 2 inches apart on ungreased or parchment paper-lined baking sheets. Bake at 375 degrees for 8 to 12 minutes, or until edges are lightly browned. Cool 1 to 2 minutes on baking sheets; transfer to wire cooling racks. Dust with powdered sugar. Top with Chocolate Drizzle. Makes about 3½ dozen.

Chocolate Drizzle

½ cup semi-sweet or white chocolate chips
1 tablespoon vegetable shortening
½ teaspoon lemon extract

In double boiler or microwave, melt chocolate chips with shortening; stir until smooth. Remove from heat; stir in extract. Drizzle over cookies.



Lisa Ulicki

Menomonee Falls Fire Department

As a nurse, I taught CPR classes and that led to a connection with the fire department. I joined the department 15 years ago. Today, I continue both roles and feel service to our community is vital. If we all do a little, we can make our world a better place to live.

Grandma Schladweiler's Ginger Snaps

¾ cup vegetable shortening or margarine
1½ cups granulated sugar, plus additional for rolling
2 eggs
¾ cup dark molasses
4 cups all-purpose flour
½ teaspoon ground cinnamon
½ teaspoon ground ginger
4 teaspoons baking soda
½ teaspoon salt

Preheat oven to 325 degrees F. In large mixing bowl, cream shortening and sugar; add eggs and molasses, beating well. In separate bowl, sift together flour, cinnamon, ginger, baking soda and salt; add to creamed mixture and mix well. Shape dough into 1-inch balls, roll in sugar and press flat 1 inch apart on parchment paper-lined baking sheets. Bake at 325 degrees for 9 to 11 minutes or until edges appear set. Cool 1 to 2 minutes on baking sheets; transfer to wire cooling racks. Makes about 4 dozen.



Marie Goebel

Town of Scott Emergency Medical Responders

My husband, Rich, and I have been serving the town of Scott, in southwest Sheboygan County, with the volunteer Emergency Medical Responders for the last 20 years. We enjoy helping our neighbors in their time of need.



Lois Hartwig

In memory of Ozaukee County Sheriff's Deputy Adam Hartwig

I started making this recipe when my three boys were young, and my son, Adam, requested it most often. In 2016, Adam passed away unexpectedly after finishing his shift. The name of these bars now has much more meaning.

No Bake Heavenly Bars

- 2 cups packed brown sugar
- 1 cup light corn syrup
- 2 cups peanut butter
- 4 cups crisp rice cereal
- 1 (3.4-ounce) box instant vanilla pudding mix, divided
- ½ cup butter or margarine, softened
- 4 cups powdered sugar
- 5 tablespoons milk

In large microwave-safe mixing bowl, combine brown sugar, corn syrup and peanut butter. Microwave until sugar is dissolved and peanut butter is melted, stirring occasionally. Add cereal and ½ package of pudding mix; stir until cereal is well coated. Spread mixture into ungreased 15x10x1-inch pan. In separate bowl, beat together butter, powdered sugar, milk and remaining pudding mix; spread mixture evenly over cereal layer. Refrigerate 2 hours. Spread Topping evenly over chilled pudding layer. Cut into bars; keep refrigerated until serving. Makes about 3 dozen.

Topping

- ¾ cup peanut butter
- ¾ cup semi-sweet chocolate chips

In microwave-safe mixing bowl, melt together peanut butter and chocolate chips; stir until smooth and pourable.



Kari Joas

Winchester Fire Department

I grew up in a firefighter family and wanted to carry on the tradition. I love to help people and wanted to give back to the Winnebago County community. My department loves both chocolate and peanut butter, so I made this cookie for all of us to enjoy.

Peanut Butter Lover's Dream Cookies

- ½ cup butter, softened
- ½ cup vegetable shortening
- ¾ cup peanut butter
- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2¾ cups all-purpose flour
- 1 teaspoon baking soda
- ¾ cup semi-sweet chocolate chips
- ¼ cups chopped peanut butter cups

Preheat oven to 350 degrees F. In large mixing bowl, cream butter, shortening, peanut butter and sugars until smooth. Beat in eggs and vanilla. In separate bowl, combine flour and baking soda; add to creamed mixture. Stir in chocolate chips and peanut butter cups. Drop dough by rounded tablespoonfuls 2 inches apart onto parchment paper-lined baking sheets. Bake at 350 degrees for 8 to 10 minutes, or until golden brown. Cool 1 to 2 minutes on baking sheets; transfer to wire cooling racks. Makes about 3½ dozen.

