



We Energies 2006 Cookie Book

LETTER FROM THE PRESIDENT



Delicious homemade cookies and our company Cookie Book have been making special holiday memories for nearly 80 years. Our customers tell us wonderful stories about how the Cookie Book has been a tradition in their homes for generations.

So, I'm delighted to introduce the 2006 version – just in time for the holiday season. The recipes have been compiled from books dating back to 1939. You'll find many old favorites, as well as recipes that may be new to you.

On behalf of all of us at We Energies, I hope the 2006 edition of our Cookie Book brings warm memories for you and your family for many years to come.

Happy Holidays,

A handwritten signature in black ink that reads "Gale Klappa".

Gale Klappa
Chairman, President and Chief Executive Officer
We Energies



TABLE OF CONTENTS

RECIPE (year)

PAGE

BAR COOKIES

Cardamom Triangles (1991)	3
Butter Chews (1967)	4
Caramel Candy Bars (1972)	4
Cranberry Crunch Bars (1973)	5
French Nut Bars (1964)	5

DROP COOKIES

Chocolate Cherry Nuggets (1997)	7
Cocoroons (1939)	7
Flourless Peanut Cookies (2002)	8
Lemonade Cookies (1967)	8
Frosted Maple Cookies (1954)	9
Glazed Orange Drops (2002)	11

MISCELLANEOUS COOKIES

Butterscotch Cashew Chews (1969)	12
Chinese Cookies (1969)	12
Coconut Oatmeal Squares (1970)	13
Easy Bars (1997)	13
Rulki (1945)	15
Marshmallow Fudge Cookies (1939)	15

REFRIGERATED COOKIES

Cracker Jills (1971)	16
Filbert (Hazelnut) Spice Cookies (1969)	16
Peanut Sitting Pretties (1997)	17
Mincemeat Refrigerator Cookies (1953)	17
Cranberry Walnut Pinwheels (2002)	19
Fudgy Islands (1966)	20
Crunchy Topped Butter Cookies (1966)	21

ROLLED COOKIES

Soft Sugar Cookies (1966)	23
Cutout Sandwich Cookies (1955)	24
Merry Mints (1967)	24
Apricot Filled Cookies (1955)	25

SHAPED COOKIES

Cookie Kolaches (1961)	27
Split Seconds (1958)	27
Almond Cookie Cuplets (1968)	29
Bohemian Chocolate Cookies (1951)	30
Cherry Almond Surprises (1952)	30

Ingredient Equivalents 31

Substitutions 32

Index Inside Back Cover

CARDAMOM TRIANGLES



(Above) A company Home Service Bureau employee tests a corn flake cookie recipe in the 1940s.

Cardamom Triangles (1991)

3/4 cup butter or margarine, softened
2/3 cup light brown sugar, packed
1 egg
2 cups all-purpose flour
1 teaspoon ground cardamom
1/4 teaspoon ground ginger
1/4 teaspoon salt
1 teaspoon grated lemon rind

Preheat oven to 275 degrees F. Beat butter until fluffy in medium bowl; beat in brown sugar and egg. Mix in combined flour, spices, salt and lemon rind. Spread dough evenly in greased jelly roll pan, 15x10x1 inches. Bake at 275 degrees for 12 to 15 minutes or until cookies are light brown. While hot, use sharp knife to cut cookies into 2-inch squares; cut squares into halves to make triangles. Cool in pan on wire rack. Make Buttercream Frosting.

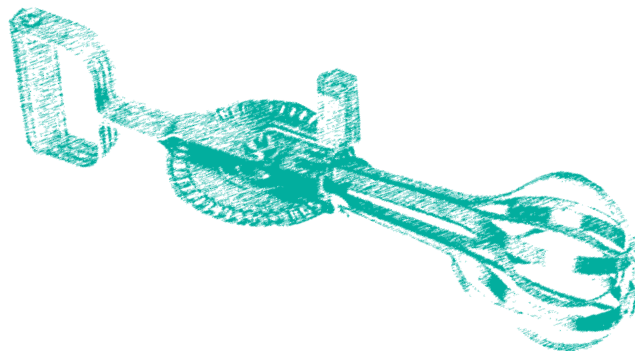
Save your baking for cool days. Using the oven on hot days can make your house even more uncomfortable and requires your air conditioner to work even harder and longer.

Buttercream Frosting

2 tablespoons butter or margarine, softened
1 cup powdered sugar
1/2 teaspoon vanilla extract
Milk
Red decorating gel

Beat butter and powdered sugar in small bowl, adding vanilla and enough milk to make thin frosting. Drizzle frosting over cookies and then drizzle decorating gel on top. Makes about 6 dozen. *Very pretty on a cookie tray – and they taste great!*

Variation: Substitute 1 1/2 teaspoons ground cinnamon for the cardamom and ginger.

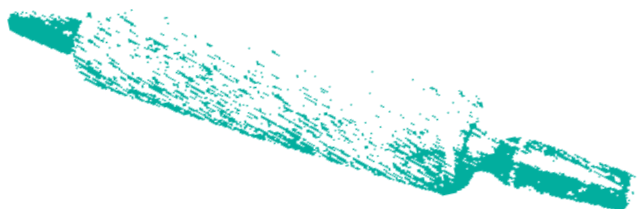


Butter Chews (1967)

1/2 cup butter, softened
2 tablespoons sugar
1 cup sifted all-purpose flour
2 egg yolks
1 1/2 cups brown sugar, packed
1/2 cup chopped pecans
1/2 cup flaked coconut
2 egg whites

Preheat oven to 350 degrees F. Cream butter; blend in sugar and flour until mixture resembles coarse crumbs. Spread into greased 9x9x2-inch or 7x11x2-inch pan. Bake at 350 degrees about 15 minutes.

Beat egg yolks; add brown sugar; mix until smooth. Stir in pecans and coconut. Beat egg whites until stiff; fold into brown sugar mixture carefully. Pour over baked layer. Reduce oven temperature to 325 degrees and bake about 25 minutes. Cool. Cut into squares. Makes about 2 dozen. *A sweet surprise in every bite!*



Caramel Candy Bars (1972)

1 1/3 cups all-purpose flour
1 1/3 cups uncooked oatmeal
3/4 teaspoon baking soda
1/4 teaspoon salt
1 cup brown sugar, packed
1 cup butter, softened

Preheat oven to 350 degrees F. Combine all ingredients except butter; mix well. Cut in butter until mixture is crumbly. Reserve 2 cups of crumbs. Press remaining crumbs into greased 13 x 9 x 2-inch pan. Bake at 350 degrees for 10 minutes. Cool 10 minutes before adding Caramel Filling.

