

COMMEMORATIVE EDITION

THE COOKIE BOOK

A COLLECTION OF RECIPES & ENERGY CONSERVATION INFORMATION



A PART OF WISCONSIN ELECTRIC'S EFFICIENT APPLIANCE PROGRAM

DEAR CUSTOMER,

As you may know, Wisconsin Electric for many years distributed Cookie Books to our customers during the Christmas holidays. Since the last book was distributed a decade ago, many of our customers have asked for another edition or for copies of previous issues.

This year, as part of Wisconsin Electric's Efficient Appliance Program, we are happy to present a Commemorative Cookie Book. This edition combines favorite, kitchen-tested recipes from past Cookie Books with two new features — energy conservation information, which can be found on recipe pages, and a special energy conservation section. Both are designed to provide you with helpful suggestions about conserving energy, as well as information to help you choose and use your appliances wisely.

All of us at Wisconsin Electric hope that you will keep this edition handy to refer to your favorite recipes as well as the money-saving conservation information.

Sincerely,



Charles S. McNeer
Chairman of the Board
and Chief Executive Officer
Wisconsin Electric Power Company

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PEANUT BUTTER COOKIES

- 1/2 cup butter*
- 1/2 cup lard*
- 1 cup granulated sugar*
- 1 cup firmly-packed brown sugar*
- 1 cup peanut butter*
- 2 eggs*
- 2 1/2 cups sifted all-purpose flour*
- 2 teaspoons baking soda*
- 1/2 teaspoon salt*

Cream butter with lard; add sugars and peanut butter; mix well. Beat in eggs and sifted dry ingredients. Shape into balls, using 1/2 level tablespoons of dough. Place on greased cookie sheets; flatten with tines of fork. Bake at 350 degrees about 15 minutes.
ABOUT 12 DOZEN.

When baking, rely on timers and keep your oven door closed. Every time you open your oven door to peek inside, the oven temperature will drop about 25 degrees.



KRUMKAKE

KRUMKAKE

- 3 eggs*
- 1/2 cup sugar*
- 1/2 cup melted butter, cooled slightly*
- 1 teaspoon vanilla*
- 1/2 cup sifted all-purpose flour*

Beat eggs until light; add sugar gradually. Mix in butter and vanilla; blend in flour. Preheat krumkake iron at a medium/high heat about 5 minutes. Place 2 rounded teaspoons of batter in center of iron; lower lid; press lightly. Bake 1 to 2 minutes or until delicately browned. Turn 3 or 4 times; watch carefully. Remove from iron; roll immediately on krumkake cone.
ABOUT 3 DOZEN.

CHERRY NUT BELLS

- 1 cup butter*
- 1 1/4 cups firmly-packed brown sugar*
- 1/4 cup dark corn syrup*
- 1 egg*
- 3 3/4 cups sifted all-purpose flour*
- 1/2 teaspoon salt*
- 1/2 teaspoon baking soda*
- 1 teaspoon cinnamon*

Cream butter; add sugar and syrup gradually; beat in egg. Blend in sifted dry ingredients. Chill. Make Nut Filling.

NUT FILLING

- 1/3 cup firmly-packed brown sugar*
- 3 tablespoons maraschino cherry juice*
- 1 tablespoon melted butter*
- 1 1/2 cups finely chopped pecans*
- Candied cherry pieces*

Combine all ingredients except cherry pieces. Roll dough 1/8-inch thick on floured surface; cut with 2-inch round cutter. Place on ungreased cookie sheets. Place 1/2 teaspoon of filling in center of each round. Shape into a cone by folding edges together to form a bell. Place piece of cherry at open end of each bell for a clapper. Bake at 350 degrees about 15 minutes.
ABOUT 8 1/2 DOZEN.

OLD-FASHIONED STOLLEN

- 2 packages active dry yeast
- ¼ cup warm water
- 1½ cups milk
- ½ cup sugar
- 1½ teaspoons salt
- ¾ cup butter
- 2 cups sifted all-purpose flour
- 3 eggs, beaten
- ½ teaspoon ground cardamom
- ½ cup seedless dark raisins
- ½ cup diced citron
- ½ cup sliced candied cherries
- About 4 cups sifted all-purpose flour
- Melted butter

Soften active dry yeast in warm water. Scald milk; stir in sugar, salt and butter; cool to lukewarm. Mix in 2 cups flour, yeast, eggs, cardamom and fruit. Add enough remaining flour to make a stiff dough. Knead on floured surface; place in greased bowl; grease top of dough; cover. Let rise until doubled. Punch dough down; cover; let rest 10 minutes. Divide into three equal parts. Shape each piece into a 10 x 8-inch oval; fold lengthwise; place in greased shallow pans. Let rise until doubled. Bake at 350 degrees about 30 minutes. Frost and decorate if desired. 3 STOLLEN.

Make all cookies in each batch the same size. This assures even baking.

PEANUT BUTTER KISSES

- 1 cup butter
- 2/3 cup cream-style peanut butter
- 1 cup granulated sugar
- 1 cup firmly-packed brown sugar
- 2 eggs
- 2 teaspoons vanilla
- 2 2/3 cups sifted all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon salt
- Granulated sugar for rolling
- Chocolate stars or kisses

Cream butter and peanut butter; add sugars gradually. Beat in eggs and vanilla. Blend in sifted dry ingredients. Shape level into balls. Roll in granulated sugar. Place on ungreased cookie sheets. Press chocolate star or kiss into each cookie. Bake at 350 degrees 8 to 10 minutes. ABOUT 11 DOZEN.

GINGER SNAPS

- ¾ cup butter
- 1 cup sugar
- ¼ cup molasses
- 1 egg
- 2 cups sifted all-purpose flour
- ½ teaspoon salt
- 2 teaspoons baking soda
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 1 teaspoon ginger
- Granulated sugar for rolling

Cream butter; add sugar gradually. Blend in molasses, egg and sifted dry ingredients. Chill. Shape into 1-inch balls; roll in granulated sugar; place 2 inches apart on greased cookie sheets. Bake at 375 degrees about 10 minutes. Cookies become crisp when cool. ABOUT 6 DOZEN.



GINGER SNAPS

EASY-ROLL SUGAR COOKIES

- 1 cup butter
- 1 cup sugar
- 2 egg yolks
- 1 teaspoon vanilla
- ½ teaspoon salt
- 3 cups sifted all-purpose flour
- 1 teaspoon baking powder
- ½ cup milk

Cream butter; add sugar gradually; mix in egg yolks and vanilla. Blend in sifted dry ingredients and milk. Chill. Roll ⅛-inch thick on lightly floured surface; cut with cookie cutters. Place on greased cookie sheets. Decorate before baking or frost when cool with Decorating Frosting. Bake at 350 degrees 8 to 10 minutes. ABOUT 5 DOZEN, DEPENDING ON SIZE.

DECORATING FROSTING

- 2 egg whites
- 2½ cups powdered sugar
- ¼ cup light corn syrup
- Food coloring

Beat egg whites until they hold a soft peak. Add sugar gradually and beat until sugar is dissolved and frosting stands in peaks. Add syrup and beat one minute. Divide frosting into small portions. Color each amount as desired with food coloring. Add a few drops of water if thinner frosting is needed. Keep well covered when not in use.



EASY-ROLL
SUGAR COOKIES

MEXICAN WEDDING CAKES

- 1 cup butter
- ½ cup powdered sugar
- ¼ teaspoon salt
- 1 teaspoon vanilla
- 2 cups sifted all-purpose flour
- Powdered sugar

Cream butter; add sugar gradually; blend in salt, vanilla and flour. (Mixture is stiff.) Pinch off small pieces of dough; place on ungreased cookie sheets. Bake at 400 degrees about 10 minutes. While hot, roll in powdered sugar. ABOUT 5 DOZEN.

DANISH SUGAR COOKIES

- 2 cups sifted all-purpose flour
- ¾ teaspoon baking soda
- 1 teaspoon cream of tartar
- ¼ teaspoon salt
- 1 cup powdered sugar
- ½ cup firm butter
- ½ cup vegetable shortening
- 1 egg, beaten
- 1 teaspoon vanilla
- Granulated sugar for rolling

Sift dry ingredients into bowl; cut in butter and shortening until mixture resembles coarse crumbs. Stir in egg and vanilla. (Dough is fairly soft.) Shape into 1-inch balls; roll in granulated sugar and place 2 inches apart on greased cookie sheets. Flatten to ½-inch thickness with bottom of glass dipped in granulated sugar. Bake at 350 degrees about 12 minutes or until outside edges are lightly browned. ABOUT 5½ DOZEN.

For even baking and browning, heat in the oven must circulate freely around food. Leave at least two inches of room on all sides of pans.

Self-cleaning ovens save energy because they are better insulated than conventional ovens. Use the self-clean cycle immediately after the oven has been used; less energy will be required to heat the oven to the cleaning temperature.