Traditional Chocolate Chip Cookies

1 cup butter, softened	1 teaspoon baking soda
¾ cup packed brown sugar	1 teaspoon salt
¾ cup granulated sugar	1 (12-ounce) package semi-sweet chocolate chips
2 eggs	1 cup chopped nuts of choice, optional
1½ teaspoons vanilla extract	
2¼ cups all-purpose flour	

Preheat oven to 375 degrees F. In large mixing bowl, beat butter and sugars until creamy. Add eggs, one at a time; stir in vanilla until well blended. In separate bowl, whisk flour, baking soda and salt; gradually beat into butter mixture. Stir in chocolate chips and nuts, if using. Drop dough by rounded tablespoonfuls 2 inches apart onto parchment paper-lined baking sheets. Bake at 375 degrees for 9 to 11 minutes, or until golden brown. Cool 1 to 2 minutes on baking sheets; transfer to wire cooling racks. Makes about 3 dozen.



Mandy Schwartz Waukesha County Sheriff's Department

I have a strong desire to make a difference in the community and enjoy interacting with people. I'm an emergency responder and member of our honor guard team. There is no greater pride than serving with my brothers and sisters in law enforcement to honor those who have paid the ultimate sacrifice. My son, who is stationed away in the Army, has written letters home all about his love for these chocolate chip cookies.

Lemon Cream Cheese Spritz Cookies

1 cup butter, softened	1 teaspoon grated lemon zest
3 ounces cream cheese, softened	2½ cups all-purpose flour, sifted
1 cup granulated sugar	1 teaspoon baking powder
1 egg, lightly beaten	Sprinkles or decorating sugars, optional
1 teaspoon lemon juice	

In large mixing bowl, combine butter and cream cheese until smooth. Add sugar; cream thoroughly. Beat in egg, lemon juice and zest. In separate bowl, combine flour and baking powder; gradually add to creamed mixture until soft dough forms. Chill dough 30 minutes.

Preheat oven to 375 degrees F. Use cookie press with preferred template to make 2-inch cookies. Press onto ungreased baking sheets; top with sprinkles or sugars, if using. Bake at 375 degrees for 8 to 10 minutes, or until lightly browned. Time varies depending on template; watch closely. Cool 1 to 2 minutes on baking sheets; transfer to wire cooling racks. Makes about 5 dozen.



Abby Schmidt Caledonia Police Department

We work in a very supportive community. Citizens frequently bring in cookies and other goodies. Sharing this wonderful cookie recipe is a small way to repay the kindness shown to us.



Brenda Beyer
Menominee Tribal
Ambulance Service

I've been in the medical field for more than 30 years. I live in Shawano and have a passion for helping people. Working here helps me give back to my community, family and friends.

Peanut Butter Temptations

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| ½ cup butter, softened | ½ teaspoon vanilla extract |
| ½ cup peanut butter | 1¼ cups all-purpose flour |
| ½ cup granulated sugar | ¾ teaspoon baking soda |
| ½ cup packed brown sugar | ½ teaspoon salt |
| 1 egg | 36 miniature peanut butter cups |

Preheat oven to 375 degrees F. Line miniature muffin pans with foil or paper baking liners; set aside. In large mixing bowl, cream butter, peanut butter and sugars until light and fluffy. Beat in egg and vanilla. In separate bowl, sift together flour, baking soda and salt; gradually add to creamed mixture. Shape dough into ¾-inch balls; place one ball in each muffin cup. Bake at 375 degrees for 8 to 10 minutes, or until lightly browned. Remove from oven and immediately press peanut butter cup into center of each cookie. Let cool 10 minutes before removing from muffin pans. Makes 3 dozen.



Amy Gurnee
Waupaca paramedic

I come from a family of police officers, nurses and EMTs. As I grew older, I knew I wanted to be a paramedic and then a nurse to help people in their time of need.

Chocolate Mint Cookies

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| 2 ounces unsweetened baking chocolate | 1 teaspoon vanilla extract |
| 1 cup semi-sweet chocolate chips | 1 egg |
| ½ cup butter, softened | 1 cup all-purpose flour |
| 1 cup granulated sugar, plus additional for dipping | ½ teaspoon salt |
| | ⅓ cup crushed peppermint candies |

Preheat oven to 375 degrees F. In double boiler or microwave, melt together baking chocolate and chocolate chips; set aside to cool. In large mixing bowl, beat butter, sugar, vanilla, egg and melted chocolates. Add flour and salt; mix until well combined. Drop dough by rounded tablespoonfuls 2 inches apart onto parchment paper-lined baking sheets. Flatten to ¼-inch thickness with bottom of greased glass dipped in sugar (a thin layer of shortening or cooking spray works well). Bake at 375 degrees for 6 to 8 minutes, or until edges appear set. Cool 1 to 2 minutes on baking sheets; transfer to wire cooling racks. Spread or drizzle each cookie with Peppermint Frosting; immediately sprinkle with crushed peppermint candies. Makes about 3 dozen.

