



**We Energies  
Cookie Book**

**80<sup>th</sup>**

**Anniversary  
1928-2008**



## Letter from the President



Since its first printing in 1928, the We Energies Cookie Book has been a holiday favorite for our customers. The recipes we've featured over the years have become cherished family traditions. Now, it's my pleasure to introduce the 2008 version of the Cookie Book – our 80th anniversary edition.

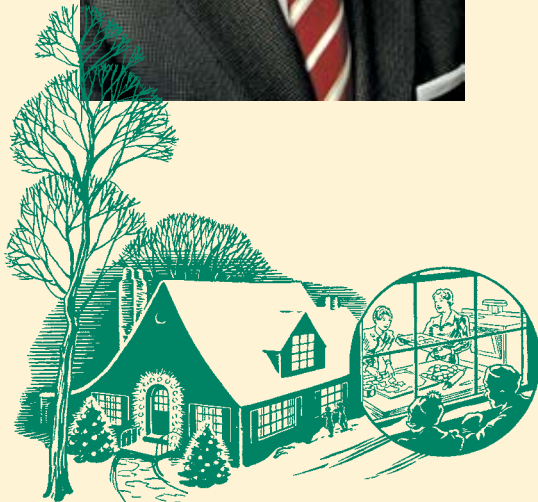
To mark this milestone, the 2008 book offers 80 tasty holiday recipes. Whether you're looking for an old favorite from the past or a fun, new recipe that the whole family can make, you're sure to find it here.

From all of us at We Energies, please accept my best wishes for a holiday season filled with good cheer, good friends and good health.

Sincerely,

A handwritten signature in blue ink that reads "Gale Klappa". The signature is fluid and cursive.

**Gale Klappa**  
Chairman, President and Chief Executive Officer  
We Energies



# Table of Contents

Recipe	Page	Recipe	Page	Recipe	Page	Recipe	Page
<b>Cookie Book Classics</b>	<b>4</b>	<b>Kid's Korner</b>	<b>16</b>	<b>Dairyland Delights</b>	<b>26</b>	<b>Festive Foods</b>	<b>40</b>
Meringue Fudge Drops	5	Caramel Snappers	17	Frosted Cashew Cookies	27	Apricot Dream Bars	41
Scandinavian Drops	5	Teddy Bear Cookies	17	Sandies by the Sea	28	Santa Claus Cookies	41
Chocolate-Dipped Creams	6	Easy Oatmeal Cookies	18	Farm Cookies	28	Toffee Almond Crunch Bars	42
California Dream Bars	6	Chocolate Angel Cookies	18	Dairyland Sour Cream Apple Bars	29	Almond Honey Cookies	42
Dusen Confecto	7	Chocolate Noodle Cookies	18	Honey Pumpkin Cookies	29	Sour Cream Drop Cookies	43
Mexican Wedding Cakes	7	Quick Fudge	18	Chewy Chocolate Chunk Cookies	30	Rich Chocolate Teas	44
Pecan Fingers	8	Cookie Bark	19	Chewy Cranberry Oatmeal Cookies	30	Turtle Bars	44
Lemon Snaps	8	Korn Krunchies	19	Coco-Nutty Refrigerator Cookies	31	Easy Layer Bars	45
Spritz Cookies	9	Trail Mix Pizza	19	Cottage Cheese Cookies	31	Honey Chewy Delights	45
Princess Delights	9	Easy Holiday Patties	19	Chocolate Cranberry Holiday Bars	32	Cinnamon Sticks	45
<b>Global Goodies</b>	<b>10</b>	<b>Healthy Choices</b>	<b>20</b>	<b>Holiday Treats</b>	<b>33</b>	<b>No-Bake Recipes</b>	<b>46</b>
Italian Fig Cookies	11	Honey Carrot Cookies	21	Kentucky Bourbon Fruit Cake	34	Peanut Butter Squares	47
Kipfel Cookies	12	Oatmeal Pecan Lace Cookies	21	Rich Christmas Stollen	35	Chocolate Dipped Snowballs	47
Rugelach Cookies	12	Carrot Cake Cookies	22	Christmas Tree Coffeecake	35	Caramel Crispy Bars	47
Scandinavian Almond Bars	13	Lemon Crisps	23	Pineapple Raisin Ring	36	Chocolate Peanut Butter Krispies	48
Zaletti Cookies	13	Chocolate Peanut Butter Nests	23	Elephant Ears	37	Buckeyes	48
Mantecado Cookies	14	Oatmeal Cherry Pecan Cookies	23	Pumpkin Date Nut Bread	38	Crispy Clusters	48
Caramel Filled Pasteles	14	Chocolate Mint Cookies	24	Cranberry Banana Bread	38	3 Minute No-Bake Cookies	48
Scotch Shortbread	15	Walnut Cookies	24	German Holiday Cake	39	Peanut and Raisin Clusters	49
Mexican Orange Candy	15	Walnut Waffle Cookies	25	Pralines	39	Cookie Truffles	49
Mondchen	15	Applesauce Cookies	25	Almond Butter Crunch	39	Brandy Balls	49

# Reflecting on the 80th Anniversary of the Cookie Book

First introduced in 1928, when We Energies was known as The Milwaukee Electric Railway & Light Company, the annual Cookie Book gained great popularity among customers. By the early 1930s, scores of holiday bakers took the trolleys to the Public Service Building in downtown Milwaukee to receive the complimentary recipe book, complete with helpful cooking and energy tips.



1935

But by 1945, the book returned to its former look, with each succeeding issue refined and revised. In the mid-1960s, fabulous winter displays adorned the windows of the Public Service Building to promote the cookie book distribution.



1963



1942

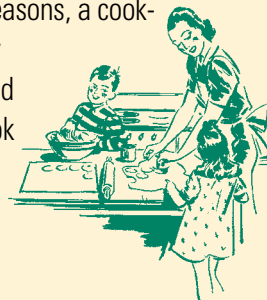
In 1942, a four-page foldout was published indicative of a world at war. The cover depicted a "Gold Star," the symbol of the fallen hero. The foldout, the first issue to be printed in color, contained only 14 "war-time" cookie recipes. The recipes featured simply decorated cookies low in shortening and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



1973

After the 1973 edition of the Cookie Book, another book would not be produced until 1984. New versions also were available in 1992 and 1997. Desserts for All Seasons, a cook-

book featuring specialty desserts, was distributed in 2002. The Cookie Book returned to its roots with editions in 2006 and 2007.



# 80th Anniversary Cookie Book Section Information

## Cookie Book Classics Pages 4-9

Some of the best-loved favorites from past Cookie Books.



## Global Goodies Pages 10-15

A sampling of holiday favorites from around the world.



## Kid's Korner Pages 16-19

Easy and fun recipes for the whole family.



## Healthy Choices Pages 20-25

A selection of recipes featuring "better for you" options.



## Dairyland Delights Pages 26-32

Recipes from the Wisconsin Milk Marketing Board that feature Wisconsin products.



## Holiday Treats Pages 33-39

Beyond cookies... delicious seasonal offerings.



## Festive Foods Pages 40-45

Tasty treats from the former Wisconsin Gas Company's Festive Foods cookbook.



## No-Bake Recipes Pages 46-49

Yummy recipes that give your oven a break.



# Cookie Book Classics



## Meringue Fudge Drops

- 2 egg whites**
- 1/8 teaspoon cream of tartar**
- 1/8 teaspoon salt**
- 1/2 cup granulated sugar**
- 1/4 teaspoon almond extract**
- 2 tablespoons chopped pistachio (or your favorite) nuts**

Preheat oven to 250 degrees F. Beat egg whites with cream of tartar and salt until soft peaks form. Add sugar, a tablespoon at a time; beat until *very* stiff. Mix in extract. Drop from teaspoon onto ungreased cookie sheets covered with brown or parchment paper. Shape each into a mound the size of a small walnut; using a spoon, make a depression in center of each cookie. Bake at 250 degrees F. about 30 minutes. Cool cookies. Fill depression with teaspoon of Fudge Filling; sprinkle with nuts. Makes about 5 dozen.

### Fudge Filling

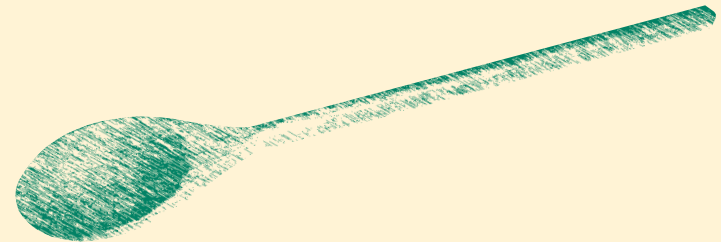
- 1/4 cup butter**
- 1/2 cup chocolate chips**
- 2 egg yolks**
- 2 tablespoons powdered sugar**

Melt butter with chocolate in saucepan. Beat egg yolks slightly; stir in sugar. Blend egg mixture into chocolate. Cook at very low heat 1 minute. Stir constantly. Remove from heat; stir until cool.

## Scandinavian Drops

- 1/2 cup butter, softened**
- 1/4 cup light brown sugar, packed**
- 1 egg yolk**
- 1 cup sifted all-purpose flour**
- 1 egg white**
- 3/4 to 1 cup chopped nuts**
- Red or green jelly**

Preheat oven to 300 degrees F. Cream butter; add sugar gradually. Add egg yolk; beat until light. Blend in flour. Roll dough into small balls about 1-inch in diameter. Beat egg white slightly with a fork. Dip cookies in egg white. Roll in chopped nuts. Place on greased cookie sheets. Make a depression in the center of each ball. Bake at 300 degrees F. about 15 minutes. Remove from oven. Press down centers again. Bake for 15 to 20 minutes longer. Cool. Fill centers with jelly (candied cherries, small pieces of candied apricot or prune may also be used). Makes about 2 dozen.





## Chocolate-Dipped Creams

**1 cup butter, softened**  
**1/2 cup powdered sugar**  
**1 teaspoon vanilla extract**  
**1/8 teaspoon salt**  
**1 cup cornstarch**  
**1 cup sifted all-purpose flour**  
**Powdered sugar for coating**  
**1 cup chocolate chips, melted**  
**Chopped nuts, coconut or chocolate jimmies**

Cream butter; add sugar gradually. Add vanilla. Sift salt, cornstarch and flour together; blend into creamed mixture. Chill dough 2 to 3 hours.

Preheat oven to 375 degrees F. Shape into balls, triangles, crescents or bars. Place on greased cookie sheets. Bake at 375 degrees F. about 12 minutes. Cool. Roll in powdered sugar. Dip end of each cookie in chocolate, then in nuts, coconut or jimmies. Allow chocolate to harden before storing. Makes about 6 dozen.

## California Dream Bars

### First Layer

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

Preheat oven to 375 degrees F. Mix all ingredients. Press firmly into an ungreased 11x7-inch pan. Bake at 375 degrees F. for 15 minutes.

### Second Layer

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

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



## Dusen Confecto

**2 1/3 cups sifted all-purpose flour**  
**1/2 cup granulated sugar**  
**1/4 teaspoon salt**  
**1 cup butter**  
**3/4 cup grated unblanched almonds**  
**1 1/2 teaspoons vanilla extract**  
**1/2 cup currant or raspberry jelly**  
**Granulated sugar for coating**

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

## Mexican Wedding Cakes

**1 cup butter, softened**  
**1/2 cup powdered sugar**  
**1/4 teaspoon salt**  
**1 teaspoon vanilla extract**  
**2 cups sifted all-purpose flour**  
**Powdered sugar for coating**

Preheat oven to 400 degrees F. Cream butter; add sugar gradually. Blend in salt, vanilla and flour (mixture will be stiff). Pinch off small pieces of dough; place on ungreased cookie sheets. Bake at 400 degrees F. about 10 minutes. While hot, roll in powdered sugar. Makes about 5 dozen.





## Pecan Fingers

**1 cup butter, softened**  
**1/4 cup powdered sugar**  
**1/4 teaspoon salt**  
**1 teaspoon vanilla extract**  
**1 tablespoon water**  
**2 cups sifted all-purpose flour**  
**2 cups pecans, ground or finely chopped**  
**Powdered sugar for coating**

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

## Lemon Snaps

**2/3 cup butter, softened**  
**1 cup granulated sugar**  
**1 egg**  
**1 egg yolk**  
**2 tablespoons lemon juice**  
**1/2 teaspoon freshly grated lemon rind**  
**2 1/4 cups all-purpose flour**  
**1/2 teaspoon baking powder**  
**1/4 teaspoon salt**  
**Cold water**

Cream butter; add sugar gradually. Blend well. Add egg and egg yolk, lemon juice and rind; beat until light and fluffy. Sift flour, baking powder and salt together. Add to creamed mixture and mix thoroughly. Place dough in refrigerator to chill for several hours.

Preheat oven to 375 degrees F. Working with a small portion of dough at a time, roll out dough on lightly floured surface and cut with a round cutter. Place onto greased cookie sheets. To make crackled surface, brush each cookie with cold water before baking. Bake at 375 degrees F. about 12 to 15 minutes. Makes about 7 dozen.



