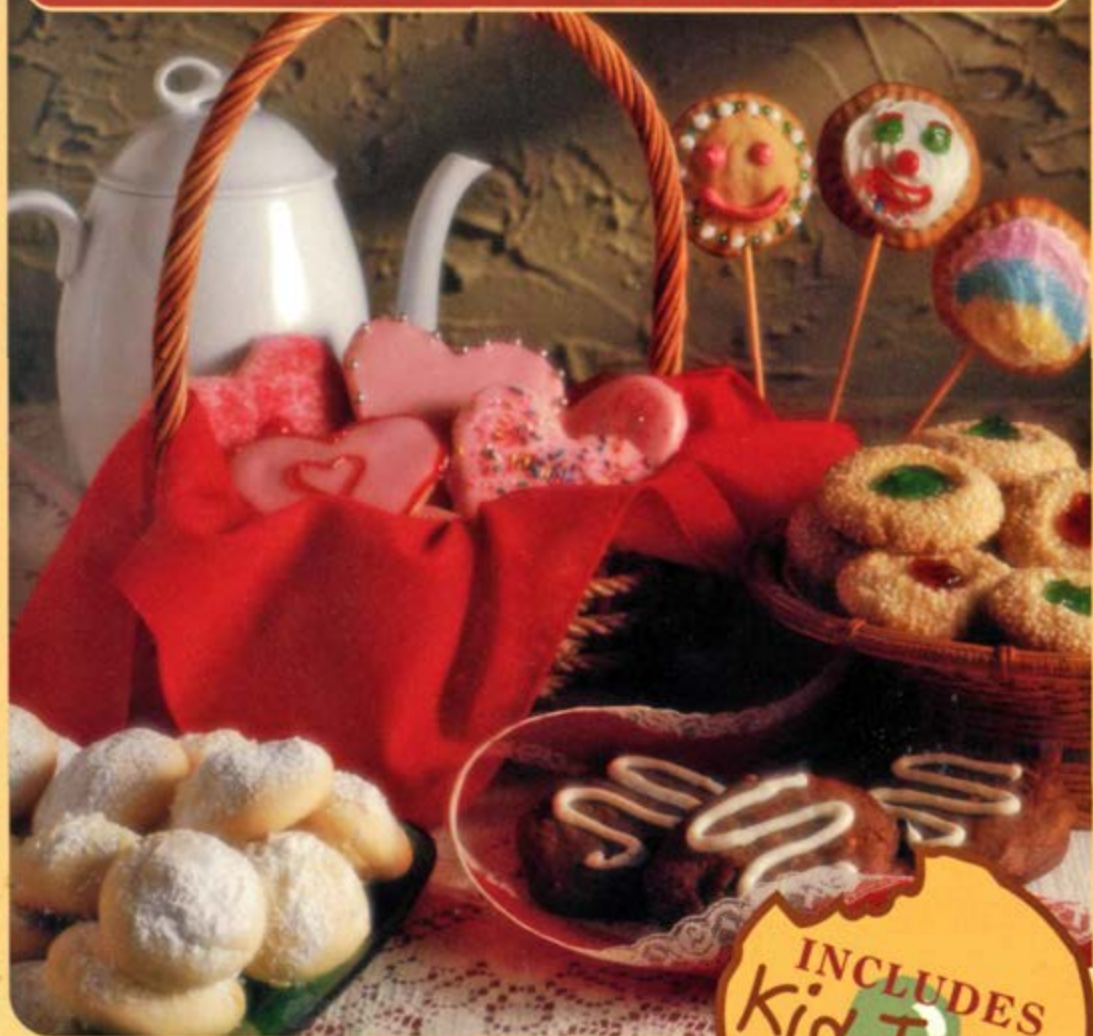


# THE COOKIE BOOK

A COLLECTION OF RECIPES &  
ENERGY CONSERVATION INFORMATION



INCLUDES  
*Kid-Tested*  
RECIPES

ANOTHER WISCONSIN ELECTRIC  
PROGRAM TO HELP YOU SAVE ENERGY



# THE COOKIE BOOK

A COLLECTION OF RECIPES &  
ENERGY CONSERVATION INFORMATION

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Christmas  
Cookies

WISCONSIN ELECTRIC POWER COMPANY

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COOKY BOOK

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CHRISTMAS  
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# THE STORY OF THE COOKIE BOOK

Just thinking about grandmother's holiday baking can make your mouth water. Who can forget the taste of *Old-fashioned Stollen*, *Soft Molasses Cookies*, *Date Bars*, *Rosettes*, *Jelly Jewels* and *Ginger Snaps*? All these cookies and more are favorite recipes in *Wisconsin Electric's Cookie Books*.

First introduced in 1928, the annual "cookie book" gained great popularity among *WE* customers. By the early 1930s, scores of holiday bakers lined up at *WE*'s Michigan Street headquarters in downtown Milwaukee to receive the complimentary 32-page, professionally printed recipe book, complete with helpful cooking and energy tips.

In 1942, a four-page foldout was published indicative of a world at war. The cover depicted a "Gold Star," the symbol of the fallen hero. The foldout, the first issue to be printed in color, contained only 14 "war-time" cookie recipes. The recipes featured simply decorated cookies low in shortening and sugar, a reflection of rationing and the scarcity of ingredients.

But by 1945, the book returned to its former look, with each succeeding issue refined and revised. The book soon became a unique addition to a baker's collection. In the mid-1960s, fabulous winter displays adorned the windows of the Public Service Building to promote the cookie book distribution, culminating with an elaborate electric puppet display in 1966.

Over the years, more than 45 issues have been published. And in 1984, a commemorative issue, containing many of the most memorable recipes for cookies and fruitcakes, including energy-saving ideas to heighten awareness of energy conservation, was heartily welcomed.

Today, the book is offered to you in support of *WE's Good Neighbor Energy Fund*. You'll find traditional favorites from past books as well as many new recipes, including low-calorie and no-bake varieties. The book features a kids' section and an easy-to-make Cookie House recipe/pattern. Equally important, you'll receive handy kitchen and energy tips and information about *WE's Smart Money Energy Program*.



## COOKIE PROBLEM SOLVING

**Problem:** *Cookie dough is crumbly and dry.*

**Solutions:**

- Measure ingredients accurately.
- Use softened, not chilled, butter or margarine.
- Unless recipe specifies, use large eggs.
- Mix in 1 to 2 tablespoons milk or softened butter or margarine so that dough can be shaped or rolled.

**Problem:** *Cookie dough is soft and sticky.*

**Solutions:**

- Measure ingredients accurately.
- Use softened, not melted, butter or margarine.
- Unless recipe specifies, use large eggs.
- Mix in flour, 1 tablespoon at a time, until dough is firm enough to be shaped or rolled.

**Problem:** *Cookies bake unevenly.*

**Solutions:**

- Make cookies the same size so that they bake in the same time. Bake 1 pan at a time, or if using

2 pans, rotate halfway through baking time.

**Problem:** *Dough sticks when rolling it out.*

**Solutions:**

- Chill dough until firm, 2 to 4 hours, before rolling.
- Roll dough on floured surface; coat rolling pin with flour.
- Dip cutters into flour before cutting out cookies.

**Problem:** *Cookies break.*

**Solutions:**

- Bake cookies correct time; overbaked cookies will be too crisp and fragile.
- Remove cookies from pans when firm enough to handle, but not completely cool and hard.
- Remove cookies from pans with wide spatula with sharp edge.
- Cool cookies in single layer on wire rack so that they don't stick together.

## HOW TO STORE COOKIES

### ROOM TEMPERATURE

Store thin, crisp cookies in an airtight container. If cookies do soften, bake at 300 degrees 3 to 5 minutes; cooled cookies will be crisp.

Store soft, chewy cookies in an airtight container; adding a piece of soft bread or an apple slice will help keep cookies moist.

### REFRIGERATOR

No-bake chocolate cookies and cookies with soft frostings may store better at refrigerator



temperature; arrange in single layer in airtight container.

### FREEZER



Pack cookies in airtight containers with plastic wrap between layers. Freeze from 6 to 8 months.



Cookies freeze better without frosting; thaw cookies at room temperature and frost before serving.





# KITCHEN TIPS, ETC.



## INGREDIENT SUBSTITUTIONS

INGREDIENT	AMOUNT	SUBSTITUTION(S)
• <b>Baking powder</b> double acting	1 teaspoon	1/4 teaspoon baking soda + 5/8 teaspoon cream of tartar
• <b>Chocolate</b> –Semi-sweet	1 ounce	3 tablespoons cocoa + 1 tablespoon butter or margarine + 4 teaspoons sugar <i>or</i> 1 ounce unsweetened chocolate + 4 teaspoons sugar
–Unsweetened	1 ounce	3 tablespoons cocoa + 1 tablespoon butter or margarine
• <b>Cream</b> –Heavy	1 cup	3/4 cup milk + 1/3 cup butter or margarine
–Light	1 cup	7/8 cup milk + 1 1/2 tablespoons butter or margarine <i>or</i> 1/2 cup heavy cream + 1/2 cup milk
• <b>Eggs</b>	1 whole	2 egg whites + 1 tablespoon water
• <b>Flour</b> –All-purpose	1 cup	1 cup + 2 tablespoons cake flour
–Cake	1 cup	1 cup minus 2 tablespoons all-purpose flour
• <b>Honey or light corn syrup</b>	1 cup	1 1/4 cups sugar + 1/4 cup water
• <b>Milk</b> –Buttermilk	1 cup	1 tablespoon lemon juice + enough milk to make 1 cup
–Skim	1 cup	1/3 cup instant nonfat dry milk + 2/3 cup water
–Whole	1 cup	1/2 cup evaporated + 1/2 cup water <i>or</i> 1 cup skim or reconstituted nonfat dry milk + 2 teaspoons butter or margarine
• <b>Syrup, maple or pancake</b>	1 cup	1 1/4 cups packed light or dark brown sugar + 1/4 cup water
• <b>Yeast</b> , active dry	1 package	1 cake compressed

*(Please see the inside back cover for Ingredient Equivalents and Measures.)*

## HOW TO PACK AND MAIL COOKIES

Any type of cookie, frosted or unfrosted, can be mailed during cool or winter seasons. Crisp, unfrosted cookies are best for mailing in hot or summer seasons.