SPICE DROPS

- 5 tablespoons butter
- 1 cup firmly-packed brown sugar
- 3 eggs
- 2 tablespoons molasses
- 1 cup nuts, broken
- 1 cup chopped dates
- 2 cups all-purpose flour
- 1 teaspoon cloves
- 1 teaspoon cinnamon
- 1 teaspoon baking soda
- ¼ teaspoon salt

Cream butter; add sugar gradually. Add eggs; beat well. Blend in molasses, nuts, dates and sifted dry ingredients. Drop from teaspoon onto greased cookie sheets. Bake at 325 degrees about 15 minutes. ABOUT 4 DOZEN.

For best results, use the size of pan recommended in each recipe. A bright metal pan of medium weight usually gives the best results for cakes, quick breads and cookies. A glass pie plate or anodized aluminum pan gives excellent results for pies. However, when baking in glass or anodized aluminum pans, remember to set your oven thermostat 25 degrees lower than called for in the recipe.

ROSETTES

- 2 eggs
- 1 tablespoon sugar
- ¼ teaspoon salt
- 1 cup sifted all-purpose flour
- 1 cup milk
- ¼ teaspoon vanilla
- Fat for deep frying
- Powdered sugar

Beat eggs VERY slightly in small deep bowl; blend in sugar and salt. Add flour and milk alternately; mix until smooth. Add vanilla. Heat fat to 365°F.

Place rosette iron in hot fat. Remove from fat when well heated; dip into batter. BE CAREFUL NOT TO LET BATTER RUN OVER TOP OF IRON. Return iron to fat, immersing completely for 25 to 30 seconds or until rosette is crisp and lightly browned. Remove from fat; let drip well. Slip rosettes off iron; drain on absorbent paper. Cool. Dip in powdered sugar. Store in tightly-covered container. NOTE: If rosettes drop from mold, fat is too hot. If rosettes are soft, they have been cooked too quickly. If rosettes have blisters, the eggs have been beaten too much.



ROSETTES

PECAN FINGERS

- 1 cup butter
- ¼ cup powdered sugar
- ¼ teaspoon salt
- 1 teaspoon vanilla
- 1 tablespoon water
- 2 cups sifted all-purpose flour
- 2 cups pecans, grated or finely chopped
- Powdered sugar

Cream butter; blend in sugar, salt, vanilla and water. Add flour and pecans; mix well. Chill if dough is soft. Shape into finger-like ovals using level teaspoons of dough. Place on ungreased cookie sheets and bake at 350 degrees about 15 minutes. Roll in powdered sugar. ABOUT 10 DOZEN.

BROWN SUGAR KISSES

- 1 egg white**
- 3/4 cup firmly-packed brown sugar**
- 1/2 teaspoon vanilla**
- 2 cups pecan halves, broken**

In small bowl, beat egg white with mixer until stiff but not dry; add sugar gradually; continue beating about 3 minutes. Fold in vanilla and pecans. Drop level tablespoons of mixture onto greased cookie sheets. Bake at 300 degrees 20 to 25 minutes. ABOUT 4 DOZEN.



GLAZED LEBKUCHEN

GLAZED LEBKUCHEN

- 3/4 cup honey**
- 1/2 cup granulated sugar**
- 1/4 cup firmly-packed brown sugar**
- 2 eggs, beaten**
- 2 1/2 cups sifted all-purpose flour**
- 1 teaspoon baking soda**
- 1/4 teaspoon cloves**
- 1 1/4 teaspoons cinnamon**
- 1/8 teaspoon allspice**
- 1/2 cup finely chopped citron**
- 1/2 cup finely chopped candied lemon peel**
- 3/4 cup chopped blanched almonds**
- 1 cup powdered sugar**
- 3 tablespoons hot milk**
- 1/4 teaspoon vanilla**
- Candied cherries, citron**
- Holiday seals (optional)**

Bring honey to boil; cool. Mix in granulated and brown sugars. Add eggs; beat well. Blend in sifted dry ingredients, citron, lemon peel and almonds. Spread batter into greased 10 x 15 x 1-inch pan. Bake at 350 degrees about 25 minutes. Blend powdered sugar, hot milk and vanilla. Spread over top of WARM lebkuchen. While warm, cut into 2 x 3-inch bars. Decorate with candied cherries and citron. Wrap with plastic wrap. Decorate with holiday seals, if desired. ABOUT 2 DOZEN.

WALNUT PYRAMIDS

- 1/2 cup butter**
- 1/3 cup firmly-packed brown sugar**
- 1 egg**
- 1/2 teaspoon maple extract**
- 1 teaspoon vanilla**
- 1 1/4 cups sifted all-purpose flour**
- 1/4 teaspoon baking powder**
- 1/4 teaspoon salt**

Cream butter; add sugar; beat in egg and extracts. Blend in sifted dry ingredients. Chill. On floured canvas, roll dough 1/8-inch thick; cut with 2-inch, 1 1/2-inch and 1-inch round cutters to get three different sizes. Place on greased cookie sheets. Bake at 375 degrees 6 to 8 minutes, depending on size. Cool. Make Toasted Walnut Filling.

TOASTED WALNUT FILLING

- 2 tablespoons butter**
- 2 tablespoons water**
- 1/2 cup firmly-packed brown sugar**
- 1 egg yolk**
- 2 teaspoons vanilla**
- 1 cup toasted walnuts, grated**
- Candied cherries or citron pieces**

Combine butter, water, sugar and egg yolk in saucepan. Cook and stir until thickened; mix in vanilla and walnuts. Cool. Put 3 sizes of cookies together with filling, sandwich style, to form pyramids. Put a small amount of filling on top; decorate with cherry or citron. ABOUT 3 DOZEN.

DATE-FILLED PINWHEELS

- 1/2 cup butter*
- 1 cup firmly-packed brown sugar*
- 1 egg*
- 1/4 teaspoon salt*
- 2 cups sifted all-purpose flour*
- 1/4 teaspoon cinnamon*
- 1/2 teaspoon baking soda*

Cream butter; add sugar gradually; beat in egg. Blend in sifted dry ingredients. Chill. Make Date Filling.

DATE FILLING

- 3/4 cup cut dates*
- 1/3 cup water*
- 1/3 cup sugar*
- 1/3 cup finely chopped nuts*

Cook dates in water until soft; add sugar; cook until thickened, stirring occasionally; add nuts. Cool. Divide dough into thirds; on floured surface, roll each piece into 11 x 7-inch rectangle; spread with 1/3 of filling. Roll up dough (jelly roll style) starting at narrow edge; wrap in waxed paper. Chill. Cut into thin slices; place on greased cookie sheets. Bake at 350 degrees about 12 minutes. ABOUT 9 DOZEN.

Turn appliances and lights off when they are not being used, even if it's for only a short time. You will save energy.

ANISE DROPS (SELF-FROSTING)

- 2 1/4 cups sifted all-purpose flour*
- 1/2 teaspoon baking powder*
- 1/4 teaspoon salt*
- 4 eggs*
- 2 cups sugar*
- 1/2 teaspoon oil of anise or anise extract*

Sift flour, baking powder and salt together several times. Beat eggs with mixer at a low speed until frothy; turn mixer to a medium speed; beat 10 minutes longer. Beat in 1 tablespoon sugar at a time; this takes about 5 minutes. Turn mixer to a low speed; add sifted dry ingredients slowly; beat 15 minutes longer; blend in anise. Immediately drop from teaspoon onto 5 or 6 greased cookie sheets. **WORK QUICKLY.** Allow to stand in a cool place several hours or overnight; cookie tops should be dry to the touch. Bake at 325 degrees about 14 minutes. ABOUT 12 DOZEN.

CHRISTMAS MINIATURES

- 1 cup butter*
- 1/2 cup powdered sugar*
- 1 teaspoon vanilla*
- 1/8 teaspoon salt*
- 1 cup cornstarch*
- 1 cup sifted all-purpose flour*

Cream butter; add sugar gradually. Mix in remaining ingredients. Chill several hours. On floured surface, roll about 1/2-inch thick. Cut with miniature cookie cutters or cut into

very small squares, rounds, bars and triangles. Place on greased cookie sheets. Bake at 375 degrees 6 to 10 minutes, depending on size. Cool. Make Decorating Frosting (page 4); tint red and green. Decorate cookies with small red frosting roses and green leaves. ABOUT 7 DOZEN.



CHRISTMAS MINIATURES

SOFT MOLASSES COOKIES

- 1 cup butter
- 1 cup sugar
- 1 egg
- 1/2 cup light molasses
- 1 teaspoon cider vinegar
- 1 cup cultured sour cream
- 3 cups sifted all-purpose flour
- 1 1/2 teaspoons cinnamon
- 1 teaspoon ginger
- 2 teaspoons baking soda
- 1 teaspoon salt

Cream butter; add sugar gradually. Beat in egg and molasses; add vinegar and sour cream. Blend in sifted dry ingredients. Chill. Drop rounded teaspoons of dough onto greased cookie sheets. Bake at 350 degrees about 9 minutes. ABOUT 9 DOZEN.