## Spritz Cookies

**1 cup butter, softened**  
**1/2 cup plus 1 tablespoon granulated sugar**  
**1 egg**  
**3/4 teaspoon salt**  
**1 teaspoon vanilla extract**  
**1/2 teaspoon almond extract**  
**2 1/2 cups sifted all-purpose flour**  
**Food coloring (optional)**  
**Colored sugar, candies for decorating**

Preheat oven to 400 degrees F. Cream butter; add sugar. Blend in egg, salt, extracts and flour. Knead dough in hands until soft and pliable. If desired, divide dough into several bowls and blend in food coloring for desired colors. Press dough through cookie press onto ungreased cookie sheets. Decorate as desired. Bake at 400 degrees F. about 8 minutes. Makes about 6 dozen.

## Princess Delights

**1 cup vegetable shortening**  
**1/2 cup butter, softened**  
**1 cup granulated sugar**  
**1 cup brown sugar, packed**  
**1 teaspoon salt**  
**2 1/2 cups sifted all-purpose flour**  
**2 teaspoons baking powder**  
**2 teaspoons vanilla extract**  
**1 cup moist coconut, coarsely chopped**

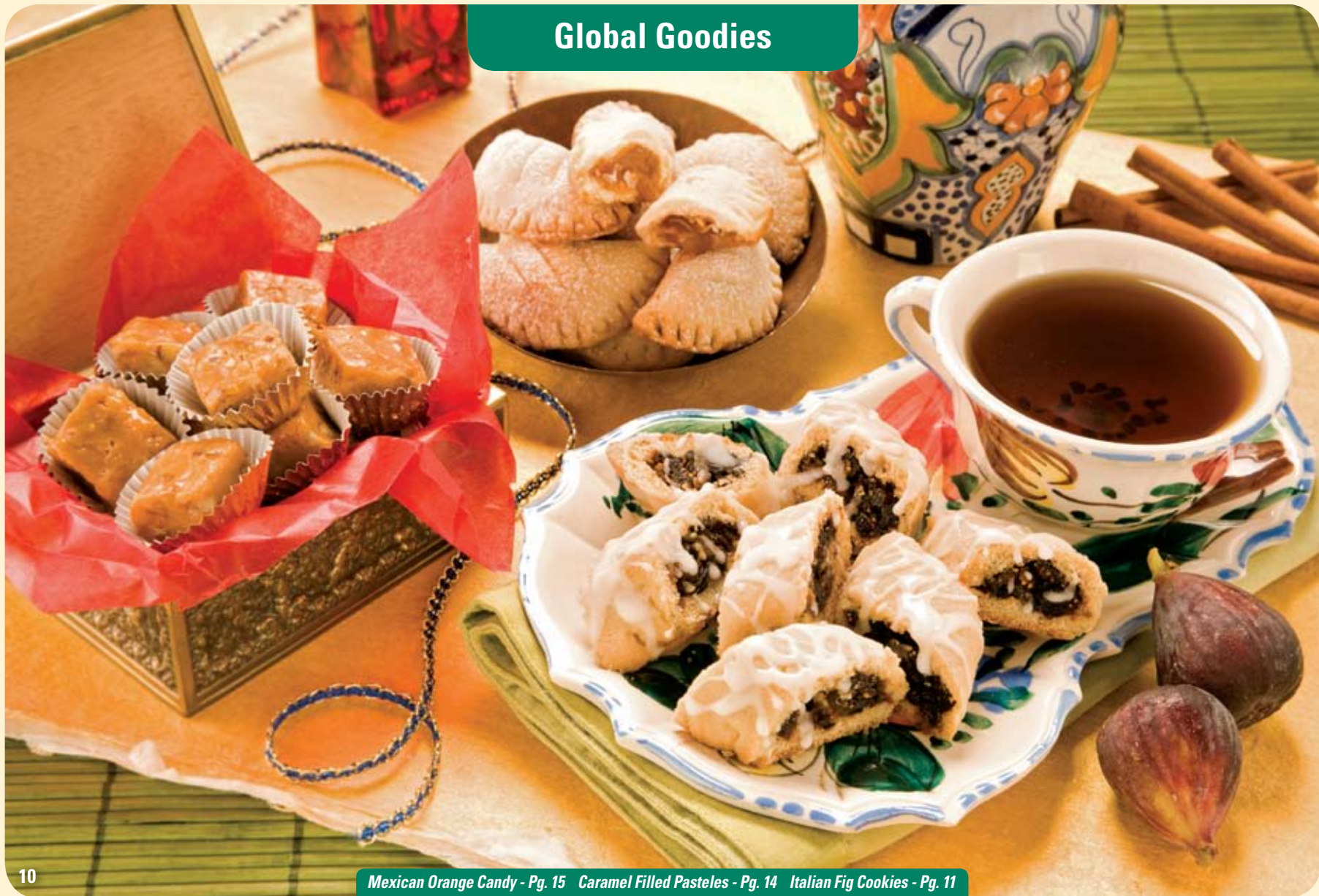
Preheat oven to 325 degrees F. Cream shortening and butter; add sugars gradually. Sift together salt, flour and baking powder. Blend into creamed butter mixture. Add vanilla and coconut; mix. Shape level teaspoons of dough into balls; place on ungreased cookie sheets. Bake at 325 degrees F. 20 to 25 minutes. While warm, roll in Spiced Powdered Sugar. Makes about 11 dozen.

### Spiced Powdered Sugar

**1 cup powdered sugar**  
**1/4 teaspoon nutmeg**  
**1/4 teaspoon cinnamon**  
**Dash of white pepper**

Combine all ingredients.

## Global Goodies



## Italian Fig Cookies

**1/2 cup butter, softened**  
**1/4 cup granulated sugar**  
**1/4 cup brown sugar, packed**  
**1/4 teaspoon baking soda**  
**1 egg**  
**1 teaspoon vanilla extract**  
**1 3/4 cups all-purpose flour**

In a large bowl, cream butter. Add sugars and baking soda; beat until combined. Beat in egg and vanilla extract. Stir in flour. Divide dough in half. Cover and chill for 3 hours. Prepare Fig Filling.

### Fig Filling

**1 cup dried and chopped figs, stems removed**  
**2/3 cup raisins, finely chopped**  
**1/2 cup orange juice**  
**1/3 cup diced candied fruits and peels, finely chopped**  
**2 tablespoons granulated sugar**  
**1 teaspoon shredded lemon peel**  
**1/4 teaspoon ground cinnamon**  
**1/3 cup almonds, finely chopped**

In a 2-quart saucepan, combine all filling ingredients except almonds. Bring just to boiling; reduce heat. Simmer, covered, for 5 to 8 minutes or until fruit is softened and mixture is thick, stirring occasionally. Stir in chopped almonds. Cool to room temperature.

Preheat oven to 375 degrees F. On a floured work surface, roll half of dough to form a 10x8-inch rectangle. Cut rectangle in half lengthwise. Spread filling (lengthwise) down center of each strip. Fold long sides of dough over filling to enclose it; seal edges. Place seam side down on ungreased cookie sheet. Repeat with remaining half of dough. Bake at 375 degrees F. for 10 to 12 minutes or until lightly browned. Immediately slice into 1-inch pieces. Transfer to wire rack to cool. Drizzle with Lemon Icing. Store in refrigerator. Makes about 3 dozen.

### Lemon Icing

**3/4 cup powdered sugar**  
**2 to 3 teaspoons lemon juice**

Combine above ingredients to desired consistency.





## Kipfel Cookies

**1/2 cup butter**  
**2 cups all-purpose flour**  
**1/4 cup granulated sugar**

**2 egg yolks**  
**1/2 cup sour cream**  
**Granulated sugar and cinnamon**

Preheat oven to 375 degrees F. In a medium bowl, cut butter into flour with pastry blender or two knives, until mixture resembles coarse crumbs. Stir in 1/4 cup granulated sugar. In a small bowl, combine egg yolks and sour cream. Make a well in flour mixture and pour egg mixture into it. Stir until mixture forms a ball. Divide dough in half. Keep unused half of dough covered. Lightly flour a work space and rolling pin. Roll dough to 1/16-inch thick. Using a floured 4-inch round cookie cutter, cut out dough. Repeat with remaining half of dough. Make Filling.

Spread a rounded teaspoon of filling onto each cookie round to within 1/4-inch of edge. Roll up. Seal open ends with tines of fork. Place each roll seam-side down 1-1/2 inches apart on ungreased cookie sheets. Bake at 375 degrees F. for 10 to 12 minutes or until lightly browned. Transfer cookies to wire rack to cool. Sprinkle each cookie with mixture of granulated sugar and cinnamon. Makes about 2-1/2 dozen.

### Filling

**2 egg whites**  
**1 1/4 cups ground almonds or walnuts**  
**1/2 cup granulated sugar**  
**1 tablespoon lemon juice**  
**3/4 teaspoon ground cinnamon**

In a small bowl, beat egg whites until soft peaks form. Stir in ground nuts, granulated sugar, lemon juice and cinnamon.

## Rugelach Cookies

**2 cups all-purpose flour**  
**1/4 teaspoon salt**  
**1 cup unsalted butter, chilled**  
**1 (8 ounce) package cream cheese**  
**1/3 cup sour cream**

In a food processor or large bowl, pulse or stir flour and salt together. Cut chilled butter and cream cheese into bits and add to flour mixture. Pulse with food processor, or mix with hands until crumbly. Stir in sour cream; dough will still be crumbly. Knead slightly, and shape into 4 balls. Press each ball into a 1x3-inch disk, and wrap with plastic wrap. Chill in refrigerator for 2 hours or until firm. Make Filling.

On a floured surface, roll one disk of dough into a 9-inch circle that is 1/8-inch thick. With a pizza cutter or knife, cut into 8 equal size wedges. Sprinkle each wedge with Filling. Roll wedges from wide to narrow until you end up with a point on the outside of the cookie. Place on ungreased cookie sheets and chill for 20 minutes in refrigerator. Preheat oven to 350 degrees F. Bake in middle of oven for about 22 minutes, or until lightly golden. Immediately transfer cookies to wire rack to cool. Makes 32 cookies.

### Filling

**1/2 cup granulated sugar**  
**1 tablespoon cinnamon**  
**1 cup finely chopped walnuts**  
**1/2 cup raisins**

In a medium bowl, combine Filling ingredients.

## Scandinavian Almond Bars

**1 3/4 cups all-purpose flour**  
**2 teaspoons baking powder**  
**1/4 teaspoon salt**  
**1/2 cup butter, softened**  
**1 cup granulated sugar**  
**1 egg**  
**1/2 teaspoon almond extract**  
**Milk**  
**1/2 cup sliced almonds, coarsely chopped**

Preheat oven to 325 degrees F. In a medium bowl, combine flour, baking powder and salt; set aside. In a large bowl, cream butter with mixer; beat in sugar. Beat in egg and almond extract. Blend in flour mixture. Divide dough into four equal portions. Shape each portion into a 12-inch long roll. Place two rolls, 4 to 5 inches apart, on an ungreased cookie sheet. Flatten each roll until it is 3 inches wide. Brush flattened rolls with milk. Sprinkle with chopped almonds. Bake at 325 degrees F. for 12 to 15 minutes or until edges are slightly browned. While still warm and soft on the cookie sheet, cut each roll diagonally into 1-inch-wide strips. Transfer cookies to wire rack to cool. Drizzle cooled cookies with Almond Icing; let dry. Makes about 3-1/2 dozen.

### Almond Icing

**1 cup powdered sugar**  
**1/4 teaspoon almond extract**  
**3 to 4 teaspoons milk**

In a small bowl, stir sugar, extract and milk to make drizzling consistency.

## Zaletti Cookies

**3/4 cup dried currants or raisins**  
**2 tablespoons dark or light rum**  
**2/3 cup butter, softened**  
**2/3 cup granulated sugar**  
**1 teaspoon baking powder**  
**1/4 teaspoon salt**  
**1 large egg**  
**2 teaspoons finely shredded orange peel**  
**1/2 cup yellow cornmeal**  
**1 1/2 cups all-purpose flour**  
**Granulated sugar for topping**

In a small bowl, combine currants and rum. Cover and let stand for 30 minutes. In a large bowl, cream butter with mixer. Beat in 2/3 cup sugar, baking powder and salt. Blend in egg and orange peel. Beat in cornmeal and as much flour as you can with mixer. Stir in remaining flour with wooden spoon. Stir in currant mixture. Divide dough in half. Cover and chill for 3 hours.

Preheat oven to 350 degrees F. On lightly floured work surface, roll half of dough into a 12x8-inch rectangle. Cut dough into triangles or rectangular strips 3 inches long and 1-1/2 inches wide. Place 1 inch apart on ungreased cookie sheets. Sprinkle with sugar. Repeat with other half of dough. Bake at 350 degrees F. for 6 to 8 minutes, or until edges are lightly browned. Immediately transfer cookies to wire rack to cool. Makes about 4 dozen.



## Mantecado Cookies

**1 cup butter, softened**  
**1 cup granulated sugar**  
**2 cups all-purpose flour**  
**1/2 cup blanched almonds, finely ground**  
**1 tablespoon grated lemon peel**  
**1 egg, beaten**  
**1 teaspoon water**

In a large bowl, cream butter with mixer; beat in sugar. Gradually beat in flour. Stir in ground almonds and lemon peel. Divide dough into 3 portions, wrap each portion with plastic wrap. Refrigerate for 1 hour.