Peppermint Frosting

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| ¼ cup butter, softened | ½ teaspoon peppermint extract |
| 2 tablespoons light corn syrup | 2 to 3 tablespoons milk |
| 2½ cups powdered sugar | |

In small saucepan over low heat, melt butter and corn syrup. Stir in powdered sugar, extract and enough milk to create a smooth, spreadable mixture.



Photography by Grace Natoli Sheldon. Food styling by Laurel Z.



Mary Young

City of Oak Creek

We have several first responders in our family. My husband and mother-in-law worked for the Franklin Fire Department, and I worked as a dispatcher for Oak Creek. We're retired but still actively using our profession to help others. The tradition lives on — our son is a firefighter and is training to become a paramedic.



Alice Boziel

Franklin Police Department

I have been an emergency dispatcher since 1989, serving the Cudahy and Franklin police departments. My grandma was my inspiration for baking. Now my family, friends and co-workers get to enjoy my treats.

Rich Oatmeal Nuggets

1 cup butter, softened

½ cup granulated sugar, plus additional for dipping

1 cup all-purpose flour

½ teaspoon ground cinnamon

¼ teaspoon salt

1½ cups old-fashioned oats

Preheat oven to 350 degrees F. In large mixing bowl, cream butter and sugar. In separate bowl, whisk flour, cinnamon, salt and oats; add to creamed mixture, mixing until well combined. Shape tablespoonfuls of dough into 1-inch balls; place 2 inches apart on parchment paper-lined baking sheets. Flatten cookies slightly with fork dipped in sugar. Bake at 350 degrees for 11 to 13 minutes, or until edges are lightly browned. Cool 1 to 2 minutes on baking sheets; transfer to wire cooling racks. Makes about 2 dozen.

Chocolate Orange Shortbread Cookies

1 cup butter, softened

⅔ cup powdered sugar

2 tablespoons orange zest

1 teaspoon orange extract

2¼ cups all-purpose flour

½ teaspoon salt

2 cups dark chocolate chips

2 tablespoons butter-flavored vegetable shortening

In large mixing bowl, cream butter and powdered sugar. Add zest and extract; beat until light and fluffy, about 3 to 5 minutes. In separate bowl, whisk flour and salt; add to butter mixture, mixing until well combined. Form dough into ball; place onto lightly floured surface and knead until smooth. Shape dough into 12x2-inch log. Wrap log tightly in plastic wrap; chill 2 hours, or overnight.

Preheat oven to 325 degrees F. Slice dough into ¼-inch rounds; place 1 inch apart on parchment paper-lined baking sheets. Bake at 325 degrees for 15 to 17 minutes, or until firm. Cool 5 minutes on baking sheets; transfer to wire cooling racks. In small saucepan over low heat, melt chocolate chips and shortening; stir to combine. Dip each cooled cookie halfway into melted chocolate, allowing excess to drip off. Place on parchment paper-lined baking sheets to set. Makes about 1½ dozen.



Note: Undipped cookies can be made ahead and frozen up to three months. Dip in melted chocolate after thawing.

Triple Trouble Truffle Cookies

4 ounces unsweetened baking chocolate, chopped
6 tablespoons butter, cut into pieces
2 cups semi-sweet chocolate chips, divided
½ cup all-purpose flour
2 tablespoons unsweetened cocoa powder
¼ teaspoon baking powder
¼ teaspoon salt
1 cup granulated sugar
3 eggs
1½ teaspoons vanilla extract

In small saucepan over low heat, melt chocolate, butter and 1 cup chocolate chips, stirring often; remove from heat and let cool. In separate bowl, combine flour, cocoa powder, baking powder and salt; set aside. In large mixing bowl, beat together sugar and eggs for approximately 2 minutes; stir in vanilla. Add cooled chocolate mixture, flour mixture and remaining chocolate chips; mix until well combined. Cover bowl; chill 1 hour, or until firm.

Preheat oven to 350 degrees F. Shape tablespoonfuls of dough into 1-inch balls; place 2 inches apart on parchment paper-lined baking sheets. Bake at 350 degrees for 8 to 10 minutes, or until puffed. Cool 1 to 2 minutes on baking sheets; transfer to wire cooling racks. Makes about 3 dozen.