Caramel Filling and Topping

1 (14 ounce) package caramels, approximately 50
1/3 cup evaporated milk
1 cup chopped walnuts
1/2 cup butterscotch chips

Melt caramels with milk on low heat, stirring frequently. Mix until smooth. Spread over slightly cooled crust. Sprinkle with walnuts and butterscotch chips. Top with reserved crumbs. Return to oven and bake about 15 minutes. Cool before cutting into bars. Makes about 3 1/2 dozen. *Goopy caramel and nut filling with crunchy crust.*

Cranberry Crunch Bars (1973)

1 3/4 cups sifted all-purpose flour
3/4 teaspoon salt
1 teaspoon cinnamon
1 1/4 cups brown sugar, packed
2 cups uncooked oatmeal
1 cup butter, softened
1 cup finely chopped walnuts
3/4 cup sugar
2 1/2 tablespoons cornstarch
1 cup jellied cranberry sauce
1 (12 ounce jar) sweet orange marmalade
1 egg, well beaten
1 tablespoon water
Powdered sugar

Preheat oven to 375 degrees F. Sift flour, salt and cinnamon into a large mixing bowl; add brown sugar and oatmeal. Cut in butter with pastry blender until mixture resembles coarse crumbs; mix in walnuts. Press half of crumb mixture into greased 13 x 9 x 2-inch pan. Bake at 375 degrees for 8 minutes. Cool slightly. Mix sugar and cornstarch in saucepan. Add cranberry sauce and marmalade. Cook and stir until mixture thickens. Spread evenly over baked crust; sprinkle with remaining crumb mixture; pat down firmly. Stir water into beaten egg; brush lightly over crumb mixture. Bake at 375 degrees for 35 to 40 minutes. Cool. Cut into bars. Sprinkle with powdered sugar. Makes 3 1/2 to 4 dozen. *Cranberry adds tartness and oatmeal crust adds crunch.*

French Nut Bars (1964)

1 egg
3/4 cup sugar
3 tablespoons all-purpose flour
1/2 cup ground almonds
1/2 cup ground walnuts
1 tablespoon butter, melted
1 teaspoon vanilla extract
2 egg whites, unbeaten

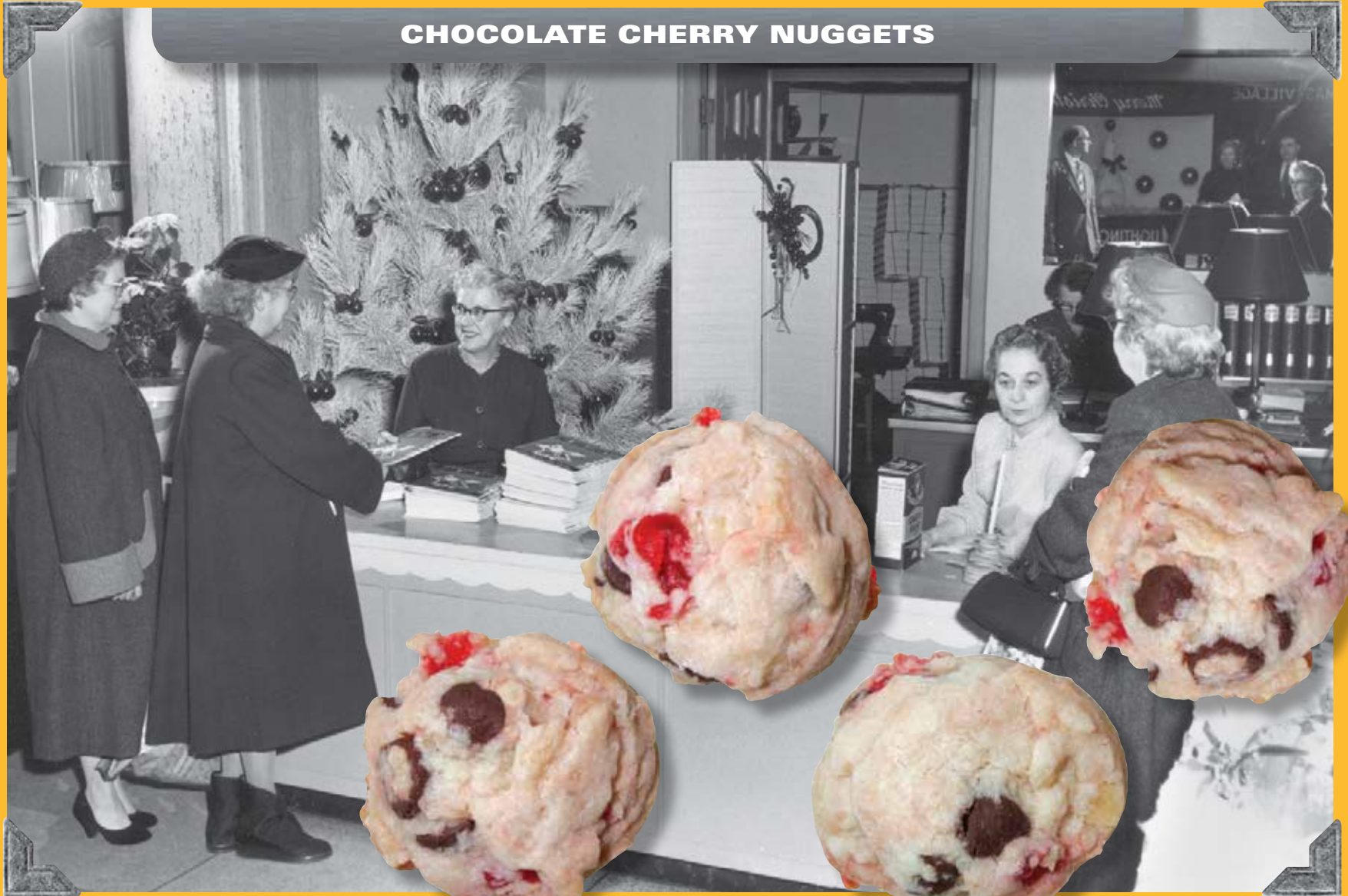
Preheat oven to 350 degrees F. Using wire whisk or mixer, beat egg until light colored; add sugar gradually; beat until thick. Blend in flour, almonds, walnuts, butter and vanilla. Beat in egg whites one at a time. Pour into greased and floured 7x11x1 1/2-inch or 8x8x2-inch pan. Bake at 350 degrees 20 to 25 minutes. Cool and frost with Glossy Chocolate Frosting. Cut into bars. Makes 3 to 4 dozen bars. *Good mix of chocolate and nuts. Not too sweet.*

Glossy Chocolate Frosting

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

Melt butter and chocolate together. Blend in vanilla, powdered sugar and enough milk to make frosting of spreading consistency.

CHOCOLATE CHERRY NUGGETS



(Above) Customers line up at the Home Service Bureau to receive a copy of the 1956 Cookie Book.

Chocolate Cherry Nuggets (1997)

2 cups butter or margarine, softened
2 cups powdered sugar
2 teaspoons vanilla extract
1/2 teaspoon salt (optional)
4 1/2 cups sifted all-purpose flour
2 cups (12 ounce package) semi-sweet chocolate chips
1/2 cup chopped walnuts
2 (10 ounce jars) maraschino cherries, drained and quartered

Preheat oven to 350 degrees F. In a large bowl, cream butter. Mix in powdered sugar. Beat in vanilla and salt. Add flour gradually, mixing until well blended. Separately mix in chocolate chips, nuts and cherries. (Dough will be stiff.) Drop by teaspoonfuls onto ungreased cookie sheets. Bake at 350 degrees for about 15 minutes. Makes 8 to 9 dozen. *Buttery. Cherries and chocolate are always a great combination.*

Don't use appliances near the sink or other water. If you must have a wall socket near the sink, make sure it has a ground fault circuit interrupter.

