

A collection of our employees' favorite cookie recipes!



2007 Cookie Book



LETTER FROM THE PRESIDENT



For many, baking cookies to share with family and friends is a great holiday tradition. Customers have told us that another great tradition is our Cookie Book – a compilation of wonderful recipes that are handed down from generation to generation.

We're pleased to present the 2007 Cookie Book, featuring a selection of recipes treasured by our employees and their families. We hope these recipes become your favorites, too.

All of us at We Energies wish you and your family a happy, healthy holiday season.

Sincerely,

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

Gale Klappa
Chairman, President and Chief Executive Officer
We Energies



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CRÈME DE MENTHE BARS



Crème de Menthe Bars

Eileen J., Customer Services

Layer 1

- 1/2 cup butter, melted**
- 1/4 cup cocoa**
- 1/2 cup powdered sugar**
- 1 egg**
- 1 teaspoon vanilla extract**
- 3 cups graham cracker crumbs**

Mix butter, cocoa, sugar, egg and vanilla together. Stir in graham cracker crumbs. Pat mixture into bottom of ungreased 13x9x2-inch baking pan.

Layer 2

- 1/2 cup butter, melted**
- 3 tablespoons crème de menthe**
- 2 tablespoons dry instant vanilla pudding mix**
- 2 cups powdered sugar**

Combine butter, crème de menthe, pudding mix and sugar. Spread on top of layer 1.

Layer 3

- 1/2 cup butter, melted**
- 1 cup (6-ounce package) milk chocolate chips**

Combine butter and chocolate chips together (heat from butter will melt chips). Stir until smooth. Spread on top of layer 2. Refrigerate overnight. Cut and serve. Makes 2 to 3 dozen.

Refrigerator and freezer doors should seal tightly. Check your seals by closing your door on a dollar bill. If you can move the bill, the seal is not tight enough.



Chocolate Walnut Squares

Carol M., Finance

1 cup butter, softened
2 cups granulated sugar
4 eggs, lightly beaten
1 tablespoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon salt
2 cups chopped walnuts
2 squares (1 ounce each) unsweetened chocolate, melted

Preheat oven to 350 degrees F. Cream butter and sugar; beat in eggs and vanilla. Mix in flour and salt; stir in walnuts. Spread half of dough in greased 13x9x2-inch pan. Add melted chocolate to remaining half of dough. Carefully spread over batter in pan. Bake at 350 degrees for 30 to 35 minutes. Cool and frost. Makes 2 to 3 dozen.

Frosting

5 tablespoons all-purpose flour
1 cup milk
1 cup butter, softened
1 cup powdered sugar
2 teaspoons vanilla extract

Mix flour and milk in small saucepan. Cook and stir over medium heat until a thick paste forms, about 10 minutes. Cool mixture completely. Mix butter, powdered sugar and vanilla. Gradually beat milk mixture into butter mixture.

Clean your refrigerator by dusting off the motor, fins, evaporator pan and condenser coils once or twice a year. Unplug the unit and clean with a vacuum cleaner or long-handled brush.

Lemon Bars

Jonna S., Customer Services

2 1/4 cups all-purpose flour, divided
1/2 cup powdered sugar
1 cup butter, melted
4 eggs
2 cups granulated sugar
1 teaspoon baking powder
1/2 cup lemon juice concentrate
Powdered sugar

Preheat oven to 350 degrees F. In medium bowl, combine 2 cups flour and 1/2 cup powdered sugar. Blend in melted butter. Press dough into bottom of ungreased 13x9x2-inch pan. Bake at 350 degrees for 15 to 20 minutes or until golden.

In a large bowl, beat eggs until light. In a separate bowl, combine sugar, baking powder and remaining 1/4 cup of flour. Stir sugar mixture into the eggs; mix in lemon juice. Pour over prepared crust. Bake an additional 30 minutes or until filling is set. Cool. Sprinkle with powdered sugar before cutting into bars. Makes 2 to 3 dozen.

Toffee Squares

Chris M., Customer Services

1 cup butter or margarine, softened
1 cup brown sugar, packed
1 egg yolk
1 teaspoon vanilla extract
1/4 teaspoon salt
2 cups all-purpose flour
1 (8-ounce) milk chocolate candy bar
1/2 cup chopped nuts

Preheat oven to 350 degrees F. Grease a 13x9x2-inch pan. Cream butter; add sugar gradually. Blend in egg yolk, vanilla, salt and flour. Spread in pan; bake at 350 degrees for about 20 minutes.

After removing from oven, place chocolate on top of hot bars; spreading to cover when chocolate has melted. Sprinkle with chopped nuts. When cool, cut into squares. Makes about 5 dozen.

Razz-Ma-Tazz Bars

Eric R., Regulatory Affairs

1/4 cup sliced almonds, toasted

1/2 cup butter

2 cups (12-ounce package) white chocolate chips, divided

2 large eggs

1/2 cup granulated sugar

1 cup all-purpose flour

1/2 teaspoon salt

1/2 teaspoon almond extract

1/2 cup seedless raspberry jam

Preheat oven to 350 degrees F. Grease and sugar a 9-inch square baking pan. To toast almonds, spread them in a single layer on ungreased shallow baking pan. Bake almonds at 350 degrees for 10 to 15 minutes, stirring occasionally, until golden. Set aside.

Turn oven down to 325 degrees. Melt butter in medium, microwave-safe bowl on high (100%) power for 1 minute; stir. Add 1 cup white chocolate chips; let stand. Do not stir.