Preheat oven to 350 degrees F. Lightly flour work space and rolling pin; roll dough to 1/4-inch thickness. Cut out cookies with a floured 2-inch round cookie cutter; place 1 inch apart on ungreased cookie sheets. Repeat process for remaining portions of dough. In a small bowl, beat egg and water together; brush over tops of cookies. Bake at 350 degrees F. for 8 to 10 minutes, or until edges are lightly browned. Let stand on cookie sheet for 2 minutes before transferring to wire rack to cool. Makes about 5 dozen.

## Caramel Filled Pasteles

**3 cups all-purpose flour**  
**1/2 cup powdered sugar**  
**1 teaspoon baking powder**  
**1/4 teaspoon salt**  
**1 cup butter, chilled**  
**6 to 7 tablespoons cold water**  
**1 large egg**  
**1 tablespoon water**  
**Powdered sugar, optional**

In a large bowl, combine flour, powdered sugar, baking powder and salt. Cut butter into flour mixture with a pastry blender or two knives, until mixture forms pea-sized pieces. Add cold water, 1 tablespoon at a time; toss with fork until the mixture holds together. Divide dough in half; cover and refrigerate for 30 minutes or until firm. Make Filling.

Preheat oven to 400 degrees F. Working with one portion at a time, roll out dough on a lightly floured surface to 1/8-inch thick. Cut dough with 3-inch round cookie cutter and place 1 inch apart on greased cookie sheets. In a small bowl, beat egg and 1 tablespoon of water. Place 1/2 teaspoon of the caramel mixture in the center of each round. Moisten edge with egg wash. Fold dough in half; press edges together firmly and seal by pressing fork around edges. Cut 3 slashes across the top of each cookie. Bake at 400 degrees F. for 15 to 20 minutes, or until golden brown. Transfer cookies immediately to wire rack to cool. Dust with powdered sugar, if desired. Makes about 4 dozen.

### Filling

**1/2 package (14 ounces) caramel candies, unwrapped**  
**2 tablespoons milk**  
**1/2 cup flaked coconut**

Melt caramels and milk in a medium saucepan over low heat, stirring constantly; stir in coconut. Remove from heat; cool.



## Scotch Shortbread

**1 cup butter, softened**  
**1/2 cup powdered sugar**  
**2 cups sifted all-purpose flour**  
**1/4 teaspoon baking powder**  
**1/4 teaspoon salt**  
**Candied cherries, citron or candies**

Preheat oven to 350 degrees F. Cream butter; add sugar gradually. Sift together flour, baking powder and salt; blend into creamed butter mixture. Roll dough 1/4-inch thick on floured surface; cut with 2-inch round cutter. Place on ungreased cookie sheets. Decorate as desired with pieces of candied cherries, citron or candies. Bake at 350 degrees F. about 12 minutes. Makes about 4 dozen.

## Mexican Orange Candy

**3 cups granulated sugar, separated**    **1/2 cup butter**  
**1 1/2 cups milk, scalded**                **1 tablespoon grated orange rind**  
**1/4 teaspoon salt**                            **1 cup broken pecans**

Caramelize 1 cup sugar in a heavy saucepan. Remove from heat. Add scalded milk gradually; stirring constantly. Return to heat. Add remaining sugar and salt; stir and heat until sugar is dissolved. Boil, uncovered, to 232 degrees F. Add butter and cook slowly to 238 degrees F. or the medium firm soft ball stage, stirring occasionally. Pour immediately into a shallow metal pan. Cool to 110 degrees F. or lukewarm. Add rind; stir until creamy. Add nuts gradually; work with spoon or hands until soft and plastic. Press candy into a buttered 9x5- or 8x8-inch pan. When candy begins to set, cut into pieces; let stand until firm. Makes about 4 dozen.

## Mondchen

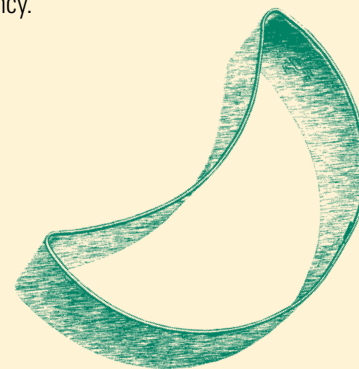
**1 cup butter, softened**  
**1 cup granulated sugar**  
**2 1/2 cups ground almonds (or 1 1/4 cups unblanched almonds, ground)**  
**1 cup sifted all-purpose flour**  
**1/4 teaspoon salt**  
**1 teaspoon freshly grated lemon rind**

Preheat oven to 350 degrees F. Cream butter; add sugar gradually. Blend in almonds, flour, salt and lemon rind. Roll dough 1/4-inch thick on floured surface; cut with crescent-shaped cutter. Place on greased cookie sheets. Bake at 350 degrees F. about 10 minutes. Make icing; spread on hot cookies. Makes about 7 dozen.

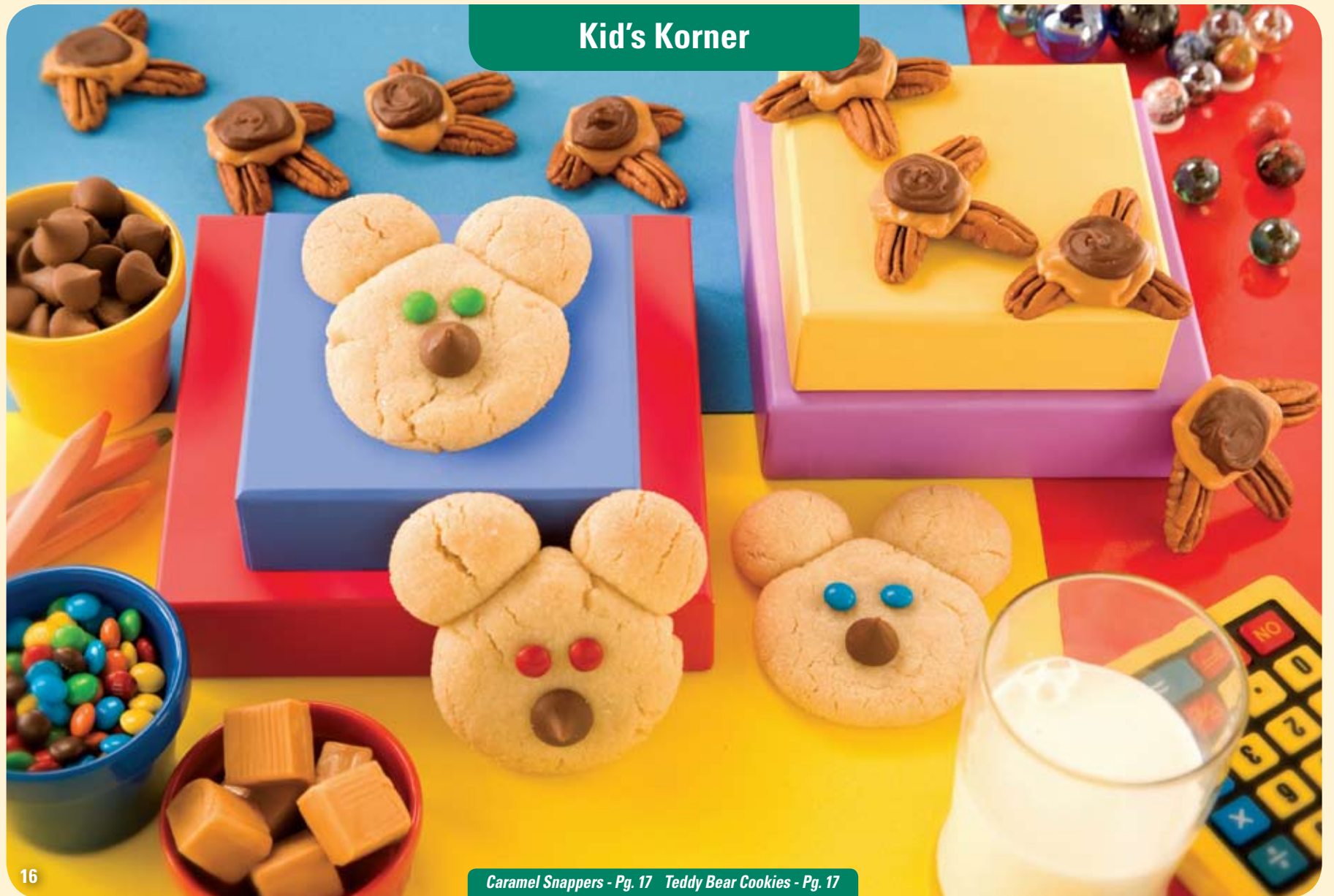
### Icing

**1 1/2 cups powdered sugar**  
**1 teaspoon vanilla extract**  
**2 tablespoons hot water**

Blend all ingredients to desired consistency.



# Kid's Korner





## Caramel Snappers

**About 1 cup small pecan halves**  
**36 light, soft caramels**

Arrange pecans, flat side down in groups of 3 on buttered waxed paper on microwave safe plate. Place one caramel on each cluster of pecans. For 8 to 10 clusters, microwave on high for 30 to 60 seconds until caramels are soft. (Watch carefully; various brands of caramels melt differently.) With buttered spatula, flatten caramels over pecans. Remove from waxed paper to plate. Make frosting and swirl on top. Makes about 3 dozen.

### Glossy Chocolate Frosting

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

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

## Teddy Bear Cookies

**3/4 cup shortening**  
**1/2 cup granulated sugar**  
**1/2 cup brown sugar, packed**  
**1 egg**  
**1 teaspoon vanilla extract**  
**2 cups all-purpose flour**  
**1 teaspoon salt**  
**1/2 teaspoon baking soda**  
**Granulated sugar**  
**30 miniature milk chocolate kisses**  
**60 miniature candy coated baking bits**

Preheat oven to 375 degrees F. In mixing bowl, cream shortening and sugars. Beat in egg and vanilla; mix well. Combine the flour, salt and baking soda; gradually add to creamed mixture and mix well (dough will be crumbly). Set aside about 1/2 cup of dough for ears. Shape remaining dough into 1-inch balls; roll in granulated sugar. Place 3 inches apart on ungreased cookie sheets. Flatten to about 1/2-inch thickness. Roll reserved dough into 1/2-inch balls; roll in granulated sugar. Place 2 smaller balls (do not flatten) for ears about 1 inch apart, touching each flattened ball. Bake at 375 degrees F. for 10 to 12 minutes or until set and edges are lightly browned. Remove from oven; immediately press one chocolate kiss and two baking bits into each cookie for nose and eyes. Cool for 5 minutes. Then remove from pans to wire racks to cool completely. Makes about 2-1/2 dozen.



## Easy Oatmeal Cookies

**1 cup brown sugar, packed**  
**1 cup butter, softened**  
**1 cup all-purpose flour**  
**1 teaspoon baking soda**  
**2 cups uncooked oats (quick)**

Preheat oven to 350 degrees F. Combine sugar and butter; mix well. Add flour and baking soda; stir in oats. Roll into 1-inch balls. Place on ungreased cookie sheets and press slightly. Bake at 350 degrees F. for 8 to 10 minutes. Remove from pan and cool on cooling rack. Makes about 3-1/2 dozen.

---

## Chocolate Angel Cookies

**2 cups (12 ounce package) semi-sweet chocolate chips**  
**1/4 cup butter**  
**1 (14 ounce) can sweetened condensed milk**  
**1 tablespoon vanilla extract**  
**1 cup all-purpose flour**  
**1/2 cup chopped walnuts**

Preheat oven to 375 degrees F. Melt chocolate and butter together, stirring until smooth. Add condensed milk, vanilla and flour; mix well. Stir in nuts. Drop by tablespoonfuls, about 3 inches apart, on parchment paper covered cookie sheets. Bake at 375 degrees F. for 7 to 8 minutes or until edges are crisp. Cool on cookie sheets for 2 minutes, then transfer to wire rack to cool completely. Makes about 3 dozen.

## Chocolate Noodle Cookies

**2 cups chow mein noodles**  
**2 cups miniature marshmallows**  
**1/2 cup salted peanuts**  
**1 cup semi-sweet chocolate chips**  
**1 cup butterscotch chips**

Line two cookie sheets with waxed paper. In large bowl, combine noodles, marshmallows and peanuts. Separately, melt chocolate and butterscotch chips on top of a double boiler or microwave at medium power for 2 to 3 minutes in a microwave safe bowl. When melted, blend chips together and pour over noodle mixture. Gently stir until evenly coated. Drop by teaspoonfuls onto waxed paper. Refrigerate at least 1 hour or until set. Makes about 2 dozen.

---

## Quick Fudge

**4 cups (1 pound) powdered sugar**  
**1/2 cup unsweetened cocoa powder**  
**1/4 cup milk**  
**1/2 cup margarine**  
**1 tablespoon vanilla**  
**1/2 cup chopped walnuts**

Blend powdered sugar and unsweetened cocoa powder in large glass mixing bowl. Add milk and margarine; do not mix. Microwave on high for 2 minutes; mix ingredients. Add vanilla and walnuts; stir until blended. Pour into buttered 8x8-inch pan. Chill in freezer for 20 minutes or refrigerator for 1 hour. Cut into squares. Makes about 60 squares.



