



**We Energies Cookie Book**

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## Letter from the President



The holidays are a wonderful time to be with family and friends – sharing memories and traditions. And year after year, we're pleased to hear that the We Energies Cookie Books are a central part of your holiday celebrations.

From its first printing back in 1928 to the 2009 edition, our Cookie Books have offered decades of delicious recipes that have become long-time family favorites. This year, you will find 45 recipes that are sure to add just the right touch to any festive gathering.

On behalf of all of us at We Energies, please accept our best wishes for a warm and joyous holiday.

Sincerely,

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

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



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## Cream Cheese Pillows

**1/2 cup butter, softened**  
**1 (3-ounce) package cream cheese, room temperature**  
**1 cup sifted all-purpose flour**  
**1/4 cup strawberry jam**  
**3/4 teaspoon cinnamon**  
**1/4 cup granulated sugar**

Cream butter and cream cheese; blend in flour. Shape into ball. Cover; chill for several hours. Combine cinnamon and sugar; set aside.

Preheat oven to 375 degrees F. Roll very thin on lightly floured surface. Cut with 2-1/2 inch round cutter. Place on ungreased cookie sheets. Place 1/4 teaspoon jam in center of each cookie. Moisten edges with water; fold in half and press edges together with tines of fork. Bake at 375 degrees for 10 to 12 minutes. Coat hot cookies in cinnamon and sugar mixture. Cool on wire racks. *Makes about 3-1/2 dozen.*

## Peanut Blossoms

**1 3/4 cups sifted all-purpose flour**  
**1 teaspoon baking soda**  
**1/2 teaspoon salt**  
**1/2 cup butter, softened**  
**1/2 cup creamy peanut butter**  
**1/2 cup granulated sugar**  
**1/2 cup brown sugar, packed**  
**1 egg**  
**1 teaspoon vanilla extract**  
**1/3 cup granulated sugar**  
**1 (12-ounce) package milk chocolate candy kisses, unwrapped**

Preheat oven to 375 degrees F. Sift together flour, baking soda and salt; set aside. In separate bowl, cream butter and peanut butter; add sugars gradually and cream until fluffy. Add egg and vanilla; mix well. Add sifted ingredients gradually and mix. Shape rounded teaspoonfuls of dough into balls; roll in 1/3 cup granulated sugar. Bake on ungreased cookie sheets at 375 degrees for 8 minutes. Remove from oven; press a candy kiss firmly on each cookie so that the cookie cracks around the edges. Return to oven and bake 2 to 3 minutes longer. Cool on wire cooling racks. *Makes about 5 dozen.*

## Butterscotch Bars

**2 eggs, beaten**  
**1 cup granulated sugar**  
**1/8 teaspoon salt**  
**3/4 cup butter**  
**2 cups miniature marshmallows**  
**2 1/2 cups graham cracker crumbs**  
**1 cup (6-ounce package) butterscotch chips**  
**3 tablespoons chunky peanut butter**  
**1/2 teaspoon vanilla extract**

In glass bowl, combine eggs, sugar, salt and butter. Microwave on HIGH for 2-1/2 to 3-1/2 minutes (time may vary depending on wattage of microwave oven) until mixture comes to a boil, stirring twice. Microwave boil for another 2 minutes, stirring once. Cool. Stir in marshmallows and cracker crumbs. Spread into foil-lined 9x9-inch pan. Chill for about 10 minutes.

In small glass bowl, microwave butterscotch chips and peanut butter on HIGH for 1 to 1-1/2 minutes, or until chips are shiny and soft. Stir; blend in vanilla. Spread over crumb mixture. Refrigerate. Cut into bars. *Makes about 3 dozen.*

## Candy Bar Cookies

**14 ounces light caramels, about 50, unwrapped**  
**2/3 cup evaporated milk (not condensed), divided**  
**1 (18.25-ounce) package German chocolate cake mix**  
**3/4 cup melted butter**  
**1 teaspoon vanilla extract**  
**1 1/2 cups chopped walnuts or pecans, divided**  
**1 cup (6-ounce package) semi-sweet chocolate chips**

Preheat oven to 350 degrees F. Melt caramels with 1/3 cup evaporated milk, stirring occasionally; set aside. Combine dry cake mix, butter, 1/3 cup evaporated milk, vanilla and 1 cup nuts. Mix well. Spread half the dough into a well greased 13x9-inch pan. Reserve remaining dough for topping. Bake at 350 degrees for 8 minutes. Sprinkle chocolate chips over hot crust. Spread warm caramel mixture over chocolate chips. Drop and carefully spread reserved dough over caramel mixture. Sprinkle with 1/2 cup nuts. Bake about 20 minutes. Cool in pan on wire rack; refrigerate about 1 hour to set caramel layer. Cut into bars. *Makes about 4 dozen.*