Todd Clementi

West Allis Police Department

I've been in law enforcement for more than 26 years. Today, more than ever in my time of service, building trust and relationships with our community is critical. Each day's interactions give us opportunities for positive change.

Polly's Butterscotch Bars

1 cup granulated sugar
1 cup light corn syrup
1 cup peanut butter
6 cups toasted whole grain cereal flakes
1 cup semi-sweet chocolate chips
1 cup butterscotch-flavored chips

In large saucepan over medium heat, combine sugar and corn syrup; cook until mixture begins to boil. Remove from heat. Add peanut butter; stir until smooth and well mixed. Stir in cereal until well coated. Press mixture into buttered 13x9-inch pan.

In small saucepan over low heat, melt chips; pour evenly over cereal layer. Cool in pan; cut into bars. Makes about 3 dozen.



Polly Olson

Appleton Police Department

As the Appleton police chief, I am so inspired by people who overcome tough situations and adversity in their lives. It brings me joy to know I can play a role in helping people through a difficult situation and bring a smile to someone's face.



Peanut Butter Cup Blondies

- 1/3 cup peanut butter
- 1/4 cup butter, melted and cooled
- 2 teaspoons milk
- 1 teaspoon vanilla extract
- 2 eggs, lightly beaten
- 1 1/4 cups all-purpose flour
- 1 cup granulated sugar
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup semi-sweet chocolate chips
- 4 peanut butter cups, coarsely chopped

Preheat oven to 350 degrees F. In large mixing bowl, combine peanut butter, butter, milk, vanilla and eggs; mix well. In separate bowl, combine flour, sugar, baking powder and salt; gradually add to peanut butter mixture until well combined. Stir in chocolate chips. Spread batter evenly into greased 9x9-inch baking pan; arrange chopped peanut butter cups over top. Bake at 350 degrees for 25 to 30 minutes, or until wooden pick inserted in center comes out with moist crumbs. Cool completely; cut into bars. Makes about 2 dozen.



Amy Stolowski

Milwaukee Police Department

As first responders, we come to work every day not knowing what will happen. We build relationships based on trust with our fellow officers and partners. The detectives I work with are top-notch investigators; it's all hands on deck, and we work together until the task is done.

Banana Cream Pie Cookies

- 1 cup butter, softened
- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 1 large ripe banana, mashed
- 1 egg
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 (3.4-ounce) box instant banana pudding mix
- 1/2 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1 teaspoon salt
- 24 vanilla wafer cookies, chopped into 1/4-inch pieces
- 3/4 cup white chocolate chips

Preheat oven to 350 degrees F. In large mixing bowl, cream butter and sugars until fluffy. Add banana, egg and vanilla; mix until well combined. In separate bowl, whisk flour, pudding mix, baking soda, baking powder and salt. Gradually add to butter mixture; beat until combined. Fold in cookie pieces and chocolate chips. Drop dough by rounded tablespoonfuls 2 inches apart onto parchment paper-lined baking sheets; flatten slightly. Bake at 350 degrees for 9 to 11 minutes, or until edges are lightly browned (tops still will be soft). Cool 5 minutes on baking sheets; transfer to wire cooling racks. Makes about 3 dozen.



Michael Peterson

Menomonee Falls Fire Department

I was inspired to become a first responder after 9/11. Our department motto is "How can we help?" Every single member of our department believes in these words.



Kurt Picknell

Walworth County Sheriff's Office

My father served in the U.S. Air Force during the Korean War and later with the Wisconsin Air National Guard. I grew up in a house with a civic duty and community service focus. Law enforcement was a natural calling for me. It was an honor to serve and protect for 35 years. I recently retired after eight years as sheriff. My siblings and I voted for our favorite family recipe — a cookie loved by six generations.

Great Grandma's Sour Cream Sugar Cookies

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| ½ cup butter, softened | 3 cups all-purpose flour |
| 1½ cups granulated sugar, plus additional for topping | ½ teaspoon baking soda |
| 2 eggs | ½ teaspoon baking powder |
| 1 teaspoon vanilla extract | 1 teaspoon salt |
| 1 teaspoon almond extract | 1 cup sour cream |

Preheat oven to 400 degrees F. In large mixing bowl, cream butter and sugar; add eggs, one at a time, beating well after each addition. Stir in extracts; beat mixture until light and fluffy. In separate bowl, sift together flour, baking soda, baking powder and salt; add to creamed mixture alternately with sour cream until well combined. Drop heaping teaspoonfuls of dough 1 inch apart onto greased baking sheets; with back of spoon, flatten and form into circles. Sprinkle with sugar. Bake at 400 degrees for 8 to 10 minutes, or until edges are lightly browned. Cool 1 to 2 minutes on baking sheets; transfer to wire cooling racks. Makes about 6½ dozen.