## Cookie Bark

**1 (18 ounce) package chocolate sandwich cookies with crème filling**  
**2 (20 ounce) packages white chocolate**

Line a 10x15-inch jelly roll pan with wax paper or parchment paper. In a large mixing bowl, break one-half of the cookies into coarse pieces. In a microwave-safe mixing bowl, microwave one package of white chocolate until melted and smooth, stirring frequently. Quickly fold in broken cookie pieces. Pour mixture into prepared pan; spread to cover half of pan. Repeat the process with remaining cookies and chocolate, spreading mixture into the other half of the pan. Refrigerate until solid (about 1 hour). Remove bark from pan and carefully peel off wax paper. Place bark on a large cutting board; cut into pieces. Store bark in an airtight container.

---

## Korn Krunchies

**5 to 6 cups caramel corn**  
**1 (10.5 ounce) bag of miniature marshmallows, divided**  
**1 cup honey-roasted peanuts**  
**1/4 cup butter or margarine**  
**1/2 to 3/4 cup semi-sweet chocolate chips**

Grease a 13x9-inch pan. In a large bowl, combine caramel corn, 1 cup marshmallows and peanuts. In a heavy saucepan, melt butter over low heat. Add chocolate chips and remainder of marshmallows. Cook and stir until smooth. Pour over caramel corn mixture. Toss to coat. With buttered hands, press into prepared pan. Cool completely. Cut into pieces with serrated knife. Makes about 3 dozen.

## Trail Mix Pizza

**1 (17 to 19 ounce) package sugar cookie mix**  
**1 1/2 cups miniature marshmallows**  
**1/2 pound trail mix or mountain mix**  
**1/2 cup flaked or shredded coconut**  
**1/2 cup chocolate or butterscotch chips, melted**

Preheat oven to 350 degrees F. Prepare cookie mix according to package directions. Press cookie dough in ungreased 12-inch pizza pan, forming a narrow rim around edge of pan. Sprinkle marshmallows over dough, then trail mix; top with coconut. Bake at 350 degrees F. for 15 to 20 minutes or until the marshmallows and coconut are lightly browned and cookie is set at edge. Cool completely in pan, about 1 hour. Drizzle melted chocolate or butterscotch chips over top. Cut into wedges. Makes 1 pizza.

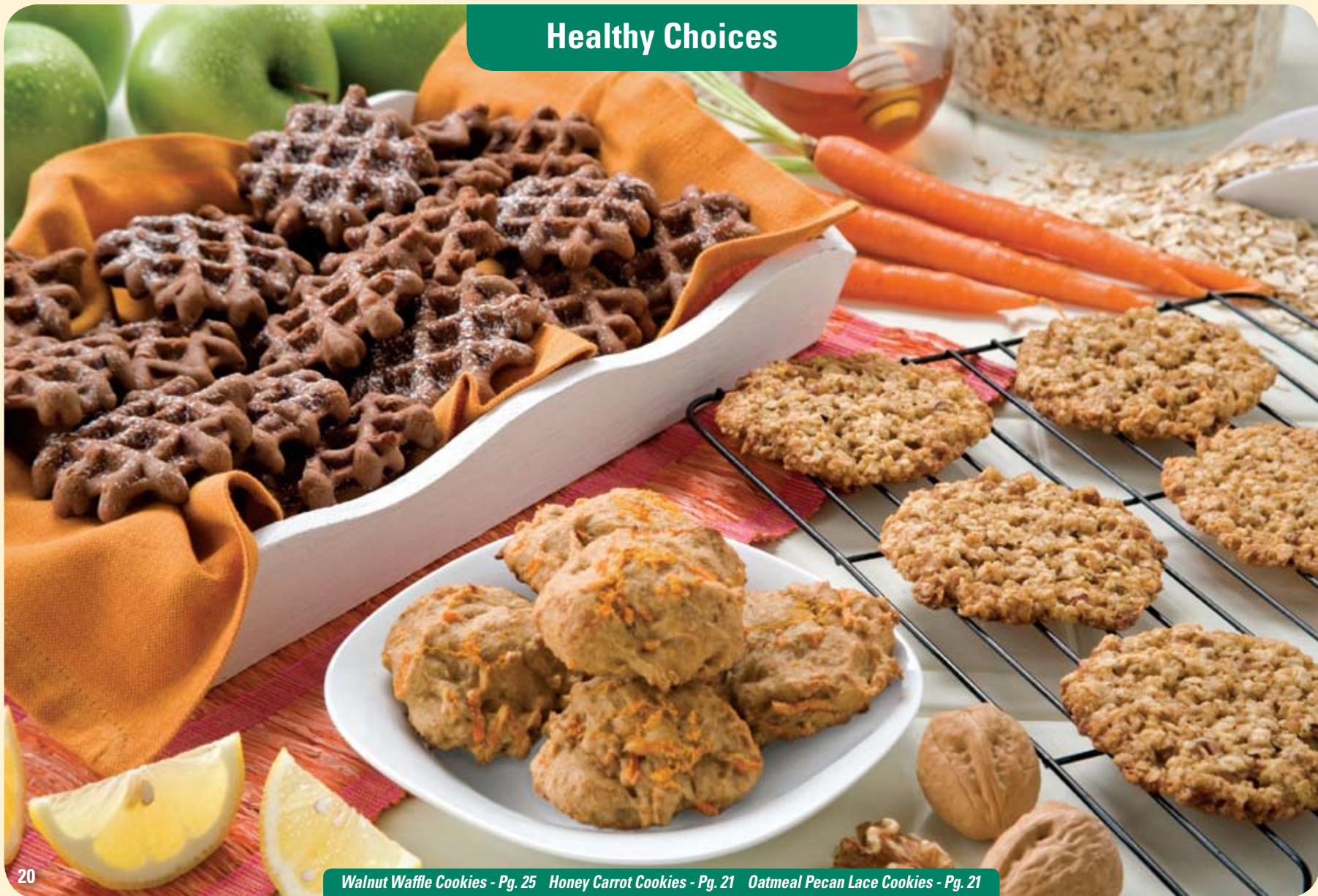
---

## Easy Holiday Patties

**4 to 4 1/2 cups (1 pound) powdered sugar**  
**3 tablespoons butter or margarine, softened**  
**3 1/2 tablespoons evaporated milk**  
**1/4 to 1/2 teaspoon extract of your choice (almond, orange, lemon, etc.)**  
**Food coloring as desired**

In large bowl, combine sugar and butter. In small bowl, combine milk, extract and food coloring. Blend milk and sugar mixture. Knead until smooth. Shape into 1-inch balls; flatten with tines of fork. Place on parchment paper lined cookie sheets. Cover with paper toweling; let dry. Store in airtight container. Makes about 6 dozen.

## Healthy Choices





## Honey Carrot Cookies

**1/4 cup butter, softened**  
**1/2 cup unsweetened applesauce**  
**1/2 cup honey**  
**1 egg**  
**1 teaspoon vanilla extract**  
**1/2 teaspoon lemon extract**  
**1 cup whole wheat flour**  
**1 cup all-purpose flour**  
**2 teaspoons baking powder**  
**1 teaspoon cinnamon**  
**1/2 teaspoon ground cloves**  
**1/2 teaspoon allspice**  
**1/2 teaspoon salt**  
**1 1/2 cups grated carrot**

Preheat oven to 375 degrees F. Cream together butter, applesauce and honey; add egg and extracts. In a separate bowl, mix together flours, baking powder, spices and salt. Gradually add dry ingredients to creamed mixture. Stir in grated carrot. Drop by teaspoonfuls onto cookie sheets sprayed with cooking spray. Bake at 375 degrees F. for 15 to 18 minutes. Cool on wire racks. Makes about 3 dozen.

## Oatmeal Pecan Lace Cookies

**1 1/4 cups uncooked oats (quick)**  
**1/2 cup brown sugar, packed**  
**1 teaspoon baking powder**  
**1/2 cup finely chopped pecans**  
**1/3 cup unsalted butter, melted**  
**1 large egg, beaten**  
**1/2 teaspoon vanilla extract**

Preheat oven to 350 degrees F. Mix oats, sugar, baking powder and pecans together in large bowl. Add butter, egg and vanilla to oatmeal mixture. Mix well. Drop teaspoonfuls of batter onto parchment paper lined cookie sheets and flatten each cookie, leaving at least 2 inches between each cookie. Bake cookies at 350 degrees F. until edges turn golden, about 8 to 12 minutes. Let cookies rest on sheets for 2 minutes before removing to wire rack. Makes about 3 dozen.

## Carrot Cake Cookies

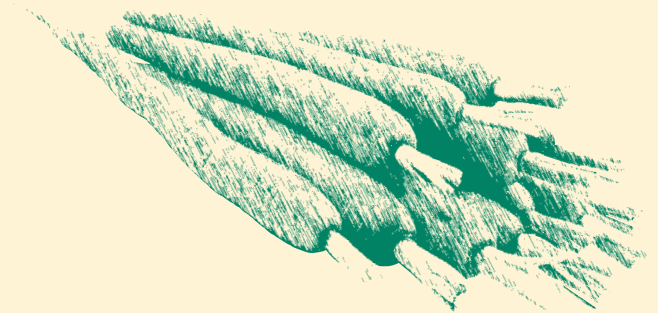
- 2 cups all-purpose flour**
- 1 teaspoon baking powder**
- 1/2 teaspoon baking soda**
- 1/4 teaspoon salt**
- 2 tablespoons cinnamon**
- 1/2 cup unsalted butter, softened**
- 1 cup brown sugar, packed**
- 1 cup egg substitute**
- 1 (8-ounce) can crushed pineapple, drained**
- 3/4 cup shredded carrots**
- 1 cup raisins**
- 1 cup chopped walnuts**

Preheat oven to 350 degrees F. In a medium bowl, combine flour, baking powder, baking soda, salt and cinnamon. In a large bowl, cream together butter and brown sugar. Beat in egg substitute; add crushed pineapple, carrots and raisins. Stir dry ingredients into carrot mixture; add walnuts. Drop by tablespoonfuls onto parchment paper lined cookie sheets. Bake at 350 degrees F. for 15 to 20 minutes until bottom of cookies begin to brown. Cool cookies on pans for 2 minutes, then remove from pan and completely cool on wire racks. Frost cookies with Better Cream Cheese Frosting. Makes about 3 dozen.

## Better Cream Cheese Frosting

- 1/4 cup fat-free cottage cheese**
- 8 ounces reduced fat cream cheese, softened, cut into chunks**
- 1 tablespoon powdered sugar**
- 1/4 cup granulated sugar**
- 1 teaspoon vanilla**

Combine ingredients in food processor or blender. Blend until smooth. If necessary, adjust powdered sugar to get desired consistency.







## Lemon Crisps

- 1 cup unsalted butter, softened**
- 1 cup granulated sugar**
- 1/2 cup egg substitute**
- 1 1/2 teaspoons lemon extract**
- 1 1/2 cups all-purpose flour**

Preheat oven to 375 degrees F. In medium bowl, cream butter with sugar, then beat in egg substitute and lemon extract until light and fluffy. At lower speed, add flour and blend until smooth. Drop level tablespoons of batter onto ungreased cookie sheets, at least 2 inches apart (cookies will spread). Bake 10 minutes at 375 degrees F. until golden brown at edges. Let cool 1 minute, then remove to wire rack. Makes about 5 dozen.

---

## Chocolate Peanut Butter Nests

- 2 1/2 cups semi-sweet chocolate chips**
- 12 ounces crunchy fiber twigs cereal**
- 3/4 cup salted peanuts**
- Powdered sugar for dusting**

Melt chocolate. Mix cereal, peanuts and melted chocolate together until well coated. Drop by spoonfuls onto waxed paper. Sprinkle with powdered sugar. Allow to cool. Yield depends on size.

## Oatmeal Cherry Pecan Cookies

- 3/4 cup granulated sugar**
- 3/4 cup brown sugar, packed**
- 3/4 cup trans-fat free margarine, softened**
- 1/2 cup egg substitute**
- 2 tablespoons milk**
- 1 teaspoon baking soda**
- 1 teaspoon baking powder**
- 1/8 teaspoon salt**
- 1 teaspoon ground cinnamon**
- 1 teaspoon vanilla extract**
- 1 cup all-purpose flour**
- 1 cup chopped pecans**
- 3 cups uncooked oats (quick)**
- 1 cup tart dried cherries**

Preheat oven to 350 degrees F. In a large bowl, cream together sugars and margarine. Add egg substitute. Mix in milk, baking soda, baking powder, salt, cinnamon, and vanilla. Add flour; mix until blended. Mix in pecans. Stir in oats, 1 cup at a time. Mix in cherries. Drop rounded tablespoonfuls of batter on ungreased cookie sheets, about 2 inches apart. Bake at 350 degrees F. about 11 to 13 minutes, or until cookies turn a light golden brown. Cool on cookie sheets for 5 minutes before moving to wire cooling racks. Makes 3 to 4 dozen.