## Caramel Crunch

- 1/4 cup butter plus 1 to 2 tablespoons**
- 1 cup brown sugar, packed**
- 2 tablespoons light corn syrup**
- 4 cups toasted rice or corn cereal squares**

Butter 15x10-inch jelly roll pan with 1 to 2 tablespoons butter. Combine 1/4 cup butter, sugar and corn syrup in a large skillet (12 inches or larger). Cook at medium heat until the mixture boils, then simmer 5 minutes longer without stirring. Do not overcook. Add cereal and toss with two forks until cereal is well coated with syrup mixture. Spread mixture into prepared pan; cool. Break into pieces. *Makes about 4 cups.*



## Chocolate Pecan Slices

- 2 squares (1-ounce each) unsweetened chocolate, melted**
- 2 cups granulated sugar**
- 1/4 cup light corn syrup**
- 1/2 cup evaporated milk (not condensed)**
- 1 tablespoon butter**
- 1/8 teaspoon salt**
- 1 teaspoon vanilla extract**
- 1 cup coarsely chopped pecans**
- Butter for hands**

Combine chocolate, sugar, corn syrup, evaporated milk and butter in saucepan. Cook over low heat to 236 degrees F (soft-ball-stage), stirring only until sugar dissolves. Use candy thermometer to measure temperature. Remove from heat and cool without stirring to lukewarm (about 110 degrees F). Add salt, vanilla and pecans. Beat until mixture holds its shape (about 15 minutes). Turn out onto flat surface. Butter hands and knead candy until smooth. Shape into rolls 1-inch in diameter. Chill. Cut into 1/2-inch slices. *Makes about 1-1/4 pounds.*

## Cranberry Holiday Cookies

**1 cup butter-flavored shortening**  
**1 cup granulated sugar**  
**1 cup brown sugar, packed**  
**2 tablespoons milk**  
**1 teaspoon vanilla extract**  
**2 eggs**  
**2 cups all-purpose flour**  
**1 teaspoon baking powder**  
**1 teaspoon baking soda**  
**1/2 teaspoon salt**  
**1 cup uncooked oats (old fashioned)**  
**1 1/2 cups cornflakes, crushed to 3/4 cup**  
**1 cup dried cranberries**  
**1/2 cup flaked coconut**

Preheat oven to 325 degrees F. Combine shortening, sugars, milk and vanilla in large bowl. Beat at low speed of electric mixer until well mixed. Add eggs; beat at medium speed until well blended and creamy. In separate bowl, combine flour, baking powder, baking soda and salt. Gradually add dry ingredients to creamed mixture using low speed of mixer. Stir in oats, corn flakes, cranberries and coconut. Drop rounded teaspoonfuls of dough on greased cookie sheets. Bake at 325 degrees for 11 to 12 minutes, or until lightly browned around edges but still slightly soft in center. Cool on pan for about 3 minutes, then transfer to wire cooling racks. *Makes about 4 to 5 dozen.*

**Variation:** Replace dried cranberries with 1 cup semi-sweet chocolate chips and 1 cup chopped walnuts.

## Date-Nut Fondant

**2/3 cup sweetened condensed milk (not evaporated)**  
**1 teaspoon vanilla extract**  
**4 cups powdered sugar**  
**3/4 cup chopped walnuts or pecans**  
**1/2 cup pitted, chopped dates**  
**Walnut or pecan halves, optional**

Combine sweetened condensed milk and vanilla. Add sugar gradually; stir and knead until smooth. Knead in nuts and dates. Press evenly in ungreased 8x8-inch pan. Chill. Cut into 1-inch squares. Top each square with a nut half, if desired. *Makes 64 pieces.*





## Date Squares

### Filling

- 1 pound pitted dates, sliced (about 2 1/2 cups)**
- 1/2 cup granulated sugar**
- 1/2 cup water**
- 2 tablespoons lemon juice**
- 1/8 teaspoon salt**

Cook dates, sugar and water until dates are soft, stirring constantly. Add lemon juice and salt; cool while making crust.