SOFT MOLASSES COOKIES

CHEESECAKE SQUARES

- 1/3 cup butter
- 1/3 cup firmly-packed brown sugar
- 1 cup sifted all-purpose flour
- 1/2 cup finely chopped walnuts
- 1/4 cup sugar
- 8 ounces cream cheese, room temperature
- 1 egg
- 2 tablespoons milk
- 1 tablespoon lemon juice
- 1/2 teaspoon vanilla

Cream butter with brown sugar; add flour and walnuts; blend to make a mixture that resembles coarse crumbs. Reserve 1 cup for topping; press remaining mixture into

greased 8 x 8 x 2-inch pan. Bake at 350 degrees about 12 minutes or until lightly browned. Blend sugar with cream cheese until smooth. Add remaining ingredients; mix well. Spread over hot, baked crust; sprinkle with reserved crumb mixture. Bake at 350 degrees about 25 minutes. Cool. Cut into squares. Keep refrigerated. ABOUT 3 DOZEN.

FULL-O-FRUIT SQUARES

- 1/2 cup butter
- 1 cup firmly-packed brown sugar
- 2 eggs
- 1 cup sifted all-purpose flour
- 1/4 teaspoon baking soda
- 1 teaspoon salt
- 1/4 teaspoon nutmeg
- 1 teaspoon cloves
- 1/2 teaspoon cinnamon
- 1/4 cup milk
- 1 1/2 cups light raisins, chopped
- 1 1/4 cups diced candied fruit
- 1 cup chopped walnuts

Cream butter; add sugar gradually; beat in eggs. Blend in sifted dry ingredients and milk. Stir in fruit and nuts. Spread into greased 13 x 9 x 2-inch pan. Bake at 350 degrees about 40 minutes. Cool. Frost with Butter Frosting and decorate. Cut into small squares. ABOUT 8 DOZEN 1-INCH SQUARES.

BUTTER FROSTING

- 3 tablespoons soft butter
- 1 1/2 cups powdered sugar
- 3 tablespoons cream
- 1 teaspoon vanilla

Blend all ingredients; beat until smooth.

Don't overbake! Most cookies should be delicately browned and set enough so a slight imprint remains when touched.

BONBON COOKIES

- 1 cup dates, ground
- 1/2 cup walnuts, ground
- 1/2 teaspoon vanilla
- 2 egg whites
- 1/8 teaspoon salt
- 2/3 cup sugar
- 1/2 teaspoon vanilla
- Red and green food coloring

Mix dates, nuts and vanilla. Shape into balls using 1/2 teaspoons of mixture. Beat egg whites with salt until frothy; add sugar gradually; beat until stiff peaks form. Blend in vanilla. Divide mixture in half; tint one half green and other half pink. Drop balls, one at a time, into meringue; coat well and remove with teaspoon. Place on greased cookie sheets and swirl top. Bake at 250 degrees about 30 minutes. ABOUT 4 DOZEN.

Many foods can be cooked without preheating the oven. For example, preheating is not necessary for meats, vegetables and casseroles. However, when baking cakes, cookies and yeast dough it is best to preheat. When preheating, put the food in the oven as soon as the oven reaches the proper temperature.

TOFFEE SQUARES

- 1 cup butter
- 1 cup firmly-packed brown sugar
- 1 egg yolk
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- 2 cups sifted all-purpose flour
- 1/2 pound sweet chocolate, melted
- 1/2 cup chopped nuts

Cream butter; add sugar gradually. Blend in egg yolk, vanilla, salt and flour. Spread into greased 10 x 15 x 1-inch pan. Bake at 350 degrees about 20 minutes. Spread while hot with melted chocolate; sprinkle with chopped nuts. Cool. Cut into small squares. ABOUT 6 DOZEN.

COOKIE CANES

- 1 cup butter
- 2 cups firmly-packed brown sugar
- 2 eggs
- 2 teaspoons vanilla
- 4 cups sifted all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup instant malted milk powder
- 1 cup finely chopped walnuts
- 1 egg, slightly beaten
- Red and green colored sugar

Cream butter; add sugar gradually; beat in eggs and vanilla. Blend in sifted dry ingredients and walnuts. Shape rounded teaspoons of dough into pencil-like strips. Place on greased cookie sheets; turn one end to resemble a cane OR shape level tablespoons of dough into balls; flatten to 1/4-inch thickness. Brush with beaten egg; sprinkle with colored sugar. Bake at 350 degrees about 7 minutes for canes and about 9 minutes for round cookies. ABOUT 9 DOZEN, DEPENDING ON SIZE.



COOKIE CANES

CHOCOLATE-DIPPED CREAMS

- 1 cup butter
- 1/2 cup powdered sugar
- 1 teaspoon vanilla
- 1/8 teaspoon salt
- 1 cup cornstarch
- 1 cup sifted all-purpose flour
- Powdered sugar
- 1 cup chocolate bits, melted
- Chopped nuts, coconut, chocolate jimmies

Cream butter; add sugar gradually; add vanilla. Sift salt, cornstarch and flour together. Blend into creamed mixture. Chill 2 or 3 hours. Shape into balls, triangles, crescents or bars. Place on greased cookie sheets. Bake at 375 degrees about 12 minutes. Cool. Roll in powdered sugar; dip part of each cookie in chocolate, then in nuts, coconut or jimmies. Allow chocolate to harden before storing. ABOUT 6 DOZEN.



CHOCOLATE-DIPPED CREAMS

PINWHEELS

- 3/4 cup butter
- 3/4 cup sugar
- 1 egg yolk
- 1/2 teaspoon vanilla
- 1 3/4 cups sifted all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 3 tablespoons milk
- 1 square unsweetened chocolate, melted

Cream butter; add sugar gradually; beat in egg yolk and vanilla. Blend in sifted dry ingredients and milk. Divide dough in HALF. Mix chocolate into one-half of dough. Chill doughs until easy to handle. On floured surface, roll white dough 1/8-inch thick. On floured surface, roll chocolate dough 1/8-inch thick. Place white dough on top of chocolate dough. Roll up dough (jelly roll style); wrap in waxed paper. Chill overnight. Cut into 1/8-inch slices. Place on greased cookie sheets. Bake at 375 degrees about 8 minutes. ABOUT 8 DOZEN.

CALIFORNIA DREAM BARS

FIRST LAYER

- 1/2 cup firmly-packed brown sugar
- 1/2 cup melted butter
- 1 cup sifted all-purpose flour

Mix all ingredients. Press firmly into an ungreased 11 x 7 x 1 1/2-inch pan. Bake at 375 degrees 15 minutes.

SECOND LAYER

- 2 eggs
- 1 cup firmly-packed brown sugar
- 1 cup pecans, broken
- 1 cup flaked coconut
- 2 tablespoons all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt

Beat eggs slightly; mix in remaining ingredients. Spread over first layer. Return to oven; bake about 15 minutes longer. Cool. Cut into bars. ABOUT 2 1/2 DOZEN.

Use aluminum and copper-bottom pots and pans for top-of-the-range cooking. They are good heat conductors and spread heat evenly. Glass and ceramic are poor heat conductors for top-of-the-range cooking, but good for oven baking.

COOKIE JAR COOKIES

- 1 cup butter
- 1 1/4 cups sugar
- 1 egg
- 2 1/2 cups sifted all-purpose flour
- 1 teaspoon baking soda
- 3/4 teaspoon salt
- 1/4 teaspoon nutmeg
- 1/3 cup water
- Sugar, raisins

Cream butter; add 1 1/4 cups sugar gradually; beat in egg. Blend in sifted dry ingredients and water. Chill several hours.

Roll about 1/4-inch thick on well-floured surface; cut with 3-inch round cutter. Place 2 inches apart on ungreased cookie sheets; sprinkle with sugar; decorate with 3 or 4 raisins. Bake at 400 degrees about 10 minutes. ABOUT 3 DOZEN.

Immediately after baking, move cookies from their baking sheet to a cooling rack with a wide spatula. This prevents overbaking and breaking.



COOKIE JAR COOKIES

HELLO DOLLY SQUARES

- 1/2 cup butter
- 1 cup graham cracker crumbs
- 1 cup coconut
- 1 cup chopped pecans
- *1 cup semi-sweet chocolate bits
- 1 can (15-ounce) sweetened condensed milk

Melt butter in saucepan at low heat. Pour into a 9 x 9 x 2-inch pan. Spread graham cracker crumbs evenly over butter. Sprinkle coconut over graham cracker crumbs. Add a layer of chopped pecans. Sprinkle semi-sweet chocolate bits over

pecans. Pour sweetened condensed milk over top; spread evenly. Bake at 350 degrees about 40 minutes. Allow to cool to room temperature. Cut into small squares. ABOUT 3 DOZEN.

**1 cup butterscotch bits may be substituted for semi-sweet chocolate bits.*

FROSTED PECAN BROWNIES

- 2 squares unsweetened chocolate
- 1/2 cup butter
- 2 eggs
- 1 cup sugar
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- 1/2 cup sifted all-purpose flour
- 1 teaspoon baking powder
- 1 1/2 cups coarsely chopped pecans

Melt chocolate with butter; cool. Beat eggs slightly; blend in sugar, vanilla and chocolate mixture. Stir in sifted dry ingredients and pecans. Pour into greased 9 x 9 x 2-inch pan. Bake at 350 degrees about 25 minutes. Cool. Frost with Bittersweet Frosting. Cut into squares. ABOUT 3 DOZEN.