## Chocolate Mint Cookies

**6 ounces dark chocolate**  
**2 large egg whites, room temperature**  
**1/8 teaspoon cream of tartar**  
**1/4 cup granulated sugar**  
**1/2 teaspoon peppermint extract**  
**3/4 cup ground almonds**

Preheat oven to 350 degrees F. Melt chocolate; set aside to cool slightly. With mixer, beat egg whites and cream of tartar until soft peaks form. Slowly add sugar and peppermint extract; continue beating until stiff peaks form. Gently fold in almonds and slightly cooled chocolate. Drop teaspoonfuls on cookie sheets sprayed with cooking spray. Bake 10 to 12 minutes until cookies have a slight crust and are soft on the inside. Remove from pans; cool on wire racks. Makes about 3 dozen.

## Walnut Cookies

**1 1/2 cups all-purpose flour**  
**1/8 teaspoon salt**  
**3/4 cup trans-fat free margarine, softened**  
**1 cup granulated sugar**  
**3/4 cup finely chopped walnuts**

Preheat oven to 350 degrees F. In a small bowl, combine flour and salt; set aside. In a medium bowl, cream margarine and sugar; gradually add flour mixture. Stir in walnuts. Shape mixture into 1-inch balls. Place at least 1 inch apart on ungreased cookie sheets; flatten each ball slightly. Bake at 350 degrees F. for 12 to 15 minutes or until edges are lightly browned. Cool 2 minutes on cookie sheets; remove to wire racks to cool completely. Makes 3 to 4 dozen.





## Walnut Waffle Cookies

**1 1/2 cups granulated sugar**  
**1 cup trans-fat free margarine, melted**  
**1 cup egg substitute**  
**1 teaspoon vanilla extract**  
**2 cups all-purpose flour**  
**1/2 cup unsweetened cocoa powder**  
**1 cup chopped walnuts**  
**Powdered sugar for decoration**

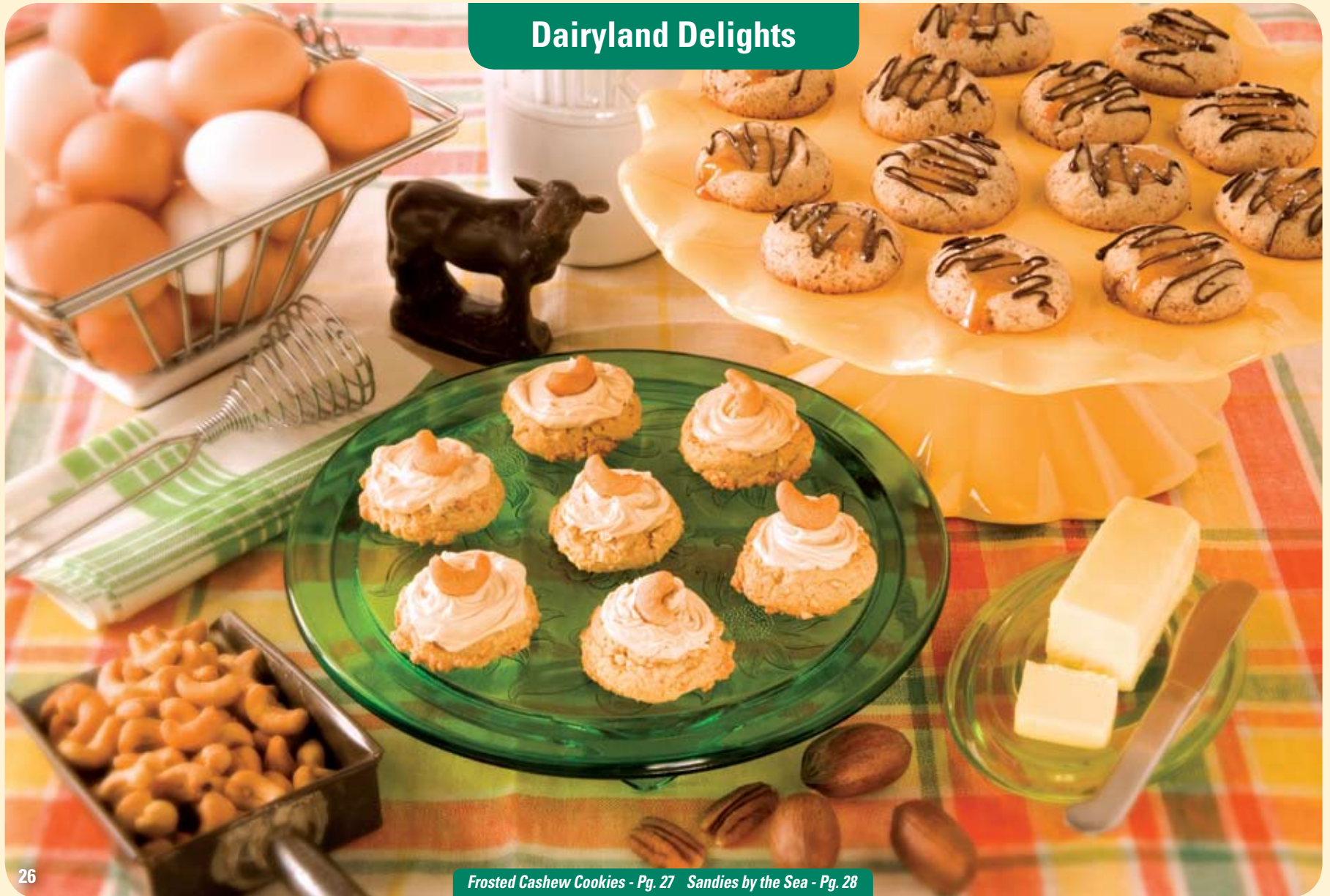
Preheat waffle iron. In a medium bowl, cream together sugar and margarine. Stir in egg substitute and vanilla. Mix in flour, unsweetened cocoa powder and walnuts. Drop dough by heaping teaspoonfuls onto the center of each of the 4 waffle iron segments. Close lid and cook for 1-1/2 to 2 minutes or until browned. Remove from waffle iron. Dust with powdered sugar, if desired. Makes 4 to 5 dozen.

## Applesauce Cookies

**2 cups sifted all-purpose flour**  
**3 teaspoons baking powder**  
**1/2 teaspoon salt**  
**1/2 teaspoon cinnamon**  
**1/2 teaspoon nutmeg**  
**1/2 teaspoon ground cloves**  
**1/2 cup unsalted butter, softened**  
**1 cup granulated sugar**  
**1 cup chopped nuts**  
**1 cup seedless raisins, chopped**  
**1 egg, well beaten**  
**1 cup sweetened applesauce**

Preheat oven to 350 degrees F. Sift together flour, baking powder, salt, cinnamon, nutmeg and cloves. Cream butter well; add sugar gradually and beat until light and fluffy. Add nuts and raisins; mix well. Add egg and applesauce; mix well. Add sifted dry ingredients gradually, mixing just enough after each addition to combine ingredients. Drop by teaspoonfuls 2 inches apart on cookie sheets lined with parchment paper. Bake at 350 degrees F. about 18 minutes. Makes about 6 dozen.

## Dairyland Delights



## Frosted Cashew Cookies

**1/2 cup butter, softened**  
**1 cup brown sugar, packed**  
**1 egg**  
**1/2 teaspoon vanilla extract**  
**2 cups all-purpose flour**  
**3/4 teaspoon baking powder**  
**3/4 teaspoon baking soda**  
**1/4 teaspoon salt**  
**1/3 cup sour cream**  
**1 1/2 cups chopped cashews**  
**About 60 whole cashews**

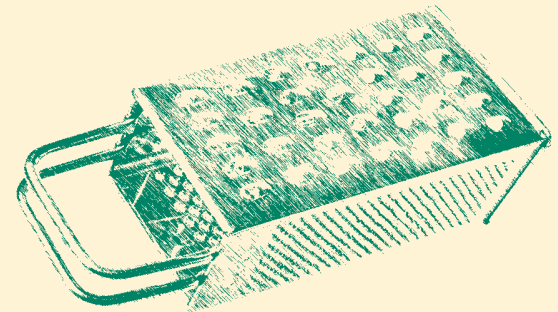
Preheat oven to 350 degrees F. In large bowl, cream together butter and brown sugar; beat in egg and vanilla. Combine flour, baking powder, baking soda and salt. Add to butter mixture alternately with sour cream; blend until combined. Stir in chopped cashews.

Using a buttered teaspoon, drop dough 2 inches apart onto greased cookie sheets. Bake at 350 degrees F. for 8 to 10 minutes. (Do not over bake.) Remove cookies to cooling rack to cool completely. Frost cookies, decorating tops with 1 whole cashew. Makes about 5 dozen.

### Frosting

**2 tablespoons butter**  
**2 to 3 tablespoons cream, as needed**  
**1/4 teaspoon vanilla extract**  
**2 cups powdered sugar**

Melt butter in small saucepan on medium-high heat until butter turns golden brown. Remove from heat; add cream and vanilla extract. Mix in powdered sugar, adding more cream as needed to obtain a smooth consistency.





## Sandies by the Sea

**2 cups all-purpose flour**  
**1/4 teaspoon salt**  
**1 cup unsalted butter, softened**  
**2/3 cup light brown sugar, packed**  
**1 egg**  
**1 teaspoon vanilla extract**  
**1 cup pecans, lightly toasted and very finely ground\***  
**20 caramels, unwrapped**  
**3 tablespoons cream or whole milk**  
**2 to 3 tablespoons large-crystal sea salt**  
**1 cup chopped bittersweet chocolate or chocolate chips**  
(at least 60% unsweetened cocoa powder)

Combine flour and salt; set aside. Cream butter and sugar until light and fluffy. Add egg and vanilla; beat to blend. Add dry ingredients gradually, mixing well after each addition. Stir in ground pecans. Cover and chill dough until firm. Preheat oven to 350 degrees F. Roll dough into 1-inch balls. Place 1 inch apart on cookie sheets that have been lined with parchment paper or lightly buttered. With your thumb make an indentation in the center of each ball. Bake at 350 degrees F. for 13 to 15 minutes or until bottoms are brown and set. Cool slightly on cookie sheet; transfer to wire rack set over a piece of parchment or waxed paper. Melt caramels and cream together in a saucepan over low heat, stirring frequently. Fill center of each cookie with about 1/2 teaspoon of melted caramel. Sprinkle warm centers evenly with sea salt; let sit until firm. Melt chocolate and drizzle across each cookie; add additional salt, if desired. Allow cookies to sit until chocolate becomes firm. Makes about 3 dozen.

***\* To toast pecans, place nuts in a single layer in an ungreased shallow pan. Bake at 350 degrees F. for 5 to 10 minutes or until golden brown. Remove from pan to cool.***

## Farm Cookies

**2 cups all-purpose flour**  
**1 teaspoon baking powder**  
**1 teaspoon baking soda**  
**1/2 teaspoon salt**  
**1 cup butter, softened**  
**1 cup brown sugar, packed**  
**1 cup granulated sugar**  
**2 eggs**  
**1 teaspoon vanilla**  
**2 cups uncooked oats (quick)**  
**2 cups cornflakes**  
**1 cup flaked coconut**  
**1 cup chopped walnuts or pecans**

Preheat oven to 375 degrees F. In small bowl, combine flour, baking powder, baking soda and salt. Mix well; set aside. In large bowl, beat butter for 30 seconds. Add sugars; beat until fluffy. Beat in eggs and vanilla. Add flour mixture; beat until well combined. Stir in oats, cornflakes, coconut and nuts (dough will be stiff). Roll dough into 1-inch balls. Place balls on ungreased cookie sheets; flatten slightly with bottom of a glass. Bake at 375 degrees F. for 8 to 10 minutes, or until done. Makes about 5 dozen.

## Dairyland Sour Cream Apple Bars

**Crumble Dough, divided (see below)**

**1 1/2 cups sour cream**

**1/4 cup granulated sugar**

**1 egg, beaten**

**1 teaspoon vanilla extract**

**3 cups chopped baking apples (3 to 4 medium apples)**

**1/2 cup dried currants or raisins**

**1/2 cup chopped walnuts**

Preheat oven to 350 degrees F. Make Crumble Dough. Set aside one cup of dough; press remaining dough onto bottom of a 13x9-inch pan. Bake at 350 degrees F. for 15 minutes. Combine sour cream, sugar, egg and vanilla; spread over baked crust. Top with apples and currants or raisins; sprinkle with remaining 1 cup dough and nuts. Bake at 350 degrees F. for 25 minutes. Cool to room temperature; refrigerate. Cut into bars. Makes about 3 dozen.

### Crumble Dough

**1/2 cup butter, softened**

**2/3 cup brown sugar, packed**

**2 cups all-purpose flour**

Blend together butter and sugar. Add flour; mix well.

## Honey Pumpkin Cookies

**3/4 cup butter, softened**

**1 1/3 cups granulated sugar**

**1/4 cup honey**

**1 egg**

**1 cup solid-pack pumpkin (not pumpkin pie mix)**

**1/3 cup poppy seeds**

**2 1/2 cup sifted all-purpose flour**

**1 teaspoon baking powder**

**3/4 teaspoon salt**

**1 teaspoon milk**

**3/4 cup chopped nuts**

**3/4 cup chopped dates**

Preheat oven to 350 degrees F. Cream together butter, sugar and honey. Beat in egg. Stir in remaining ingredients. Drop by teaspoonfuls onto greased cookie sheets. Bake at 350 degrees F. for about 15 minutes, or until golden brown. Cool and frost. Makes about 4 dozen.