Joe Vitale

Waukesha Fire Department

I knew what I wanted to do when I was 5 years old. I was blessed to work at the Waukesha Fire Department, in my hometown, for 30 years. I loved going out to meet and help people. I'm retired now, but stay in contact with members of the department and their activities.

Gingersnap Cookies

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| ¾ cup vegetable shortening | 2 teaspoons baking soda |
| 1 cup sugar, plus additional for rolling | 1 teaspoon ground cinnamon |
| ¼ cup molasses | 1 teaspoon ground cloves |
| 1 egg | ½ teaspoon ground ginger |
| 2 cups all-purpose flour | ¼ teaspoon salt |

Preheat oven to 375 degrees F. In large mixing bowl, cream shortening and sugar; beat in molasses and egg. In separate bowl, combine flour, baking soda, cinnamon, cloves, ginger and salt; gradually add to creamed mixture. Shape dough into 1-inch balls and roll in sugar. Place 2 inches apart on parchment paper-lined baking sheets. Bake at 375 degrees for 12 to 14 minutes, or until edges appear set. Cool 1 to 2 minutes on baking sheets; transfer to wire cooling racks. Makes about 3½ dozen.

Best Chocolate Chip Cookies

1½ cups vegetable shortening
2 cups granulated sugar
1 cup packed brown sugar
4 eggs
2 teaspoons vanilla extract

4 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons salt
1 (12-ounce) package semi-sweet chocolate chips

Preheat oven to 350 degrees F. In large mixing bowl, cream shortening and sugars; add eggs, one at a time, beating well after each addition. Add vanilla; beat until mixture is light and fluffy. In separate bowl, combine flour, baking soda and salt; gradually add to creamed mixture until well combined. Stir in chocolate chips. Drop tablespoonfuls of dough 2 inches apart onto parchment paper-lined baking sheets. Bake at 350 degrees for 10 to 12 minutes, or until golden brown. Cool 1 to 2 minutes on baking sheets; transfer to wire cooling racks. Makes about 6 dozen.



Lori Voss

Central Fire & EMS District

Located in Abbotsford, Central Fire & EMS serves parts of Clark and Marathon counties. I started as a medic and operating room specialist in the Army National Guard. Now, I'm an EMT and enjoy working with the public and supporting our community.

Holiday Cranberry Bars

½ cup margarine
1 cup granulated sugar, plus additional for topping
¾ cup packed brown sugar
2 teaspoons orange juice
1 egg
3 cups all-purpose flour

1 teaspoon baking powder
¼ teaspoon baking soda
½ teaspoon salt
¼ cup milk
2 cups fresh whole cranberries
1 cup chopped walnuts

Preheat oven to 350 degrees F. In large mixing bowl, combine margarine and sugars; beat until creamy. Add orange juice and egg; blend well. In separate bowl, sift together flour, baking powder, baking soda and salt; add alternately with milk to creamed mixture, until well combined. Gently fold in cranberries and walnuts. Spread batter into well-greased 13x9-inch baking pan; sprinkle top with granulated sugar. Bake at 350 degrees for 40 to 45 minutes, or until set. Cool completely in pan; cut into bars. Makes about 3 dozen.



Daniel Barber

Delafield Police Department

Working as a patrol officer allows me to be involved in our community. I walk through our schools and businesses to better connect with the people I serve and protect.



Jim Vogt

Hartford Fire and Rescue

Community involvement always has been important for my family. We've been involved in local government, education and the volunteer fire service. Hartford Fire and Rescue is one of the largest "combination" departments in Wisconsin, with full-time, paid-on-call and volunteer members.

Mocha Logs

- 1 cup butter, softened
- ¾ cup granulated sugar
- 1 egg
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 2 tablespoons instant coffee crystals
- ¼ teaspoon baking powder
- ½ teaspoon salt
- 1¼ cups semi-sweet chocolate chips

Preheat oven to 375 degrees F. In large mixing bowl, cream butter until fluffy. Add sugar, egg and vanilla; mix well. In separate bowl, sift together flour, coffee crystals, baking powder and salt; gradually add to creamed mixture until combined. Drop by teaspoonfuls 2 inches apart onto parchment paper-lined baking sheets; shape into ovals, if desired. Bake at 375 degrees for 10 to 12 minutes, or until edges are set. Cool 5 minutes on baking sheets; transfer to wire cooling racks. In double boiler or microwave, melt chocolate chips; stir until smooth. Dip one end of each cooled cookie into melted chocolate; place on parchment paper-lined baking sheets to set. Makes about 8 dozen.