BITTERSWEET FROSTING

- 2 squares unsweetened chocolate
- 2 tablespoons butter
- 2 tablespoons milk
- 1 cup powdered sugar
- 1 teaspoon vanilla
- Cream

Melt chocolate and butter in milk at a low heat. Stir occasionally. Add sugar and vanilla. MIXTURE IS CRUMBLY. Stir constantly at a low heat until sugar melts and mixture is of spreading consistency. Thin with cream if necessary.

AGNES' SCOTCH OATMEAL COOKIES

- 1/2 cup butter
- 1/2 cup shortening
- 1 cup granulated sugar
- 1 cup firmly-packed dark brown sugar
- 1 1/2 teaspoons vanilla
- 2 eggs
- 1 1/2 cups sifted all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 3 cups raw quick-cooking oatmeal, ground
- 1 cup finely chopped walnuts

Cream butter and shortening; stir in sugars. Add vanilla; blend well. Beat in eggs one at a time. Sift flour, baking soda and salt together; add to creamed mixture. Fold in oatmeal and nuts. Shape into rolls about 2 inches in diameter. Chill several hours or overnight. Cut in 1/2-inch slices; place on greased cookie sheets. Bake at 350 degrees about 12 minutes. ABOUT 9 DOZEN 2 1/2-INCH COOKIES.

Arrange racks before turning on the oven. For best results, arrange racks so the top of food is in the middle of the oven. When baking two sheets of cookies at the same time, move the cookie sheet on the bottom rack to the top rack and the cookie sheet on the top rack to the bottom rack halfway through the baking time.

MERINGUE FUDGE DROPS

- 2 egg whites
- 1/8 teaspoon cream of tartar
- 1/8 teaspoon salt
- 1/2 cup sugar
- 1/4 teaspoon almond extract

Beat egg whites with cream of tartar and salt until soft peaks form. Add sugar a tablespoon at a time; beat until VERY stiff. Mix in extract. Drop from teaspoon onto ungreased cookie sheets covered with brown paper. Shape each into a mound the size of a small walnut; use spoon to make a depression in center of each cookie. Bake at 250 degrees about 30 minutes. Make Fudge Filling.

FUDGE FILLING

- 1/4 cup butter
- 1/2 cup chocolate bits
- 2 tablespoons powdered sugar
- 2 egg yolks
- 2 tablespoons chopped pistachio nuts

Melt butter with chocolate in saucepan. Beat egg yolks slightly; stir in sugar; blend into chocolate. Cook at a VERY low heat 1 minute. STIR CONSTANTLY. Remove from heat; stir until cool. Fill meringues with teaspoon of filling; sprinkle with nuts. ABOUT 5 DOZEN.

DATE BARS

- 1 cup sifted all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 pound pitted dates, cut in small pieces
- 1 cup chopped nuts
- 3 eggs
- 1 cup sugar
- Powdered sugar

Sift flour, baking powder and salt together. Mix in dates and nuts. In separate bowl, beat eggs until blended; add sugar gradually; mix well. Blend in flour mixture. Pour into greased 9 x 9 x 2-inch pan. Bake at 350 degrees about 35 minutes. Cut into bars while warm. Roll in powdered sugar if desired. ABOUT 2 DOZEN.



MERINGUE FUDGE DROPS

SPRITZ

- 1 cup butter
- 1/2 cup, plus 1 tablespoon sugar
- 1 egg
- 3/4 teaspoon salt
- 1 teaspoon vanilla
- 1/2 teaspoon almond extract
- 2 1/2 cups sifted all-purpose flour
- Colored sugar, candies for decorating

Cream butter; add sugar. Blend in egg, salt, extracts and flour. Knead dough in hands until soft and pliable. Press dough through cookie press onto ungreased cookie sheets; decorate as desired. Bake at 400 degrees about 8 minutes. ABOUT 6 DOZEN, DEPENDING ON SIZE.



SPRITZ

CANDY BAR COOKIES

- 1 1/4 ounces light caramels, about 50
- 1/3 cup evaporated milk or half and half cream
- 1 (2-layer size) German chocolate cake mix
- 3/4 cup melted butter
- 1/3 cup evaporated milk
- 1 teaspoon vanilla
- 1 cup chopped nuts
- 1 cup semi-sweet chocolate bits
- 1/2 cup chopped nuts

Melt caramels at a warm heat setting with 1/3 cup evaporated milk or half and half cream. Stir occasionally until melted. Combine dry cake mix, butter, 1/3 cup evaporated milk, vanilla and 1 cup nuts; mix well. Spread *half* the batter into well-greased 13 x 9 x 2-inch pan. Reserve remaining dough for topping. Bake at 350 degrees for 8 minutes. Sprinkle chocolate bits over baked crust. Spread warm caramel mixture over chocolate bits. Drop and carefully spread reserved batter over caramel mixture. Sprinkle with 1/2 cup nuts. Bake about 20 minutes. Cool in pan. Refrigerate about 1 hour to set caramel layer. Cut into bars. ABOUT 4 DOZEN.

PINEAPPLE DIAMONDS

- 1 cup (8 3/4-ounce can) crushed pineapple
- 2 cups sugar
- 3 cups sifted all-purpose flour
- 1/2 teaspoon salt
- 3 tablespoons sugar
- 1 cup butter
- 3/4 cup milk
- 1/2 cup grated nuts

Cook pineapple and 2 cups sugar at a low heat until slightly thickened. Cool. Sift flour, salt and 3 tablespoons sugar into mixing bowl; cut in butter with pastry blender until mixture resembles coarse crumbs; stir in milk. Divide dough into two equal parts. On floured canvas, roll half of dough into a thin rectangle large enough to line bottom and sides of ungreased 10 x 15 x 1-inch pan. Spread pineapple evenly over dough; sprinkle with grated nuts. Roll remaining dough into a thin rectangle large enough to cover pineapple; pierce with tines of fork and carefully place over filling. Bake at 350 degrees 30 to 35 minutes. While warm, cut into diamond shapes. ABOUT 4 DOZEN.

Using the oven to prepare an entire meal, rather than just one dish, saves energy. Just select foods that cook at similar temperatures and adjust the cooking times.

RUM REFRIGERATOR COOKIES

- 1 cup butter
- 1 cup sugar
- 1 egg
- 1 tablespoon rum
- 1/2 teaspoon ground cardamom
- 1 teaspoon grated lemon rind
- 1/4 teaspoon salt
- 1 teaspoon baking powder
- 3 cups sifted cake flour
- 1/3 cup finely chopped almonds
- 1/3 cup finely chopped citron

Cream butter; add sugar gradually. Beat in egg, rum, cardamom and lemon rind. Blend in sifted dry ingredients, almonds and citron. Chill until firm enough to handle. Shape into rolls about 2 inches in diameter; wrap in waxed paper. Chill overnight. Cut into thin slices; place on greased cookie sheets. Bake at 375 degrees about 12 minutes. ABOUT 8 DOZEN.

If you are on the Time-of-Use Electric Rate, you may want to cook and bake in quantity during off-peak hours, when electricity costs less to use. When you do cook during on-peak hours, consider using appliances that use less electricity than an electric range, such as a microwave oven, electric fry pan, slow cooker, toaster oven or other portable appliance.

COCONUT KISSES

- 2 egg whites
- 1/4 teaspoon salt
- 2/3 cup sugar
- 1 teaspoon vanilla
- 1 1/2 cups shredded coconut

Beat egg whites and salt with mixer at a medium speed for 3 minutes. Add sugar gradually; beat at high speed 10 minutes longer. Fold in vanilla and coconut. Drop from teaspoon onto cookie sheets covered with brown paper. Bake at 250 degrees about 25 minutes. ABOUT 3 DOZEN.



DOUBLE CHOCOLATE
COOKIE CAKES

DOUBLE CHOCOLATE COOKIE CAKES

- 1/2 cup butter
- 3/4 cup firmly-packed brown sugar
- 1 egg
- 1 teaspoon vanilla
- 3 squares unsweetened chocolate, melted
- 2 cups sifted all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 2/3 cup milk

Cream butter; add sugar gradually; beat in egg, vanilla and cooled chocolate. Blend in sifted dry ingredients and milk alternately. Drop from tablespoon, 2 inches apart, onto greased cookie sheets. Bake at 350 degrees about 10 minutes. Cool. Make Chocolate Frosting. ABOUT 2 DOZEN 2 1/2-INCH COOKIES.

CHOCOLATE FROSTING

- 1 cup chocolate bits
- 2 tablespoons butter
- 1/4 cup milk
- 1 teaspoon vanilla
- 2 cups powdered sugar
- 1/2 cup chopped pecans

Melt chocolate with butter and milk; blend in vanilla and sugar. Frost cookies; sprinkle with pecans.