### Crust

- 1 1/2 cups sifted all-purpose flour**
- 1/2 teaspoon baking soda**
- 1/8 teaspoon salt**
- 1 cup brown sugar, packed**
- 1 1/2 cups uncooked oats (old fashioned)**
- 3/4 cup butter**

Preheat oven to 350 degrees F. Mix together flour, soda and salt; mix in sugar and oats. Cut in butter until well blended. Press 1/2 of crumb mixture on bottom of greased 9x9-inch pan. Cover with cooled date mixture. Sprinkle remaining crumb mixture on top. Bake at 350 degrees for 30 minutes. Cool pan slightly on wire rack; cut into squares while warm. *Makes 25 squares.*

## Butterscotch-Date Filled Cookies

- 4 cups sifted all-purpose flour**
- 1 teaspoon cream of tartar**
- 1 teaspoon baking powder**
- 1 cup butter, softened**
- 2 cups brown sugar, packed**
- 2 eggs, well beaten**
- 1 teaspoon vanilla extract**

Mix flour, cream of tartar and baking powder. In separate bowl, cream butter; add sugar gradually and cream until fluffy. Add eggs and vanilla. Mix in dry ingredients. Form dough into rolls about 2-inches in diameter; chill thoroughly for several hours or overnight.

Preheat oven to 325 degrees F. Slice each roll into 1/4-inch thick slices. Place about 1/2 teaspoon of Filling on one slice of dough and cover with another slice. Press edges together with tines of fork. Bake on ungreased cookie sheets at 325 degrees for 13 to 15 minutes. Cool on pan for 1 to 2 minutes, then transfer to wire racks to cool completely. *Makes about 4 dozen.*

### Filling

- 1/2 pound pitted, chopped dates**
- 1 (8 3/4 ounce) can crushed pineapple, well drained**
- 1 1/2 tablespoon lemon juice**
- 1/4 cup granulated sugar**

Combine all ingredients in saucepan; stir and cook until thickened.



## Cookie Canes

**1 cup butter, softened**  
**2 cups brown sugar, packed**  
**2 eggs**  
**2 teaspoons vanilla extract**  
**4 cups sifted all-purpose flour**  
**2 teaspoons baking powder**  
**1/2 teaspoon salt**  
**3/4 cup instant malted milk powder (not chocolate)**  
**1 cup finely chopped walnuts**  
**1 egg, slightly beaten**  
**1 teaspoon water**  
**Red and green colored sugar**

Preheat oven to 350 degrees F. Cream butter; add sugar gradually. Beat in eggs and vanilla. In separate bowl, mix flour, baking powder, salt and malted milk powder. Add dry ingredients and walnuts to butter mixture; blend well. Dough will be stiff. Shape rounded teaspoonfuls into pencil-like strips. Place on greased cookie sheets; turn one end to resemble a cane OR shape level tablespoonfuls into balls and flatten to 1/4-inch thickness. Combine egg and water; brush on cookies and sprinkle with colored sugar. Bake at 350 degrees for 8 to 10 minutes. Cool on pan for 2 to 3 minutes, then transfer to wire racks to cool completely. *Makes about 8 dozen.*

## Lemon Praline Cookies

**2 cups sifted all-purpose flour**  
**1 cup chopped pecans**  
**3/4 cup butter, softened**  
**2 cups brown sugar, packed**  
**2 eggs, beaten well**  
**2 teaspoons grated lemon rind**  
**1 tablespoon lemon juice**  
**Granulated sugar**  
**Pecan halves**

Mix flour and chopped nuts. In separate bowl, cream butter; add sugar gradually and beat until fluffy. Add eggs, lemon rind and juice; mix well. Gradually blend in flour mixture. Chill for several hours.

Preheat oven to 350 degrees F. Drop by rounded teaspoonfuls, about 2 inches apart, on ungreased cookie sheets. Flatten to 1/8-inch thickness by pressing the top of each cookie with the buttered bottom of a glass that has been dipped in granulated sugar. Dip the glass in sugar before pressing each cookie. Top with pecan half. Bake at 350 degrees for 10 to 12 minutes. Cool on pan for about 2 minutes, then transfer to wire racks to cool completely. *Makes about 4-1/2 dozen.*

## Blackberry Bars

**1 3/4 cups sifted all-purpose flour**  
**1/2 teaspoon baking soda**  
**1/2 teaspoon salt**  
**1 1/2 cups uncooked oats (old-fashioned)**  
**1 cup butter, softened**  
**1 cup brown sugar, packed**  
**1 cup (12-ounce jar) seedless blackberry preserves**  
**1/2 cup finely chopped walnuts**

Preheat oven to 400 degrees F. Mix together flour, baking soda and salt; stir in oats. In separate bowl, cream butter. Add sugar gradually; cream until fluffy. Stir in flour mixture. Reserve 1/4 of crumbs for topping. Firmly press remainder on bottom of greased 13x9-inch pan. Spread preserves carefully over layer in pan. Sprinkle with reserved topping and nuts. Bake at 400 degrees for about 25 minutes. Cool pan slightly on wire rack; drizzle with Lemon Glaze. Cut into bars while slightly warm. *Makes about 4 dozen.*

### Lemon Glaze

**1 cup powdered sugar**  
**2 tablespoons lemon juice**

Mix ingredients well.