Cindy Rieckmann

Outagamie County Sheriff's Office

I work as a records specialist for the sheriff's office. I am proud to work with people who are truly dedicated to their jobs and share a passion for making the area a safer place.

Oatmeal Date Squares

- 1¾ cups old-fashioned oats
- 1½ cups all-purpose flour
- 1 cup packed brown sugar
- 1 teaspoon ground cinnamon
- ½ teaspoon baking soda
- ½ teaspoon salt
- ¾ cup cold butter, cubed

Preheat oven to 350 degrees F. In large mixing bowl, combine oats, flour, brown sugar, cinnamon, baking soda and salt; cut in butter with pastry blender until crumbly. Press half the crumb mixture into greased 13x9-inch baking pan. Carefully spread warm Date Filling over crust. Distribute remaining crumb mixture over filling, pressing down lightly. Bake at 350 degrees for 30 to 35 minutes, or until set. Cool completely in pan; cut into squares. Makes about 3 dozen.

Date Filling

- 1 cup chopped dates
- ½ cup nuts of choice, chopped
- 1 cup granulated sugar
- 1 cup water

Place dates, nuts, sugar and water in small saucepan; bring to boil. Reduce heat to simmer; cook uncovered, stirring constantly, until thickened.

Mom's Chocolate Chip Cookies

¾ cup unsalted butter, softened	2¼ cups plus 2 tablespoons all-purpose flour
¾ cup granulated sugar	1 teaspoon baking soda
¾ cup packed dark brown sugar	1 teaspoon salt
1 teaspoon vanilla extract	1 (10-ounce) package mini chocolate chips
2 eggs	

In large mixing bowl, beat together butter, sugars and vanilla until light and fluffy. Add eggs, one at a time, beating well after each addition. In small bowl, combine flour, baking soda and salt; gradually beat into creamed mixture. Stir in chocolate chips until evenly distributed. Cover dough; refrigerate at least 30 minutes.

Preheat oven to 350 degrees F. Drop rounded tablespoonfuls of dough 2 inches apart onto parchment paper-lined baking sheets. Bake at 350 degrees for 10 to 14 minutes, or until golden brown. Cool 1 to 2 minutes on baking sheets; transfer to wire cooling racks. Makes about 3½ dozen.



Eric Pedersen

Tomah Police Department

My father was in law enforcement and that inspired my desire to serve. I was able to do that through military service and now as assistant police chief for my hometown of Tomah. This recipe belongs to my mother, Janice, who by all measures is a gourmet chef and baker, not to mention a great supporter of those in law enforcement. My brother is a trooper sergeant and routinely brings these cookies to training events at the request/demand of his partners.

Moravian Coconut Cookies

1½ cups butter, softened	2½ cups all-purpose flour
2 cups granulated sugar	1 cup sweetened flaked coconut
2 teaspoons baker's ammonia (ammonium carbonate)	1¾ cups powdered sugar

Preheat oven to 325 degrees F. In large mixing bowl, cream butter until fluffy. In separate bowl, sift together sugar and baker's ammonia; gradually add to creamed butter. Mix well (about 10 to 12 minutes). Gradually add flour; mix until well combined. Stir in coconut. Shape dough into 1-inch balls; place 1 inch apart on parchment paper-lined baking sheets. Bake at 325 degrees for 20 to 25 minutes, or until firm. Roll cookies in powdered sugar while warm. Transfer to wire cooling racks. Makes about 5½ dozen.



Note: Baker's ammonia is used as a leavening agent and gives this cookie an airy texture. Due to its strong scent, use in a well-ventilated kitchen. It can be found in specialty stores or online. Substitute with baking powder, if desired.



Theresa Boeger

Elkhorn Police Department

Elkhorn is a small department consisting of 17 team members, including myself. I love to help people and love the community where I have lived for 50-plus years.



Nick's Crunchy Butterscotch Bars

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| 1 cup granulated sugar | 2 cups semi-sweet chocolate chips |
| 1 cup light corn syrup | 2 cups butterscotch-flavored chips |
| 2 cups peanut butter, divided | 1 teaspoon vanilla extract |
| 6 cups toasted rice or corn cereal squares | Sprinkles, optional |
| 1 cup chopped peanuts | |

In small saucepan over medium heat, combine sugar and corn syrup; bring to a boil. Remove from heat; stir in 1½ cups peanut butter. In large mixing bowl, add cereal; pour peanut butter mixture over cereal and fold together. Spread mixture into buttered 13x9-inch baking pan; sprinkle with chopped peanuts. Press down lightly.