Cocoroons (1939)

1/2 teaspoon salt
2 egg whites
1 cup sugar
2 cups corn flakes or other flaked cereal
1 cup coconut
1/4 teaspoon almond extract

Preheat oven to 350 degrees F. Add salt to egg whites and beat until stiff. Beat in sugar gradually. Fold in cereal and coconut carefully. Add almond extract and mix thoroughly. Drop rounded teaspoonfuls onto greased cookie sheets. Bake at 350 degrees about 10 to 12 minutes. Remove immediately from cookie sheet. Makes about 3 dozen. *A coconut lover's dream!*



Flourless Peanut Cookies (2002)

1 cup creamy peanut butter
3/4 cup sugar
1 egg, lightly beaten
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup roasted salted peanuts, whole or coarsely chopped
3/4 cup semi-sweet chocolate chips (optional)

Preheat oven to 350 degrees F. Stir together peanut butter, sugar, egg, baking soda and salt until well combined. Stir in peanuts and optional chips. With moistened hands roll dough, about 1 rounded tablespoon at a time, into balls and place (or drop from tablespoon-sized cookie scoop) on ungreased cookie sheets. Bake at 350 degrees until cookies are puffed and golden, about 12 to 14 minutes. Cool 5 minutes on pan; transfer to wire rack to cool completely. Makes about 3 dozen. *You can't beat a peanut butter cookie with actual peanuts in it!*

If you need to melt any of your ingredients, be sure to use your microwave instead of your stove top to save energy.

Lemonade Cookies (1967)

1 cup butter, softened
1 cup sugar
2 eggs
3 cups all-purpose flour
1 teaspoon baking soda
1 can frozen lemonade concentrate, thawed (divided)
Yellow decorating sugar

Preheat oven to 375 degrees F. Cream butter; add sugar gradually. Beat in eggs one at a time. Sift flour and baking soda together; blend in alternately with ONE-HALF CAN lemonade concentrate. Drop teaspoonfuls of dough onto ungreased cookie sheets. Bake at 375 degrees until lightly browned around the edges, about 7 to 9 minutes. Lightly brush hot cookies with remaining one-half can lemonade concentrate; sprinkle with decorating sugar. Makes about 8 dozen. *Refreshing lemon taste. Easy drop cookie.*



Frosted Maple Cookies (1954)

1 cup seedless raisins
3/4 cup water
1 teaspoon baking soda
1/2 cup butter, softened
1 1/2 cups powdered sugar
2 eggs, beaten
2 3/4 cups sifted all-purpose flour
1/4 teaspoon salt
2 1/2 teaspoons maple flavoring

Preheat oven to 350 degrees F. Cook raisins in water about 10 minutes on medium heat or until enough liquid remains to measure 1/2 cup. Add baking soda; set aside to cool. Cream butter and powdered sugar. Add eggs one at a time; beating well after each addition. Add sifted flour and salt; mix until smooth. Add maple flavoring and cooled raisin mixture. Drop rounded teaspoonfuls onto greased cookie sheets. Bake at 350 degrees for 12 to 15 minutes. When cool, frost with Maple Cream Frosting. Makes about 6 dozen. *Great maple flavor – not too sweet.*

Maple Cream Frosting

1/4 cup butter, softened
1 3/4 cups powdered sugar
2 tablespoons whipping cream
1 teaspoon maple flavoring

Cream butter; add powdered sugar gradually. Mix in cream and flavoring. Spread on top of cooled cookies.



GLAZED ORANGE DROPS



Glazed Orange Drops (2002)

1 1/2 cups all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon salt
1/4 cup shortening
1/2 cup sugar
1 egg
1/2 teaspoon vanilla extract
1/2 cup orange marmalade
1/2 cup chopped walnuts

Preheat oven to 350 degrees F. Line cookie sheets with parchment paper. In a small bowl, combine flour, baking soda and salt; set aside. In a large mixing bowl, cream shortening and sugar. Add egg and vanilla; beat until well combined. Add reserved flour mixture gradually, mixing until dry ingredients are moistened. Stir in marmalade and walnuts. Drop by rounded teaspoonfuls onto prepared cookie sheets. Bake at 350 degrees for 10 to 12 minutes or until set and lightly browned. Remove to a wire rack to cool completely. Decorate cookies with icing. Makes about 3 1/2 dozen. *Just the right amount of orange flavor – not too strong or too mild.*

Orange Icing

1 cup sifted powdered sugar
1 tablespoon melted butter or margarine
1/4 teaspoon orange extract
1 to 2 tablespoons orange juice

Combine powdered sugar, butter or margarine, orange extract and enough orange juice to make a thick glaze.



Always turn pot handles toward the inside of the stove so no one accidentally bumps into them and knocks a pot over.

Butterscotch Cashew Chews (1969)

1/2 cup butter, softened
1/3 cup brown sugar, packed
1 cup all-purpose flour
1 cup chopped cashews
2 cups butterscotch chips
1 cup raisins

Preheat oven to 375 degrees F. Cream butter; add brown sugar gradually. Stir in flour and cashews. Pat in greased 13x9x2-inch pan. Bake at 375 degrees about 12 minutes. Cool.

Break baked cookie mixture into small pieces. Melt butterscotch chips. Combine broken cookie mixture with butterscotch chips. Stir in raisins. Use teaspoonfuls of mixture and shape into mounds. Chill to set. Makes about 5 dozen. *Sweet, crunchy, chewy – all in one!*

Make sure your refrigerator is running efficiently by keeping it clean. Dust or vacuum the coils at least once a year.

Chinese Cookies (1969)

1 tablespoon shortening
1 cup semi-sweet chocolate chips
1 cup butterscotch chips
1 (3 ounce) can chow mein noodles
1 1/2 cups salted peanuts

Melt shortening (do not use butter or margarine), chocolate chips and butterscotch chips at low heat. Stir occasionally. Slowly add chow mein noodles and peanuts until mixture is coated. Drop mixture from teaspoon onto waxed paper lined cookie sheet. Refrigerate until firm. Makes about 3 dozen.

Great project for kids!



Coconut Oatmeal Squares (1970)

3 cups uncooked oatmeal
1 cup flaked coconut
1/2 cup cocoa
3/4 cup chopped pecans
1/2 teaspoon salt
1/2 cup butter
2/3 cup milk
1 1/2 cups sugar
1 teaspoon vanilla extract

Line 11 x7 x1 1/2 or 8 x8 x2-inch pan with foil. Combine oatmeal, coconut, cocoa, pecans and salt in large mixing bowl and set aside. Place butter, milk and sugar in a medium saucepan. Stirring occasionally, heat to full rolling boil; boil 3 minutes. Remove from heat; stir in vanilla. Pour over oatmeal mixture; blend well. Spread into prepared pan. Refrigerate until firm. Cut into small squares. Makes 4 to 5 dozen. *Chocolaty, crunchy and easy to make!*

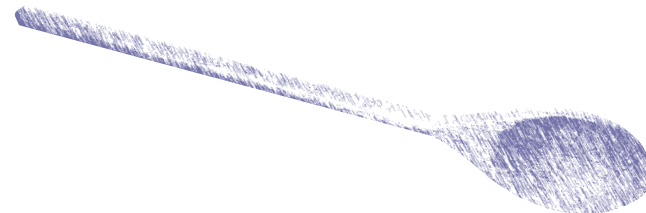
To prevent burns while hand washing dishes, set your water heater temperature at 125 degrees or less.

Easy Bars (1997)

Non-stick baking spray
Saltine, graham or butter crackers
1/2 cup butter
1 cup brown sugar, packed
2 cups (12 ounce package) semi-sweet chocolate chips

Preheat oven to 350 degrees F. Coat 1 or 2 cookie sheets with sides *or* jelly roll pans with non-stick baking spray. Arrange one or more types of crackers in a single layer to cover the bottom of pan(s). In a medium-sized sauce pan, melt butter; add brown sugar. Stir occasionally; bring to a full rolling boil. Spoon this mixture over crackers; spread to cover crackers. Bake at 350 degrees for 5 to 6 minutes or until mixture bubbles.