## Coconut Date Chewies

**1 cup all-purpose flour**  
**1/2 teaspoon baking soda**  
**1/4 teaspoon baking powder**  
**1/2 teaspoon salt**  
**1/2 cup butter, softened**  
**1/2 cup granulated sugar**  
**1/2 cup brown sugar, packed**  
**1 egg**  
**1/4 teaspoon almond extract**  
**1/4 cup sweetened condensed milk (not evaporated)**  
**1/2 cup finely chopped nuts**  
**1/2 cup minced dates**  
**1/2 cup shredded coconut**  
**1 cup uncooked oats, (quick or old-fashioned)**  
**1 cup cornflakes**

Preheat oven to 350 degrees F. Sift together flour, baking soda, baking powder and salt. In separate bowl, cream butter; add sugars gradually and cream until fluffy. Add egg, almond extract and condensed milk; mix well. Stir in sifted dry ingredients. Mix in nuts, dates, coconut, oats and cornflakes. Drop by level tablespoonfuls about 2 inches apart on parchment paper lined cookie sheets. Bake at 350 degrees about 9 minutes. Cool on pan for about 2 minutes, then transfer to wire racks to cool completely. *Makes about 3 dozen.*

## Christmas Twists

**2 2/3 cups sifted all-purpose flour**  
**1 teaspoon salt**  
**1 cup butter, softened**  
**1 cup powdered sugar**  
**1 egg**  
**2 teaspoons vanilla extract**  
**Red or green food coloring**

Mix flour and salt. In separate bowl, cream butter; add sugar gradually and cream until fluffy. Add egg and vanilla; mix well. Blend in flour mixture gradually. Divide dough into two parts. Blend food coloring into one part.

Preheat oven to 375 degrees F. On a lightly floured surface, roll 1 teaspoonful of each color dough into a log about 4-inches long. Press both logs together at one end and twist into candy-sticks, canes or wreaths. Bake on ungreased cookie sheets at 375 degrees for about 8 to 10 minutes. Cool on pan for about 2 minutes, then transfer to wire racks to cool completely. *Makes about 7 dozen.*

## Coconut Drops

**1 (14-ounce) can sweetened condensed milk (not evaporated)**  
**2 teaspoons vanilla extract**  
**1 teaspoon almond extract**  
**1 (14-ounce) bag flaked coconut**

Preheat oven to 325 degrees F. Combine condensed milk and extracts. Stir in coconut. Drop by tablespoonfuls on greased cookie sheets. Shape into mounds with fingers moistened in water, if necessary. Bake at 325 degrees for about 20 minutes, or until coconut begins to brown. Cool on pan for 1 to 2 minutes, then transfer to wire racks to cool completely. *Makes about 4 dozen.*





## Meltaways

- 3/4 cup cornstarch**
- 1/3 cup powdered sugar**
- 1 1/2 cups sifted all-purpose flour**
- 1 cup butter, softened**
- 1 cup finely chopped walnuts or pecans**

Preheat oven to 350 degrees F. Mix cornstarch, sugar and flour. In separate bowl, cream butter; gradually blend in flour mixture. Mix well. Shape teaspoonfuls of dough into 1-inch balls; roll in nuts and flatten into rounds about 1/4-inch thick. Bake at 350 degrees on ungreased cookie sheets for 14 to 15 minutes. Cool slightly on wire racks, then drizzle or pipe Lemon Icing over warm cookies. *Makes about 4 dozen.*

## Lemon Icing

- 1 teaspoon butter**
- 2 cups sifted powdered sugar**
- 2 tablespoons lemon juice**
- Yellow food coloring**

Combine butter, sugar and lemon juice. Beat until smooth. Add food coloring as desired.

## Peanut Whirligigs

- 1/2 cup butter, softened**
- 1/2 cup vegetable shortening**
- 1 (3-ounce) package cream cheese**
- 1 cup granulated sugar**
- 1 teaspoon vanilla extract**
- 2 1/4 cups all-purpose flour**
- 1/2 teaspoon salt**
- 3/4 cup ground salted peanuts**
- 3/4 cup semi-sweet chocolate chips**
- 3 tablespoons butter**

Cream 1/2 cup butter, shortening and cream cheese; add sugar gradually. Beat well. Blend in vanilla, flour, salt and peanuts. Chill dough about 2 hours.

Melt chocolate chips with 3 tablespoons butter. Divide dough into thirds. Roll each piece on a floured surface into a 12x8-inch rectangle; spread with 1/3 of the chocolate mixture. Roll as for jelly roll, starting at the wide edge. Wrap in plastic wrap or waxed paper; chill overnight.