In medium saucepan over low heat, melt chips and ½ cup of peanut butter, stirring constantly. Remove from heat; stir in vanilla. Spread evenly over cereal layer. Top with sprinkles, if using. Let set; cut into bars. Makes about 3 dozen.



Nicholas Johannesen Burlington Fire Department

I initially became a first responder as a volunteer. I was new to the area, and didn't know anyone. My father was a volunteer firefighter for many years, and I followed in his footsteps. I remember my first call like it was yesterday. Years later, I'm doing this full time. It is a great pleasure to serve the community, and I enjoy coming to work every day.

Chocolate Chip Banana Cookies

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| ½ cup butter, softened | 1½ cups all-purpose flour |
| ½ cup granulated sugar | ¼ teaspoon baking powder |
| 1 large banana, mashed | ½ teaspoon baking soda |
| 1 egg | ¼ teaspoon salt |
| 1½ teaspoons vanilla extract | 1 cup semi-sweet chocolate chips |

Preheat oven to 350 degrees F. In large mixing bowl, cream butter and sugar until fluffy. Add banana, egg and vanilla; mix until well combined. In separate bowl, combine flour, baking powder, baking soda and salt; gradually add to creamed mixture. Stir in chocolate chips. Drop dough by rounded tablespoonfuls 2 inches apart onto parchment paper-lined baking sheets. Bake at 350 degrees for 12 to 15 minutes, or until edges are lightly browned. Cool 1 to 2 minutes on baking sheets; transfer to wire cooling racks. Makes about 2 dozen.



Tara Wentlandt Spring Valley Area Emergency Services

In a small town like Spring Valley, our EMS and fire department consists mostly of community members. A lot of us grew up watching someone we knew run out the door when a call came. Some of my fondest memories were watching my dad give back in so many different ways. It ultimately inspired me to become an EMT.



Ann Schultz

**Town of Ixonia
Fire Department**

The Schultz family has a tradition of working in the fire service. Both sons are members of the Ixonia Fire Department and also are full-time firefighter/paramedics in a neighboring community.

Sour Cream Chocolate Cookies

- ½ cup butter, softened
- ¾ cup granulated sugar
- ½ cup packed brown sugar
- 1 egg
- ½ cup sour cream
- 1 teaspoon vanilla extract
- 1¾ cups all-purpose flour
- ½ cup unsweetened cocoa powder
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1½ cups semi-sweet chocolate chips

Preheat oven to 350 degrees F. In large mixing bowl, cream butter and sugars until light and fluffy. Beat in egg, sour cream and vanilla. In separate bowl, whisk flour, cocoa powder, baking powder and salt; gradually add to creamed mixture. Stir in chocolate chips until well distributed. Drop rounded tablespoonfuls of dough 2 inches apart onto lightly greased baking sheets. Bake at 350 degrees for 12 to 15 minutes, or until edges are set. Cool on baking sheets for 1 to 2 minutes; transfer to wire cooling racks. Makes about 3 dozen.



Pete Deates

Kenosha Police Department

We are one of the largest departments in the state. We have great camaraderie and a strong tradition of good people serving our community. I started making these cookies several years ago. I wanted something sweet to grab that also could be filling while at work.

Monster Cookies

- 1 cup butter, softened
- 1 cup peanut butter
- 1 cup granulated sugar
- 1 cup packed brown sugar
- 2 eggs
- 1 tablespoon vanilla extract
- 1½ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 3 cups old-fashioned oats
- 1 (11.5-ounce) package milk chocolate chips

Preheat oven to 350 degrees F. In large mixing bowl, cream butter, peanut butter and sugars. Add eggs, one at a time, beating well after each addition; add vanilla. In separate bowl, combine flour, baking soda and salt; add to creamed mixture. Add oats and chocolate chips; mix well. Drop rounded tablespoonfuls of dough 2 inches apart onto greased baking sheets; gently flatten slightly with spatula. Bake at 350 degrees for 8 to 10 minutes, or until lightly browned. Cool 1 to 2 minutes on baking sheets; transfer to wire cooling racks. Makes about 2 dozen.

Orange Slice Cookies

1 cup vegetable shortening
1 cup packed brown sugar
2 eggs
1 cup old-fashioned oats
2¼ cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 cup sweetened flaked coconut
1 cup candy orange jelly slices,
chopped fine
1 cup chopped sliced almonds or
chopped walnuts, optional
1 cup granulated sugar

Preheat oven to 350 degrees F. In large mixing bowl, cream shortening and brown sugar; beat in eggs. In separate bowl, combine oats, flour, baking soda and baking powder; gradually add to creamed mixture. Stir in coconut, orange slices and nuts, if using. Shape dough into 1-inch balls and roll in sugar; place 2 inches apart on parchment paper-lined baking sheets. Bake at 350 degrees for 12 minutes. Cool 1 to 2 minutes on baking sheets; transfer to wire cooling racks. Makes about 4 dozen.