Beat eggs in large bowl until foamy. Add sugar; beat until a light lemon color, about 5 minutes. Stir in melted chocolate mixture. Mix in flour, salt, and almond extract. Spread 2/3 of the batter into prepared pan. Bake at 325 degrees for 15 to 17 minutes or until light golden brown around edges. Cool on wire rack.

Microwave jam in small bowl on high (100%) power for 30 seconds; stir. Spread jam over prepared crust. Stir remaining cup of chips into remaining batter. Drop spoonfuls of batter over jam. Sprinkle with toasted almonds. Bake at 325 degrees for 25 to 30 minutes or until edges are browned. Cool completely before cutting into bars. Makes 16 bars.

Never use your natural gas stove to heat your home. It could cause a fire or carbon monoxide poisoning.

Raspberry Squares

Ginger K., Finance

- 2 2/3 cups all-purpose flour**
- 1 teaspoon baking soda**
- 1 teaspoon salt**
- 2 cups brown sugar, packed**
- 1 cup uncooked oats (quick)**
- 2 cups chopped walnuts**
- 1 1/2 cups butter, melted**
- 1/2 cup chopped raisins**
- 1 1/2 cups (18-ounce jar) raspberry jam**

Preheat oven to 350 degrees F. Sift flour, baking soda, and salt together. Add sugar, oats, and walnuts. Mix in melted butter. Press half of the mixture into a greased 13x9x2-inch pan. In separate bowl, combine raspberry jam and raisins; spread over top of crust. Cover jam with remaining crust mixture; press down slightly. Bake at 350 degrees for 35 to 40 minutes. Cool before cutting into squares. Makes 3 to 4 dozen.



We work around the clock to make sure customers have safe and reliable service.

STRAWBERRY MERINGUE KISSES



Strawberry Meringue Kisses

*Scott Z., Customer Operations and
Rebekah F., Customer Services*

3 egg whites, room temperature
1/8 teaspoon salt
3 1/2 tablespoons strawberry gelatin (not sugar-free)*
3/4 cup granulated sugar
1 teaspoon vinegar
1 cup miniature chocolate chips

Preheat oven to 250 degrees F. Beat egg whites with salt until foamy. Gradually add gelatin and sugar; beat until stiff peaks form and sugar is dissolved. Mix in vinegar; fold in chocolate chips. Drop from teaspoon onto ungreased cookie sheets covered with brown paper or parchment paper. Bake at 250 for 25 minutes. Turn oven off; leave cookies in oven 20 minutes longer. Makes about 9 dozen.

**Raspberry or cherry gelatin may be substituted.*

Turn off cooktops or ovens a few minutes before food has completed cooking. Retained heat finishes the job using less energy.

Soft Chocolate Chip Pudding Cookies

*Karen C., Customer Services and
Kevin C., Customer Operations*

5 cups all-purpose flour
2 teaspoons baking soda
2 cups butter, softened
1/2 cup granulated sugar
1 1/2 cups brown sugar, packed
2 teaspoons vanilla extract
2 (3.4-ounce) packages instant vanilla pudding mix
4 eggs
4 cups (two 12-ounce packages) semi-sweet chocolate chips

Preheat oven to 375 degrees F. Sift together flour and baking soda; set aside. In a large bowl, cream butter, sugars and vanilla; blend in instant pudding. Add eggs, one at a time, beating after each egg. Gradually add flour mixture to the dough. (Dough will be heavy). Stir in chocolate chips. Drop by rounded teaspoonfuls, 2 inches apart, on cookie sheets covered with parchment paper. Bake at 375 degrees for 8 to 12 minutes. Take out just before they look done. Cool on cookie sheet for 3 minutes before moving to wire rack to cool completely. Makes about 6 dozen.

Chocolate Mint Dreams

Judith G., Customer Operations

3/4 cup butter (no substitutes), softened
1/2 cup powdered sugar
2 squares (1 ounce each) unsweetened chocolate, melted and cooled
1/4 teaspoon peppermint extract
1 1/2 cups all-purpose flour
1 cup miniature semi-sweet chocolate chips

Preheat oven to 375 degrees F. In a large mixing bowl, cream butter and powdered sugar. Beat in melted chocolate and peppermint extract. Gradually add flour. Stir in chocolate chips. (Dough will be soft.) Drop dough by tablespoonfuls, 2 inches apart, on ungreased baking sheets. Bake at 375 degrees for 6 to 8 minutes, or until firm. Cool on cookie sheet for 4 minutes before moving to wire racks to cool completely. Spread icing over cookies; let set. Drizzle chocolate over cookies. Makes about 4 dozen.

You can spend up to \$120 in electricity per year using a second refrigerator or freezer. If you want to use a second refrigerator or freezer during holidays or for special occasions, turn it on one to two days before you need it.

Icing

2 tablespoons butter, softened
1 cup powdered sugar
1 to 2 tablespoons milk
1/4 teaspoon peppermint extract
1 to 2 drops green food coloring

Combine icing ingredients. Adjust milk to make icing easy to spread.

Drizzle

1/2 cup semi-sweet chocolate chips
1/2 teaspoon shortening

In a microwave, melt chocolate chips and shortening; stir until smooth.

Cranberry Hootycreek Cookies

John K., Fossil Operations

1/2 cup butter or margarine, softened
1 egg
2 teaspoons vanilla extract
1 cup plus 2 tablespoons all-purpose flour
1/2 cup uncooked oats (old fashioned or quick)
1/2 teaspoon baking soda
1/2 teaspoon salt
1/3 cup brown sugar
1/3 cup granulated sugar
1/2 cup dried cranberries
1/2 cup white chocolate chips
1/2 cup chopped pecans

Preheat oven to 350 degrees F. In a large bowl, cream butter; beat in egg and vanilla. In a separate bowl, combine flour, oats, baking soda, salt and sugars; gradually blend into butter mixture. Stir in cranberries, chips and pecans. Drop heaping teaspoonfuls onto greased cookie sheets. Bake at 350 degrees for 8 to 10 minutes, or until edges start to brown. Cool on wire racks. Makes 2-1/2 dozen cookies.