Preheat oven to 375 degrees F. Cut each roll into 1/4-inch slices; place on greased cookie sheets. Bake at 375 degrees for about 6 to 8 minutes. Cookies brown very quickly around edges. Cool on pan for 1 minute, then remove to wire racks to cool completely. *Makes about 10 dozen.*

## Dark Chocolate Chunk Cookies

**1 cup butter, softened**  
**1 1/2 cups granulated sugar**  
**2 eggs**  
**1 teaspoon vanilla extract**  
**2 cups all-purpose flour**  
**1/2 teaspoon baking soda**  
**1/2 teaspoon salt**  
**2/3 cup unsweetened cocoa powder**  
**2 cups (12 ounces) coarsely chopped dark chocolate**

Preheat oven to 350 degrees F. In a large bowl, cream butter and sugar until light and fluffy. Beat in eggs, one at a time. Add vanilla and mix until smooth. In a medium bowl, sift together flour, baking soda, salt and cocoa. Slowly add flour mixture to butter mixture; mix well. Stir in chopped chocolate. Place rounded tablespoonfuls of dough (about 1-inch balls) onto parchment paper lined cookie sheets. Bake at 350 degrees for 10 to 11 minutes until just firm at the edges. Cookies should still appear moist. Cool on pan for about 4 minutes, then transfer to wire racks to cool completely. *Makes about 4 dozen.*

**Optional:** Substitute one 12-ounce package semi-sweet chocolate chunks for dark chocolate.

## Corn Crispies

**3/4 cup butter, softened**  
**1 cup brown sugar, packed**  
**1 egg**  
**1 teaspoon vanilla extract**  
**1 1/4 cup all-purpose flour**  
**1 cup finely ground yellow cornmeal**  
**1 1/2 teaspoons baking powder**  
**1/2 teaspoon salt**  
**1 cup chopped nuts**

In large bowl, beat butter and brown sugar until fluffy. Add egg and vanilla; beat well. In a separate bowl, stir together flour, cornmeal, baking powder and salt; add to sugar mixture and beat until thoroughly combined. Stir in nuts. Shape into 12x2-inch log. Wrap in plastic wrap; chill for several hours.

Preheat oven to 400 degrees F. Slice into 1/8- to 1/4-inch slices. Place slices 2 inches apart on ungreased or parchment paper lined cookie sheets. Bake at 400 degrees for 13 to 15 minutes, or until golden brown. Cool on cookie sheets for about 1 minute; transfer to wire racks to cool completely. *Makes about 4 dozen.*

**Tip:** To shape log, line a 12x2x2-inch wax paper or aluminum foil box with plastic wrap. Place dough into box and spread to fill evenly and completely. Place box into freezer or refrigerator to chill. Remove plastic wrap before slicing.



## Festive Butter Cookies

**1 cup butter, softened**  
**1 cup powdered sugar**  
**1 egg**  
**2 teaspoons vanilla extract**  
**2 1/2 cups sifted all-purpose flour**  
**1 teaspoon salt**  
**Granulated sugar**  
**Red and green sugar**

Cream butter; add sugar gradually. Beat in egg and vanilla. Blend in flour and salt. Chill for 1 to 2 hours.

Preheat oven to 375 degrees F. Shape rounded teaspoonfuls of dough into balls. Place on ungreased cookie sheets. Flatten cookies with tines of fork dipped in granulated sugar. Sprinkle with red or green sugar. Bake at 375 degrees for 8 to 10 minutes. Cool on wire racks. *Makes about 8 dozen.*