### Frosting

**3 tablespoons butter, softened**

**1 1/2 cups powdered sugar**

**3 tablespoons sour cream**

**Pinch of salt**

**1/4 teaspoon vanilla extract**

Cream butter; add sugar and mix until thoroughly blended and smooth. Add sour cream, salt and vanilla; beat well.



## Chewy Chocolate Chunk Cookies

**1 1/3 cups butter, softened**  
**1 cup brown sugar, packed**  
**1 cup granulated sugar**  
**2 eggs**  
**2 teaspoons vanilla extract**  
**2 1/4 cups all-purpose flour**  
**2/3 cup unsweetened cocoa powder**  
**3/4 teaspoon baking soda**  
**1/4 teaspoon salt**  
**8 ounces sweet baking chocolate, coarsely chopped**  
**1 cup chopped pecans**

Preheat oven to 350 degrees F. Beat butter and sugars until light and fluffy. Beat in eggs and vanilla. In separate bowl, combine flour, unsweetened cocoa powder, baking soda and salt. Gradually add dry ingredients to butter mixture; mix well. Stir in chocolate and nuts. Drop rounded measuring tablespoonfuls of dough 2 inches apart onto ungreased cookie sheets. Bake at 350 degrees F. for 12 to 14 minutes, or until set. Let stand 2 minutes; remove to wire rack to cool completely. Makes about 3 dozen.

## Chewy Cranberry Oatmeal Cookies

**1 1/2 cups all-purpose flour**  
**1 teaspoon baking soda**  
**1/2 teaspoon salt**  
**1/2 teaspoon cinnamon**  
**2 1/2 cups uncooked oats (old fashioned)**  
**1 cup unsalted butter, softened**  
**1 cup brown sugar, packed**  
**1/2 cup granulated sugar**  
**2 eggs**  
**1 tablespoon honey**  
**2 teaspoons vanilla extract**  
**1 1/3 cups dried cranberries**  
**1 cup white chocolate chunks**

Preheat oven to 350 degrees F. In medium bowl, mix flour, baking soda, salt and cinnamon; stir in oats. Set aside. Beat butter and sugars until light and fluffy; beat in eggs one at a time. Add honey and vanilla; beat until blended. Add half the flour mixture; mix well. Beat in second half of flour mixture. Stir in cranberries and chocolate chunks. Drop dough by heaping tablespoonfuls 2 inches apart on parchment paper lined cookie sheets. Bake at 350 degrees F. until centers of cookies are soft, about 9 to 11 minutes. Let cool on sheets for 5 minutes; transfer to wire rack to cool completely. Makes about 3-1/2 dozen.



## Coco-Nutty Refrigerator Cookies

**3 cups all-purpose flour**  
**1 teaspoon baking soda**  
**1 cup butter, softened**  
**1 1/2 cups brown sugar, packed**  
**1/2 cup granulated sugar**  
**2 eggs**  
**2 tablespoons vanilla extract**  
**1 cup flaked coconut**  
**1 cup chopped nuts**

In medium bowl, stir together flour and baking soda; set aside. In large bowl, beat butter for 30 seconds. Add sugars; beat until fluffy. Beat in eggs and vanilla. Add flour mixture; beat until well combined. Stir in coconut and nuts. Shape dough into three 7-inch long rolls. Wrap each roll in waxed paper or clear plastic wrap; chill several hours or until firm enough to slice.

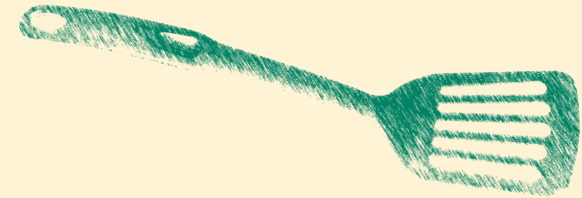
Preheat oven to 375 degrees F. Taking one roll of dough from the refrigerator at a time, unwrap and cut into 1/4-inch slices (rotate roll as you slice to avoid flattening one side). Place slices on ungreased cookie sheets. Bake at 375 degrees F. for 8 to 10 minutes, or until cookies are lightly browned. Makes about 7 dozen.

## Cottage Cheese Cookies

**1 cup butter, softened**  
**1 cup cream-style small curd cottage cheese**  
**2 cups all-purpose flour**  
**1 (12 ounce) jar strawberry preserves**

Cream together butter and cottage cheese. Blend in flour. Cover dough and refrigerate for several hours.

Preheat oven to 425 degrees F. Roll dough in thin sheets; cut into 3-inch squares. Place a teaspoon of preserves in center of each square. Fold into a triangle, pressing edges together very firmly with fingers or fork. Place on parchment paper lined cookie sheets. Bake at 425 degrees F. for 10 to 15 minutes, or until crust is lightly browned. Cool on wire racks. Makes about 4 dozen.





## Chocolate Cranberry Holiday Bars

**4 ounces unsweetened chocolate**  
**1/2 cup butter**  
**3/4 cup all-purpose flour**  
**1/4 teaspoon salt**  
**2 eggs**  
**1 cup brown sugar, packed**  
**2 teaspoons vanilla extract**  
**1/2 cup chopped walnuts**  
**1/2 cup miniature semi-sweet chocolate chips**

Preheat oven to 325 degrees F. Melt unsweetened chocolate and butter together, stirring until smooth; set aside to cool. In small bowl, combine flour and salt; set aside. Beat eggs until fluffy; gradually beat in brown sugar. Add cooled chocolate mixture and vanilla; stir in flour mixture until blended. Blend in walnuts and chocolate chips. Spread batter in a buttered 13x9-inch pan. Bake at 325 degrees F. for 20 to 22 minutes, or until toothpick inserted in center comes out clean. Cool in pan on wire rack. Top with filling and refrigerate until set. Drizzle with chocolate. Chill until firm. Cut into bars. Makes 2 to 4 dozen, depending on size.

### Cranberry Cream Filling

**1/2 cup butter, softened**  
**4 ounces cream cheese, softened**  
**1 teaspoon vanilla extract**  
**1 1/4 cups powdered sugar**  
**1 cup dried cranberries, finely chopped**

Cream together butter and cream cheese until light and fluffy; gradually beat in vanilla and powdered sugar. Mix in cranberries. Spread mixture over cooled base.

### Chocolate Drizzle

**1/3 cup semi-sweet chocolate chips**  
**2 tablespoons whipping cream, or more to achieve desired consistency**

Melt chocolate chips with cream; stir until smooth. Cool slightly.

## Holiday Treats



## Kentucky Bourbon Fruit Cake

**2 cups (1 pound) candied red cherries, halved**  
**1 1/2 cups (1/2 pound) light raisins**  
**2 cups bourbon whiskey**  
**5 cups all-purpose flour**  
**2 teaspoons ground nutmeg**  
**1 teaspoon baking powder**  
**1 1/2 cups butter, softened**  
**1 cup brown sugar, packed**  
**2 cups plus 2 tablespoons granulated sugar**  
**6 eggs, separated**  
**4 cups (1 pound) pecan halves**  
**Candied cherries and pecan halves**

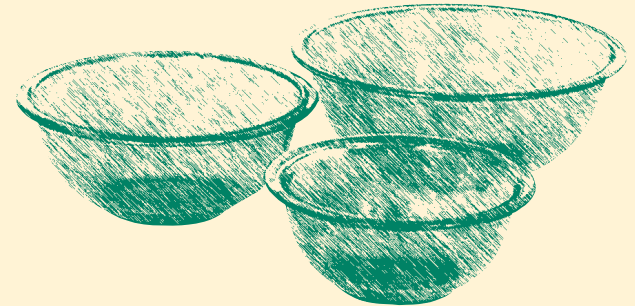
In a covered bowl, soak cherries and raisins in bourbon overnight.

Preheat oven to 275 degrees F. In a medium sized bowl, mix flour, nutmeg and baking powder. In a very large bowl, cream butter, add sugars gradually and cream until fluffy. Add egg yolks, one at a time, beating well after each addition. Stir in bourbon mixture; blend in flour mixture. In separate glass bowl, beat egg whites until stiff peaks form; fold egg whites into batter. Mix in pecans. Pour into a 10-inch tube spring form pan or three 9x5-inch loaf pans lined with greased parchment paper until pans are 3/4 full with batter (tube spring form pans vary in amount they can hold). Bake tube pan and loaf pans at 275 degrees F. for 2-1/4 hours to 3 hours. Remove from oven when toothpick comes out clean and crust is brown. Cool 15 minutes, remove from pan and cool on wire rack. Make Apricot Glaze, brush on cake(s). Decorate with candied cherries and pecan halves as desired. Let dry. Wrap cake(s) in waxed paper; store in airtight container or plastic bag. Makes 1 tube or 3 loaf cakes.

### Apricot Glaze

**1 can (15-ounce) apricot halves, drained**  
**1/3 cup boiling water**  
**3/4 cup granulated sugar**

Put apricots in blender; add water and sugar. Blend till smooth. Pour into saucepan. Cook, uncovered, at medium heat until thickened, stirring frequently. Spread hot glaze on cold fruitcake. If glaze becomes too thick, add water to thin as needed.



## Rich Christmas Stollen

**3 packages active dry yeast or 2 ounces compressed yeast**  
**1/4 cup water**  
**1 teaspoon granulated sugar**                      **3 egg yolks**  
**3/4 cup milk, scalded and cooled**              **1/2 teaspoon salt**  
**1 cup butter, softened**                              **1/4 teaspoon nutmeg**  
**1/2 cup granulated sugar**                        **4 cups all-purpose flour**

Soften active dry yeast in warm water or compressed yeast in lukewarm water. Stir in 1 teaspoon sugar and milk. In separate bowl, cream butter with sugar; blend in egg yolks, salt and nutmeg. Add 2 cups flour and the yeast mixture; beat until smooth. Stir in remaining flour. Knead on floured surface; place in greased bowl; cover and let rise. Make Filling.

After dough is doubled, punch down and divide into thirds. On floured surface, roll each third into a triangle about 1/4-inch thick. Cover with 1/3 of combined fruit and nuts. Roll, starting from wide edge; shape into crescent. Place on greased cookie sheets; let rise until almost doubled. Preheat oven to 350 degrees F; bake for 25 to 30 minutes. Frost with Powdered Sugar Icing (Page 36) and decorate if desired. Makes 3 stollen.

### Filling

**3 cups (1 pound) dates, diced**  
**1/2 cup candied pineapple, diced**  
**1 cup (10 ounce jar) quartered maraschino cherries**  
**1/2 cup chopped walnuts**

Combine all ingredients; set aside.

## Christmas Tree Coffeecake

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

Soften yeast in water. Combine milk, butter, 1/2 cup sugar and salt; cool to lukewarm. Mix in lemon rind, 2 cups flour, eggs and softened yeast; beat well. Add enough remaining flour to make a stiff dough. Knead on floured surface; place in greased bowl; cover. Let rise until doubled. Punch dough down; let rest 10 minutes. Divide dough into 4 equal pieces. On floured surface, roll one piece into 13x5-inch rectangle. Combine 1 cup sugar and cinnamon. Brush dough with melted butter; sprinkle with 1/4 of cinnamon mixture. Roll dough (jelly roll style), starting at wide edge; pinch edge to seal. Cut into 17 equal slices. Arrange slices, cut side down, on greased cookie sheet to form a tree. Start with one slice at the top; just below this, place 2 slices, overlapping slightly; then a row of 3 slices, 4 slices and 5 slices. Use the 2 end slices for the trunk. Repeat process with remaining dough and cinnamon mixture. Cover; let rise until almost doubled. Preheat oven to 350 degrees F; bake about 15 to 20 minutes. Frost with Powdered Sugar Icing (Page 36), decorate as desired. Makes 4 Christmas trees.



## Pineapple Raisin Ring

**2 packages active dry yeast**  
**1/4 cup warm water**  
**1 cup milk, scalded**  
**1/2 cup granulated sugar**  
**1 teaspoon salt**  
**1/4 cup butter**  
**2 eggs, beaten**  
**About 4 1/2 cups all-purpose flour**  
**Melted butter**  
**1/3 cup brown sugar, packed**  
**2 teaspoons cinnamon**

Soften yeast in warm water. In separate bowl, combine milk, sugar, salt and butter; cool to lukewarm. Mix in softened yeast and eggs. Add enough flour to make a stiff dough. Knead on floured surface until smooth and satiny. Place in greased bowl; cover. Let rise until doubled. In small bowl, combine brown sugar and cinnamon; set aside. Make Filling.

Divide dough in half. Roll one half on floured surface into a 20x12-inch rectangle; brush with melted butter. Spread with half of filling and half of cinnamon mixture. Roll up dough, starting at wide edge; pinch edge to seal. Place sealed side down on greased cookie sheet; shape into a ring. Cut 2/3 of the way through ring at 1-inch intervals; turn each section so cut side is up. Repeat process with remaining half of dough and filling. Cover; let rise until doubled. Preheat oven to 375 degrees F; bake about 20 minutes. Frost while warm with Powdered Sugar Icing; decorate as desired. Makes 2 rings.