### CONTAINERS

Almost any type of strong, durable container can be used—cardboard, metal or plastic boxes are suitable. Glass containers should be avoided because of possible breakage. Small packages of cookies can be packed inside a larger box.

### PACKING

Cookies will stay fresh longer if wrapped in plastic wrap. Two or more cookies can be stacked and wrapped together—easier, and cookies will be less likely to break.

Wrapped cookies can be packed in air-popped popcorn to minimize possibility of breakage. The popcorn can be eaten as well as the cookies, but if disposed of, is biodegradable.

Be sure the package or container is securely sealed and clearly addressed.



## PRIZED FAVORITES



### S'MORES

- 1 cup graham cracker crumbs**
- 2 tablespoons sugar**
- 3 tablespoons melted butter or margarine**
- 8 ounces semi-sweet chocolate, cut into small pieces**
- 1/2 cup butter or margarine**
- 1/4 cup sugar**
- 2 eggs**
- 1/4 cup all-purpose flour**
- 1/4 teaspoon salt**
- 18 marshmallows, cut into halves**

Mix graham cracker crumbs, 2 tablespoons sugar and melted butter in 8-inch square baking pan; press evenly in bottom of pan. Melt chocolate and butter in medium saucepan over low heat, stirring frequently.

Remove from heat and cool slightly. Stir in 1/4 cup sugar and the eggs; mix in flour and salt. Spread batter over crust. Bake at 325 degrees until toothpick inserted in center comes out clean, 30 to 35 minutes.

Turn oven to broil. Place marshmallows, cut sides down, on cookies. Broil 6 inches from heat source until marshmallows are puffed and golden

(watch carefully!). Cool on wire rack. Cut into 18 squares (2 marshmallows per square), cutting through marshmallows with scissors dipped in water. *Makes 1 1/2 dozen.*

### OATMEAL JUMBOS

- 1 cup butter or margarine, softened**
- 3/4 cup packed light brown sugar**
- 1 teaspoon vanilla**
- 2 3/4 cups quick-cooking oats**
- 1/2 cup all-purpose flour**
- 1/2 cup whole wheat flour**
- 1 teaspoon baking soda**
- 1/2 teaspoon ground cinnamon**
- 1/4 teaspoon salt**
- 1/2 cup dark raisins**

Beat butter, sugar and vanilla until fluffy in large bowl. Mix in oats; mix in combined flours, baking soda, cinnamon and salt. Mix in raisins. Divide dough into 12 equal portions; shape into 3-inch circles on ungreased cookie sheets. Bake at 325 degrees until cookies are beginning to brown, about 15 minutes. Cool on wire racks. *Makes 1 dozen.*

### BEST SUGAR COOKIES

- 1 cup butter or margarine, softened**
- 1 3/4 cups sugar**
- 2 tablespoons sour cream or sour half-and-half**
- 2 eggs**
- 2 tablespoons lemon juice**
- 3 3/4 cups all-purpose flour**
- 1/2 teaspoon cream of tartar**
- 1/2 teaspoon baking soda**
- Sugar**

Beat butter until fluffy in medium bowl; beat in 1 3/4 cups sugar. Mix in sour cream, eggs and lemon juice. Mix in combined flour, cream of tartar and baking soda. Roll dough into 1-inch balls; roll in sugar. Place on ungreased cookie sheets; flatten to 2-inch diameter with bottom of glass. Bake at 375 degrees until beginning to brown, about 10 minutes. *Makes about 5 dozen.*

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







## PRIZED FAVORITES

### MEXICAN WEDDING CAKES

**1 cup butter or margarine, softened**

**1/2 cup powdered sugar**

**1 teaspoon vanilla**

**2 cups all-purpose flour**

**Powdered sugar**

Beat butter until fluffy in medium bowl; beat in sugar and vanilla. Mix in flour. Refrigerate, covered, until dough is firm enough to shape, about 2 hours.

Shape dough into 1 1/2-inch balls; place on ungreased cookie sheets. Bake at 350 degrees until beginning to brown at the edges, about 10 minutes. Let cool 10 minutes. Roll warm cookies in powdered sugar; cool on wire racks. *Makes about 3 1/2 dozen.*

**VARIATIONS:** One-fourth cup ground pecans can be mixed into the cookie dough. Cookies can be made into crescent or log shapes, if desired.

### SESAME JELLY FILLS

**1 cup butter or margarine, softened**

**1/2 cup packed light brown sugar**

**1 teaspoon vanilla**

**1 3/4 cups all-purpose flour**

**1/8 teaspoon salt**

**1/2 cup sesame seed Strawberry, apple and mint jelly**

Beat butter until fluffy in medium bowl; beat in sugar and vanilla. Mix in flour and salt. Refrigerate dough, covered, 1 hour.

Shape dough into 1 1/2-inch balls; roll in sesame seed and place on ungreased cookie sheets. Make a depression with thumb in center of each cookie. Bake at 375 degrees until light brown, about 10 minutes. Cool on wire racks. Fill cookies with jelly. *Makes about 2 dozen.*

**VARIATION:** Finely chopped pecans, walnuts or almonds can be substituted for the sesame seed.

### SCOTCH SHORTBREAD

**1 cup butter or margarine, softened**

**1/2 cup powdered sugar**

**2 cups all-purpose flour**

**1/4 teaspoon baking powder**

**1/4 teaspoon salt**

**Pink Glaze (recipe follows)**

Beat butter until fluffy in medium bowl; beat in sugar. Mix in combined flour, baking powder and salt. Refrigerate dough, covered, until firm, about 2 hours.

Roll dough on floured surface to 1/4-inch thickness. Cut into heart or other decorative shapes with 3-inch cutter and place on ungreased cookie sheets. Bake at 350 degrees until beginning to brown at the edges, about 12 minutes. Cool on wire racks. Spoon Pink Glaze over cookies and decorate as shown, if desired. *Makes about 2 dozen.*

**PINK GLAZE**

**1 1/2 cups powdered sugar**

**Milk**

**Red food color**

Mix powdered sugar with enough milk to make a glaze consistency; tint with food color. *Makes about 1 cup.*

Many foods, such as meats, vegetables and casseroles, can be cooked without preheating the oven. 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.







## RICH WHITE FRUITCAKE

- 1 cup (8 ounces) glaze whole red and green cherries
- 1 cup (8 ounces) glaze red and green pineapple wedges
- 1 cup golden raisins
- 1/4 cup brandy or apple juice
- 1/2 cup all-purpose flour
- 1/2 cup sugar
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 2 eggs
- 3 tablespoons butter or margarine, softened
- 3 cups unsalted roasted mixed nuts
- 1/4 cup brandy (optional)

Combine glaze fruit and raisins in small bowl; stir in 1/4 cup brandy and let stand 1 hour.

Mix flour, sugar, baking powder, salt, eggs and butter until smooth in large bowl. Stir in fruit mixture and nuts. Pack mixture firmly in greased 7-inch springform pan or 9 x 5 x 4-inch loaf pan. Bake at 275 degrees until toothpick inserted in center of cake comes out clean, about 2 1/2 hours. Cool in pan on wire rack. Remove from pan. If desired, pierce cake with long-

tinued fork and spoon 1/4 cup brandy over. Wrap cake in cheesecloth and aluminum foil; refrigerate. *Makes 12 to 16 servings.*

*TIP:* Fruitcake can be refrigerated at least 1 year. Occasionally unwrap cake and drizzle with brandy or apple juice to keep moist.

## HOLIDAY STOLLEN

- 2 3/4 cups all-purpose flour
- 2 teaspoons baking powder
- 3/4 cup granulated sugar
- 1 1/2 teaspoons ground cardamom
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon salt
- 1/2 cup cold butter or margarine, cut into small pieces
- 3/4 cup cottage cheese
- 2 eggs
- 1 teaspoon vanilla
- 1 cup (8 ounces) glaze whole red and green cherries, chopped
- 1/4 cup (2 ounces) glaze diced fruit and peel
- 1/2 cup currants or dark raisins

- 1 tablespoon grated lemon rind
- 1/2 cup chopped blanched almonds
- Half-and-half or milk
- Powdered sugar

Combine flour, baking powder, sugar, spices and salt in large bowl; cut in butter until mixture resembles coarse crumbs. Process cottage cheese in food processor or blender until smooth. Stir cottage cheese, eggs and vanilla into flour mixture; mix in fruit and almonds. Knead dough on floured surface until smooth, 15 to 20 times.

Pat dough on floured surface into 12 x 9-inch oval. Lightly crease long side of dough, just off the center. Fold smaller section of dough over the larger section. Carefully transfer to greased cookie sheet. Brush dough with half-and-half. Bake at 350 degrees until golden, about 45 minutes. Cool on wire rack. Sprinkle with powdered sugar; serve warm. *Makes 1 large or 2 small loaves.*

*TIP:* To reheat bread, wrap in foil and bake at 300 degrees 15 to 20 minutes.