GINGERBREAD CUT-OUTS

- 1 cup butter
- 1 cup sugar
- 1 egg
- 1 cup dark molasses
- 2 tablespoons vinegar
- 5 cups sifted all-purpose flour
- 1½ teaspoons baking soda
- ½ teaspoon salt
- 2 teaspoons ginger
- 1 teaspoon cinnamon
- 1 teaspoon cloves

Cream butter; add sugar gradually. Beat in egg, molasses and vinegar. Blend in sifted dry ingredients. Chill. Roll ⅛- to ¼-inch thick on floured surface; cut into desired shapes. Place on greased cookie sheets. Decorate before baking or frost when cool with Decorating Frosting (page 4). Bake at 375 degrees 5 to 15 minutes, depending on size and thickness of cookies. Yield depends on size and thickness of cookies.

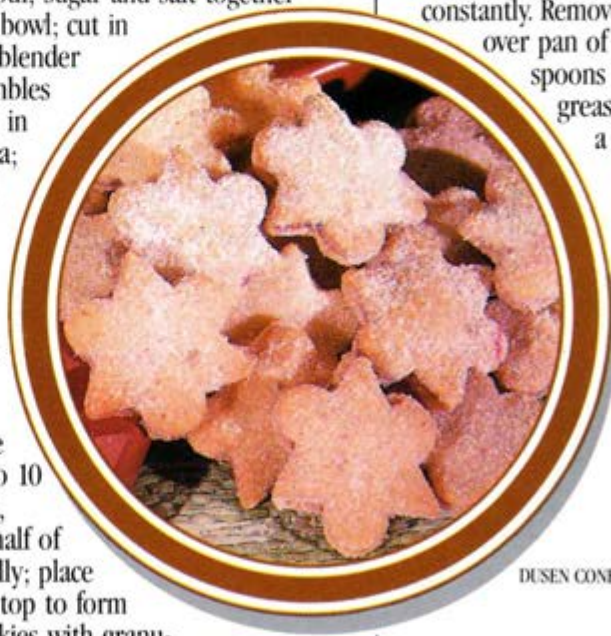
Double your recipes and freeze half for later use. It will save time and energy.

A clean refrigerator/freezer runs more efficiently. Check the condenser coils, fins, evaporator pan and motor for dust once or twice a year. Simply unplug the refrigerator/freezer and clean with a vacuum cleaner or long-handled brush.

DUSEN CONFECTO

- 2⅓ cups sifted all-purpose flour
- ½ cup sugar
- ¼ teaspoon salt
- 1 cup butter
- ¾ cup grated unblanched almonds
- 1½ teaspoons vanilla
- ½ cup currant or raspberry jelly
- Granulated sugar for coating

Sift flour, sugar and salt together into bowl; cut in butter with pastry blender until mixture resembles coarse meal. Blend in almonds and vanilla; work mixture with fingers until a ball of dough is formed. Roll dough thin on floured surface; cut with small cutter; place on greased cookie sheets. Bake at 350 degrees 8 to 10 minutes. While hot, spread bottom of half of the cookies with jelly; place another cookie on top to form sandwich; coat cookies with granulated sugar. ABOUT 7 DOZEN.



DUSEN CONFECTO

SWEDISH LACE

- ½ cup butter
- ½ cup sugar
- 3 tablespoons all-purpose flour
- 2 tablespoons milk
- 1 cup blanched almonds, very finely chopped

Cream butter; add sugar gradually. Blend in flour, milk and almonds. Place in saucepan; heat to boiling point, stirring constantly. Remove from heat; keep mixture warm over pan of hot water. Drop level tablespoons of batter 5 inches apart on greased cookie sheets, 4 cookies to a sheet. Bake at 350 degrees about 8 minutes or until golden brown. The cookie spreads and is lacy thin. Remove from oven; let stand about 1 minute or until cookies can be removed with spatula. They will be very hot. Shape into a cone as soon as possible. ABOUT 20 COOKIES.

GLAZED LEMON SQUARES

- 1 cup sifted all-purpose flour
- ¼ cup powdered sugar
- ⅛ teaspoon salt
- ½ cup butter
- 1 cup granulated sugar
- 2 tablespoons all-purpose flour
- ½ teaspoon baking powder
- ⅛ teaspoon salt
- 2 eggs, slightly beaten
- 2 tablespoons lemon juice
- 1 teaspoon lemon rind

Combine 1 cup flour, powdered sugar and salt in mixing bowl.

Cut in butter until mixture resembles coarse crumbs. Press into greased 8 x 8 x 2-inch pan. Bake at 325 degrees 15 minutes. Mix remaining ingredients; spread over baked layer. Return to oven and bake at 325 degrees about 25 minutes. Cool. Frost with Lemon Glaze; cut into squares. ABOUT 4 DOZEN.

LEMON GLAZE

- ½ cup powdered sugar
- 1 tablespoon lemon juice
- 1 tablespoon melted butter

Blend all ingredients until smooth.



GLAZED LEMON SQUARES

SURPRISE TEACAKES

- 1 cup butter
- ½ cup powdered sugar
- 1 teaspoon vanilla
- 2 cups sifted all-purpose flour
- 1 cup finely chopped nuts
- 60 milk chocolate kisses (about 10 ounces)
- Powdered sugar for rolling

Cream butter; add sugar gradually; blend in vanilla. Mix in flour and nuts. Shape rounded teaspoons of dough around each kiss, making sure candy is completely covered. Place on ungreased cookie sheets.

Bake at 375 degrees about 12 minutes. Cool. Roll in powdered sugar. ABOUT 5 DOZEN.

SPECULATIUS

- 4 cups sifted all-purpose flour
- 2 cups sugar
- 4 teaspoons cinnamon
- 1 teaspoon salt
- 2 teaspoons baking powder
- 1 cup butter
- 3 eggs, beaten
- 2 teaspoons grated lemon rind
- 1 egg white
- 1 tablespoon water
- ⅓ cup sugar

Sift flour, sugar, cinnamon, salt and baking powder into bowl. Cut in butter with pastry blender until mixture resembles coarse crumbs. Mix in eggs and lemon rind. Chill. On floured canvas, roll dough ⅛-inch thick; cut with 3-inch cutter; place on greased cookie sheets. Combine egg white and water; brush over top of cookies; sprinkle with sugar. Bake at 375 degrees 8 to 10 minutes. ABOUT 9 DOZEN LARGE COOKIES.

Store soft cookies in a tightly-covered container. If cookies begin to dry out, put a piece of bread or wedge of apple in the container to add moisture.

Store crisp cookies in a loosely-covered container. To re crisp softened cookies, place them on a cookie sheet and bake them in the oven, on a low setting, for about five minutes.

PFEFFERNUESSE

- 1/2 cup melted butter*
- 1 cup sugar*
- 2 eggs, slightly beaten*
- 1/2 teaspoon grated lemon rind*
- 1/2 teaspoon oil of anise*
- 2 cups sifted all-purpose flour*
- 1 1/2 teaspoons cinnamon*
- 1/2 teaspoon cloves*
- 1/2 teaspoon baking soda*
- 1/2 cup finely chopped citron*
- 1 1/2 cups finely chopped blanched almonds*
- Powdered sugar for rolling*

Blend butter, sugar and eggs; add lemon rind and anise oil. Blend in sifted dry ingredients, citron and almonds. Shape level teaspoons of dough into balls. Place on greased cookie sheets. Bake at 350 degrees about 14 minutes. While warm, roll in powdered sugar. Store in airtight container. ABOUT 15 DOZEN.

Pots and pans with flat bottoms are best for top-of-the-range cooking. Rounded or dented bottoms leave air gaps which waste energy, allowing heat to escape.

When using the top of your range, cover pots and pans to retain heat and reduce cooking times. A liquid will reach its boiling point sooner if you use a covered pot or pan.

JELLY JEWELS

- 1/2 cup butter*
- 2/3 cup sugar*
- 2 egg yolks*
- 1 teaspoon vanilla*
- 1 1/2 cups sifted all-purpose flour*
- 1/4 teaspoon salt*
- 1 tablespoon cream*
- 1 egg white for topping*
- 1/4 cup finely chopped pecans*
- 2 tablespoons sugar*
- Red jelly*

Cream butter; add sugar gradually; beat in egg yolks and vanilla. Blend in flour, salt and cream. Chill. Roll 1/8-inch thick on floured surface. Cut with 2-inch scalloped cutter; cut a small hole in center of HALF the cookies. Place on greased cookie sheets. Brush cookies (with center hole) with slightly beaten egg white; sprinkle with combined pecans and sugar. Bake at 350 degrees about 10 minutes. Cool. Spread bottom of whole cookies with jelly, placing a little more jelly toward center. Cover with sugar-topped cookies, sandwich fashion. ABOUT 3 DOZEN.

ALMOND MACAROONS

- 1/2 pound almond paste*
- 1 cup, less 1 tablespoon sugar*
- 3 egg whites*
- 1/3 cup powdered sugar*

Crumble almond paste into mixer bowl. Add sugar; mix with fingers. Beat in egg whites until well blended; stir in powdered sugar. Drop from teaspoon onto cookie sheets covered with brown paper. Bake at 350 degrees about 15 minutes. Remove from oven.