Remove from oven and sprinkle with chocolate chips. Chips will start to melt. In a few minutes, spread the softened chocolate to cover the crackers. Cool. Remove from pan; crackers should lift off of the pan. Break into serving size pieces. Number of servings will vary with size. *Each kind of cracker provides a different flavor.*



RULKI



(Above) A company employee hands out copies of the 1966 Cookie Book to happy customers.

Rulki (1945)

3 1/2 cups all-purpose flour
1/4 teaspoon salt
1 package active dry yeast
1 1/2 cups butter, softened
3 egg yolks, beaten slightly
1/2 cup sour cream
1 cup raspberry jam
1 egg white
1 teaspoon water
1/2 cup finely chopped walnuts
About 1/2 cup sugar

In large bowl, mix flour, salt and yeast; cut in butter. In a separate bowl, combine egg yolks and sour cream. Add to dry ingredients and combine only until blended. Cover with plastic wrap. Let stand in warm place about 1 hour.

Preheat oven to 425 degrees F. Divide dough in half. On lightly floured surface, roll out half of dough until it is about 1/4-inch thick; fold 4 corners of dough toward center. Repeat. Roll again to about 1/4-inch thick; cut into 3-inch squares. Spread about 1 teaspoon of jam on each square. Fold 4 corners of each square toward the center; press edges together to seal. Slightly beat egg white with water; brush over each Rulki. Sprinkle with chopped walnuts and sugar. Bake at 425 degrees about 12 to 15 minutes on greased cookie sheets. Repeat process with remaining half of dough. Makes about 3 1/2 dozen. *Very festive. Good balance between cookie and jam.*

Marshmallow Fudge Cookies (1939)

3 cups graham cracker crumbs
1 cup walnuts, chopped
1 cup milk
2 squares unsweetened chocolate
2 cups sugar
1/4 teaspoon salt
1 tablespoon butter
1 teaspoon vanilla extract
24 large marshmallows, cut in pieces

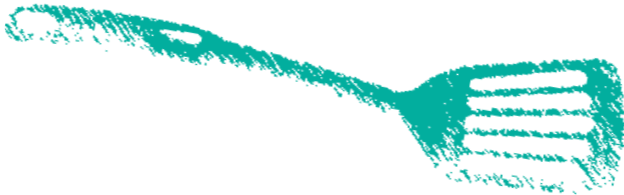
Line 9x9x2-inch pan with aluminum foil; butter foil. In medium bowl, combine graham cracker crumbs and nuts; set aside. In medium saucepan, heat milk; add chocolate. Heat until mixture is smooth and well blended. Add sugar and salt. Bring to a boil, stirring constantly until sugar is dissolved. Cook without stirring to 240 degrees F (soft ball stage). Remove from heat; stir in butter. Cool slightly. Stir in vanilla; blend in graham cracker crumbs and nuts mixture. Mix in marshmallows. Pour into prepared pan. Chill for several hours. Using foil, lift cookie mixture out of pan; cut into bars or squares. Makes about 5 dozen. *Chocolate lovers will like this!*

Cracker Jills (1971)

1/2 cup butter, softened
1 (3 ounce) package cream cheese, room temperature
1 1/4 cups brown sugar, packed
1 egg
2 cups sifted all-purpose flour
1/2 teaspoon baking soda
1/4 cup dark corn syrup
1 cup salted Spanish peanuts
2 cups coarsely crushed saltine crackers
Powdered sugar for rolling

Cream butter and cream cheese; add brown sugar gradually; beat in egg. Blend in flour, baking soda and corn syrup. Fold in peanuts and crackers. Chill for several hours.

Preheat oven to 350 degrees F. Use rounded teaspoonfuls, shape dough into balls; roll in powdered sugar. Dip spoon in powdered sugar periodically to prevent dough from sticking to spoon. Place on lightly greased cookie sheets. Bake at 350 degrees for 10 to 12 minutes. Makes about 6 dozen. *Great for dunking.*



Filbert (Hazelnut) Spice Cookies (1969)

1 cup butter, softened
1 cup sugar
1/2 cup light flavored molasses
3 1/2 cups sifted all-purpose flour
1 teaspoon ginger
1 teaspoon cinnamon
1 teaspoon cloves
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup filberts (hazelnuts), finely chopped

Cream butter; add sugar gradually; beat in molasses. Sift flour, spices, baking soda and salt together. Blend into creamed mixture. Stir in filberts. Shape into rolls about 1 1/2 inches in diameter. Wrap in waxed paper; chill overnight.

Preheat oven to 350 degrees F. Cut into thin slices; place on greased cookie sheets. Bake at 350 degrees about 7 minutes. Makes about 14 dozen. *If you like windmill cookies, you will like these.*

If you have two ovens, use the smaller one whenever you can.

Peanut Sitting Pretties (1997)

1/2 cup butter, softened
1/4 cup brown sugar, packed
1 egg, separated
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1/4 teaspoon salt
1 cup finely chopped nuts
1 can vanilla creamy frosting
About 48 candy-coated chocolate covered peanuts

Cream butter and brown sugar. Stir in egg yolk and vanilla. Add flour and salt, mix well. Chill at least 1 hour.

Preheat oven to 350 degrees F. Roll chilled dough into 1-inch balls. Dip balls into slightly beaten egg white, and then roll in nuts. Place 1 inch apart on greased cookie sheet. Bake at 350 degrees for 5 minutes. Make an indentation in the center of each cookie about the size of your thumbprint. (A melon ball tool or teaspoon works well.) Return to oven and bake 5 minutes longer. Cool. Fill indentations with frosting; top with candy pieces. Makes about 4 dozen. *Bright cookies light up the plate!*