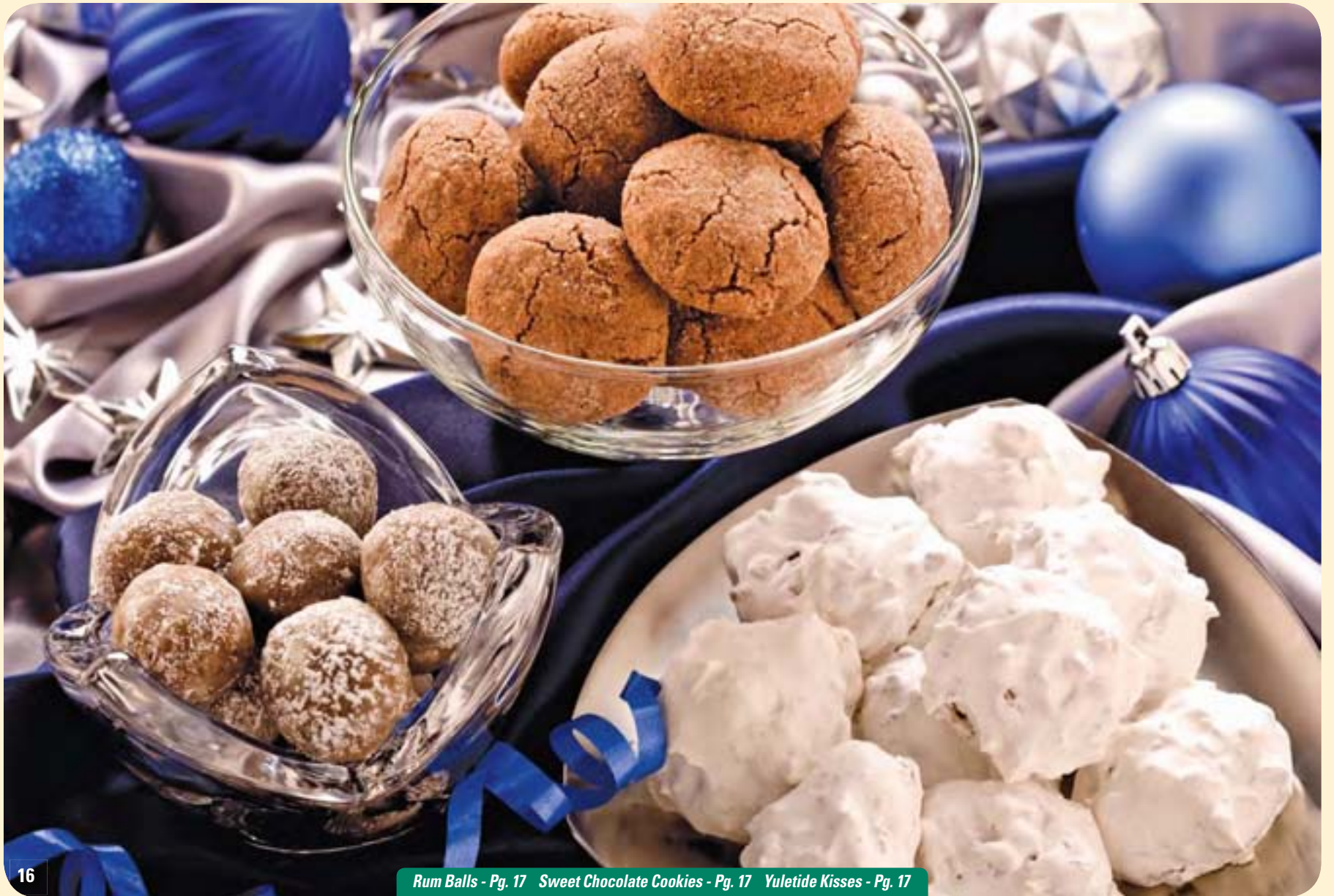


## Hermits

**3 1/2 cups sifted all-purpose flour**  
**1 teaspoon baking soda**  
**1 teaspoon salt**  
**1 teaspoon nutmeg**  
**1 teaspoon cinnamon**  
**1 cup butter, softened**  
**2 cups brown sugar, packed**  
**2 1/2 cups raisins**  
**1 1/4 cups chopped walnuts**  
**2 eggs**  
**1/2 cup cold coffee**

Mix flour, soda, salt, nutmeg and cinnamon. In separate bowl, cream butter; add sugar gradually and cream until fluffy. Stir in raisins and nuts. Blend in eggs, one at a time; mix well. Add dry ingredients and coffee alternately; mix well. Chill for several hours or overnight.

Preheat oven to 400 degrees F. Drop by teaspoonfuls onto ungreased cookie sheets. Bake at 400 degrees for 8 to 10 minutes. Cool on wire racks. *Makes about 7 dozen.*



## Rum Balls

**1 1/2 cups vanilla wafer crumbs**  
**1/4 cup rum**  
**1/4 cup honey**  
**2 cups ground walnuts**  
**Powdered sugar**

Thoroughly mix together crumbs, rum, honey and walnuts. Shape teaspoonfuls of mixture into small balls. Roll in powdered sugar. Store in air-tight container until ready to serve. *Makes about 3 dozen.*

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## Sweet Chocolate Cookies

**1 cup lard, softened (must be lard)**  
**1 1/4 cups powdered sugar**  
**2 (4-ounce) German's sweet chocolate baking bars, finely grated**  
**1 1/4 cups all-purpose flour**  
**1 cup ground walnuts**  
**1 teaspoon salt**  
**1 tablespoon vanilla extract**  
**Granulated sugar**

Preheat oven to 300 degrees F. Cream together lard and powdered sugar. Blend in chocolate. Combine flour, walnuts and salt; add to creamed mixture. Add vanilla; mix well. Roll teaspoonfuls of dough into small balls. Roll balls in granulated sugar. Bake on greased cookie sheets at 300 degrees for about 20 minutes. Cool on wire racks. *Makes about 3 dozen.*