Drizzle (optional):

1 cup white chocolate chips, melted

Microwave white chocolate chips on high for 30 seconds; stir. Microwave for 30 to 40 seconds more; stir until smooth. Pour into zip-top bag; snip off small corner of bag. Drizzle on cookies; let harden before storing.



Iced Pumpkin Cookies

Cindy H., EMSBLA Credit Union

2 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
2 teaspoons cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon ground cloves
1/2 teaspoon salt
1/2 cup butter, softened
1 1/2 cups granulated sugar
1 can (15-ounce) pumpkin
1 egg
1 teaspoon vanilla extract

Preheat oven to 350 degrees F. Combine flour, baking powder, baking soda, cinnamon, nutmeg, cloves and salt; set aside. In medium bowl, cream butter and sugar. Add pumpkin, egg and vanilla to butter mixture; beat until creamy. Mix in dry ingredients. Drop by tablespoonfuls, 2 inches apart, on greased baking sheets; flatten slightly. Bake at 350 degrees for 15 to 20 minutes. Remove to wire racks to cool completely. Drizzle with glaze. Makes about 4 dozen.

Glaze

2 cups powdered sugar
3 tablespoons milk
1 tablespoon butter, melted
1 teaspoon vanilla extract

Combine all ingredients until smooth, adding additional milk if needed. Drizzle glaze over cookies with a fork.

Use an oven thermometer to test the oven temperature to be sure that the setting matches the actual temperature. If the actual temperature is too high, you will use more energy than needed. Also, your food may not turn out how you anticipate.

The "100" Good Cookie

Cheryl W., Fossil Operations

1 cup granulated sugar
1 cup brown sugar, packed
1 cup butter, softened
1 cup vegetable oil
1 egg
1 teaspoon vanilla extract
1 cup crisp rice cereal
1 cup flaked coconut
1 cup uncooked oats (quick)
3 1/2 cups all-purpose flour
3/4 teaspoon salt
1 teaspoon baking soda
1 teaspoon cream of tartar
Granulated sugar

Preheat oven to 350 degrees F. In a large bowl, mix together the first 6 ingredients in order listed until well combined. Stir in cereal, coconut and oats. In separate bowl, mix together flour, salt, baking soda and cream of tartar. Gradually add to creamed mixture. Drop teaspoonfuls, 2 inches apart, onto lightly greased cookie sheets. Flatten with fork or glass dipped in sugar. Bake at 350 degrees for 10 to 12 minutes or until golden. Cool on wire rack. Makes 100 cookies.

White Chocolate Peppermint Snowdrops

Marianne M., Finance

1 roll (16.5 ounces) refrigerated sugar cookie dough
1 1/3 cups white chocolate chips

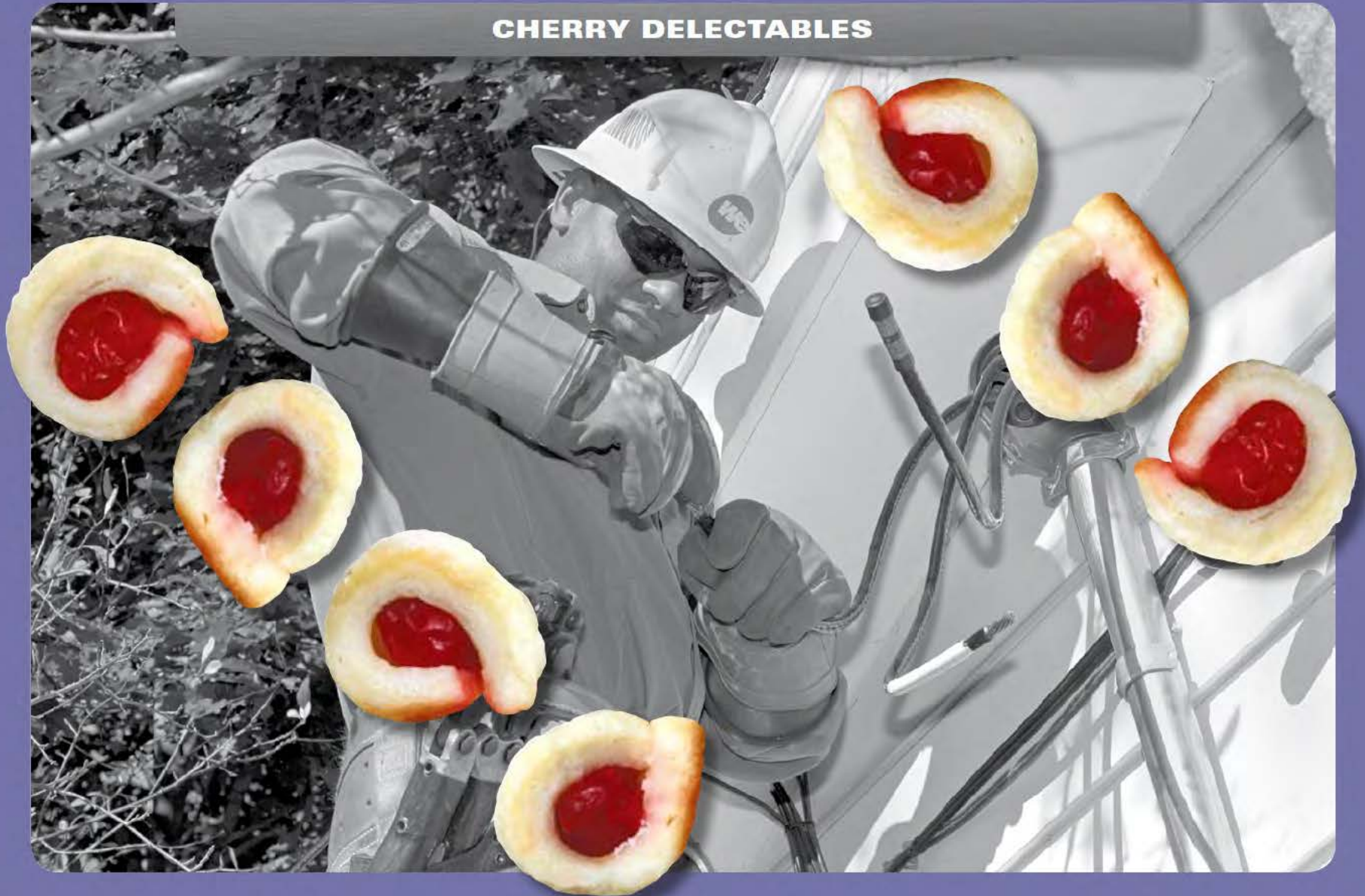
Preheat oven to 350 degrees F. Coat cookie sheets with vegetable oil spray. In large bowl, break up cookie dough; let stand 10 to 15 minutes to soften. Add white chocolate chips; mix well. Drop tablespoonfuls, 2 inches apart, onto cookie sheets. Bake at 350 degrees for 10 to 13 minutes or until just set and golden at edges. Cool 2 minutes on cookie sheet; transfer to wire racks to cool completely. Top cookies with peppermint icing; sprinkle with crushed peppermint candies. Makes about 2 1/2 dozen.