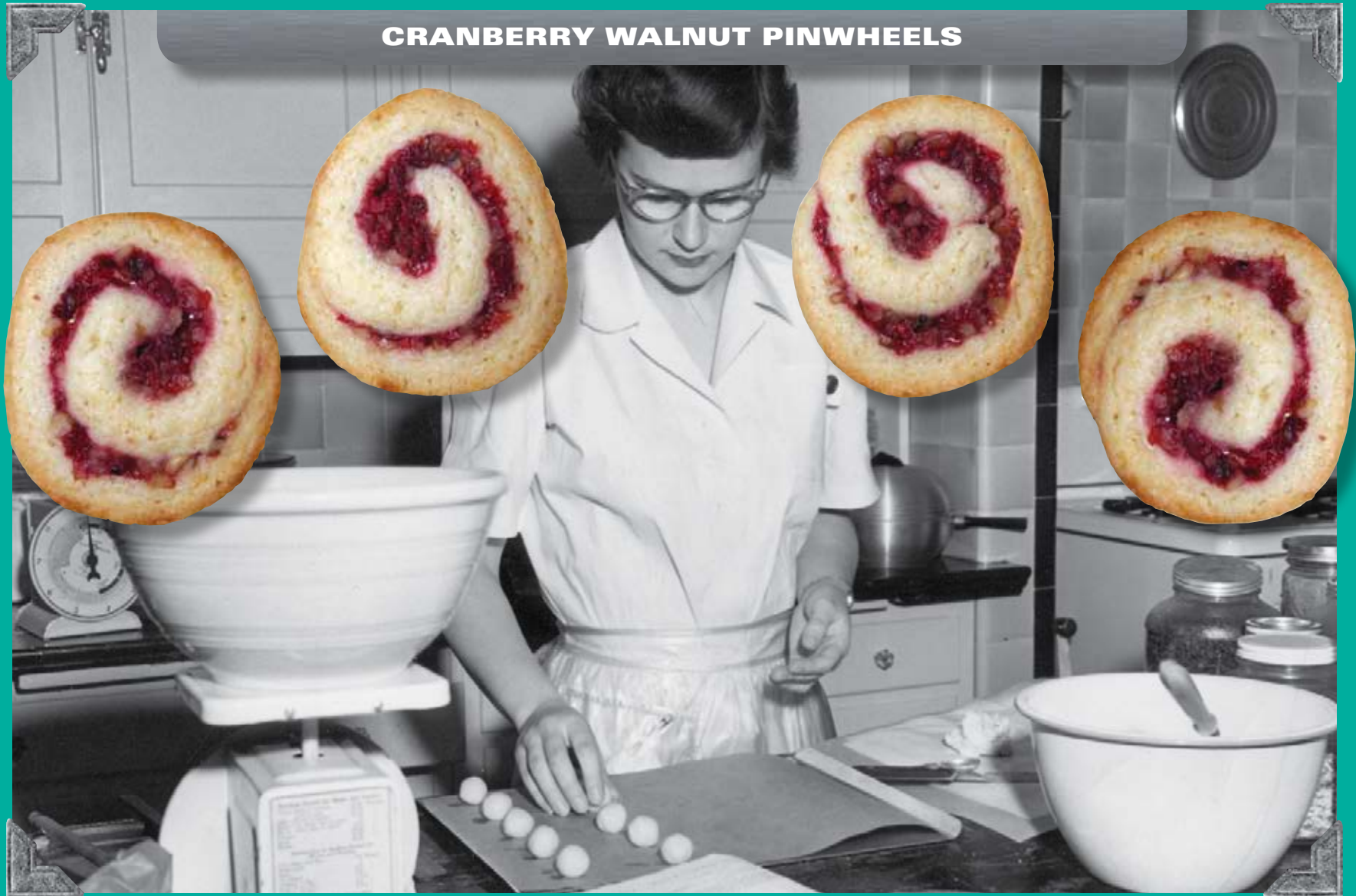
Mincemeat Refrigerator Cookies (1953)

2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon cinnamon
3/4 cup butter, softened
1 cup sugar
1/2 teaspoon vanilla extract
1 teaspoon grated lemon rind
1 egg
1 cup prepared mincemeat
1/2 cup chopped nuts

Sift flour, baking soda, salt and cinnamon together. In separate bowl, cream butter. Add sugar gradually. Cream well. Blend in vanilla and lemon rind. Add egg; beat until light and fluffy. Stir in sifted dry ingredients, mincemeat and nuts. Dough will be stiff. Shape into rolls 2 inches in diameter. Wrap in waxed paper. Refrigerate overnight.

Preheat oven to 375 degrees F. Cut into 1/4-inch slices. Place on greased cookie sheets. Bake at 375 degrees 12 to 15 minutes. Makes about 8 dozen. *Spicy cookie with mincemeat.*

CRANBERRY WALNUT PINWHEELS



(Above) A company employee tests a cookie recipe in the Home Service Bureau kitchen (date unknown).

Cranberry Walnut Pinwheels (2002)

Dough

1 3/4 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup butter or margarine, softened
3/4 cup sugar
1 egg
1 teaspoon vanilla extract

In a medium size bowl, combine flour, baking powder and salt; set aside. In a large mixing bowl, beat butter and sugar until light and fluffy. Add egg and vanilla; continue to beat until well mixed. Gradually add the reserved flour mixture, beating until the dry ingredients are moistened. Shape into a ball, cover and refrigerate at least 1 hour or until easy to handle. Make Filling.

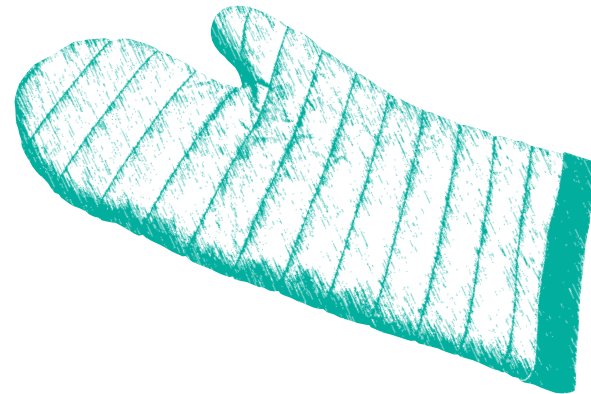
On a lightly floured surface, roll chilled dough into a 15x9-inch rectangle. Spread filling to within 1/2 inch of edges. Roll up tightly, beginning with the long side. Cut roll in half; wrap each half in plastic wrap. Chill several hours or overnight.

Preheat oven to 375 degrees F. Slice cookies 1/2-inch thick; place on parchment lined or lightly greased cookie sheet. Bake at 375 degrees for 10 to 13 minutes or until lightly browned. Makes 4 to 5 dozen. *Great recipe for the holidays.*

Filling

1/2 cup finely chopped fresh cranberries
1/2 cup finely chopped walnuts
3 tablespoons orange marmalade

In a small bowl, combine cranberries, walnuts and marmalade.



Don't put any metallic items in the microwave. They may cause sparks and eventually damage the microwave.

Fudgy Islands (1966)

Chocolate Nut Filling

- 1 cup (6 ounce package) semi-sweet chocolate chips**
- 1 tablespoon butter**
- 1/3 cup sweetened condensed milk**
- 1 teaspoon vanilla extract**
- 1/4 teaspoon salt**
- 1 cup finely chopped pecans**

Melt chocolate with butter over low heat. Stir in condensed milk, vanilla and salt until smooth; mix in pecans. Mixture will be very thick. Cool. Divide mixture in half. Shape each half into a bar 1 inch by 8 inches. Wrap in waxed paper. Chill at least 1 hour. Make Cookie Dough.



Cookie Dough

- 1/2 cup butter, softened**
- 1/2 cup brown sugar, packed**
- 1 egg yolk**
- 1/2 teaspoon vanilla extract**
- 1 cup all-purpose flour**
- 1/2 teaspoon salt**
- 1/4 teaspoon baking powder**

Cream butter; add brown sugar gradually. Beat in egg yolk and vanilla. Sift dry ingredients; blend into creamed mixture. Divide dough in half. Roll each half into a 4x8-inch rectangle on lightly floured surface. Place a bar of filling lengthwise on each piece of rolled dough. Wrap dough around filling; press edges together. Wrap in waxed paper. Chill overnight. Cut into 1/4-inch slices. Place on greased cookie sheets. Bake at 350 degrees for 7 to 10 minutes. Makes about 6 dozen. *Very good. Nice surprise that the center is chewy.*

Baking cookies can make lots of dirty dishes. Wait until you have a full load before running your dishwasher.

Crunchy Topped Butter Cookies (1966)

Dough

- 1 cup butter, softened**
- 1 cup sugar**
- 4 egg yolks**
- 2 egg whites**
- 1 teaspoon grated lemon rind**
- 3 cups sifted all-purpose flour**
- 1 teaspoon baking powder**
- 1/2 teaspoon salt**

Cream butter; add sugar gradually. Beat in egg yolks and unbeaten egg whites one at a time; blend in lemon rind. Sift flour, baking powder and salt together; blend into creamed mixture. Chill several hours. Make Crunchy Topping.