# PRIZED FAVORITES



## SCANDINAVIAN DROPS

- 1/2 cup butter or margarine, softened**
- 1/4 cup packed light brown sugar**
- 1 egg yolk**
- 1 cup all-purpose flour**
- 1 egg white**
- 2 teaspoons water**
- 3/4 cup chopped nuts**
- Glaze whole red and green cherries, cut into halves, or chocolate kisses**

Beat butter until fluffy in small bowl; beat in sugar and egg yolk. Mix in flour. Shape dough into 1-inch balls. Beat egg white and water; roll dough balls in egg and coat with nuts. Place cookies on ungreased cookie sheets; make depression in each cookie with thumb. Place cherries or chocolate kisses in depressions. Bake at 350 degrees until light brown, about 15 minutes. *Makes about 1 1/2 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.

## POLISH BUTTER COOKIES

- 1 cup butter or margarine, softened**
- 3/4 cup sugar**
- 5 hard-cooked egg yolks, mashed with a fork**
- 1 teaspoon vanilla**
- 2 cups all-purpose flour**
- 1/2 teaspoon salt**
- 1 egg**
- 1 teaspoon milk**
- Poppy seed, chopped nuts or cinnamon-sugar**

Beat butter until fluffy in medium bowl; beat in sugar. Beat in hard-cooked egg yolks and vanilla. Mix in flour and salt.

Roll dough on floured surface to 1/4-inch thickness. Cut into heart or other decorative shapes with 2 1/2-inch cutters. Arrange cookies on ungreased cookie sheets. Beat egg and milk; brush lightly on cookies and sprinkle with poppy seed, nuts or cinnamon-sugar mixture. Bake at 350 degrees until light brown at the edges, about 10 minutes. Cool on wire racks. *Makes about 4 dozen.*

## SPRINGERLE

- 2 eggs**
- 1 cup sugar**
- 2 cups all-purpose flour**
- 1 teaspoon baking powder**
- 1/4 teaspoon salt**
- 1 teaspoon anise seed, crushed**

Beat eggs at high speed until thick and lemon colored in large bowl, about 5 minutes. Gradually beat in sugar; beat at low speed until sugar is dissolved, about 5 minutes. Fold in combined flour, baking powder, salt and anise seed.

Divide dough evenly into fourths. Pat 1 piece dough on floured surface to about 1/4-inch thickness. Dust springerle pin with flour; roll firmly over dough to emboss the designs and get a clear imprint. Cut out squares and place on greased cookie sheets. Repeat with remaining dough. Let cookies stand until they feel dry, 4 to 6 hours. Bake at 350 degrees until very light brown, 10 to 12 minutes. Cool on wire racks. *Makes about 3 dozen.*

**TIP:** Store cookies in airtight tin to mellow and soften.





# PRIZED FAVORITES

## SCOTTISH REELS

- 1 cup butter or margarine, softened
- 3 tablespoons cream cheese, softened
- 1 cup packed light brown sugar
- 1/2 cup powdered sugar
- 2 eggs
- 2 ounces unsweetened chocolate, melted
- 2 teaspoons vanilla
- 1 3/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup chopped pecans
- Granulated sugar
- 2 to 3 ounces white chocolate or confectionery coating, melted

Beat butter and cream cheese until fluffy in medium bowl; beat in sugars, eggs, unsweetened chocolate and vanilla. Mix in combined flour, baking powder, soda and salt. Mix in pecans. Refrigerate, covered, until dough is firm, about 2 hours.

Shape dough by rounded teaspoonfuls into balls; place on ungreased cookie sheets. Flatten balls to 1/4-inch thickness with

bottom of glass dipped in sugar. Bake at 350 degrees until beginning to brown at the edges, about 10 minutes. Cool on wire racks. Drizzle with white chocolate. *Makes about 5 dozen.*

*TIP:* Melt chocolates in small saucepan over very low heat or in double boiler, stirring constantly.

## PEANUT BITES

- 3/4 cup butter or margarine
- 1/2 cup granulated sugar
- 1/4 cup packed light brown sugar
- 1/4 cup smooth peanut butter
- 1 egg
- 1 teaspoon vanilla
- 1 3/4 cups all-purpose flour
- 72 skinless peanuts

Beat butter until fluffy in medium bowl; beat in sugars, peanut butter, egg and vanilla. Mix in flour. Roll dough into 1-inch balls and place on ungreased cookie sheets. Press peanut into center of cookies. Bake at 350 degrees until light brown, about 6 minutes. Cool on wire racks. *Makes about 6 dozen.*

## MELT-AWAY SQUARES

- 1 cup butter or margarine, softened
- 1 cup sugar
- 2 egg yolks
- 1 teaspoon vanilla
- 2 cups all-purpose flour
- 1/4 teaspoon salt
- 1/2 cup finely chopped walnuts
- 2 egg whites
- 1 tablespoon sugar
- 1/2 cup chopped walnuts
- Red and green decorating sugars

Beat butter until fluffy in medium bowl; beat in 1 cup sugar, egg yolks and vanilla. Mix in flour, salt and 1/2 cup walnuts. Press mixture evenly in greased jelly roll pan, 15 x 10 inches. Bake at 350 degrees 10 minutes.

Beat egg whites and 1 tablespoon sugar until stiff peaks form in small bowl; spread over baked crust. Sprinkle with 1/2 cup walnuts. Lightly sprinkle half the egg mixture with red sugar and half with green sugar. Bake at 350 degrees until topping is set and beginning to brown, about 25 minutes. Cut into squares while hot. Cool on wire racks. *Makes 5 dozen.*







# PRIZED FAVORITES



## LEMON-GLAZED BANANA BARS

- $\frac{1}{2}$  cup butter or margarine, softened
- 1 cup packed light brown sugar
- 1 cup sour cream
- 2 eggs
- $1\frac{1}{2}$  cups mashed ripe bananas
- 1 teaspoon vanilla
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$  teaspoon ground nutmeg
- $\frac{1}{2}$  teaspoon salt
- $\frac{3}{4}$  cup chopped walnuts
- Lemon Glaze (recipe follows)
- Colored non-pareils or candies (optional)

Beat butter until fluffy in medium bowl; beat in sugar, sour cream and eggs. Mix in bananas and vanilla. Mix in combined flour, baking soda, cinnamon, nutmeg and salt. Mix in walnuts.

Spread batter in greased baking pan, 11 x 7 x  $1\frac{1}{2}$  inches. Bake at 375 degrees until light brown, about 20 minutes. Cool in pan on wire rack. Drizzle with Lemon Glaze and sprinkle with non-pareils. Cut into  $1\frac{3}{4}$ -inch bars. *Makes 2 dozen.*

- LEMON GLAZE
- $\frac{3}{4}$  cup powdered sugar
- 1 to 2 tablespoons lemon juice
- Milk

• Mix powdered sugar, lemon juice and enough milk to make a glaze consistency. *About  $\frac{1}{2}$  cup.*

## COOKIE LEMON SLICES

- 1 cup butter or margarine, softened
- 1 cup powdered sugar
- 3 tablespoons lemon juice
- $2\frac{1}{2}$  cups all-purpose flour
- $\frac{1}{4}$  teaspoon salt
- 1 tablespoon grated lemon rind
- Yellow food color
- 1 egg white
- 1 teaspoon water
- Yellow decorating sugar

• Beat butter until fluffy in medium bowl; mix in powdered sugar and lemon juice. Mix in flour, salt and lemon rind. Mix in few drops food color. Roll dough on floured surface to  $\frac{1}{4}$ -inch thickness; cut into rounds with 2-inch cutter. Cut rounds into halves. Beat egg white and water; brush on rounded edges of cookies and dip into yellow sugar. Bake at 350 degrees on

- greased cookie sheets until light brown, about 8 minutes. Cool on wire racks. *Makes about 8 dozen.*

## DUTCH SPICE COOKIES

- $\frac{3}{4}$  cup butter or margarine, softened
- 1 cup packed light brown sugar
- 1 egg yolk
- $1\frac{3}{4}$  cups all-purpose flour
- $\frac{1}{2}$  teaspoon baking powder
- $\frac{1}{4}$  teaspoon salt
- $1\frac{1}{2}$  teaspoons ground cinnamon
- $\frac{1}{2}$  cup finely chopped raisins
- 1 egg white
- 1 tablespoon water
- Granulated sugar

• Beat butter until fluffy in medium bowl; beat in brown sugar and egg yolk. Mix in combined flour, baking powder, salt and cinnamon; mix in raisins. If dough is crumbly, press into a ball with hands. Roll dough on floured surface to  $\frac{1}{4}$ -inch thickness; cut into shapes with  $2\frac{1}{2}$ -inch cookie cutters and arrange on greased cookie sheets. Beat egg white and water; brush on cookies. Sprinkle with sugar. Bake at 350 degrees until light brown, about 10 minutes. Cool on wire racks. *Makes about 3 dozen.*









## SPECIAL TASTES



### FLAKY HOLIDAY WREATH

- 1 package (16 ounces) hot roll mix**
- 1/4 cup sugar**
- 1 cup hot water**
- 1 egg**
- 2 tablespoons melted butter or margarine**
- 3/4 cup butter (do not use margarine)**
- 1/3 cup all-purpose flour**
- 1 egg yolk**
- 1 tablespoon water**
- 1/2 cup apricot preserves, strained**

Mix hot roll mix, yeast packet and sugar; add water, egg and melted butter to form dough. Knead dough on floured surface until smooth, about 5 minutes. Refrigerate dough, covered, 2 hours. Beat 3/4 cup butter until fluffy in small bowl; mix in flour. Spread mixture into 10 x 5-inch rectangle on waxed paper; refrigerate 2 hours.