### Pineapple Raisin Filling

**3/4 cup granulated sugar**  
**1 tablespoon cornstarch**  
**1 (1 pound 4 ounce) can crushed pineapple, drained**  
**1/2 cup raisins**

Combine sugar and cornstarch; mix in pineapple. Cook at medium heat until thick and clear, stirring constantly. Add raisins; cool.

### Powdered Sugar Icing

**1/4 cup butter, softened**  
**2 cups powdered sugar**  
**2 to 4 tablespoons milk**

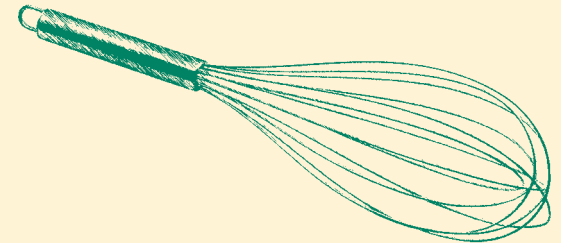
Combine ingredients. Adjust milk to make icing easy to spread.

## Elephant Ears

- 1 package active dry yeast**
- 1/4 cup warm water**
- 2 cups all-purpose flour**
- 1 1/2 tablespoons granulated sugar**
- 1/2 teaspoon salt**
- 1/2 cup butter**
- 1/2 cup milk, scalded and cooled**
- 1 egg yolk**
- 2 tablespoons butter, softened**
- 2 1/2 cups granulated sugar, separated**
- 3 1/2 teaspoons cinnamon, separated**
- Chopped nuts (optional)**
- Melted butter**

Soften yeast in warm water. Mix flour, 1 1/2 tablespoons sugar and salt; cut in butter (like pastry). Combine milk, egg yolk and softened yeast; add to flour mixture; mix well. Chill, covered, until firm enough to handle (at least 2 hours). Turn dough on lightly floured board, punch down, cover with a cloth; let rest 10 minutes.

Preheat oven to 400 degrees F. Roll dough into a rectangle 10x18 inches; spread with soft butter. Mix 1/2 cup sugar and 2 teaspoons cinnamon; sprinkle evenly over the dough. Roll as for jelly roll, sealing the edge. Roll will be 18 inches long. Cut into 1-inch pieces. Mix remaining sugar and cinnamon; spread on large square of waxed paper or aluminum foil. Place slices, one at a time, on sugar mixture; roll into 5-inch rounds. If desired, sprinkle nuts on top and press gently into dough. Place on ungreased cookie sheets, brush with melted butter and sprinkle with about 1 teaspoon sugar-cinnamon mixture. Bake immediately at 400 degrees F. for 10 to 12 minutes. Cool on wire racks. Makes 1-1/2 dozen.





## Pumpkin Date Nut Bread

**2 1/3 cups sifted all-purpose flour**  
**2 teaspoons baking soda**  
**1 teaspoon salt**  
**1 teaspoon cinnamon**  
**1/4 teaspoon ground cloves, optional**  
**2/3 cup butter, softened**  
**2 cups granulated sugar**  
**3 eggs**  
**1/2 cup water**  
**1 1/2 cups canned pumpkin**  
**2/3 cup chopped pecans**  
**2/3 cup cut dates**

Preheat oven to 350 degrees F. Combine flour, soda, salt, cinnamon and cloves. In separate bowl, cream butter; add sugar gradually. Add eggs; beat well. Blend in water, pumpkin and dry ingredients. Blend in pecans and dates. Pour into 2 greased 8-1/2x4-1/2-inch loaf pans. Bake at 350 degrees F. for about 60 minutes. (If glass pans are used, reduce heat by 25 degrees.) Makes 2 loaves.

## Cranberry Banana Bread

**2 cups all-purpose flour**  
**1 tablespoon baking powder**  
**1/2 teaspoon salt**  
**1/2 teaspoon cinnamon**  
**1/4 cup butter, softened**  
**1 cup granulated sugar**  
**1 egg**  
**1/4 cup milk**  
**1 cup mashed ripe bananas**  
**1 teaspoon grated orange rind**  
**1 tablespoon orange juice**  
**1 cup dried cranberries or halved fresh cranberries**  
**3/4 cup chopped walnuts**

Preheat oven to 350 degrees F. Mix and sift flour, baking powder, salt and cinnamon. In a separate bowl, cream butter and sugar. Add egg; beat until smooth and fluffy. Combine milk and bananas; add to creamed mixture alternately with dry ingredients. Stir in remaining ingredients. Pour batter into a greased 9x5-inch pan. Bake at 350 degrees F. for 60 to 70 minutes. (If glass pan is used, reduce heat by 25 degrees.) Cool 5 minutes; remove from pan and cool on wire rack. Makes 1 loaf.





## German Holiday Cake

**1 cup butter, softened**  
**1 1/2 cups granulated sugar**  
**4 egg yolks**  
**3 tablespoons whipping cream**  
**2 1/4 cups cake flour**  
**1/2 teaspoon salt**  
**2 teaspoons baking powder**  
**2 tablespoons lemon juice**  
**1/4 cup light wine or brandy**  
**1 tablespoon lemon rind**  
**1 cup finely chopped blanched almonds**  
**4 egg whites**

Preheat oven to 350 degrees F. Cream butter and sugar. Add egg yolks one at a time, beating well after each addition. Blend in cream. Sift flour, salt and baking powder together. Alternately add dry ingredients, lemon juice and wine or brandy; blend. Stir in lemon rind and almonds. In separate bowl, beat egg whites until stiff but not dry. Fold into creamed mixture. Pour into well greased and floured tube cake pan. Bake at 350 degrees F. for 60 to 70 minutes. Cool on wire rack. Drizzle with Powdered Sugar Icing (Page 36).  
Makes 1 cake.

## Pralines

**1 1/2 cups granulated sugar**  
**1/2 cup whipping cream**  
**1 cup maple syrup**  
**2 cups small pecans or broken pecans**

Mix sugar, cream and maple syrup in a saucepan; stir and heat slowly until sugar is dissolved. Boil, uncovered, to 236 degrees F. or to the soft ball stage, stirring occasionally. Remove from heat; stir in pecans. Drop by spoonfuls on cookie sheets covered with waxed paper; let stand until firm.  
Makes 1-1/2 pounds.

---

## Almond Butter Crunch

**1 cup butter**  
**1 cup granulated sugar**  
**3 tablespoons water**  
**1 tablespoon white corn syrup**  
**1/2 cup slivered almonds, toasted**

Melt butter in large skillet. Add sugar; stir and heat slowly until sugar is dissolved. Add water and corn syrup; cook to 300 degrees F. or to the hard crack stage, stirring only enough to prevent scorching. Add nuts; mix well. Pour into buttered 8x8-inch pan. Cool; break into pieces. Makes 1 pound.

## Festive Foods



Festive  
Foods

## Apricot Dream Bars

**1/3 cup dried apricots**  
**1 cup water**

Cook apricots in water, covered, about 10 minutes. Drain, cool and chop fine; set aside.

### Crust

**1/4 cup granulated sugar**  
**1 cup sifted all-purpose flour**  
**1/2 cup butter**

Preheat oven to 350 degrees F. Mix sugar and flour; cut in butter until mixture resembles meal. Press onto bottom of an 8x8-inch baking pan. Bake at 350 degrees F. for 15 minutes.

### Top Layer

<b>2 eggs</b>	<b>1/4 teaspoon salt</b>
<b>1 cup brown sugar, packed</b>	<b>1/2 teaspoon vanilla extract</b>
<b>1/3 cup all-purpose flour</b>	<b>1/2 cup chopped walnuts</b>
<b>1/2 teaspoon baking powder</b>	<b>Powdered sugar</b>

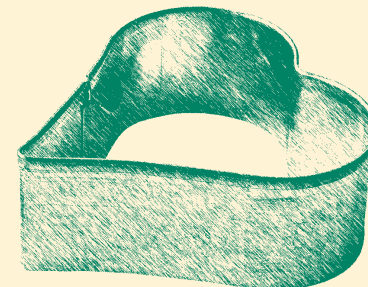
Beat eggs; add brown sugar gradually, beating well after each addition. Combine flour, baking powder and salt; add to egg mixture and mix thoroughly. Add vanilla, nuts and reserved apricots; mix well. Spread on baked crust. Bake at 350 degrees F. for 30 minutes; cool. Cut into bars; roll in or dust with powdered sugar. Makes about 3 dozen.

## Santa Claus Cookies

**3 3/4 cups sifted all-purpose flour**  
**1 1/4 teaspoons baking powder**  
**2 1/2 teaspoons cinnamon**  
**1 1/4 teaspoons ground cloves**  
**1 1/2 cups butter, softened**  
**2 cups brown sugar, packed**  
**1 egg**

Sift together flour, baking powder, cinnamon and cloves. Cream butter; add sugar gradually and beat until fluffy. Add egg and mix. Gradually mix in sifted dry ingredients. Chill dough thoroughly.

Preheat oven to 350 degrees F. On floured surface, roll dough about 1/8-inch thick; cut with floured cutters. Place on ungreased cookie sheets and bake at 350 degrees F. 10 to 12 minutes. Cool on wire cooling racks. Decorate as desired. Makes about 6 dozen, depending on size of cutters.





## Toffee Almond Crunch Bars

**2 cups sifted all-purpose flour**  
**1/4 teaspoon salt**  
**1/2 teaspoon instant coffee powder**  
**1 cup butter, melted**  
**1 cup brown sugar, packed**  
**1 cup (6 ounce package) semi-sweet chocolate chips**  
**1/4 to 1/2 cup sliced almonds**

Preheat oven to 350 degrees F. Sift together flour, salt and coffee powder. Combine butter and sugar; add flour mixture and mix well. Spread mixture into greased 13x9-inch pan. Bake at 350 degrees F. about 25 minutes. Remove from oven and sprinkle chocolate chips over top; allow to melt. When melted, spread evenly and sprinkle with sliced almonds. Cut into bars and cool thoroughly. Makes about 4 dozen.

## Almond Honey Cookies

**2 cups sifted all-purpose flour**  
**1/2 teaspoon cinnamon**  
**1/4 teaspoon salt**  
**1/2 teaspoon baking soda**  
**1/2 cup butter, softened**  
**1/2 cup granulated sugar**  
**1/2 cup honey**  
**1/2 cup chopped almonds**  
**Blanched almonds, halved**

Preheat oven to 350 degrees F. Sift together flour, cinnamon, salt and baking soda. Cream butter; add sugar gradually and beat until fluffy. Add honey and chopped almonds; mix well. Blend in sifted dry ingredients. Roll about 1/8-inch thick on a lightly floured board; cut into rectangles (about 2-1/2x 3-1/2 inches); place an almond half on each piece. Place on cookie sheets lined with parchment paper. Bake at 350 degrees F. about 9 minutes. Makes about 3 dozen.

## Sour Cream Drop Cookies

**1 1/4 cup sifted all-purpose flour**  
**1/4 teaspoon salt**  
**1/4 teaspoon baking powder**  
**1/2 teaspoon baking soda**  
**1/4 cup butter, softened**  
**3/4 cup brown sugar, packed**  
**1/2 pound dates, pitted and sliced (about 1 1/2 cups)**  
**1/4 cup chopped nuts**  
**1 egg, well beaten**  
**1/2 teaspoon vanilla extract**  
**1/2 cup sour cream**

Preheat oven to 400 degrees F. Sift together flour, salt, baking powder and baking soda. Cream butter well; add sugar gradually and beat until light and fluffy. Add dates and nuts; mix well. Add egg and vanilla; mix well. Add sifted dry ingredients alternately with sour cream, mixing just enough after each addition to combine ingredients. Drop by spoonfuls onto cookie sheets lined with parchment paper. Bake at 400 degrees F. about 11 minutes. Cool thoroughly; spread with Golden Icing. Makes about 3 dozen.

### Golden Icing

**1/4 cup butter**  
**1 cup sifted powdered sugar**  
**1/2 teaspoon vanilla extract**  
**1 1/2 teaspoons hot water**

Melt butter; add sugar and vanilla and mix well. Add water and mix to spreading consistency.





## Rich Chocolate Teas

**2 cups sifted cake flour**  
**1/2 teaspoon salt**  
**1/2 cup butter, softened**  
**1 cup granulated sugar**  
**1 egg, well beaten**  
**2 ounces unsweetened chocolate, melted and cooled**  
**1/2 teaspoon vanilla extract**  
**2 tablespoons milk**

Preheat oven to 400 degrees F. Sift together flour and salt. Cream butter well; add sugar gradually and beat until light and fluffy. Add egg and chocolate; mix well. Add extract to milk. Add sifted dry ingredients alternately with milk to the chocolate mixture, mixing just enough after each addition to combine ingredients. Using a cookie press, form into desired shapes on cookie sheets lined with parchment paper. Bake at 400 degrees F. about 9 minutes. Makes about 6-1/2 dozen.