Crunchy Topping

- 1/4 cup butter, softened**
- 1/3 cup sugar**
- 1 egg**
- 1 cup crushed corn flakes**
- 3 tablespoons chopped candied cherries**
- 1/4 teaspoon almond extract**
- 1/2 cup chopped nuts**

Cream butter, sugar, and egg until fluffy; stir in corn flakes, cherries, almond extract and nuts.

Preheat oven to 350 degrees F. Shape chilled dough into 1-inch balls; place on greased cookie sheets. Make a depression in center of each ball with thumb; place about 1 teaspoonful of topping in each depression. Bake at 350 degrees for 15 to 18 minutes. Makes about 6 dozen. *Crunchy filling is a tasty contrast to the soft cookie.*

Don't peek. Every time you open the oven door, the oven temperature drops by 25 degrees.

SOFT SUGAR COOKIES



(Above) A company employee watches Cub Scouts baking cookies in the Home Service Bureau kitchen (1960s).

Soft Sugar Cookies (1966)

1 cup butter, softened
1 1/2 cups sugar
2 eggs
1 1/2 teaspoons vanilla extract
1 teaspoon baking soda
4 1/2 cups sifted all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1/2 teaspoon nutmeg
1 cup cultured sour cream

Cream butter; add sugar gradually. Beat in eggs one at a time. Mix in vanilla. In a separate bowl, sift baking soda, flour, baking powder, salt and nutmeg. Blend sifted dry ingredients and sour cream alternately to creamed mixture. Chill several hours.

Preheat oven to 375 degrees F. Roll half of dough 1/4-inch thick on lightly floured surface. (Refrigerate remaining dough while rolling first half of dough.) Cut with decorative cookie cutters. Place on ungreased cookie sheets. Bake at 375 degrees 10 to 12 minutes. Cool. Frost with Cream Cheese Frosting or decorate as desired. Makes 4 to 6 dozen, depending on size of cookie cutters. *This recipe is very easy to roll out. The Cream Cheese Frosting adds great flavor.*

Cream Cheese Frosting

1/2 cup (4 ounces) cream cheese, softened
3 1/2 cups powdered sugar, divided
2 tablespoons milk
1 teaspoon vanilla extract or other flavoring

Beat cream cheese; gradually add 1 1/2 cups powdered sugar. Mix in milk and vanilla; gradually add remaining powdered sugar; mix until smooth.



To keep a bowl steady while you mix or whip ingredients, place it on a dampened cloth.

Cutout Sandwich Cookies (1955)

1 cup butter, softened
1/2 cup sugar
1 egg
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1/2 teaspoon salt
1 cup uncooked oatmeal (quick cooking)
1 cup (6 ounce) package semi-sweet chocolate chips, melted

Preheat oven to 375 degrees F. Cream butter; add sugar gradually. Cream well. Add egg and vanilla; beat until fluffy. Blend in flour, salt and oatmeal.

Roll dough 1/8-inch thick on lightly floured surface. Cut about 2/3 of the dough with a 1 1/2-inch round cutter. Cut remaining dough with smaller decorative cutters. Place on greased cookie sheets. (The smaller cookies will be placed on top of the large cookie after baking.) Bake at 375 degrees about 10 minutes. Cool.

Melt chocolate chips over low heat. Spread each large cookie with melted chocolate. Place small cookie on chocolate; let stand until chocolate is firm. Makes about 6 dozen. *Crisp and light. Good chocolate flavor.*

Merry Mints (1967)

1 cup butter, softened
1 cup powdered sugar
1 egg
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon cream of tartar
1/2 teaspoon salt
1/4 cup finely chopped pecans *or* jimmies
7 1/2 dozen thin junior size candy mint patty pieces

Cream butter. Add sugar gradually. Beat in egg and vanilla. Sift flour, baking soda, cream of tartar and salt; blend into creamed mixture. Chill until firm, at least 3 to 4 hours.

Preheat oven to 350 degrees F. Roll chilled dough 1/4-inch thick on a floured surface. Cut with 1 1/4-inch diameter round cutter. Place on greased cookie sheets. Sprinkle HALF of the cookies with nuts or jimmies. Bake all cookies at 350 degrees about 8 minutes. Remove from the oven and immediately top each plain cookie with 1 mint patty. Cover mint patties with nut-topped cookies, sandwich style. Cool. (Watch to be sure tops don't slide off of mint patty.) Makes about 7 1/2 dozen. *Mild mint flavor makes these great!*



**APRICOT FILLED
COOKIES**

Apricot Filled Cookies (1955)

1 cup butter, softened
1 cup sugar
2 eggs
1 teaspoon vanilla extract
3 1/2 cups all-purpose flour
1 teaspoon salt
1 (12 ounce) can apricot filling
Powdered sugar (optional)

Preheat oven to 375 degrees F. Cream butter. Add sugar gradually. Cream well. Add eggs one at a time; beat well after each addition. Add vanilla. In a separate bowl, mix flour and salt. Gradually add flour to the creamed mixture. Chill if desired.

Roll to 1/8-inch thickness on a well-floured surface. Cut with a 2 3/4-inch cookie cutter. In half of the cookies, cut a small design with a cookie cutter or knife. Remove the small cookie and set aside. Place plain cookies on a greased cookie sheet. Place about 1 teaspoonful of apricot filling in center of plain cookies. Place the designed cookie on top of filling. Press outside edges of bottom cookies together. Place small cookie on top. Bake at 375 degrees about 10 minutes. Dust with powdered sugar if desired. Makes about 3 1/2 dozen. *Light and not too sweet.*

(Left) Company employees at work in the Home Service Bureau kitchen (1931).

COOKIE KOLACHES AND SPLIT SECONDS



(Above) Company employees distribute cookies at a public exposition (early 1900s).

Cookie Kolaches (1961)

1 cup butter, softened
1 (8 ounce) package cream cheese, room temperature
2 cups sifted all-purpose flour
1/4 teaspoon salt
1 (12 ounce) can prepared cake or pastry filling
About 3/4 cup chopped nuts

Cream butter and cream cheese. Mix in flour and salt until mixture forms soft dough. Shape into a ball. Refrigerate for one hour or until firm.

Preheat oven to 375 degrees F. Work with half of dough at a time. Roll 1/4- to 3/8-inch thick on lightly floured surface. Cut with 2-inch round cutter. Place on ungreased cookie sheets. Make a depression in the center of each round. Fill with 1/2 to 1 teaspoon of filling. Sprinkle with nuts. Bake at 375 for 12 to 15 minutes or until lightly browned. Makes 4 to 5 dozen.
Try different fillings for a real taste treat.