Knead dough lightly on floured surface; roll into 14 x 12-inch rectangle. Place butter mixture on dough; fold sides of dough over butter mixture. Roll dough into 14 x 12-inch rectangle. Bring short ends of dough in,

folding rectangle into thirds; roll into 14 x 12-inch rectangle. Refrigerate, covered, 2 hours.

Bring short ends of dough in, folding rectangle into thirds; roll dough into 14 x 12-inch rectangle. Repeat folding and roll dough into 14-inch square. Refrigerate, covered, 4 hours.

Cut dough into 7 strips that are 1 3/4 inches wide, leaving dough strips in place. Cut dough diagonally from 1 corner to opposite corner. Cut dough into 1 3/4-inch strips parallel to the diagonal to form diamond shapes. Cut enough strips to make 33 diamonds. Arrange diamonds on cookie sheet and refrigerate. Form remaining dough into a ball and roll on floured surface into 10-inch circle. Cut 4-inch circle in center of dough and remove dough. Place dough on greased cookie sheet.

Place 11 dough diamonds around outer edge of circle, allowing points of diamonds to extend 3/4 inch over outer edge of circle. Place 11 more diamonds on outer edge of circle so points just touch edge (dough diamonds may overlap slightly). Place remaining 11

diamonds on dough to form same pattern. Let rise, covered, in warm place until dough is double in size, 1 to 1 1/2 hours.

Mix egg yolk and water; brush on dough. Bake at 325 degrees 30 minutes. Brush dough again and bake until golden, about 10 minutes. Cool on wire rack; brush with preserves. *Makes 16 servings.*

### PANFORTE

- 1/2 cup all-purpose flour**
- 1/2 cup (4 ounces) glace whole red and green cherries, finely chopped**
- 1/2 cup (4 ounces) glace diced orange peel, finely chopped**
- 3/4 cup very finely chopped blanched hazelnuts**
- 3/4 teaspoon ground allspice**
- 1/4 cup light corn syrup**
- 1/4 cup packed brown sugar**

Combine flour, glace fruit, hazelnuts and allspice. Heat corn syrup and brown sugar to boiling in small saucepan, stirring to dissolve sugar. Pour mixture over fruit mixture and mix well; pack evenly in bottom of greased 8-inch cake pan. Bake at 300 degrees until golden, 30 to 35 minutes. Cool in pan on wire rack. *Makes 8 to 10 servings.*









# SPECIAL TASTES



## FRUITCAKE GEMS

- 1 cup (8 ounces) glaze red and green pineapple wedges, chopped
- 1 cup (8 ounces) glaze orange peel, chopped
- 1/2 cup golden raisins
- 1/4 cup rum or apple juice
- 1/2 cup butter or margarine, softened
- 1/4 cup light corn syrup
- 2 tablespoons sugar
- 3 eggs
- 3/4 cup all-purpose flour
- 2 cups chopped cashews
- 18 glaze whole red and green cherries, cut into halves

Combine glaze pineapple and orange peel and raisins in medium bowl; pour rum over and let stand 1 hour. Beat butter until fluffy in medium bowl; mix in corn syrup, sugar and eggs. Mix in flour; mix in fruit mixture and cashews.

Line miniature muffin pans with paper liners; spoon dough into liners. Press cherry halves into dough. Bake at 300 degrees until light brown, about 30 minutes. Cool on wire racks. *Makes about 3 dozen.*

## BAVARIAN CHRISTMAS COOKIES

- 1 1/4 cups butter or margarine, softened
- 3/4 cup vegetable shortening
- 1 1/2 cups packed brown sugar
- 5 1/2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1/2 cup sour cream
- 1/2 cup finely chopped pecans or walnuts

### Milk

### Decorating sugars

Beat butter and shortening until fluffy in bowl; beat in brown sugar. Mix in combined flour, baking soda, spices and salt alternately with sour cream. Mix in nuts. Refrigerate until dough is firm, 3 to 4 hours.

Roll dough on floured surface to 1/8-inch thickness; cut into shapes with cookie cutters and place on ungreased cookie sheets. Brush cookies with milk; sprinkle with sugar. Bake at 350 degrees until light brown, 8 to 10 minutes. Cool on wire racks. *Makes about 8 dozen.*

## DOCCIBOJAI

(JUGOSLAVIAN CHRISTMAS COOKIES)

- 1 cup butter or margarine, softened
- 1/2 cup sugar
- 1 egg yolk
- 2 1/2 cups all-purpose flour
- 1/2 teaspoon salt
- 1 cup cherry jelly
- Walnut Meringue (recipe follows)
- 1 cup chopped walnuts

Beat butter until fluffy in medium bowl; beat in sugar and egg yolk. Mix in flour and salt. Pat dough in bottom of ungreased jelly roll pan, 15 x 10 inches. Spread with jelly. Spread Walnut Meringue over jelly; sprinkle with walnuts. Bake at 350 degrees until light brown, 25 to 30 minutes. Cool in pan on wire rack; cut into bars. *Makes about 5 dozen.*

### WALNUT MERINGUE

- 4 egg whites
- 1 cup sugar
- 1 cup finely ground walnuts
- 1 teaspoon lemon extract

Beat egg whites to soft peaks in large bowl. Gradually beat in sugar, beating until stiff, but not dry, peaks form. Fold in walnuts and lemon extract.





Dear Mom & Dad,  
Thinking about you both -  
I hope you love these treats  
especially for you! Love,  
Loren



## SPECIAL TASTES



### MARZIPAN BARS

- 1/2 cup butter or margarine, softened
- 1/2 cup packed light brown sugar
- 1 egg yolk
- 1 teaspoon vanilla
- 2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 cup milk
- 1 cup red raspberry preserves or jelly

**Almond Filling (recipe follows)**

**Chocolate Icing (recipe follows)**

**60 whole almonds**

Beat butter until fluffy in medium bowl; beat in sugar, egg yolk and vanilla. Mix in combined flour, baking soda and salt; mix in milk. Spread dough evenly in greased jelly roll pan, 15 x 10 inches; spread with preserves. Spread Almond Filling over jelly. Bake at 350 degrees until light brown, about 35 minutes. Cool in pan on wire rack. Spread Chocolate Icing over top; cut into bars. Top with almonds. *Makes 5 dozen.*

#### ALMOND FILLING

- 1 can (8 ounces) almond paste, crumbled

- 1/2 cup sugar
- 3 tablespoons butter or margarine, softened
- 1 teaspoon vanilla
- 3 eggs
- 1 egg white
- Green food color (optional)**

Beat almond paste, sugar, butter and vanilla until smooth; beat in eggs and egg white. Mix in several drops food color, if desired.

#### CHOCOLATE ICING

- 2 ounces unsweetened chocolate
- 1 tablespoon butter or margarine, softened
- 2 cups powdered sugar
- 1 teaspoon vanilla
- 3 to 4 tablespoons milk

Heat chocolate and butter in small saucepan over low heat until melted. Stir in sugar, vanilla and enough milk to make spreading consistency.

Save energy by using pans that are the same size as your surface units.

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

### PRALINE BARS

- 1 cup butter or margarine, softened
- 1 1/4 cups packed light brown sugar
- 1 egg
- 1 teaspoon vanilla
- 1 1/2 cups all-purpose flour
- 1/8 teaspoon salt
- 1 cup finely chopped pecans
- 2 tablespoons granulated sugar
- 1 teaspoon ground cinnamon
- 1 egg white

Beat butter until fluffy in medium bowl; beat in brown sugar, egg and vanilla. Mix in flour and salt. Spread dough evenly in bottom of 13 x 9-inch greased baking pan. Mix pecans, granulated sugar and cinnamon; stir in egg white. Spread nut mixture over top of dough. Bake at 300 degrees until nut mixture is set and firm to touch, about 40 minutes. Cool on wire rack; cut into squares. *Makes 2 dozen.*

Turn the oven or range off when it is not being used, even if it's for only a short time. You will save energy!









# SPECIAL TASTES



## ORANGE-WALNUT COFFEECAKE

- 1/2 cup butter or margarine, softened
- 1 cup granulated sugar
- 3/4 cup packed light brown sugar
- 4 eggs
- 1 teaspoon orange extract
- 2 3/4 cups cake flour
- 2 teaspoons baking powder
- 1/2 teaspoon ground allspice
- 1/4 teaspoon salt
- 3/4 cup buttermilk
- 2 cups chopped walnuts
- 2 tablespoons grated orange rind
- 1 cup powdered sugar
- Orange juice
- Grated orange rind

Beat butter until fluffy in large bowl; beat in sugars, eggs and extract. Mix in combined flour, baking powder, allspice and salt alternately with buttermilk. Mix in walnuts and orange rind.

Pour batter into greased and floured 12-cup fluted cake pan. Bake at 350 degrees until toothpick inserted in center comes out clean, 55 to 60 minutes. Cool in pan on wire

- rack 10 minutes; invert on wire rack and cool.
- Mix powdered sugar with enough orange juice to make glaze consistency; spoon over cake. Sprinkle with grated orange rind. *Makes 16 servings.*

## PINEAPPLE RAISIN RING

- 1 cup hot milk (180°)
- 1/2 cup sugar
- 1/4 cup butter or margarine, softened
- 2 packages active dry yeast
- 1/4 cup warm water
- 2 eggs
- 4 to 4 1/2 cups all-purpose flour
- 1/2 teaspoon salt
- Pineapple Filling
- (recipe follows)

- 1 1/2 cups powdered sugar
- Milk
- Pecan or walnut halves
- Maraschino cherries

Mix milk, sugar and butter in large bowl, stirring until butter melts. Stir yeast into warm water; let stand 5 minutes. Stir yeast and eggs into milk mixture. Stir in flour and salt to make soft dough. Knead dough on floured surface until smooth,

- about 5 minutes. Let stand in greased bowl, covered, in warm place until dough is double in size, about 1 1/2 hours.