Slide paper onto a damp cloth. Let stand 1 to 2 minutes or until cookies can be removed easily. ABOUT 5 DOZEN 1 1/2-INCH COOKIES.



JELLY JEWELS

RASPBERRY MERINGUE KISSES

- 3 egg whites
- 1/8 teaspoon salt
- 3 1/2 tablespoons raspberry gelatin
- 3/4 cup sugar
- 1 teaspoon vinegar
- 1 cup miniature chocolate bits

Beat egg whites with salt until foamy. Add raspberry gelatin and sugar gradually; beat until stiff peaks form and sugar is dissolved. Mix in vinegar; fold in chocolate bits. Drop from teaspoon onto ungreased cookie sheets covered with brown paper. Bake at 250 degrees 25 minutes. Turn oven OFF; leave cookies in oven 20 minutes longer. ABOUT 9 DOZEN.

Save energy by using pans that are the same size as your top-of-the-range beating units.

An open range should never be used as a space heater or for drying clothes. Doing so is dangerous and wastes energy.

CHRISTMAS TREE COFFEE CAKE

- 2 packages active dry yeast
- 1/4 cup warm water
- 1 cup milk
- 1/2 cup butter
- 1/2 cup sugar
- 2 teaspoons salt
- 1 teaspoon grated lemon rind
- 2 cups sifted all-purpose flour
- 2 eggs, beaten
- About 2 3/4 cups sifted all-purpose flour
- Melted butter
- 1 cup sugar
- 2 teaspoons cinnamon

Soften active dry yeast in warm water. Scald milk; stir in butter, 1/2 cup sugar and salt; cool to lukewarm. Mix in lemon rind, 2 cups of flour, softened yeast and eggs; beat well. Add enough remaining flour to make a stiff dough. Knead on floured surface; place in greased bowl; cover. Let rise until doubled. Punch down dough; let rest 10 minutes. Divide dough into 4 equal pieces. On floured surface, roll one piece into 13 x 5-inch rectangle. Combine 1 cup sugar and cinnamon. Brush rolled dough with melted butter; sprinkle with 1/4 of cinnamon mixture. Roll up dough (jelly roll style), starting at wide edge; pinch edge to seal. Cut into 17 equal slices. Arrange slices, cut side down, on greased cookie sheet to form tree. Start with one slice at the top; just below this, place 2 slices, overlapping slightly; then a row of 3 slices, 4 slices, and finally 5 slices. Use the

two end slices for the trunk. Repeat process with remaining dough and cinnamon mixture. Cover; let rise until almost doubled. Bake at 350 degrees 20 to 25 minutes. Frost and decorate if desired.
4 CHRISTMAS TREES.



CHRISTMAS TREE COFFEE CAKE

LIGHT FRUIT CAKE

- 1½ cups butter*
- 3 cups sugar*
- 6 eggs*
- ½ cup light corn syrup*
- 7½ cups sifted all-purpose flour*
- 2 teaspoons baking soda*
- 2 cups buttermilk*
- 1 pound raisins*
- 1 pound currants*
- 1 pound figs, cut in small pieces*
- ½ pound candied lemon peel, cut in small pieces*
- 1 pound pitted dates, cut in small pieces*
- ½ pound candied orange peel, cut in small pieces*
- ½ pound candied cherries, cut in rings*
- ½ pound candied pineapple, cut in small pieces*
- ½ pound citron, cut in small pieces*
- ½ pound Brazil nuts, chopped*
- ½ pound pecans, chopped*
- ½ pound filberts, chopped*

Line greased pans with waxed paper; allow paper to extend ½ inch above all sides of pan. Grease paper. Cream butter; add sugar gradually. Beat in eggs one at a time. Stir in syrup. Sift 4 cups flour with baking soda; add alternately with buttermilk to creamed mixture. Dredge fruits and nuts with remaining 3½ cups flour. Add to creamed mixture; mix well. Spoon into pans. Weigh pan to determine baking time. (See time chart this page.) Bake at 275 degrees. While fruit cake is warm, remove waxed paper. ABOUT 12 POUNDS.

BRANDIED FRUIT CAKE

- ½ cup butter*
- 1 cup sugar*
- 6 eggs*
- 2 cups sifted all-purpose flour*
- 1 teaspoon salt*
- 1 teaspoon baking powder*
- ½ teaspoon cloves*
- ½ teaspoon allspice*
- 1½ tablespoons lemon juice*
- 2 tablespoons orange juice*
- 1 teaspoon grated lemon rind*
- 1 teaspoon grated orange rind*
- ½ cup broken walnuts*
- ½ pound seedless light raisins*
- ½ pound seedless dark raisins*
- ½ pound cut dates*
- ½ pound cut citron*
- ¼ pound candied cherries, cut*
- 2 ounces candied orange peel, cut*
- 2 ounces candied lemon peel, cut*
- 1 pound candied pineapple, cut*
- ¼ cup brandy poured over cake when baked*

Line greased pans with waxed paper; allow paper to extend ½ inch above all sides of pan. Grease paper. Cream butter; add sugar gradually. Beat in eggs one at a time; blend in sifted dry ingredients, juice and rind. Stir in walnuts and fruit. Fill pan ¾ full. Weigh pan to determine baking time. (See time chart this page.) Bake at 275 degrees. While fruit cake is warm, remove waxed paper. Pour brandy over warm cakes. ABOUT 6 POUNDS.

TIME CHART FOR FRUIT CAKES*

- 1-2 pound fruit cakes — about 90 minutes per pound
- 2-4 pound fruit cakes — about 60 minutes per pound
- 4-8 pound fruit cakes — about 45 minutes per pound
- 8-12 pound fruit cakes — about 30 minutes per pound
- Over 12 pound fruit cakes — about 20 minutes per pound

*Time varies with type, size and shape of pan and number of cakes in oven at one time.

CRUNCHY MUNCHERS

- 1 cup butterscotch bits*
- 1/3 cup sweetened condensed milk*
- 1 cup coarsely chopped salted peanuts*
- 3/4 cup chopped raisins*

In glass bowl, microwave butterscotch bits and condensed milk on high for 1½ to 2½ minutes, until mixture comes to a full boil, stirring once. Mix in peanuts and raisins. Drop heaping teaspoons of mixture onto waxed paper. Chill until firm. ABOUT 3 DOZEN.



BUTTERSCOTCH BARS

BUTTERSCOTCH BARS

- 2 eggs, beaten*
- 1 cup sugar*
- 1/8 teaspoon salt*
- 3/4 cup butter*
- 1/2 teaspoon vanilla*
- 2 cups miniature marshmallows*
- 2 1/2 cups graham cracker crumbs*
- 1 cup butterscotch bits*
- 3 tablespoons chunk-style peanut butter*

In glass bowl, combine eggs, sugar, salt and butter. Microwave on high for 2½ to 3½ minutes until mixture comes to a boil, stirring twice. Microwave boil for 2 minutes, stirring once. Cool. Stir in marshmallows and cracker crumbs. Spread into foil-lined 9 x 9 x 2-inch pan. Chill. In small glass bowl, microwave butterscotch bits and peanut butter on high for 1 to 1½ minutes or until chips are shiny and soft. Stir; blend in vanilla. Spread over crumb mixture. Refrigerate. Cut into bars. ABOUT 3 DOZEN.

CARAMEL SNAPPERS

- About 1 cup small pecan halves*
- 36 light caramels*

Arrange pecans, flat side down, in groups of 3 on waxed paper-covered plate. Place 1 caramel on each cluster of pecans. Microwave on high for 45 seconds to 1½ minutes for 8 to 10 clusters until caramels soften. (Watch carefully; various brands of caramels melt differently.) With buttered spatula, flatten caramels over pecans. Cool. Make Glossy Chocolate Frosting and swirl on top. ABOUT 3 DOZEN.

GLOSSY CHOCOLATE FROSTING

- 1 tablespoon butter*
- 1 square unsweetened chocolate*
- 1 cup powdered sugar*
- 1/2 teaspoon vanilla*
- About 2 tablespoons hot milk*

In small glass bowl, microwave butter and chocolate on high for 1 to 2 minutes. Mix in sugar, vanilla and enough milk to make frosting of spreading consistency.

Read the use and care information that comes with your microwave oven. It offers many tips for using your oven for the best results.

TOASTED ALMOND BALLS

- 1 cup semi-sweet chocolate bits
- 1 cup butterscotch bits
- 3/4 cup powdered sugar
- 1/2 cup cultured sour cream
- 1 1/2 teaspoons grated orange rind
- 1/4 teaspoon salt
- 2 cups vanilla wafer crumbs
- 3/4 cup chopped toasted almonds

In glass bowl, microwave butter-scotch and chocolate bits on high for 2 to 3 minutes or until chips are shiny and soft, stirring once. Stir in sugar, sour cream, orange rind and salt. Blend in crumbs. Shape into 1-inch balls; roll in chopped almonds. Store in refrigerator in tightly-covered container. ABOUT 5 DOZEN.