## Yuletide Kisses

**3 egg whites, room temperature**  
**1/8 teaspoon salt**  
**1/2 teaspoon cream of tartar**  
**2 1/4 cups powdered sugar**  
**1 teaspoon vanilla extract**  
**2 cups coarsely chopped pecans**

Preheat oven to 275 degrees F. In glass bowl, beat egg whites and salt until foamy. Add cream of tartar and beat with electric mixer until peaks stand upright when beater is pulled out. Add sugar gradually, beating after each addition. Beat until very stiff peaks form when beater is pulled out. Fold in vanilla and pecans. Drop by rounded teaspoonfuls on parchment paper lined cookie sheets. Bake at 275 degrees for 15 to 20 minutes. Cool on pan for about 2 to 3 minutes, then transfer to wire cooling racks. *Makes about 5 dozen.*

## Ginger Creams

**3 1/4 cups sifted all-purpose flour**  
**1 teaspoon ginger**  
**1/2 teaspoon cloves**  
**3/4 teaspoon cinnamon**  
**1/2 teaspoon salt**  
**1 teaspoon baking soda**  
**1 cup butter, softened**  
**1 cup granulated sugar**  
**2 eggs**  
**2/3 cup molasses**  
**1 cup water**

Preheat oven to 350 degrees F. Mix flour, ginger, cloves, cinnamon, salt and baking soda. In separate bowl, cream butter; add sugar gradually and cream until fluffy. Add eggs, one at a time; beat well. Mix in molasses. Add flour mixture alternately with water, mixing just enough to get a smooth batter. Pour into greased 15x10-inch jelly roll pan. Bake at 350 degrees for about 30 minutes. Frost with Powdered Sugar Frosting or Apple Fluff Topping.

*Makes about 3 dozen.*

### Powdered Sugar Frosting

**3 cups sifted powdered sugar**  
**3 tablespoons milk**  
**3 tablespoons melted butter**  
**1 tablespoon vanilla extract**  
**1/4 teaspoon lemon juice**

Combine ingredients.

### Apple Fluff Topping

**1 cup heavy cream**  
**1 cup applesauce**  
**1/2 cup powdered sugar**  
**1 1/2 tablespoons lemon juice**

Whip cream until very stiff. Fold remaining ingredients into whipped cream. Chill thoroughly. Refrigerate bars after frosting with this topping.

## Cocoa Pecan Delights

**1 1/4 cups butter, softened**  
**1 cup powdered sugar**  
**1/2 cup cocoa**  
**1/4 teaspoon salt**  
**1 teaspoon vanilla**  
**2 cups sifted all-purpose flour**  
**1 cup chopped pecans**  
**Powdered sugar**

Preheat oven to 350 degrees F. Cream butter; add 1 cup powdered sugar gradually. Mix in cocoa, salt and vanilla; cream well. Blend in flour and pecans. Pinch off small pieces of dough. Place on ungreased cookie sheets. Bake at 350 degrees for 13 to 15 minutes. Cool on wire racks. Roll in powdered sugar. *Makes about 8 dozen.*

## Holiday Butterhorns

**1 cup butter, softened**  
**1 cup small curd creamed cottage cheese**  
**2 cups sifted all-purpose flour**  
**1/4 teaspoon salt**  
**Melted butter**  
**Powdered sugar**

Cream butter with cottage cheese; blend in flour and salt. Divide dough into thirds; wrap in plastic wrap. Chill for 1 to 2 hours.

Preheat oven to 375 degrees F. Roll each piece into a 12-inch round; brush with melted butter. Sprinkle 1/2 cup of Topping over each round. Cut each into 16 wedges; roll each wedge starting at the wide edge and rolling to the point. Place point down on greased cookie sheets. Bake at 375 degrees for 14 to 16 minutes. Remove immediately from cookie sheets and roll in powdered sugar. Place on cooling racks to cool. *Makes about 4 dozen.*

### Topping

**3/4 teaspoon cinnamon**  
**3/4 cup brown sugar, packed**  
**3/4 cup finely chopped walnuts**

Combine all ingredients.