## Turtle Bars

**2 cups sifted all-purpose flour**  
**1 cup brown sugar, packed**  
**1/2 cup butter**  
**2 cups pecan halves, toasted and salted**  
**1/2 to 1 cup (3 to 6 ounces) semi-sweet or milk chocolate chips**

Preheat oven to 350 degrees F. Blend together flour, sugar; cut in butter with a pastry blender until particles are fine. Press into an ungreased 13x9-inch pan. Sprinkle with nuts. Make Caramel Layer; pour over nuts. Bake at 350 degrees F. about 20 minutes. Sprinkle immediately with chocolate chips; spread when melted. Cut into bars. Makes 5 to 8 dozen, depending on size.

### Caramel Layer

**2/3 cup butter**  
**1/2 cup brown sugar, packed**

Combine butter and sugar in saucepan; cook over medium heat until sugar is dissolved and mixture begins to boil, stirring constantly. Boil 45 to 60 seconds, stirring constantly.

## Easy Layer Bars

- 1/2 cup melted butter**
- 1 cup graham cracker crumbs (about 10 crackers)**
- 1 (3 1/2 ounce) can flaked coconut**
- 1 cup (6 ounce package) semi-sweet chocolate chips**
- 1 cup (6 ounce package) butterscotch chips**
- 1 cup chopped nuts**
- 1 (14 ounce) can sweetened condensed milk**

Preheat oven to 375 degrees F. Pour butter into a 13x9-inch pan. Sprinkle each of the remaining ingredients, except milk, in the order listed, over the top of the butter. Drizzle the condensed milk over all. Bake at 375 degrees F. about 25 minutes. Cool about 1 hour; cut into bars. Makes about 4 dozen.

## Honey Chewy Delights

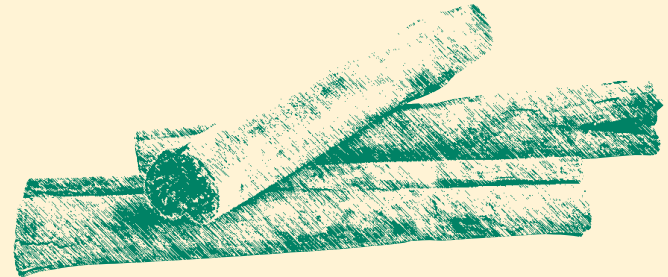
- 1 (14 ounce) can sweetened condensed milk**
- 2 tablespoons honey**
- 2 tablespoons orange juice**
- 1 teaspoon freshly grated orange rind**
- 1 3/4 cups graham cracker crumbs (about 22 crackers)**
- 1 cup (6 ounce package) semi-sweet chocolate chips**

Preheat oven to 350 degrees F. Combine milk, honey, orange juice and rind; add remaining ingredients and mix. Spread in greased 9x9-inch pan. Bake at 350 degrees F. about 35 minutes. Cool thoroughly; cut into bars. Makes about 3 dozen.

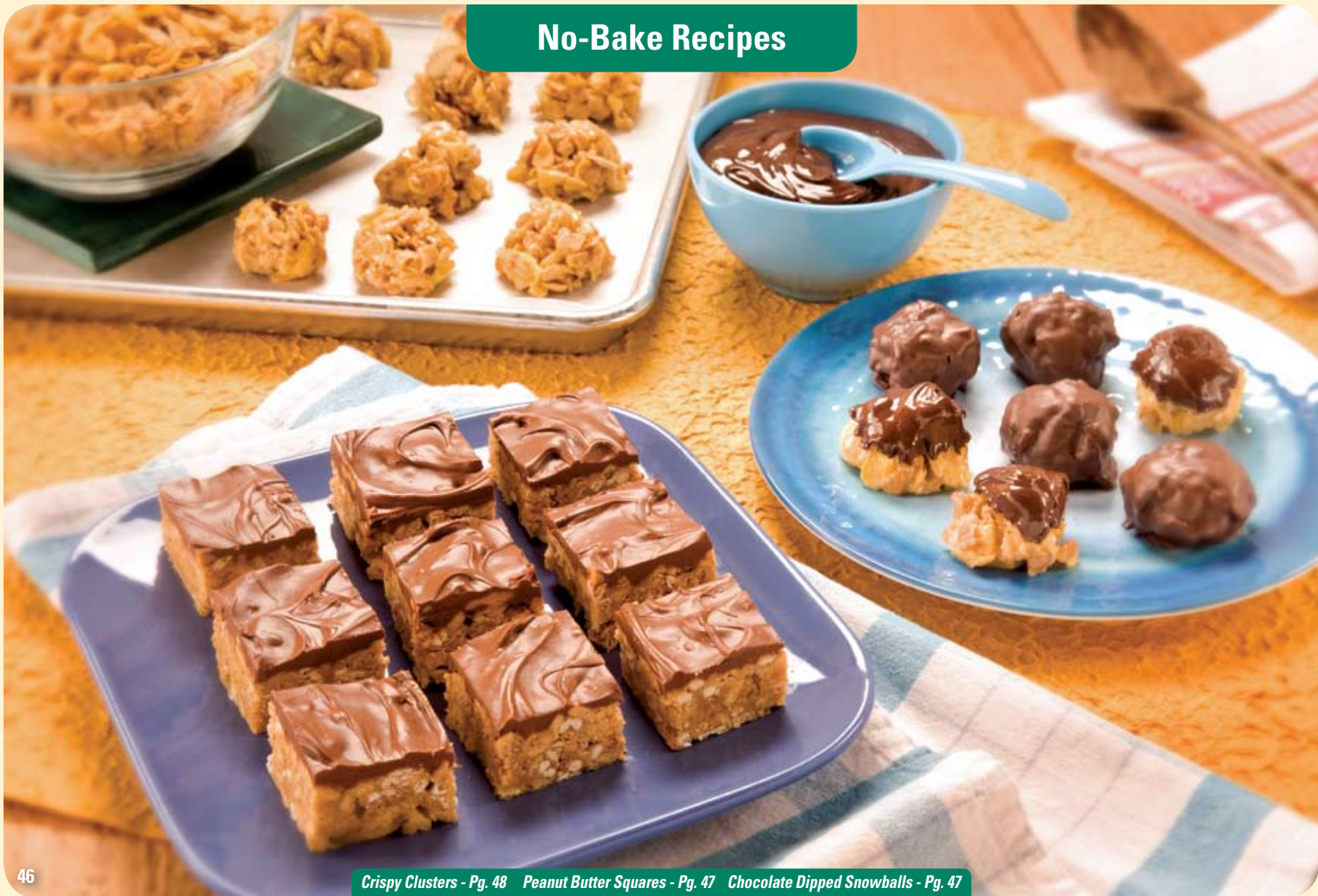
## Cinnamon Sticks

- 1/2 cup granulated sugar**
- 1 teaspoon cinnamon**
- 2 cups butter, softened**
- 1 cup brown sugar, packed**
- 4 1/2 cups sifted all-purpose flour**

Preheat oven to 375 degrees F. Mix together granulated sugar and cinnamon; set aside. Cream butter; add brown sugar gradually and beat until fluffy. Add flour; mix well. Using 1 tablespoon of dough for each cookie, mold into sticks about 1-1/2 inches long. Bake on ungreased cookie sheets at 375 degrees F. about 12 minutes. Cool slightly; roll in cinnamon-sugar mixture. Makes about 7-1/2 dozen.



## No-Bake Recipes





## Peanut Butter Squares

- 1 cup light corn syrup**
- 1 cup sugar**
- 1 1/2 cups peanut butter (chunky or creamy)**
- 6 cups ready-to-eat, high-protein cereal**
- 1 cup butterscotch chips**
- 1 cup semi-sweet chocolate chips**

Combine syrup and sugar; bring to a boil. Remove from heat; add peanut butter and mix until smooth. Pour over cereal; mix lightly. Press into a buttered 9x13-inch pan. Melt butterscotch chips and chocolate chips; stir to blend. Spread over cereal mixture. Let stand at room temperature until set. Cut into bars. Makes about 4 dozen.

## Chocolate Dipped Snowballs

- 1/4 cup butter**
- 1 (10 ounce) package marshmallows**
- 5 cups sweetened oat flake cereal with almonds**
- 1 (7 ounce) container semi-sweet dipping chocolate**

Melt butter; add marshmallows. Cook until marshmallows are melted and mixture is well blended, stirring occasionally. Stir in cereal. Cool slightly. With moistened hands, shape into 24 balls. Place on cookie sheets lined with waxed paper; cool completely. Heat dipping chocolate as directed on container. Dip top or entire ball in chocolate; place on cookie sheets. Refrigerate 15 minutes or until chocolate is firm. Makes 2 dozen.

## Caramel Crispy Bars

- 1 cup butter**
- 1 (14 ounces) package caramels, unwrapped**
- 1 (14 ounce) can sweetened condensed milk**
- 1 (16 ounce) bag marshmallows**
- 2 teaspoons vanilla extract**
- 1 (19 ounce) box crisped rice cereal**

In a large microwavable bowl, combine butter, caramels and milk. Microwave 7 minutes, stirring every 2 minutes. Add marshmallows and vanilla. Microwave 2 minutes; stir well. Pour over the cereal; stir until well coated. Spread into 13x15-inch buttered jelly roll pan. Cool and cut into bars. Makes 4 to 5 dozen.





## Chocolate Peanut Butter Krispies

- 1 (18 ounce) jar peanut butter**
- 2 cups crisped rice cereal**
- 2 cups powdered sugar**
- 1 teaspoon vanilla extract**
- 3 cups semi-sweet chocolate chips**

Combine all ingredients except chocolate chips. Roll into 1-inch balls; refrigerate at least 1 hour. Melt chocolate chips. Remove balls from refrigerator; coat with chocolate using a dipping spoon or fork. Place on waxed paper; chill until firm. Refrigerate until ready to serve. Makes about 6 dozen.

---

## Buckeyes

- 1 (16 ounce) jar crunchy peanut butter**
- 4 cups (1 pound) powdered sugar**
- 1/2 cup butter, softened**
- 2 cups (12 ounce package) chocolate chips**
- 1 tablespoon vegetable oil**

Mix peanut butter, sugar and butter. Roll into balls. Melt chocolate and oil. Roll balls in chocolate and place on cookie sheets lined with waxed paper. Refrigerate for 2 hours. Makes about 3 dozen.

## Crispy Clusters

- 5 cups corn flakes**
- 1 cup flaked coconut**
- 1/2 cup chopped walnuts**
- 1/2 cup butter or margarine**
- 4 -1/2 cups miniature marshmallows**

Mix corn flakes, coconut and walnuts in large bowl. Melt butter; add marshmallows. Cook until marshmallows are completely melted; stir to blend mixture. Pour over corn flakes mixture; toss to coat. Drop rounded tablespoonfuls onto waxed paper covered cookie sheets. Cool completely. Makes about 3-1/2 dozen.

---

## 3 Minute No-Bake Cookies

- 2 cups granulated sugar**
- 1/2 cup butter or margarine**
- 1/2 cup milk**
- 1/3 cup unsweetened cocoa powder**
- 3 cups uncooked oats (quick or old fashioned)**

In large saucepan, combine sugar, butter or margarine, milk and unsweetened cocoa powder. Stirring frequently, bring to boil over medium heat and boil 3 minutes. Remove from heat. Stir in oats. (If using old fashioned oats, cool mixture in saucepan for 5 minutes.) Drop by tablespoonfuls onto waxed paper. Let stand until firm. Store in tightly covered container. Makes about 3 dozen.

## Peanut and Raisin Clusters

**2 cups (12 ounce bag) dark chocolate chips**  
**3/4 cup peanuts without skins**  
**3/4 cup raisins**

Melt chocolate. Stir in peanuts and raisins. Drop by spoonfuls on cookie sheets lined with waxed paper. Chill until set. Makes about 3 dozen.

## Cookie Truffles

**1 (18 ounce) package chocolate sandwich cookies, finely crushed, divided**  
**1 (8 ounce) package cream cheese, softened**  
**2 (8 ounce) packages semi-sweet baking chocolate, melted**

Mix 3 cups of the cookie crumbs and the cream cheese until well blended. Shape into 42 (1-inch) balls. Dip balls into melted chocolate; place on waxed paper-covered cookie sheets. (Any leftover melted chocolate can be stored in tightly covered container at room temperature and saved for another use.) Sprinkle with remaining cookie crumbs. Refrigerate 1 hour or until firm. Store truffles in tightly covered container in refrigerator. Serve chilled. Makes 3-1/2 dozen.

## Brandy Balls

**2 1/2 cups vanilla wafer crumbs**  
**1/2 cup powdered sugar**  
**1 cup finely chopped nuts**  
**1 cup (6 ounce package) semi-sweet chocolate chips**  
**3 tablespoons corn syrup**  
**1/2 cup brandy**  
**Granulated sugar**

Combine vanilla wafer crumbs, sugar and nuts. Melt chips; blend in corn syrup and brandy. Add chocolate mixture to crumb mixture; mix well. Set aside 30 minutes. Form into 1-inch balls and roll in granulated sugar. Store in a covered container for several days before serving. Makes about 5 dozen.





*To download a copy of this book or  
find additional recipes, visit us at  
[www.we-energies.com/recipes](http://www.we-energies.com/recipes).*