Peppermint Icing

1 3/4 cups sifted powdered sugar
2 tablespoons butter, softened
1/4 teaspoon peppermint extract
2 to 3 tablespoons milk or cream
1 cup crushed peppermint candies (or candy canes)

In small bowl, mix sugar, butter, extract and milk or cream to make icing that is easy to spread. Top frosted cookies with crushed candy.

CHERRY DELECTABLES



Stay safe while trimming around trees. We can temporarily disconnect your service so you do not come in contact with your home's service line while trimming.

Cherry Delectables

Rita R., Wispark

1 cup butter, softened
1 (8-ounce) package cream cheese, softened
2 cups all-purpose flour
4 (10-ounce) jars maraschino cherries, drained
(reserve 1/4 cup juice)
1/4 cup brandy
Sifted powdered sugar

In large bowl, cream butter and cream cheese. Gradually mix in flour. (Dough will be stiff.) In separate bowl, combine cherries, 1/4 cup reserved cherry juice and brandy. Chill both dough and cherry mixture for at least 8 hours or overnight.

Preheat oven to 350 degrees F. Drain cherries well; discard liquid. Divide dough in half. Work with 1/2 of dough at a time, keep other half chilled until ready to use. Roll to 1/8-inch thickness on surface sprinkled with sifted powdered sugar. Cut rolled dough into 3x1-inch strips. Place a cherry on each strip, roll up, and pinch end of strip to seal. (Cherry will be exposed on both sides of the pastry strip.) Place seam-side down on ungreased cookie sheets. Bake at 350 degrees for 15 minutes or until slightly browned. Remove from oven; sprinkle with powdered sugar while still warm. Cool on wire racks. Makes 10 dozen.

No-Bake Crunchy Peanut Butter Chews

Susan J., Customer Services

1 (12-ounce) jar crunchy peanut butter
1 1/2 cups finely chopped dates
2 tablespoons unsalted butter, melted
1/2 cup peanuts, chopped
2 cups powdered sugar
1/2 bar (2 ounces) paraffin wax
2 cups (12-ounce package) semi-sweet chocolate chips

In large mixing bowl, combine peanut butter, dates, butter, peanuts and powdered sugar; mix well. Shape dough into small balls or bars the size of a small candy bar. Chill for at least one hour. Over low heat, melt paraffin and chocolate chips. Dip balls or bars into chocolate mixture to coat. Place on wax paper to cool. Makes about 3 dozen.

When buying a new refrigerator or freezer, look for the ENERGY STAR label. ENERGY STAR refrigerators and freezers can save you hundreds of dollars on your electric bill over the life of the appliance.

NEOPOLITAN COOKIES



Neopolitan Cookies

Karen V., Customer Services

2 1/2 cups all-purpose flour
1 1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup margarine or butter
1 1/2 cups granulated sugar
1 egg
1 teaspoon vanilla extract
1/2 teaspoon almond extract
5 drops red food coloring
1/2 cup finely chopped walnuts
1 ounce unsweetened chocolate, melted and cooled to room temperature
Granulated sugar

Line a 9x5x3-inch loaf pan with waxed paper, allowing ends of the paper to hang over the sides of the pan. In small bowl, stir together flour, baking powder and salt. In medium mixing bowl, beat margarine or butter with electric mixer on medium speed for 30 seconds. Add sugar and continue beating until fluffy. Add egg and vanilla; beat just until combined. Slowly add flour mixture, beating on medium speed about 3 minutes or until all ingredients are combined. Divide dough into 3 portions and place each in a separate bowl. Stir almond extract and red food coloring into one dough portion. Stir chopped walnuts into the second portion and melted chocolate into the third portion. Pat pink dough evenly into the bottom of prepared pan. Pat nuted

dough over pink dough. Top with chocolate dough. Cover and chill at least 4 hours or until firm enough to slice.