Microwave ovens cook many foods faster, are easier to clean and use less energy than conventional ovens. Use microwave ovens for cooking and baking shortcuts, such as softening butter, melting chocolate and defrosting frozen food quickly.

CATHEDRAL COOKIES

- 2 cups semi-sweet chocolate bits
- 1/4 cup butter
- 2 eggs, beaten
- 1 package (10 1/2 ounce) miniature colored marshmallows
- 3/4 cup chopped walnuts

In glass bowl, microwave chocolate with butter on high for 2 to 3 minutes or until chips are shiny and soft; stir to blend. Stir in eggs until mixture is smooth. Pour over marshmallows; mix until all marshmallows are coated. Chill about 1 hour; stir occasionally. On waxed paper, form into 3 rolls about 11 inches long. Chill about 30 minutes. Roll in nuts; wrap in waxed paper. Chill overnight. Cut into 1/3-inch slices. Keep refrigerated. ABOUT 5 DOZEN.

CHOCO-SCOTCH TREATS

- 1 cup butterscotch bits
- 1 cup semi-sweet chocolate bits
- 1/4 cup cream-style peanut butter
- 4 cups crisp rice cereal
- 1/4 cup chopped pecans

In large glass bowl, microwave butter-scotch and chocolate bits with peanut butter on high for 2 to 3 minutes or until chips are shiny and soft, stirring once. Blend well when melted. Stir in rice cereal until well coated with chocolate mixture. Spread into greased 9 x 9 x 2-inch pan. Sprinkle with pecans. Cool. Cut into squares. ABOUT 4 DOZEN.



CATHEDRAL COOKIES

BOURBON BALLS

- 1 cup vanilla wafer crumbs
- 1 cup finely chopped pecans
- 1 cup powdered sugar
- 2 tablespoons cocoa
- ¼ cup bourbon
- 1½ tablespoons light corn syrup
- Powdered sugar for rolling

Mix crumbs, pecans, sugar and cocoa. Blend bourbon and syrup. Combine two mixtures. Shape into 1-inch balls;

roll in sugar. Refrigerate. ABOUT 4 DOZEN.



BOURBON BALLS

DATE-NUT CARMETTES

- 2 cups sugar
- ½ cup butter
- 1 cup evaporated milk
- 25 light caramels (about 7 ounces)
- ¾ cup sifted all-purpose flour
- 1 teaspoon vanilla
- ¼ teaspoon maple flavoring
- 1 cup cut dates
- 1 cup chopped walnuts

Combine sugar, butter and milk in large saucepan. Bring to rolling boil. Cook 10 to 12 minutes, stirring constantly; mixture should form a soft ball when dropped in cold water. Add caramels; stir until melted and thoroughly blended. Mix in flour; bring to a boil, stirring constantly; continue cooking for 1 minute. Remove from heat. Add remaining ingredients. Spread immediately into buttered 12 x 8 x 2-inch baking dish or 9 x 9 x 2-inch pan. Cool. Cut into small squares. ABOUT 5 DOZEN.

NO-BAKE FRUIT CAKE

- ¾ cup milk
- 1 pound marshmallows
- 1 pound graham crackers, crushed
- 1 pound seedless raisins
- 1 cup candied cherries
- ½ cup citron
- ½ cup candied pineapple
- 4 cups walnuts or pecans
- Candied cherries and pineapple for decoration
- Sherry wine

Scald milk; add marshmallows. Stirring constantly, cook until smooth. Remove from heat. Mix cracker crumbs, raisins, candied fruits and nuts. Blend in marshmallow mixture. Pour into foil-lined 8 x 8 x 2-inch glass baking dish or 2-quart casserole. Press firmly into dish. Decorate top with pieces of candied cherries and pineapple. Let age at least one month. Sprinkle sherry over cake about twice a week while aging. 1 FRUIT CAKE.

The ideal refrigerator temperature is between 36° F and 42° F. A temperature between -5° F and +6° F is best for the freezer. Colder than necessary temperatures will waste energy.

DATE FINGERS

- 1/2 cup miniature marshmallows*
- 1 cup cut dates*
- 1 cup chopped pecans*
- 1/4 cup cream*
- 2 tablespoons powdered sugar*
- 6 graham crackers, crushed*

Chop marshmallows and dates in food chopper. Combine with pecans, cream and powdered sugar. Form into small finger-like shapes; roll in graham cracker crumbs. Keep refrigerated. ABOUT 4 DOZEN.

An uncrowded refrigerator works more efficiently than a crowded one. Leave enough room for air to circulate around all food in the refrigerator. Freezers, on the other hand, work more efficiently when they're nearly full.

Place your refrigerator/freezer away from direct sunlight and other heat sources. Do not place a range and refrigerator next to each other. Heat from the range will cause the refrigerator to use more energy to keep food cool.

SURPRISE TING-A-LINGS

- 1 cup chocolate bits*
- 1 cup butterscotch bits*
- 1 square unsweetened chocolate*
- 1 can (No. 303) chow mein noodles*

Mix chocolate and butterscotch bits together in electric frying pan; add square of chocolate. Turn to a low heat; heat until mixture is melted; do not stir until melted. Bits retain their shape when melted but become shiny. Turn frying pan off. Blend until smooth; add noodles; mix until they are coated with chocolate. Drop from teaspoon onto waxed paper. Refrigerate until firm. ABOUT 3 DOZEN.

PEANUT BUTTER SQUARES

- 1 cup light corn syrup*
- 1 cup sugar*
- 1 1/2 cups cream-style peanut butter*
- 6 cups ready-to-eat, high-protein cereal*
- 1 cup butterscotch bits*
- 1 cup semi-sweet chocolate bits*

Combine syrup and sugar; bring to a boil. Remove from heat; add peanut butter; mix until smooth. Pour over cereal; mix lightly. Press into buttered 13 x 9 x 2-inch pan. Melt butterscotch and chocolate bits; stir to blend. Spread evenly over cereal mixture. Allow to stand at room temperature until set. Cut into squares. ABOUT 4 DOZEN.



PEANUT BUTTER SQUARES

CHOOSE AND USE YOUR APPLIANCES WISELY

Your electric bill is really many small bills added together. It's a bill for using your refrigerator and lights and it's a bill for using your toaster, coffee maker and hair dryer.

To help conserve energy and save money on your electric bill, try evaluating your conservation efforts and keep some of these helpful hints in mind.



AUTOMATIC DISHWASHERS

Locate your dishwasher away from your refrigerator/freezer. Dishwashers produce moisture and heat which will make your refrigerator/freezer use more energy.

Set the water temperature for your dishwasher at 140°F unless the manufacturer recommends a lower setting. A higher temperature wastes energy; a lower temperature doesn't clean dishes.

CLOTHES WASHERS AND DRYERS

Soak especially dirty or stained laundry in detergent or soap solution before washing it. You then can use a shorter wash time.

Don't overdry clothes. Besides using more energy than is needed, overdrying is hard on fabrics and may cause knits to shrink and wrinkles to set in.

EFFICIENT LIGHTING

Fluorescent lights are much more efficient

to use than standard incandescent bulbs. They deliver about three to five times as much light per watt and last up to 20 times longer.

Both fluorescent and incandescent lights should be turned off when not in use, even for short periods of time. Use dimmers, high-low switches or three-way bulbs to adjust the level of light to your exact needs.

ELECTRIC FANS

Using fans can be an effective way to make your home more comfortable. A fan uses a fraction of the electricity an air conditioner does.

If you use fans with your air conditioner, they can help you reduce energy costs by circulating the cool air. For example, operating a ceiling fan may enable you to set your air conditioner three to four degrees higher than you normally would.

ELECTRIC RANGES

Use your range's top heating units instead of the oven whenever possible. The heating units are the most energy-efficient parts of the range.

Reflector pans beneath the heating units should be kept bright and clean. Shiny reflectors help focus heat rays on utensil bottoms; dull or soiled reflectors absorb heat.

HOME DEHUMIDIFIERS

A dehumidifier works best when air can circulate freely through it. Place it away from walls and bulky furniture. If possible, locate the unit in the area with the highest humidity. But for safety, don't place it directly in water.

Dust or vacuum the dehumidifier coils at least once a year, before you plug it in.

HOME HUMIDIFIERS

A humidifier will help maintain adequate indoor relative humidity and can make lower energy-conserving room temperatures (68°F to 70°F, or less) seem warmer.

To avoid condensation build-up, place your portable humidifier away from cold outside walls, bathrooms or the kitchen. Place it away from warm air registers and radiators. Allow six inches behind the unit for proper air circulation. Don't crowd the humidifier with furniture.

MICROWAVE OVENS

Check the electrical requirements of your microwave oven.



Microwave ovens have

a three-prong plug which requires a three-hole outlet. A model that uses about 1500 watts of electricity or more should be on its own circuit.

Don't freeze food in pottery or china if you will reheat it in a microwave oven. These dishes may crack because of the fast temperature change.