Sam Otterpohl

Land O' Lakes Fire Department

I became a firefighter back in 1979 when my dad retired. He said that I should join the fire department, and I didn't question it. I was only 18 years old, and I've been here ever since.

Turtle Cookies

½ cup butter, softened
⅔ cup granulated sugar
2 eggs, separated and divided
(1 yolk, 2 whites)
2 tablespoons milk
1¼ teaspoons vanilla extract
1 cup all-purpose flour
⅓ cup unsweetened cocoa powder
¼ teaspoon salt
1¼ cups finely chopped pecans

In large mixing bowl, cream butter and sugar. Add egg yolk, milk and vanilla; mix well. In separate bowl, combine flour, cocoa powder and salt; add to butter mixture. Wrap in plastic wrap; refrigerate one hour.

Preheat oven to 350 degrees F. In small bowl, whip 2 egg whites until frothy. Place pecans in a shallow bowl. Roll refrigerated dough into 1-inch balls; dip in egg whites and roll in pecans until fully covered. Place 1 inch apart on parchment paper-lined baking sheets. Make an indentation in the center of each cookie. Bake at 350 degrees for 11 to 12 minutes. Cool 1 to 2 minutes on baking sheets; transfer to wire cooling racks. Add Caramel Filling to the center of each cooled cookie. Let set. Top with Chocolate Drizzle. Makes about 3 dozen.

Caramel Filling

15 caramels
3 tablespoons heavy cream

In small saucepan over low heat, combine caramels and cream; stir until smooth.

Chocolate Drizzle

⅓ cup semi-sweet chocolate chips
1 teaspoon vegetable shortening

In double boiler or microwave, melt chocolate chips with shortening; stir until smooth.



Colin Hennessey

Town of Paris Fire Department

I remember as a kid watching reruns of the TV show "Emergency!" and putting on my dad's black military boots and a raincoat, pretending to be a firefighter. Fast forward to today, and I love my job as fire chief. Even though we are called to respond for someone's worst day, we are there to help make a bad situation better. It's a rewarding feeling to know we are there and able to help.

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Cookies for K-9s

We couldn't recognize first responders without a few treats for our furry friends on the force. K-9s do it all — from specialized searches to emotional support. Here are a few recipes for you to try at home.



Homemade Dog Treats

½ cup cooked sweet potato, mashed (or unsweetened pumpkin puree)

¼ cup all-natural peanut butter
1 cup whole wheat or oat flour, plus additional for dusting

Preheat oven to 400 degrees F. In large mixing bowl, combine sweet potato and peanut butter until smooth; add flour and mix until fully combined. Roll out dough on lightly floured surface to preferred thickness; cut into desired shapes. Place on parchment paper-lined baking sheets. Bake at 400 degrees for 10 to 15 minutes; longer baking time will result in crunchier treat. Cool 1 to 2 minutes on baking sheets; transfer to wire cooling racks. Refrigerate in airtight container up to one week or freeze up to two months. Makes about 4 dozen.

Every dog loves a treat. This one is simple and made with healthy ingredients. K-9 Tesla from Lake Country Fire & Rescue gave them two paws up. Tesla is a therapy dog that works with public safety agencies throughout southeast Wisconsin. Tesla also takes part in search and rescue missions.

Honey Wheat Dog Bones

½ cup vegetable oil
½ cup honey
1 teaspoon vanilla extract
1 egg
2 tablespoons milk

3 cups whole wheat flour, plus additional for dusting
1 teaspoon baking powder
½ teaspoon ground cinnamon

Preheat oven to 350 degrees F. In large mixing bowl, combine all ingredients until well blended; bring mixture together to form thick dough ball. Roll out dough on lightly floured surface to ¼-inch thickness; cut into desired shapes. Place 1 inch apart on parchment paper-lined baking sheets. Bake at 350 degrees for 8 minutes. Cool completely on baking sheets. Makes about 4 dozen.



Jennifer Clark Jen's Sweet Treats

We've held fundraisers for emergency responders throughout the Milwaukee area. These dog bones are easy to make and healthy, too. This was one of a few different recipes that we offered in a fundraiser to help honor St. Francis Police Department's K-9 Bane.



Download the Cookie Book and get additional recipes at www.we-energies.com/recipes.