Preheat oven to 350 degree F. Remove chilled dough from pan by lifting paper ends; remove paper. Using a sharp knife, cut block of dough lengthwise in half. Cut each block crosswise into 1/8- to 1/4-inch wide slices. Arrange slices about 1 inch apart on ungreased cookie sheets; sprinkle lightly with sugar. Bake at 350 degrees for 8 to 12 minutes, or until the edges are firm and light brown. Cool cookies on pan for 1 minute, then transfer to a wire rack to cool completely. Makes about 5 dozen.

***Keep electric appliances away from water.
Electricity + Water = DANGER.***

Santa's Whiskers

Sandy L., Customer Operations

- 1 cup butter, softened**
- 1 cup granulated sugar**
- 2 tablespoons milk**
- 1 teaspoon vanilla extract**
- 2 1/2 cups all-purpose flour**
- 3/4 cup chopped red and green candied cherries**
- 1/2 cup chopped nuts**
- 1 cup flaked coconut**

Cream butter and sugar. Add milk and vanilla; blend in flour. Stir in chopped cherries and nuts. Form dough into two logs approximately 1-1/2x9 inches. Roll logs in flaked coconut, pressing coconut firmly into log. Wrap in waxed paper and chill several hours.

Preheat oven to 350 degrees F. Cut logs into 1/4-inch slices. Place on ungreased cookie sheets and bake at 350 degrees for 9 to 11 minutes, or until lightly browned around edges. Let rest on cookie sheet 2 minutes; transfer to wire racks to cool completely. Makes 5 to 6 dozen.



Our employees always provide proper identification when arriving at a customer appointment.

Grandma's Molasses Cookies

Carol K., Fossil Operations

1 cup lard (may substitute butter or shortening)
2 cups granulated sugar
2 eggs, beaten
1 teaspoon vanilla extract
1/2 cup molasses
4 cups all-purpose flour
2 teaspoons ginger
1/2 teaspoon ground cloves
1 teaspoon cinnamon
1/2 teaspoon salt
1 teaspoon baking soda
Granulated sugar for dipping cookies

Preheat oven to 400 degrees F. Mix lard, sugar, eggs, vanilla and molasses. Sift flour, spices, salt and baking soda; blend into sugar mixture. Chill dough for several hours.

Roll into 1-inch balls. Dip one side in sugar. Arrange sugar side up on ungreased cookie sheets. Do not flatten. Bake at 400 degrees for 10 to 12 minutes. Transfer to wire racks to cool. Makes about 7 dozen.

Jimmie Cookies

Lori M., Customer Operations

1 cup butter, softened
1 cup powdered sugar, sifted
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup uncooked oats (quick)
Chocolate jimmies

Cream butter; add sugar and vanilla. Add dry ingredients and oats. Divide dough into 3 parts; shape each into a log. Roll logs in jimmies; wrap in wax paper. Refrigerate overnight.

Preheat oven to 325 degrees F. Remove wax paper from dough logs; cut into 1/4-inch slices. Place on greased cookie sheets. Bake at 325 degrees about 16 minutes. Transfer to wire racks to cool. Makes about 3 dozen.

Cook with your toaster oven, electric skillet and slow cooker for specialized jobs, rather than the range. Small appliances use less energy.

GRANDMA HOWIE'S SOUR CREAM COOKIES



Grandma Howie's Sour Cream Cookies

Tim B., Customer Operations

3 cups all-purpose flour
1 cup granulated sugar
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon nutmeg
1 cup butter
1 egg, beaten
1 cup sour cream
1 teaspoon almond extract

Sift together flour, sugar, salt, soda and nutmeg in a large bowl. Cut butter into dry ingredients. In small bowl, mix together beaten egg, sour cream and almond extract; add to flour mixture. Mix well. Divide dough into four equal portions. Chill several hours or overnight.

Preheat oven to 400 degrees F. Using one portion of dough at a time, roll 1/8-inch thick on lightly floured surface. Cut out with cookie cutters; place on greased cookie sheets. Bake at 400 degrees for 7 to 10 minutes, or until lightly browned. Cool cookies on wire racks. Frost cookies and decorate. Makes about 6 dozen 3-inch cookies

Frosting

6 tablespoons sour cream
6 tablespoons butter, softened
2 teaspoons almond extract
1/4 teaspoon vanilla extract
4 cups powdered sugar (more if needed for spreading consistency)
1/4 teaspoon salt
Food coloring and colored sugars

Blend sour cream, butter, almond extract, vanilla, powdered sugar and salt; add more sugar if needed to make frosting that is easy to spread. Separate frosting into small bowls; add food coloring as desired.

Place the refrigerator or freezer away from direct sunlight and other heat sources such as ovens or ranges. Heat will cause the unit to use more energy to stay cold.

Pie Crust Cut Out Cookies

Jody K., Customer Operations

3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt (optional)
1 cup shortening
2 eggs
1 cup granulated sugar
1/4 cup milk
1 tablespoon vanilla extract

Combine flour, baking soda and salt; cut in shortening until mixture resembles coarse crumbs. In separate bowl, mix eggs, sugar, milk and vanilla. Add to the flour mixture; mix well. Refrigerate overnight.

Preheat oven to 350 degrees F. On floured surface, roll dough 1/4-inch thick. Cut out with cookie cutters; place on greased cookie sheets. Bake at 350 degrees for 7 to 10 minutes, or until edges are light brown. Cool on wire racks. Frost with your favorite frosting. Makes about 3 dozen, depending on size of cookie cutters.