- Make Pineapple Filling. Roll dough on floured surface into 20 x 12-inch rectangle; spread almost to edges with filling. Roll up, beginning at long edge; pinch edge to seal. Place on greased cookie sheet; form ring, pinching ends to seal. Let rise, covered, until double in size, about 1 hour. Bake at 375 degrees until golden, about 20 minutes. Cool on wire rack. Mix powdered sugar with enough milk to make glaze consistency; spoon over ring. Decorate with nuts and cherries. *Makes 16 to 18 servings.*

- PINEAPPLE FILLING
- 1/2 cup granulated sugar
- 1/2 cup packed light brown sugar
- 1 tablespoon cornstarch
- 1 can (20 ounces) crushed pineapple, drained
- 1/2 cup dark raisins

Combine sugars, cornstarch and pineapple in saucepan; cook over medium-high heat until mixture is thick, stirring constantly. Stir in raisins.







# SPECIAL TASTES



## POPPY SEED SLICES

- 1 cup butter or margarine, softened**
- 3/4 cup sugar**
- 1 egg**
- 1 teaspoon vanilla**
- 2 cups all-purpose flour**
- 1/2 cup finely ground blanched hazelnuts or almonds**
- 1/2 cup poppy seed**
- 1/4 teaspoon salt**

Beat butter until fluffy in medium bowl; beat in sugar, egg and vanilla. Mix in combined flour, hazelnuts, poppy seed and salt. Divide dough into 2 equal parts; shape each into roll 1 1/2 inches in diameter. Wrap in waxed paper and refrigerate until firm, about 4 hours.

Cut rolls into 1/4-inch slices and place on ungreased cookie sheets. Bake at 325 degrees until edges are beginning to brown, about 15 minutes. Cool on wire racks. *Makes about 4 dozen.*

**VARIATION:** Sesame seed can be substituted for the poppy seed.

## COCONUT ORANGE TASSIES

- Cream Cheese Pastry (recipe follows)**
- 1 cup flaked coconut**
- 1/2 cup coarsely chopped blanched almonds**
- 1/2 cup sugar**
- 1/4 cup light corn syrup**
- 1 egg**
- 2 tablespoons grated orange rind**
- 1/2 teaspoon orange extract**

Make Cream Cheese Pastry; refrigerate, covered, 30 minutes. Press 1 tablespoon pastry dough into each miniature muffin cup, keeping dough even in thickness.

Mix coconut, almonds, sugar, corn syrup, egg, orange rind and extract. Spoon about 1 teaspoon mixture into each pastry cup. Bake at 375 degrees until pastry is browned, 12 to 15 minutes. Cool on wire rack. *Makes about 3 dozen.*

- CREAM CHEESE PASTRY**
- 2 packages (3 ounces each) cream cheese, softened**
- 1 cup butter or margarine, softened**
- 2 cups all-purpose flour**
- 1/4 teaspoon salt**

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.

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

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 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 small appliance.

Beat cream cheese and butter until fluffy in small bowl; mix in flour and salt. Refrigerate until ready to use.







# SPECIAL TASTES



## CHEESECAKE-IN-BETWEEN BARS

- 6 tablespoons butter or margarine, softened**
- 1/4 cup packed light brown sugar**
- 3/4 cup all-purpose flour**
- 1/2 cup finely chopped pecans**
- Cheesecake Filling (recipe follows)**
- Pecan Topping (recipe follows)**
- 36 pecan halves**

Mix butter and sugar in small bowl; mix in flour and pecans. Press mixture evenly in bottom of 13 x 9 x 2-inch baking pan. Make Cheesecake Filling; spread over top of crust. Make Pecan Topping; spoon over top of Cheesecake Filling. Bake at 350 degrees until topping is light brown, about 25 minutes. Cool in pan on wire rack. Cut into bars. Top each bar with pecan half. *Makes 3 dozen.*

### CHEESECAKE FILLING

- 1 package (8 ounces) cream cheese, softened**
- 1/4 cup sugar**
- 1 egg**
- 2 tablespoons milk**
- 1 tablespoon lemon juice**
- 1/2 teaspoon vanilla**

- 1** Beat cream cheese until fluffy in small bowl; mix in remaining ingredients.

### PECAN TOPPING

- 2 eggs**
- 3/4 cup dark corn syrup**
- 1 teaspoon vanilla**
- 3/4 cup chopped pecans**
- 1/4 cup packed light brown sugar**
- 3 tablespoons all-purpose flour**
- 1/2 teaspoon salt**

- 1** Beat eggs until foamy in small bowl; mix in remaining ingredients.

## SWEDISH PEPPERKAKOR

- 1 cup butter or margarine, softened**
- 1 1/4 cups sugar**
- 1 egg**
- 2 tablespoons dark corn syrup**
- 1 tablespoon water**
- 1 1/2 tablespoons grated orange rind**
- 3 cups sifted all-purpose flour**
- 2 teaspoons baking soda**
- 2 teaspoons ground cinnamon**

- 1** **teaspoon ground ginger**
- 1/2** **teaspoon ground cloves**
- Granulated or pink decorating sugar**

### Whole blanched almonds

- 1** Beat butter until fluffy in medium bowl. Beat in 1 1/4 cups sugar, egg, corn syrup, water and orange rind. Mix in combined flour, soda and spices. Refrigerate, covered, until dough is firm, 2 to 3 hours.

- 1** Roll dough on floured surface to 1/8-inch thickness. Cut into shapes with scalloped, round, heart- or diamond-shaped cutters and arrange on greased cookie sheets. Sprinkle tops of cookies lightly with sugar; press almond in center of each. Bake at 350 degrees until beginning to brown at the edges, 7 to 8 minutes. Cool on wire racks. *Makes about 3 dozen.*

Arrange shelves before turning on the oven. For best results, arrange shelves 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 shelf to the top shelf and the cookie sheet on the top shelf to the bottom shelf halfway through the baking time.





## CARDAMOM TRIANGLES

- $\frac{3}{4}$  cup butter or margarine, softened
- $\frac{2}{3}$  cup packed light brown sugar
- 1 egg
- 2 cups all-purpose flour
- 1 teaspoon ground cardamom
- $\frac{1}{4}$  teaspoon ground ginger
- $\frac{1}{4}$  teaspoon salt
- 1 teaspoon grated lemon rind
- Buttercream Frosting (recipe follows)**
- Red decorating gel**

Beat butter until fluffy in medium bowl; beat in sugar and egg. Mix in combined flour, spices, salt and lemon rind. Spread dough evenly in greased jelly roll pan, 15 x 10 inches.

Bake at 275 degrees until cookies are light brown. While hot, cut cookies into 2-inch squares with sharp knife; cut squares into halves to make triangles. Let cool in pan on wire racks. Make Buttercream Frosting; drizzle cookies with frosting and decorating gel. *Makes about 6 dozen.*

## BUTTERCREAM FROSTING

- 2 tablespoons butter or margarine, softened
- 1 cup powdered sugar
- $\frac{1}{2}$  teaspoon vanilla
- Milk

Beat butter and powdered sugar in small bowl, adding vanilla and enough milk to make thin frosting.

**VARIATIONS:**  $1\frac{1}{2}$  teaspoons ground cinnamon can be substituted for the cardamom and ginger. Red or green decorating sugar can be substituted for the frosting; brush unbaked dough with beaten egg white and sprinkle with sugar.

## FORTUNE COOKIES

- 2 eggs
- $\frac{3}{4}$  cup powdered sugar
- $\frac{1}{2}$  cup all-purpose flour
- $\frac{1}{4}$  teaspoon ground ginger
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{4}$  cup melted butter or margarine
- 24 paper fortunes

Beat eggs until foamy in small bowl; gradually beat in sugar. Mix in combined flour, ginger

and salt; mix in butter. Pour dough by rounded teaspoonfuls onto greased and floured cookie sheet, spreading into 4-inch circles. Bake only 4 cookies at a time; bake at 300 degrees until set, about 10 minutes.

Remove 1 cookie at a time, leaving remaining cookies in the oven (cookies are difficult to shape when cool). Fold cookie in half over handle of wooden spoon, holding edges together until cookie holds its shape. Repeat with remaining cookies and dough. Place fortunes in cookies, sliding them through openings in sides. *Makes about 2 dozen.*

**TIP:** Allow children and family members to write festive "fortunes" for special occasions.

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.







# SPECIAL TASTES



## MOCHA PILLOWS

- 1/2 cup plus 2 tablespoons cold butter, cut into pieces**
- 1 1/2 cups cake flour**
- 1/3 cup powdered sugar**
- 1 teaspoon instant espresso coffee**
- 2 ounces semi-sweet chocolate, melted**

### Mocha Glaze (recipe follows)

Cut butter into combined flour, sugar and instant coffee in medium bowl until mixture looks like fine crumbs. Stir in chocolate to make stiff dough. Divide dough into 2 equal parts; shape each into roll <sup>3</sup>/<sub>4</sub> inch wide and about 14 inches long. Refrigerate until firm, about 2 hours.

Cut rolls into <sup>3</sup>/<sub>4</sub>-inch pieces and place on ungreased cookie sheets. Bake at 325 degrees until cookies are just beginning to brown and feel firm to touch, about 15 minutes. Cool on wire racks.