PORTABLE SPACE HEATERS

Space heaters can help to save energy and money, especially when you and your family spend a lot of time in one room, such as a family room. You can keep the rest of your home cooler and warm only the room you are using.

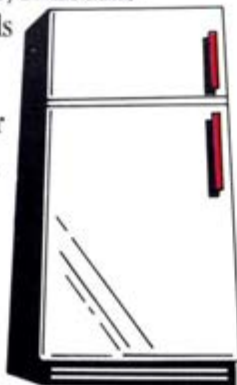
Place your heater away from draperies, furniture and other flammable materials by at least

three feet on all sides. In a bedroom, keep it away from bed coverings, which may shift as you sleep.

REFRIGERATORS/FREEZERS

Test the door seals to make sure that no room temperature air is leaking into your refrigerator/freezer and wasting energy. If you can pull a dollar bill out of the closed door without resistance, you may need new door seals.

Defrosting frozen food in the refrigerator will save energy because the food will absorb heat and in turn help to cool the refrigerator.



ROOM AIR CONDITIONERS

Once an air conditioner is in place, seal up the spaces around it with rope caulk or some other sealant so cool air can't leak outside.

When you first turn on your air conditioner, set the thermostat at "normal." Setting it colder than normal will not cool the room more quickly.

SMALL ELECTRIC APPLIANCES

Use your toaster oven, electric skillet, popcorn popper and slow cooker for specialized jobs rather than the range since these appliances generally use less energy.

When using an iron, first iron those fabrics which require lower temperature settings and work up to those requiring higher settings. An iron heats faster than it cools, so it's quicker and more efficient to go from low to high than from high to low.

WATER HEATERS

If you have an electric water heater, consider signing up for the Time-of-Use Rate. You could save money on your electric bill by installing a seven-day timer on your water heater and heating the water during off-peak hours.

Repair dripping faucets promptly. One drop per second can waste as much as 48 gallons of water a week. If the faucet leaks hot water, you're not only wasting water, but the energy used to heat it as well.

WISCONSIN ELECTRIC'S EFFICIENT APPLIANCE PROGRAM BROCHURES

Wisconsin Electric has many brochures containing information on how to purchase and use energy-efficient appliances for the best results. If you would like copies of these brochures, just fill out, clip and mail the coupon on page 28.

Wisconsin Electric wants to help you choose and use your appliances wisely!

THE ENERGYGUIDE LABEL

If you're looking for a new major appliance, look for the bright yellow ENERGYGUIDE label. These labels pick up where the price tag leaves off.

In the same way that you can compare the fuel efficiency of different cars, ENERGYGUIDE labels allow you to compare the energy costs or efficiencies of competing appliances while shopping. A more efficient model can cost half as much to operate as a less efficient model. Sometimes the most efficient model also is the highest priced, but the energy you'll save over the life of the appliance could save you money in the long run.

LABELING FACTS

On this page is a sample of an ENERGYGUIDE label. These labels must be attached, according to federal law, to all refrigerators, refrigerator/freezers, freezers, dishwashers, water heaters, clothes washers, air conditioners and furnaces.

Keep in mind that ENERGYGUIDE labels for different appliances vary in some of the information provided. Also, yearly energy costs are based on information obtained through standard government tests. These figures are meant to be used as a guide to help you comparison shop. The standard test results may not match your actual use.

FOR MORE INFORMATION

For more information about ENERGYGUIDE labels or purchasing energy-efficient appliances, call Wisconsin Electric's Energy Facts Phone toll-free at 1-800-222-9288. In Milwaukee, call 277-3311.

Type of appliance and capacity.

Estimated annual operating cost for this model only.

National average cost for electricity upon which the estimated annual energy cost figure is based.

Where the estimated annual cost of this particular model falls in comparison to all other models in this size range. (Note: Because of recent improvements in appliance efficiency, some models may actually have a lower energy cost than the lowest energy cost given in the range.)

Estimated annual operating cost for the model in this size range that costs *least* to operate.

Scale showing lowest and highest estimated operating costs for models within this size range. These models represent different brands, not just those of the company listed in the upper right-hand corner.

Warning that it is unlawful to remove label.

ABC Corporation
Model(s) FV28JLFM, FV28JLFP

Refrigerator-Freezer
Capacity: 17.2 Cubic Feet Type of Defrost: Full Automatic

ENERGYGUIDE

Estimates on the scale are based on a national average electric rate of 6.75¢ per kilowatt hour.

Only models with 16.5 to 18.4 cubic feet are compared in the scale.

\$59

Model with lowest energy cost **\$61** Model with highest energy cost **\$120**

Estimated yearly energy cost

The energy cost of this model was not available at the time the range was published.

Your cost will vary depending on your local energy rate and how you use the product. This energy cost is based on U.S. Government standard tests.

How much will this model cost you to run yearly?

Yearly cost	
Estimated yearly \$ cost shown below	
Cost per kilowatt hour	2¢ \$18
	4¢ \$35
	6¢ \$53
	8¢ \$70
	10¢ \$88
	12¢ \$106

Ask your salesperson or local utility for the energy rate (cost per kilowatt hour) in your area.

Important: Removal of this label before consumer purchase is a violation of federal law (42 U.S.C. 6302).

946862

Name of manufacturer of the appliance on which this label appears.

All model numbers are listed if the label applies to more than one model.

All brands and models compared in the scale on this label fall within this capacity range.

Estimated annual operating cost for the model in this size range that costs *most* to operate.

Caution that the customer cost will not necessarily be the same as the cost figure given above.

A grid to help determine more closely the customer's operating cost based on local utility rates and use habits.

Suggests that the customer ask salesperson or utility for local utility rates.

THE ENERGY FACTS PHONE

If you would like to know more about conserving energy or using appliances wisely and safely, Wisconsin Electric has an energy information service for you . . . The Energy Facts Phone.

The Energy Facts Phone is an Energy Information Service, including a tape library, right at your fingertips. An energy specialist is available to answer your energy-related questions or play the energy tape you want to hear.

So, pick a subject and pick up the phone. Outside Milwaukee, call toll-free 1-800-222-9288. In Milwaukee, phone 277-3311. Our tapes include:



- 100 Electric Appliances and How They Contribute to Your Bill*
- 101 Water Heater Efficiency*
- 102 Buying Energy-Saving Appliances*
- 103 Energy-Saving Tips for Gas or Electric Ranges*
- 104 Operation of Your Electric Refrigerator/Freezer*
- 107 Efficient Use of a Dishwasher
- 108 Selecting a Microwave Oven
- 109 Using Your Microwave Oven*
- 110 Buying a Freezer*
- 113 The ENERGYGUIDE Label on New Appliances*

- 115 Selecting a Range*
- 118 Self-Cleaning and Continuous-Cleaning Ovens*
- 119 Convection Ovens
- 801 Safe Operation of Kitchen Ranges*
- 804 Refrigerator Safety*
- 900 Things to Know About Power Outages*
- 1007 Good Lighting Habits*

Many more tapes are available and we're continuously developing additional tapes. So, feel free to ask our energy specialist for information on any energy topic.

* Selected tapes available in Spanish.

CHOOSE AND USE YOUR APPLIANCES WISELY

As part of its Efficient Appliance Program, Wisconsin Electric has many brochures containing information on how to purchase and use energy-efficient appliances for the best results. If you would like copies of these brochures, just fill out, clip and mail the coupon below. Please allow three to four weeks for delivery.

For information on how to purchase and use energy-efficient appliances, fill out and clip this coupon. Mail to:
**Wisconsin Electric Power Company, Consumer Affairs Department,
 P.O. Box 2046, Milwaukee, Wisconsin 53201.**



CHOOSE AND USE WISELY

Name _____
 (Please type or print)

Street _____

City _____ State _____ Zip Code _____

Please check the brochures you would like to receive.

- | | | |
|--|---|---|
| <input type="checkbox"/> Appliance Energy Use Guide | <input type="checkbox"/> Electric Ranges | <input type="checkbox"/> Microwave Ovens |
| <input type="checkbox"/> Automatic Dishwashers | <input type="checkbox"/> Electric Water Heaters | <input type="checkbox"/> Portable Space Heaters |
| <input type="checkbox"/> Clothes Washers and Electric Dryers | <input type="checkbox"/> ENERGYGUIDE Labeling | <input type="checkbox"/> Refrigerator/Freezers |
| <input type="checkbox"/> Clothes Washers and Gas Dryers | <input type="checkbox"/> Gas Ranges | <input type="checkbox"/> Room Air Conditioners |
| <input type="checkbox"/> Efficient Lighting | <input type="checkbox"/> Gas Water Heaters | <input type="checkbox"/> Small Electric Appliances |
| <input type="checkbox"/> Electric Fans | <input type="checkbox"/> Home Dehumidifiers | <input type="checkbox"/> Waterbeds & Waterbed Heaters |
| | <input type="checkbox"/> Home Humidifiers | |

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**No-Bake Recipe



Wisconsin Electric
POWER COMPANY

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