Keeping safe around equipment is a top priority. Don't forget to call Diggers Hotline or MISS DIG before you dig. Just dial 811.



White Sugar Cookies

Julie S., Administrative Services

2 cups shortening
2 cups granulated sugar
1/2 teaspoon baking soda
4 cups all-purpose flour
2 eggs
2 teaspoons vanilla extract
**1/2 cup buttermilk (or 1/2 cup milk mixed with
1 tablespoon vinegar)**

Preheat oven to 375 degrees F. In a large bowl, combine shortening, sugar and baking soda; add flour. Mix well. Add eggs, vanilla and milk; mix well. (Dough will be very soft.) Roll to about 1/4-inch thick on heavily floured surface. Cut out with cookie cutters. Place on ungreased cookie sheets. Bake at 375 degrees for 7 to 10 minutes, or until edges are lightly brown. Cool on wire racks. Frost and decorate. Makes 4 to 6 dozen, depending on size of cookie cutters.

*To save energy, air-dry dishes instead
of using your dishwasher's drying cycle.*

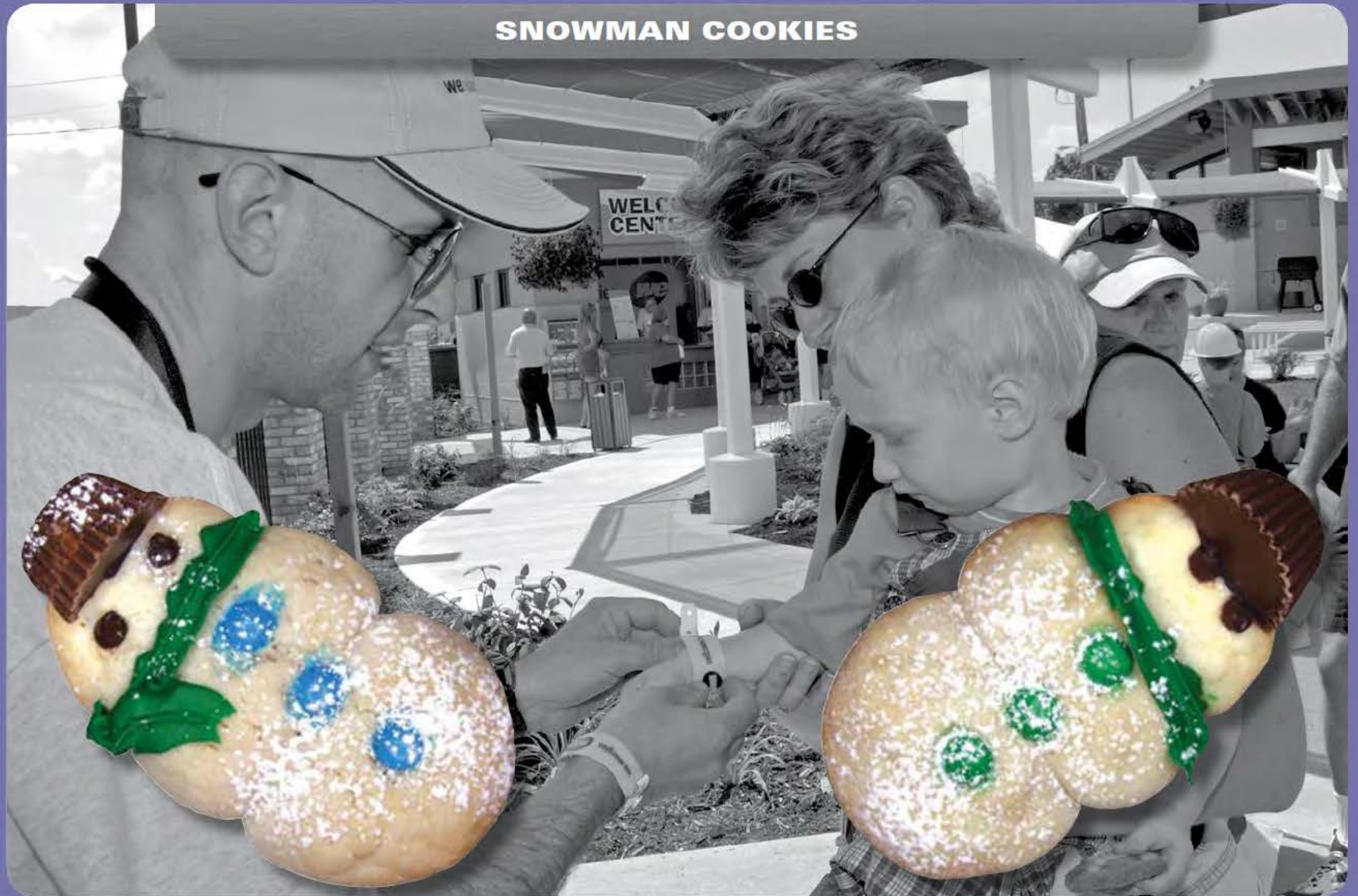
Frosting

1/2 cup butter, melted
1/4 cup milk
1/4 teaspoon vanilla extract
4 1/2 cups powdered sugar
Food coloring
Colored sugar or decorating candies

Mix butter, milk and vanilla. Stir in enough powdered sugar to reach spreading consistency. Separate frosting into small bowls; add food coloring as desired.