Make Mocha Glaze. Dip end of each cookie in glaze; let stand on wire racks until glaze is dry. *Makes about 3 dozen.*

### MOCHA GLAZE

- 1 1/2 cups powdered sugar**
- 3 to 4 tablespoons strong coffee**

Mix sugar with enough coffee to make thick glaze consistency.

VARIATION: Melted semi-sweet chocolate can be substituted for the glaze.

## SNOWBALLS

- 2 1/2 cups flaked coconut**
- 2 tablespoons cornstarch**
- 1/2 cup sugar**
- 2 tablespoons butter or margarine, cut into pieces**
- 1/4 cup light corn syrup**
- 1 teaspoon vanilla**
- 1/8 teaspoon salt**
- 2 egg whites**

Combine coconut and cornstarch in small bowl. Heat sugar, butter, corn syrup and vanilla to boiling in small saucepan, stirring constantly; boil 10 seconds. Remove from heat and stir in salt and coconut mixture. Stir in egg whites, 1 at a time, stirring until completely mixed. Return pan to medium-high heat and cook for 30 seconds, stirring constantly.

Spoon mixture onto greased and floured cookie sheet. Bake at 350 degrees until golden, about 12 minutes. Let cookies cool on pan on wire rack. *Makes about 2 dozen.*

## FUDGIES

- 8 ounces semi-sweet chocolate, cut into pieces**
- 2 tablespoons butter or margarine**
- 2 eggs**
- 2/3 cup packed light brown sugar**
- 1/2 teaspoon vanilla**
- 1/4 cup all-purpose flour**
- 1/4 teaspoon baking powder**
- 1/8 teaspoon salt**
- 1 1/2 cups coarsely chopped pecans**
- 48 pecan halves**

Melt chocolate and butter in small saucepan over low heat, stirring frequently; cool slightly. Beat eggs, sugar and vanilla until smooth; mix in chocolate mixture. Mix in combined flour, baking powder and salt; mix in chopped pecans. Divide dough into 2 equal parts; shape each into a long bar 12 x 1 1/2 x 1 inch on waxed paper. Wrap in waxed paper and refrigerate until firm, 4 to 6 hours.

Cut dough into 1/2-inch slices; place on cookie sheets. Place pecan on each cookie. Bake at 350 degrees until cookies are set at the edges, yet soft in the centers, 6 to 8 minutes. Cool on wire racks. *Makes about 4 dozen.*







# NO-BAKE TREATS



## CATHEDRAL COOKIES

- 1 package (12 ounces) semi-sweet chocolate morsels
- 1/4 cup butter or margarine
- 1/3 cup light corn syrup
- 1 package miniature colored marshmallows (10 1/2 ounces)
- 3/4 cup chopped walnuts

Heat chocolate and margarine until melted in large saucepan over low heat. Remove from heat; stir in corn syrup and marshmallows, stirring until coated. Refrigerate mixture until firm enough to handle, about 30 minutes. Form into rolls about 2 inches in diameter on waxed paper; roll in nuts. Refrigerate until firm, 2 to 3 hours. Cut into scant 1/2-inch slices. *Makes about 3 dozen.*

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

## CHRISTMAS WREATHS

- 32 large marshmallows
- 6 tablespoons butter or margarine
- 1/2 teaspoon almond or vanilla extract
- About 1 teaspoon green food color
- 4 cups corn flake cereal
- Red cinnamon candies

Heat marshmallows and butter over low heat until melted in large saucepan; stir in almond extract and food color. Mix in corn flakes until well coated. Place pan over bowl or pan of hot water to keep mixture soft.

Shape mixture into 3-inch wreaths on waxed paper, buttering hands as necessary. Decorate with cinnamon candies. Refrigerate until firm. *Makes about 1 dozen.*

## BOURBON BALLS

- 1 cup finely ground vanilla wafers
- 1 cup finely chopped pecans
- 1 cup powdered sugar
- 2 tablespoons unsweetened cocoa
- 1/2 cup light corn syrup
- 1/4 cup bourbon or apple juice
- Powdered sugar

Combine vanilla wafers, pecans, sugar and cocoa in medium bowl; mix in corn syrup and bourbon. Shape mixture into 1-inch balls; roll in powdered sugar. Store in airtight container. Roll again in sugar before serving. *Makes about 3 dozen.*

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

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





## CHOCOLATE MOUNDS

- 1 package (8 ounces) semi-sweet chocolate morsels
- 1 cup toasted "o" shaped whole grain oat cereal
- 1/2 cup salted peanuts
- 1/2 cup dark raisins

Heat chocolate until melted in small saucepan over low heat, stirring frequently. Remove from heat; stir in cereal, peanuts and raisins. Drop mixture by tablespoonfuls onto waxed paper-lined cookie sheet. Refrigerate until firm. *Makes about 2 dozen.*

**VARIATION:** Pecans or walnuts can be substituted for the peanuts.

Pots and pans with flat bottoms are best for surface 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.

## APRICOT-GINGER NUGGETS

- 2 cups finely ground vanilla wafers
- 1/2 cup finely ground gingersnaps
- 1 cup powdered sugar
- 1 cup finely chopped dried apricots
- 1/3 cup orange juice
- 2 tablespoons light corn syrup

### Granulated sugar

Mix ground wafers, gingersnaps and powdered sugar in medium bowl. Mix in apricots, orange juice and corn syrup. Shape mixture into 1-inch balls; roll in granulated sugar. Store in airtight container; roll again in sugar before serving. *Makes about 3 dozen.*

Double your recipes and freeze half for later use. It will save time and energy—especially during the holidays!

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.

## CHOCOLATE DIPPED PEANUT BALLS

- 1 cup smooth peanut butter
  - 1 cup powdered sugar
  - 1 cup ground walnuts
  - 1 cup finely chopped dates
  - 4 to 6 ounces semi-sweet chocolate, melted
- ### Finely chopped walnuts

Mix peanut butter, powdered sugar, ground walnuts and dates; refrigerate, covered, until firm enough to shape, 1 to 2 hours.

Shape peanut butter mixture into balls, using 2 teaspoons mixture for each. Refrigerate mixture at least 30 minutes. Dip balls into chocolate until well coated; place on waxed paper-lined cookie sheet. Sprinkle with finely chopped walnuts. Refrigerate until firm, about 15 minutes. *Makes about 3 dozen.*

**TIPS:** This cookie should be stored in the refrigerator.

Melt chocolate in small saucepan over very low heat or in double boiler, stirring constantly.







## COCOA PUFFS

- 3 large egg whites**
- 1/8 teaspoon cream of tartar**
- 2 cups powdered sugar**
- 1/3 cup unsweetened cocoa**
- 3 tablespoons all-purpose flour**
- 1/8 teaspoon salt**

Beat egg whites and cream of tartar until foamy. Gradually beat in sugar, beating until stiff, but not dry, peaks form; fold in combined cocoa, flour and salt. Drop mixture onto cookie sheets lined with parchment paper. Bake at 325 degrees until cookies are dry and firm when touched, about 25 minutes. Cool on pans on wire racks. *Makes about 3 dozen (about 30 calories each).*

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.

## APPLESAUCE COOKIES

- 2 tablespoons butter or margarine, softened**
- 1/3 cup packed light brown sugar**
- 1 egg**
- 1 cup buttermilk baking mix**
- 1/2 cup unsweetened applesauce**
- 1 teaspoon finely grated lemon rind**
- 1/2 teaspoon ground cloves**

Beat butter, sugar and egg until smooth in medium bowl. Mix in baking mix, applesauce, lemon rind and cloves. Drop mixture onto greased cookie sheets. Bake at 375 degrees until beginning to brown at the edges, 6 to 8 minutes. Cool on wire racks. *Makes about 2 1/2 dozen (about 40 calories each).*

**VARIATION:** 2 egg whites can be substituted for the whole egg.

## PUMPKIN-RAISIN COOKIES

- 1/2 cup butter or margarine, softened**
- 3/4 cup packed light brown sugar**
- 1 teaspoon vanilla**
- 1 cup canned pumpkin**
- 2 cups all-purpose flour**
- 3/4 teaspoon ground allspice**
- 1/2 teaspoon ground ginger**
- 1 teaspoon baking soda**
- 1/4 teaspoon salt**
- 1/4 cup golden raisins**

Beat butter until fluffy in medium bowl; beat in sugar and vanilla. Mix in pumpkin; mix in combined flour, spices, baking soda and salt. Mix in raisins. Drop dough onto greased cookie sheets. Bake at 375 degrees until light brown, about 10 minutes. *Makes about 4 dozen (about 50 calories each).*

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 an airtight 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.







# JUST FOR KIDS



## PULL-APART BRUNCH BUNS

**1 package (30 ounces) frozen unbaked rolls (2 dozen)**

**Melted butter or margarine**

**Cinnamon-sugar**

**Strawberry preserves or honey**

Roll each frozen roll in butter, then in cinnamon-sugar; place coated rolls in greased 12-cup fluted cake pan. Let stand, loosely covered, until rolls thaw and rise to double in size, 3 to 4 hours. Bake at 350 degrees until golden, 25 to 30 minutes. Invert onto wire rack to cool. Serve warm with preserves or honey. *Makes 12 servings.*

## COOKIE LOLLIPOPS

**1/2 cup butter or margarine, softened**

**1/4 cup packed light brown sugar**

**1 egg**

**1 teaspoon vanilla**

**1/2 cup butterscotch morsels, melted**

**1 3/4 cups all-purpose flour**

**1/2 teaspoon baking powder**

**1/8 teaspoon salt**

**1/4 cup finely chopped peanuts**

**1/2 cup butterscotch morsels, melted**

**1/4 cup finely chopped raisins**

**18 wood skewers (about 4 inches long)**

**Decorating gel and candies, frosting and colored sugars**

Beat butter until fluffy in medium bowl; beat in sugar, egg and vanilla. Mix in 1/2 cup melted morsels. Mix in combined flour, baking powder and salt. Refrigerate dough, covered, until firm, about 2 hours.