***When using multiple electric appliances
in the kitchen, plug them into different
outlets to reduce the chance of
overloading the circuit.***

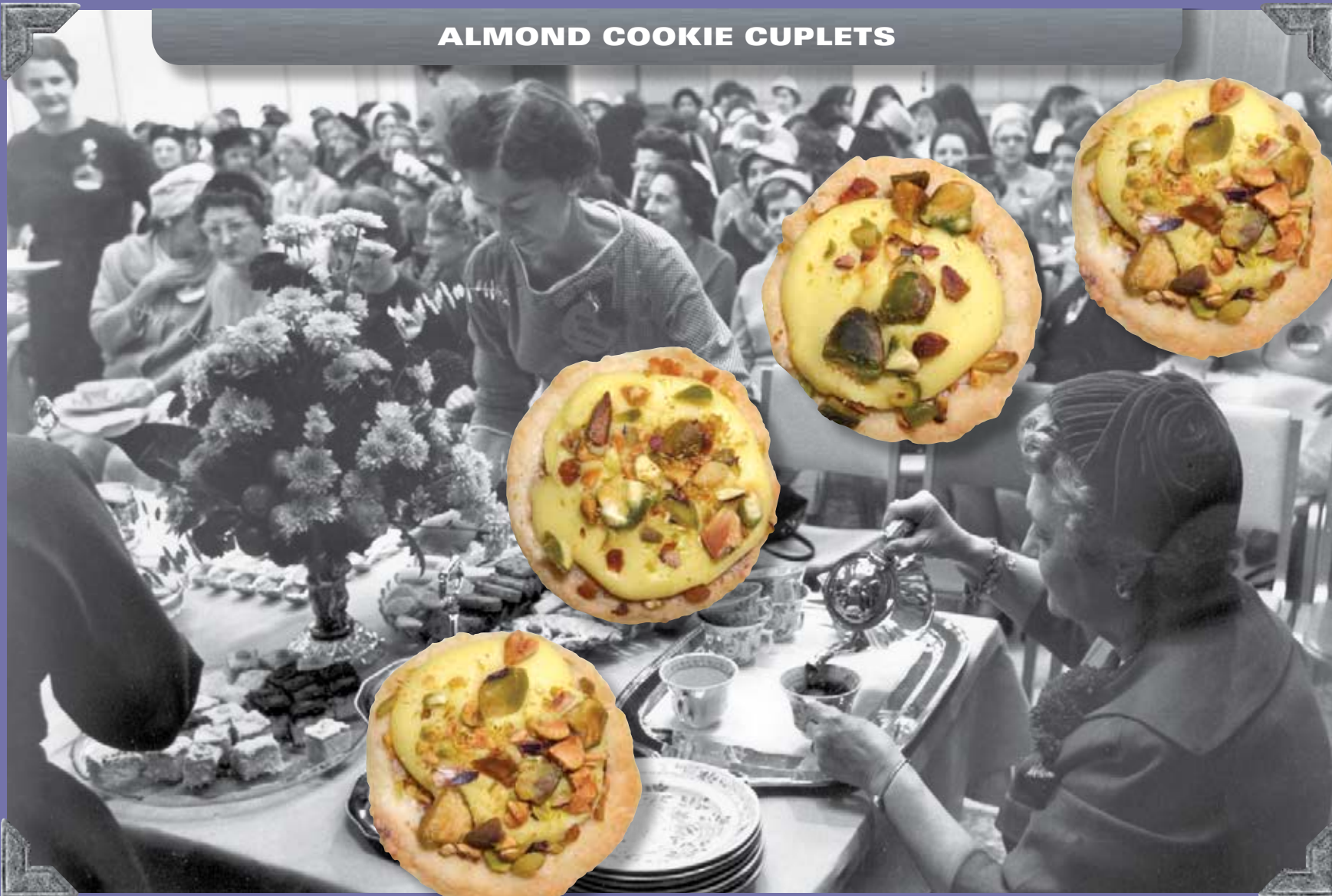
Split Seconds (1958)

3/4 cup butter, softened
2/3 cup sugar
1 egg yolk
2 teaspoons vanilla extract
2 cups all-purpose flour
1/4 teaspoon salt
1/2 teaspoon baking powder
About 3/4 cup red or green jelly

Preheat oven to 350 degrees F. Cream butter; add sugar and cream well. Beat in egg yolk and vanilla. In a separate bowl, mix flour, salt and baking powder together; add to creamed mixture. Blend well.

Divide dough into 4 equal parts. On ungreased cookie sheet, shape each part into a roll 1-inch high and 13 inches long. Roll will be about 1-inch wide. Keep rolls at least 4 inches apart on cookie sheet. Make a depression 1/2-inch deep, lengthwise down the center of each roll. Fill depression with jelly. Bake at 350 degrees for 15 to 17 minutes or until light golden brown. While warm, cut diagonally into 1/2-inch bars. Makes 5 to 6 dozen. *Rich flavor. A holiday treat.*

ALMOND COOKIE CUPLETS



(Above) Company employees serve cookies and tea at a baking demonstration (1950s).

Almond Cookie Cuplets (1968)

Crust

1/3 cup butter, softened
1/2 cup powdered sugar
1 egg
1 cup sifted all-purpose flour
1/4 teaspoon baking powder

Cream butter; add powdered sugar gradually; beat in egg. Sift flour and baking powder; blend into creamed mixture. Chill 30 minutes. Make Almond Filling.

Almond Filling

2 eggs
1 cup powdered sugar
2 tablespoons butter, melted
1 cup ground almonds
1 teaspoon almond extract

Beat eggs slightly; add powdered sugar gradually. Stir in melted butter, almonds, and almond extract.

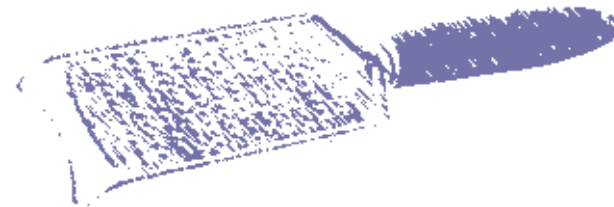
Preheat oven to 350 degrees F. Press 1 teaspoonful of chilled dough onto bottom and about two thirds of the way up the sides of small muffin cups (1 3/4-inch top measurement). Place one rounded teaspoonful of Almond Filling in each pastry shell. Bake at 350 degrees about 12 minutes. Make Frosting.

Frosting

1 cup powdered sugar
About 1 tablespoon cream or half-and-half
1/2 teaspoon almond extract
2 drops yellow food coloring
1/2 cup pistachio nuts, chopped

Blend powdered sugar, cream, almond extract and food coloring. Mix until smooth.

Frost cooled cuplets with Frosting; sprinkle with pistachio nuts. Makes about 4 1/2 dozen. *Rich almond flavor.*

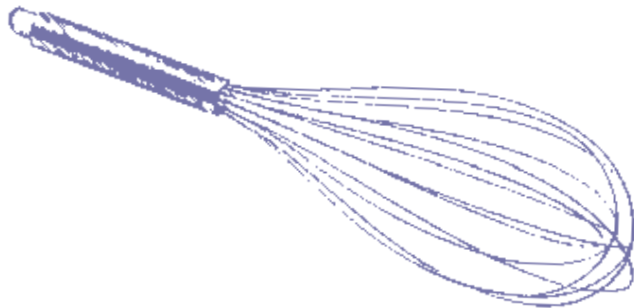


With electric cook-tops, match the pan size to the element size. For example, a 6-inch pan on an 8-inch burner will waste more than 40 percent of the heat produced by the burner.