SNOWMAN COOKIES



Snowman Cookies

Michelle K., Customer Operations

1 cup butter, softened
1 (8-ounce) package cream cheese, softened
2 cups granulated sugar
1 egg
1 teaspoon vanilla extract
1/4 teaspoon almond extract
3 1/2 cups all-purpose flour
1 teaspoon baking powder
Semi-sweet chocolate mini morsels
Small candies for buttons
Miniature peanut butter cups, unwrapped and halved
**Canned or tubed frosting for securing hat and creating
a scarf on each snowman**
Powdered sugar

Beat butter and cream cheese at medium speed of electric mixer until fluffy. Gradually add sugar, beating well. Add egg, vanilla extract and almond extract; mix until blended. Combine flour and baking powder. Add to butter mixture; beat well. Cover and refrigerate 8 hours.

Preheat oven to 350 degrees F. Shape dough into 48 1-inch balls, 48 3/4-inch balls and 48 1/2-inch balls. On ungreased cookie sheets, place one ball of each size in a row to form a snowman. Press together gently. Repeat with remaining balls. Press 2 mini morsels into lower part of head for eyes

(need room on top of head to secure hat after baking). Press round candies into body for buttons. Repeat on all snowmen.

Bake at 350 degrees for 16 to 18 minutes or until the edges are firm and the bottoms are golden. Remove from oven; cool on baking sheets. When cooled, apply tube frosting to the top of each head to secure the 1/2 peanut butter cup (top down) to the head creating a hat. Using one of the tips of the tube frosting, create a scarf for each snowman. Lightly sprinkle powdered sugar on all completed snowmen to represent snow. Makes 4 dozen.

Almond Glazed Sugar Cookies

Irene W., Customer Operations

1 cup butter, softened (no substitutes)

3/4 cup granulated sugar

1 teaspoon almond extract

2 cups all-purpose flour

1/2 teaspoon baking powder

1/4 teaspoon salt

Butter and granulated sugar to flatten cookies

Preheat oven to 375 degrees F. In large mixing bowl, use medium speed of electric mixer to cream butter, sugar and almond extract. Combine flour, baking powder and salt; add to butter mixture using low speed on mixer. Beat until well mixed, about 1 to 2 minutes. Roll dough into 1-inch balls and place 2 inches apart on ungreased cookie sheets. Dip bottom of glass into butter, then sugar. Flatten each ball with bottom of glass. Bake at 375 degrees for 7 to 10 minutes or until lightly golden brown. Cool on cookie sheet a few minutes; remove to wire rack. Makes about 4 dozen.

Glaze

1 1/2 cups powdered sugar

1 teaspoon almond extract

2 - 3 tablespoons water

Almond slices or slivers

Mix all ingredients, except almonds, until of spreading consistency. Spread glaze on cooled cookies; top each cookie with 3 to 5 almond pieces with ends touching in center of cookie.

When unplugging an appliance, always pull the plug and not the cord, and never carry an appliance by the cord.

Black Walnut Butter Cookies

Rocky J., Customer Operations

3/4 cup butter, softened (no substitutes)
1 cup all-purpose flour
1/2 cup cornstarch
1/2 cup powdered sugar
1/2 cup chopped black walnuts
Powdered sugar for dusting

Preheat oven to 300 degrees F. In a large mixing bowl, cream butter. Combine flour, cornstarch and 1/2 cup powdered sugar; add to butter and mix well. Stir in walnuts. Roll into 3/4-inch balls; place 1 inch apart on ungreased or parchment paper lined baking sheets. (If needed, chill dough for about an hour to make it easier to handle.) Bake at 300 degrees for 20 to 25 minutes or until set. Cool on wire racks. Dust with powdered sugar. Makes 3 dozen.

Butterscotch Potato Chip Cookies

Lynn L., Administrative Services

1 cup butter, softened
1 cup granulated sugar
1 cup light brown sugar, packed
2 eggs
2 1/2 cups all-purpose flour
1 teaspoon baking soda
2 cups finely crushed potato chips
2 cups (12-ounce package) butterscotch morsels
1/2 cup chopped pecans

Preheat oven to 375 degrees F. Beat butter, sugars and eggs until fluffy. Sift together flour and baking soda; blend into butter mixture. Stir in potato chips, butterscotch morsels and pecans.

Shape dough into 1-inch balls; place about 2 inches apart on ungreased cookie sheets. Bake at 375 degrees for 8 to 10 minutes. Do not over bake. Cool on wire rack. Makes about 8 dozen.

CHOCOLATE DIPPED BUTTER COOKIES



Chocolate Dipped Butter Cookies

Kay G., Customer Services

- 1 cup butter, softened**
- 2/3 cup granulated sugar**
- 1 large egg**
- 1 teaspoon orange extract**
- 2 1/2 cups all-purpose flour**
- 1/2 teaspoon baking powder**
- 6 ounces dark chocolate for baking or dark chocolate chips**
- 1/2 cup chocolate jimmies or candy sprinkles**

Preheat oven to 350 degrees F. Beat butter and sugar at medium speed of electric mixer until fluffy. Mix in egg and orange extract. Combine flour and baking powder; gradually add to butter mixture, beating until blended.

Use a cookie press fitted with a star-shaped disk. Following manufacturer's instructions, shape dough into long strips on ungreased baking sheets. Cut strips into 2-inch long cookies. Bake at 350 degrees for 10 to 12 minutes or until lightly browned. Cool on wire racks.

Microwave chocolate in a small bowl at HIGH, stirring twice, 1 1/2 minutes or until melted. Dip ends of cookies in melted chocolate; sprinkle with jimmies or candy sprinkles. Place on waxed paper, and let stand until chocolate is firm. Makes about 6 dozen.

Set the refrigerator temperature between 36 and 42 degrees F. Set the freezer control so the temperature is between -5 and +6 degrees F. A small thermometer placed in the refrigerator or freezer will help you set it correctly.