Mix peanuts, 1/2 cup melted morsels and raisins. Roll dough on floured surface to scant 1/4-inch thickness. Cut

into circles with 2-inch cutter; place half the circles on ungreased cookie sheets. Place skewer on each circle so tip of skewer is in center of circle. Spoon 1 teaspoon filling in center of each circle. Top with remaining circles; press edges with tines of fork to seal. Bake at 375 degrees until light brown, 8 to 10 minutes. Cool on wire racks. Decorate as desired with gel, candies, frosting and sugars. *Makes about 1 1/2 dozen.*

**TIP:** Melt butterscotch morsels in small saucepan over very low heat, stirring occasionally.

## KIDS' CORNER

● Read the whole recipe before you start baking to make sure you understand exactly what to do.

● Get out all the ingredients and equipment you will need. Measure the ingredients so they are ready to use.

● Mix the recipe, following the directions carefully. Ask an adult helper, if you have questions.

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

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.

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







# JUST FOR KIDS



## WHIRLIGIGS

**1/2 package (17 1/4-ounce size)**

**frozen puff pastry, thawed**

**1/4 cup strawberry or cherry preserves**

**1 teaspoon ground cinnamon**

Roll sheet of puff pastry on lightly floured surface to 10 x 10-inch square. Spread with preserves to within 3/4 inch of edges; sprinkle with cinnamon. Roll up pastry; cut into 1/4-inch slices and arrange on cookie sheets. Bake at 375 degrees until golden, about 15 minutes. Cool on wire racks. *Makes about 3 dozen.*

## COCOA GRAHAM CRACKERS

**1/2 cup butter or margarine, softened**

**1/4 cup packed light brown sugar**

**1/4 cup vegetable oil**

**1/4 cup light corn syrup**

**2 cups all-purpose flour**

**1/3 cup graham or whole wheat flour**

**3 tablespoons unsweetened cocoa**

**1 teaspoon baking soda**

**1/2 teaspoon ground nutmeg**

**1/8 teaspoon salt**

**2 to 3 tablespoons water**

**Decorating gel and frosting**

Beat butter until fluffy in medium bowl; mix in sugar,

vegetable oil and corn syrup. Mix in combined flours, cocoa, baking soda, nutmeg and salt, adding enough water to make a smooth dough. Roll dough on floured surface into 1/4-inch-thick rectangle. Trim edges of rectangle so they are straight. Mark dough into 2 1/2-inch squares with sharp knife; pierce each square several times with tines of fork. Carefully transfer sections of dough to cookie sheets.

Bake at 425 degrees until cookies are light brown, 8 to 10 minutes. Cut cookies apart with sharp knife while warm; cool on wire racks. Decorate as desired with gel and frosting. *Makes about 4 dozen.*

## KIDS' CORNER: TIPS ON MEASURING INGREDIENTS

● Use measuring spoons to measure ingredients in small amounts, such as spices, baking powder and vanilla. For dry ingredients, fill the spoon, then level it off with a straight edge knife. For liquid ingredients, fill the spoon just to the top.

● Use glass measuring cups to measure liquids, such as milk, vegetable oil or corn

syrup. Fill the cup to the correct measurement, reading the measurement at eye level.

● Use metal or plastic measuring cups to measure large amounts of dry ingredients or solid fats. Spoon the ingredient into the cup, then level it off with a straight edge knife. Brown sugar should be packed firmly into the cup, leveling off the top.









# THE COOKIE HOUSE



## THE COOKIE HOUSE

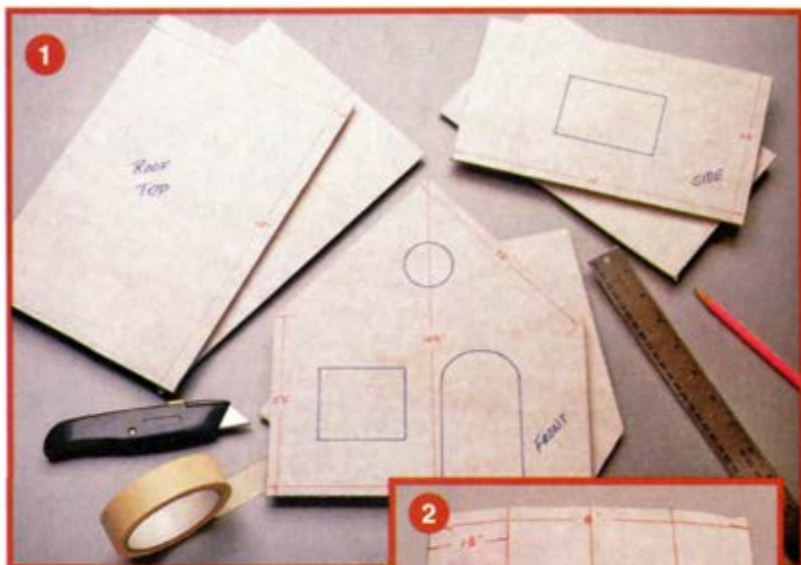
### DECORATING INGREDIENTS

- Cookie House (directions follow)
- Snow Flake Frosting (recipe page 45)
- Pastry tube with various tips
- Cookies (Springerle, Cathedral Cookies, Cookie Lemon Slices, Marzipan Bars—cut into “bricks,” Christmas Wreaths, Melt-Away Squares, Fruitcake Gems, Cookie Lollipops, Bavarian Christmas Cookies, or your choice)
- Decorating gels (your color choice)
- Assorted candies (gumdrops, red hots, lemon drops, peppermints, decorating candies, etc.)

### BUILDING MATERIALS

- 4 pieces cardboard, about 12 inches square
- 1 large cookie sheet or piece of cardboard or foam core for base
- Matt knife or other sharp knife or scissors
- Ruler and circle guide for curves (for example, a lid from a jar)
- Pencil
- Masking tape and transparent tape
- Cellophane for windows
- Felt-tip markers (for designing details on windows)
- Christmas tree lights (optional)

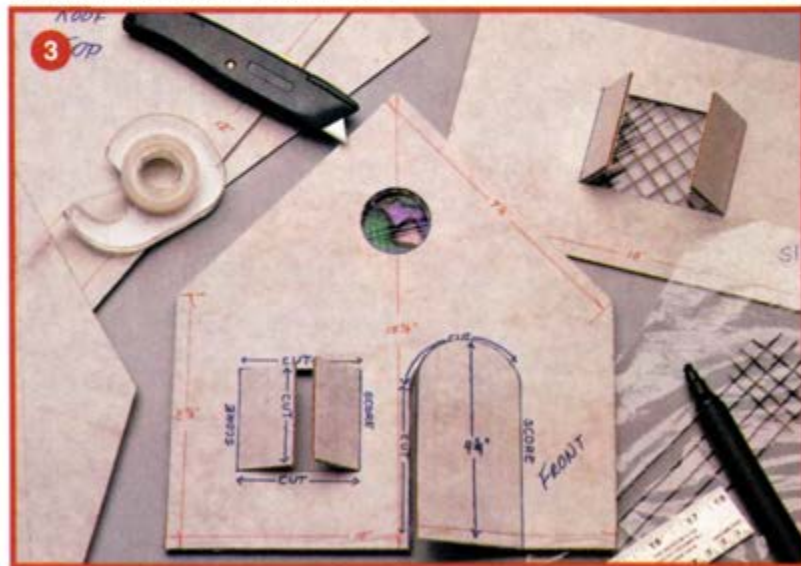
*PHOTO 3 (right)* Cutting/scoring the windows, shutters and door. Drawing in window details on cellophane and taping on backs of windows.



*PHOTO 1* Measuring and cutting the house and roof. Drawing in the windows and doors.



*PHOTO 2* Cutting out the chimney.







# THE COOKIE HOUSE



**PHOTO 4** Taping the house and base together.

**PHOTO 5** The best part—applying the frosting, decorating with cookies and candies and creating your own version of a cookie house!



## THE COOKIE HOUSE CONSTRUCTION

Cut cardboard to make walls and roof for house (*photo 1*). The sides of our cookie house measure 10 inches wide,  $5\frac{7}{8}$  inches tall. The front and back measure 10 inches wide,  $5\frac{7}{8}$  inches tall at the sides,  $10\frac{7}{8}$  inches at the peak. The roof pieces each measure 12 x 8 inches. Draw windows with shutters, if desired, and a door.

Cut out chimney. Piece measures 6 inches wide, with four  $1\frac{1}{2}$ -inch-wide scored sections, and 3 inches tall. Cut out triangle-shape notches for proper attachment to slant of roof (*photo 2*).

Cut out windows and door; be careful to score the areas where you want shutters and the door to hinge open (*photo 3*). Draw window details with felt-tip markers and tape on backs of windows. Tape walls of house together (*photo 4*) and tape roof on house. Put chimney together and tape to roof. If desired, make an opening in back of house to fit in tree light(s). Place house on cookie sheet, cardboard or foam core base and tape securely in place.

Make Snow Flake Frosting (recipe below); frost house and base, one half at a time. Using your creativity, decorate with desired cookies, decorating gel and candies (*photo 5*) while frosting is tacky. Use the pastry tube/tips filled with frosting for final touches. See our version of The Cookie House on the next page.