Bohemian Chocolate Cookies (1951)

1 cup butter, softened
1 1/4 cups powdered sugar
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1/2 teaspoon salt
1 cup finely chopped walnuts or pecans
1 1/2 cups (9 ounces) milk chocolate chips, melted

Preheat oven to 250 degrees F. Cream butter; gradually add powdered sugar. Cream well; add vanilla. Blend in flour, salt and nuts. Melt chocolate; blend into above mixture. Using rounded teaspoonfuls of dough, shape into balls. Place on greased cookie sheets. Bake at 250 about 35 to 40 minutes. Makes 6 to 7 dozen. *Crisp chocolate cookie. Mmmm good!*



Cherry Almond Surprises (1952)

1 3/4 cups all-purpose flour
6 tablespoons powdered sugar
1/2 teaspoon salt
1/2 cup butter, softened
1/4 cup evaporated milk
1/2 teaspoon almond extract
1/2 teaspoon vanilla extract
1 cup almonds, finely chopped
1 pound candied cherries
Powdered sugar to coat

Preheat oven to 400 degrees F. Sift flour, powdered sugar and salt together. In a separate bowl, cream butter. Add evaporated milk to butter a little at a time; mix until smooth. Add almond extract, vanilla, sifted dry ingredients and nuts. Blend well.

Flatten a level teaspoonful of dough in palm of hand. Place cherry in center. Bring dough around cherry to form a ball. Roll between palms until smooth. Place on greased cookie sheets. Bake at 400 degrees about 10 to 12 minutes. Roll cookies in powdered sugar while hot. Makes 4 to 5 dozen.

A small cookie that's the perfect bite!

INGREDIENT EQUIVALENTS

INGREDIENT	If you have:	The measure will be:
Bananas	1 pound (3 medium)	1 3/4 cups, mashed
Butter, margarine	1 stick	1/2 cup
Buttermilk baking mix	40-ounce package	8 1/2 cups
Cheese		
Cottage	8 ounces	1 cup
Cream	8-ounce package	1 cup
Chocolate		
Baking	1 square	1 ounce (2 tablespoons)
Cocoa, unsweetened	1 pound	4 cups
Morsels, all kinds	6-ounce package	1 cup
Coconut, shredded	3 1/2-ounce can	1 1/3 cups
Crumbs		
Chocolate wafers	16 to 18	1 cup crumbs
Gingersnaps	18	1 cup crumbs
Graham Crackers	16 squares	1 cup crumbs
Eggs		
Whole, large	5	About 1 cup
Whites, large	8	About 1 cup
Yolks, large	12	About 1 cup
Flour		
All-purpose, unsifted	1 pound	3 1/2 cups
Cake, sifted	1 pound	4 1/2 cups
Whole wheat, unsifted	1 pound	3 1/2 cups

INGREDIENT	If you have:	The measure will be:
Fruit		
Dried, chopped (all kinds)	1 pound	2 1/2 to 3 cups
Glacé or candied	1 pound	2 cups, packed
Raisins, seedless	1 pound	2 3/4 cups
Honey, corn syrup, molasses	1 pound	1 1/3 cups
Lemon		
Juice	1 lemon	2 to 3 tablespoons
Rind, grated	1 lemon	2 to 3 tablespoons
Marshmallows		
Miniature	10	1 reg. size marshmallow
Regular size	16	1 cup, cut up
Milk, sweetened condensed	14-ounce can	1 1/3 cups
Nuts, chopped (all kinds)	1 pound	About 3 1/2 cups
Oats, uncooked	1 pound	About 5 1/3 cups
Orange		
Juice	1 orange	About 1/3 cup
Rind, grated	1 orange	2 to 3 tablespoons
Shortening, vegetable	1 pound	2 cups
Sour cream	8 ounces	1 cup
Sugar		
Brown	1 pound	1 1/4 cups, packed
Granulated	1 pound	2 cups
Powdered, sifted	1 pound	4 to 4 1/2 cups
Vegetable oil	8 ounces	1 cup
Yeast	1 envelope (1/4 ounce)	About 1 tablespoon

SUBSTITUTIONS

INGREDIENT	Amount	Substitute
Butter	1 cup	1 cup margarine, or, 7/8 to 1 cup vegetable shortening and 1/2 teaspoon salt
Chocolate, semisweet chips, melted	6-ounce package	2 squares unsweetened chocolate, 2 tablespoons shortening and 1/2 cup sugar
Chocolate, unsweetened	1 ounce or square	3 tablespoons cocoa and 1 tablespoon fat or oil
Cocoa	1/4 cup or 4 tablespoons	1 ounce (square) chocolate (decrease fat called for in recipe by 1/2 tablespoon)
Corn syrup	1 cup	1 cup sugar and 1/4 cup liquid (use whatever liquid is called for in recipe), or, 1 cup honey
Cream, half-and-half	1 cup	7/8 cup milk and 1/2 tablespoon butter or margarine, or, 1 cup evaporated milk, undiluted
Cream, heavy (36% to 40% fat)	1 cup	3/4 cup milk and 1/3 cup butter or margarine (for use in cooking and baking)
Cream, light (18% to 20% fat)	1 cup	3/4 cup milk and 3 tablespoons butter or margarine (for use in cooking and baking), or, 1 cup evaporated milk, undiluted

INGREDIENT	Amount	Substitute
Flour, cake	1 cup, sifted	1 cup minus 2 tablespoons sifted all-purpose flour
Honey	1 cup	1 1/4 cups sugar and 1/4 cup liquid (use liquid called for in recipe)
Lemon or orange peel, dried	1 tablespoon	2 to 3 tablespoons grated fresh lemon peel or orange peel
Milk, buttermilk	1 cup	1 cup plain yogurt
Milk, buttermilk or sour	1 cup	1 cup minus one tablespoon milk and 1 tablespoon lemon juice or vinegar (allow to stand 5 to 10 minutes), or, 1 cup milk and 1 3/4 teaspoons cream of tartar
Shortening, melted	1 cup	1 cup cooking oil (cooking oil should not be substituted if recipe does not call for melted shortening)
Sour cream, cultured	1 cup	1 cup plain yogurt, or, 3/4 cup buttermilk and 1/3 cup butter or margarine, or, 3/4 cup milk, 3/4 teaspoon lemon juice and 1/3 cup butter or margarine
Sugar, white	1 cup	1 cup honey (decrease liquid called for in recipe by 1/4 cup)

INDEX

RECIPE (year)

PAGE

Almond Cookie Cuplets (1968)	29
Apricot Filled Cookies (1955)	25
Bohemian Chocolate Cookies (1951)	30
Butter Chews (1967)	4
Butterscotch Cashew Chews (1969)	12
Caramel Candy Bars (1972)	4
Cardamom Triangles (1991)	3
Cherry Almond Surprises (1952)	30
Chinese Cookies (1969)	12
Chocolate Cherry Nuggets (1997)	7
Coconut Oatmeal Squares (1970)	13
Cocoroons (1939)	7
Cookie Kolaches (1961)	27
Cracker Jills (1971)	16
Cranberry Crunch Bars (1973)	5
Cranberry Walnut Pinwheels (2002)	19
Crunchy Topped Butter Cookies (1966)	21

RECIPE (year)

PAGE

Cutout Sandwich Cookies (1955)	24
Easy Bars (1997)	13
Filbert (Hazelnut) Spice Cookies (1969)	16
Flourless Peanut Cookies (2002)	8
French Nut Bars (1964)	5
Frosted Maple Cookies (1954)	9
Fudgy Islands (1966)	20
Glazed Orange Drops (2002)	11
Lemonade Cookies (1967)	8
Marshmallow Fudge Cookies (1939)	15
Merry Mints (1967)	24
Mincemeat Refrigerator Cookies (1953)	17
Peanut Sitting Pretties (1997)	17
Rulki (1945)	15
Soft Sugar Cookies (1966)	23
Split Seconds (1958)	27



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