COCONUT LEMON DAINTIES



Coconut Lemon Dainties

Sara P., Administrative Services

3/4 cup butter, softened
1/2 cup granulated sugar
1 egg yolk
1 teaspoon vanilla extract
1/2 teaspoon lemon extract
2 cups all-purpose flour
1 1/2 cups flaked coconut

Preheat oven to 350 degrees F. Cream butter and sugar until light and fluffy. Beat in egg yolk and extracts. Blend in flour and coconut. (Dough will be crumbly.) Shape into 1-inch balls; place 2 inches apart on ungreased cookie sheets. Bake at 350 degrees for 8 to 10 minutes. Cool on wire racks and frost. Makes about 5 dozen.

Frosting

1/4 cup butter, softened
1 teaspoon grated lemon peel
1/8 teaspoon salt
2 cups powdered sugar
4 teaspoons lemon juice

Beat together all ingredients until they reach spreading consistency.

Jam Thumbprint Cookies

Maureen G., Wholesale Energy & Fuels

1 1/2 cups unsalted butter, softened
1 cup granulated sugar
1 teaspoon vanilla extract
3 1/2 cups all-purpose flour
1/4 teaspoon salt
1 egg, beaten
1 tablespoon water
7 ounces flaked coconut
Raspberry or apricot jam

Using electric mixer, cream butter and sugar until just combined; add vanilla. Sift flour and salt together. With the mixer on low speed, add the flour mixture to the butter mixture. Mix until the dough starts to come together. Transfer dough to a floured surface; shape into a flat disk. Wrap in plastic wrap; chill for 30 minutes.

Preheat the oven to 350 degrees F. Lightly beat together the egg and water. Roll dough into 1 1/4-inch balls. Dip each ball into the egg wash; then roll it in coconut. Place on ungreased cookie sheet. With your thumb, make an indentation into the top of each ball. Drop 1/4 teaspoon jam into each indentation. Bake at 350 degrees for 20 to 25 minutes, or until coconut is golden brown. Cool on wire racks. Makes about 3 dozen.

Buried Cherry Cookies

Patty G., Customer Operations

1 to 1 1/2 jars (10 ounces) maraschino cherries, drained and juice reserved

1/2 cup butter, softened

1 cup granulated sugar

1 egg

1 1/2 teaspoon vanilla extract

1 1/2 cups all-purpose flour

1/2 cup unsweetened cocoa

1/4 teaspoon baking soda

1/4 teaspoon baking powder

1/4 teaspoon salt

1 cup (6-ounce package) semi-sweet chocolate chips

1/2 cup sweetened condensed milk

Preheat oven to 350 degrees F. Spread drained cherries on paper towels to dry. In a large mixing bowl, cream butter with electric mixer. Add sugar; beat until fluffy. Add egg and vanilla; beat well. In a medium bowl, stir together flour, cocoa, baking soda, baking powder and salt. Gradually add flour mixture to butter mixture, beating until well blended. Shape dough into 1-inch balls. Place on ungreased cookie sheets. Press thumb in center of each ball to make indentation. Place one cherry in each thumbprint.

In a small saucepan, combine chocolate chips and condensed milk. Cook and stir over low heat until chocolate is melted.

Stir in 4 teaspoons reserved cherry juice, adding more if needed. Use pastry bag to pipe 1 teaspoonful of frosting over each cherry or spoon a teaspoonful of frosting over each cherry, spreading to cover cherry. Bake at 350 degrees for 10 minutes or until edges are firm. Makes about 3 1/2 dozen.

COOKIE BAKING TIPS

Each cookie has its own personality. Improve the odds of having them turn out great every time.

1. Use the right fat and flour

Recipes calling for butter or margarine will produce good results with either, as long as you use a margarine that contains at least 80 percent vegetable oil. Do not use "reduced fat" or "whipped butter" products, they can contain up to 58 percent water.

Most cookies call for softened butter for the best blending consistency. Let butter stand at room temperature for 30 to 45 minutes to soften. Be careful not to let it soften too long, as this can result in dough that is too soft.

For cookie recipes, unless otherwise specified, use either bleached or unbleached all-purpose flour.

2. Measure accurately

Ingredients should be measured accurately using standard measuring cups and spoons. Nested metal or plastic measuring cups are intended for dry ingredients such as flour and sugar. Gently spoon flour into a dry measuring cup and level the top with the straight edge of a metal spatula or knife. Don't pack the flour into the cup or tap it with the spatula or on the counter to level. Glass or plastic cups with a spout are meant only for liquid ingredients. Liquids need to be measured at eye level. Bend over so you are on the same level with the measuring marks. The liquid should be right at the mark, not above or below.

3. Chill dough properly

The chilling time given in a recipe is the optimum time for easy rolling and shaping. If you need to speed up the chilling, wrap the dough and place it in the freezer. About 20 minutes of chilling in the freezer is equal to one hour in the refrigerator.

4. Choose the right cookie sheets

Look for shiny, heavy-gauge cookie sheets with very low or no sides. Avoid dark cookie sheets, which may cause cookie bottoms to over brown. Also, using too much fat, or greasing the pan when the recipe doesn't call for it, causes cookies to spread excessively and brown too quickly around the edges. Try lining your baking sheets with parchment paper. You can reuse a sheet several times when baking multiple batches of cookies.

5. Watch the baking time

Use an accurate timer. Always check cookies at the minimum baking time. Even one minute can mean the difference between a cookie that is done and one that is ruined. Immediately remove from the baking sheet with a spatula, unless the recipe calls for them to cool for a specified time on the baking sheet.



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