## SNOW FLAKE FROSTING

**4 boxes (7.2 ounces each) fluffy white frosting mix**  
**4 pounds powdered sugar**

Make 2 boxes frosting in large bowl according to package instructions; beat in 2 pounds powdered sugar (frosting will be very stiff). Repeat with remaining frosting and powdered sugar.



**THE COOKIE HOUSE** (see pages 44-45 for instructions)





# CONSERVATION



## ***WISCONSIN ELECTRIC'S SMART MONEY ENERGY PROGRAM***

A unique program is available to you from Wisconsin Electric that will help lower your home's energy costs. It's called the *Smart Money Energy Program* and it offers to customers of Wisconsin Electric cash rebates for purchasing energy-efficient equipment for the home and cash or savings bonds for turning in older, less efficient appliances to Wisconsin Electric.

The program encourages customers to use energy more efficiently. This helps reduce the need for adding expensive new equipment and facilities to our system which holds down energy costs while providing a cleaner environment for everyone.

Energy-efficient equipment purchases included in the program are:

- Interior and exterior lighting
- Central air conditioners
- Room air conditioners
- Electric water heaters

### **INTERIOR AND EXTERIOR LIGHTING REBATES**

Energy-efficient fluorescent fixtures and high-pressure sodium fixtures use about three to five times less electricity than standard incandescent bulbs and last at least 10 times longer.

(With *Smart Money* rebates, buying the right lights is easy.)

#### *Indoor Fluorescent Fixtures*

You can get *Smart Money* rebates for installing new, energy-saving fluorescent fixtures or by

- replacing standard incandescent light fixtures with fluorescent lighting.

#### *Outdoor High-Pressure Sodium Fixtures*

- Rebates are also available for installing or replacing a standard incandescent or mercury-vapor outdoor fixture with 35-, 50-, 70-, 100- or 150-watt high-pressure sodium fixtures.

- Wisconsin Electric will give you a rebate for adding an automatic outdoor motion sensor to standard incandescent floodlights.

### **CENTRAL AIR CONDITIONERS**

- In the summer, a large portion of your electric bill can go to cooling your home. Buying an energy-efficient central air conditioner could reduce your cooling bills by as much as 15 percent during the cooling season. Wisconsin Electric will provide you a rebate to assist with your purchase if the system qualifies.

- You can determine the energy efficiency of a central air conditioner by looking for the seasonal energy-efficiency rating (SEER). In the same way you check a car's fuel efficiency, the SEER ratings allow you to compare the energy costs and efficiency of central air conditioners. The higher the SEER, the more energy-efficient the air conditioner.

- If you presently have a central air conditioning system and you are not planning to replace it, Wisconsin Electric will pay you to have an 11-point tune-up performed on your current system.

- The tune-up will help you keep your central air conditioner operating at peak efficiency. That means you'll save energy and money on your electric bill plus you'll extend the life of the unit.



# CONSERVATION



## ROOM AIR CONDITIONERS

Buying an energy-efficient room air conditioner could reduce your cooling bills by as much as 15 percent during the cooling season. Wisconsin Electric will provide you with a rebate when you purchase a room air conditioner that qualifies.

You can tell if a room air conditioner qualifies for *Smart Money* by looking at the energy-efficient rating (EER) on the EnergyGuide label. The higher the EER, the more energy-efficient the air conditioner.

## ELECTRIC WATER HEATERS

Water heating is one of the largest energy users, usually second only to space heating, in your home. *Smart Money* rebates are available for purchasing electric water heaters that meet efficiency standards.

*Note:* This offer is available to residential and farm customers who do not have a natural gas meter for their home or facility.

You can also receive a rebate when you purchase and install an energy-saver showerhead. Reducing the flow of water in your shower can save you money on operating costs year after year. This offer is only available to Wisconsin Electric customers with electric water heaters.

### More Savings on Water Heaters

## SPECIAL RATES

Electric water heating customers as well as other high-usage customers may save money on Wisconsin Electric's *Time-of-Use Rate* and pay less for electricity during certain hours of the day. Wisconsin Electric will also install a free timer on your water heater and your indoor spa so you only heat on the cheaper rate. A free plug-in timer is also available for an appliance, such as a dehumidifier, that can be timed to off-peak hours.

## APPLIANCE TURN-IN PROGRAM

Those old refrigerators and room air conditioners aren't doing you any good. In fact, they're robbing you by using far more electricity than new, energy-efficient appliances.

By letting Wisconsin Electric dispose of them, you're helping the environment. We recycle the materials and remove harmful chemicals. You can save money and make money, too! An inefficient refrigerator could be costing you \$10 to \$15 every month to run — that's up to \$180 a year!

You can get a check or a U.S. Savings Bond for turning in a refrigerator or room air conditioner. The appliances must be working in order to qualify. There is a limit of two of each type of appliance for a total of four appliances per household.

PROMOTIONAL TIME PERIODS VARY FOR EACH REBATE. SO CALL WISCONSIN ELECTRIC'S *SMART MONEY ENERGY LINE* FOR DETAILED INFORMATION ON WHAT ITEMS QUALIFY AND HOW YOU CAN PARTICIPATE.

IN THE MILWAUKEE AREA, CALL 221-4800.  
OUTSIDE MILWAUKEE, CALL TOLL-FREE  
1-800-922-6253.

## WISCONSIN ELECTRIC 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, call the *Energy Facts Phone*. In Milwaukee, call 221-2000. Outside Milwaukee, call 1-800-222-9288.

Wisconsin Electric wants to help you choose your appliances wisely!



## INGREDIENT EQUIVALENTS AND MEASURES

	If you have:	The measure will be:
<b>Bananas</b>	1 pound (3 medium)	1 <sup>3</sup> / <sub>4</sub> cups, mashed
<b>Butter, margarine</b>	1 stick	1/2 cup
<b>Buttermilk baking mix</b>	40-ounce package	8 <sup>1</sup> / <sub>2</sub> cups
<b>Cheese</b>		
Cottage	8 ounces	1 cup
Cream	8-ounce package	1 cup
<b>Chocolate</b>		
Baking	1 square	1 ounce (2 tablespoons)
Cocoa, unsweetened	1 pound	4 cups
Morsels, all kinds	6-ounce package	1 cup
<b>Coconut, shredded</b>	3 <sup>1</sup> / <sub>2</sub> -ounce can	1 <sup>1</sup> / <sub>3</sub> cups
<b>Crumbs</b>		
Chocolate wafers	16 to 18	1 cup crumbs
Gingersnaps	18	1 cup crumbs
Graham crackers	16 squares	1 cup crumbs
<b>Eggs</b>		
Whole, large	5	About 1 cup
Whites, large	8	About 1 cup
Yolks, large	12	About 1 cup
<b>Flour</b>		
All-purpose, unsifted	1 pound	3 <sup>1</sup> / <sub>2</sub> cups
Cake, sifted	1 pound	4 <sup>1</sup> / <sub>2</sub> cups
Whole wheat, unsifted	1 pound	3 <sup>1</sup> / <sub>2</sub> cups
<b>Fruit</b>		
Dried, chopped (all kinds)	1 pound	2 <sup>1</sup> / <sub>2</sub> to 3 cups
Glace or candied	1 pound	2 cups, packed
Raisins, seedless	1 pound	2 <sup>3</sup> / <sub>4</sub> cups
<b>Honey, corn syrup, molasses</b>	1 pound	1 <sup>1</sup> / <sub>3</sub> cups
<b>Lemon</b>		
Juice	1 lemon	2 to 3 tablespoons
Rind, grated	1 lemon	2 to 3 teaspoons
<b>Marshmallows</b>		
Miniature	10	1 regular size
Regular size	16	1 cup, cut up
<b>Milk, sweetened condensed</b>	14-ounce can	1 <sup>1</sup> / <sub>3</sub> cups
<b>Nuts, chopped (all kinds)</b>	1 pound	About 3 <sup>1</sup> / <sub>2</sub> cups
<b>Oats, uncooked</b>	1 pound	About 5 <sup>1</sup> / <sub>3</sub> cups
<b>Orange</b>		
Juice	1 orange	About 1/3 cup
Rind, grated	1 orange	2 to 3 tablespoons
<b>Shortening, vegetable</b>	1 pound	2 cups
<b>Sour cream</b>	8 ounces	1 cup
<b>Sugar</b>		
Brown	1 pound	1 <sup>1</sup> / <sub>4</sub> cups, packed
Granulated	1 pound	2 cups
Powdered, sifted	1 pound	4 to 4 <sup>1</sup> / <sub>2</sub> cups
<b>Vegetable oil</b>	8 ounces	1 cup
<b>Yeast</b>	1 envelope (1/4 ounce)	About 1 tablespoon

## EQUIVALENT MEASURES

1 pinch	= less than 1/8 teaspoon
3 teaspoons	= 1 tablespoon (1/2 ounce)
2 tablespoons	= 1 ounce
4 tablespoons	= 1/4 cup (2 ounces)
5 tablespoons + 1 teaspoon	= 1/3 cup
8 tablespoons	= 1/2 cup (4 ounces)
10 tablespoons + 2 teaspoons	= 2/3 cup
12 tablespoons	= 3/4 cup (6 ounces)
16 tablespoons	= 1 cup (8 ounces)
2 cups	= 1 pint (16 ounces)
4 cups	= 1 quart (32 ounces)
4 quarts	= 1 gallon (128 ounces)
2 gallons	= 1 peck
4 pecks	= 1 bushel





THE COOKIE BOOK  
IS PROVIDED  
AS A PROGRAM  
FOR CUSTOMERS OF  
WISCONSIN  
ELECTRIC.



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