## Maraschino Cherry Bars

**1/2 cup sifted all-purpose flour**  
**1/4 teaspoon baking soda**  
**1/4 teaspoon salt**  
**1/2 cup brown sugar, packed**  
**1 cup uncooked oats, (quick or old-fashioned)**  
**1/3 cup melted butter**

Preheat oven to 350 degrees F. Mix flour, baking soda and salt; stir in remaining ingredients. Firmly press mixture on bottom of ungreased 9x9-inch pan. Cover with Topping. Bake at 350 degrees for about 35 minutes. Cool in pan on wire rack; cut into bars. *Makes about 2 dozen.*

### Topping

**1/4 cup sifted all-purpose flour**  
**3/4 cup granulated sugar**  
**1/2 teaspoon baking powder**  
**1/4 teaspoon salt**  
**2 eggs, beaten**  
**3/4 cup chopped maraschino cherries**  
**1/2 cup shredded coconut**  
**1/2 cup chopped nuts**

Mix flour, sugar, baking powder and salt. Add remaining ingredients and mix.



*White (Vanilla) Fudge - Pg. 21 Rosettes - Pg. 21 Malted Milk Cookies - Pg. 22*

## White (Vanilla) Fudge

**4 cups granulated sugar**  
**1 cup cultured sour cream**  
**2/3 cup light corn syrup**  
**1/4 cup butter**  
**1/2 teaspoon salt**  
**4 teaspoons clear vanilla extract, rum or brandy flavoring**  
**1/2 cup quartered candied cherries**  
**2 cups coarsely chopped walnuts**

Combine sugar, sour cream, corn syrup, butter and salt in 3-quart heavy saucepan; slowly bring to a boil, stirring until sugar dissolves. Boil over low heat without stirring to soft-ball-stage or 236 degrees F (measure with candy thermometer). Remove from heat and let stand 15 minutes – **DO NOT STIR**. Add flavoring and beat until mixture becomes stiff (about 15 to 20 minutes). A heavy-duty stand mixer may be used to beat the candy. Stir in candied cherries and walnuts; quickly pour into buttered 8x8-inch pan. Cool; cut into squares. *Makes about 3 pounds.*

## Rosettes

**2 eggs**  
**1 tablespoon granulated sugar**  
**1/4 teaspoon salt**  
**1 cup milk**  
**1/2 teaspoon vanilla extract**  
**1 cup all-purpose flour**  
**Oil for deep frying**  
**Powdered sugar**  
**Rosette irons**

Beat eggs VERY slightly in small deep bowl; blend in sugar and salt. Combine milk and vanilla. Add flour and milk alternately to egg mixture; mix until smooth. Heat oil to 365 degrees. Place rosette iron into hot oil to heat, then remove from oil and dip in batter. Return batter-coated iron to oil, immersing completely for 25 to 30 seconds or until rosette is crisp and lightly browned. Remove from oil; let drip well. Slip rosette off iron; drain on paper towels. Cool; dust with powdered sugar. Store in tightly covered containers. *Makes about 4 dozen.*

**Points to Remember:** Use a candy thermometer to measure the temperature of the oil. **BE CAREFUL NOT TO LET THE BATTER RUN OVER THE TOP OF THE IRON.** If this happens, the rosettes will be very difficult to remove from the iron. If rosettes drop from the mold, the oil is too hot. If rosettes have blisters, the eggs have been beaten too much.

## Malted Milk Cookies

**1 cup butter, softened**  
**2 cups brown sugar, packed**  
**2 eggs**  
**1/3 cup cultured sour cream**  
**1 teaspoon vanilla extract**  
**4 cups all-purpose flour**  
**2 teaspoons baking powder**  
**1/2 teaspoon baking soda**  
**1/2 teaspoon salt**  
**Chocolate jimmies, optional**

Cream butter; add sugar gradually. Beat in eggs, sour cream and vanilla. Mix flour, baking powder, baking soda and salt; blend into butter mixture. Chill for several hours or overnight.

Preheat oven to 375 degrees F. Roll dough 1/4-inch thick on lightly floured surface; cut with cookie cutters. Place on ungreased cookie sheets. Bake at 375 degrees for 6 to 8 minutes. Cool for 1 to 2 minutes on pan, then transfer to wire racks to cool completely. Frost cookies with Malted Milk Frosting. Sprinkle with chocolate jimmies, if desired. *Makes about 5 to 7 dozen cookies.*

## Malted Milk Frosting

**1 cup brown sugar, packed**  
**1/4 cup butter**  
**1/4 cup milk**  
**1/3 cup instant malted milk powder (not chocolate)**  
**1/2 teaspoon vanilla extract**  
**3 cups powdered sugar**  
**Hot milk**

Combine brown sugar, butter and 1/4 cup milk in saucepan. Heat, stirring constantly, until sugar melts. Remove from heat. Beat in malted milk powder, vanilla and powdered sugar. Add hot milk to make frosting of spreading consistency. Frost cookies immediately before frosting becomes too firm.



## Traditional Stollen

**1 package active dry yeast**  
**1/4 cup warm water**  
**3/4 cup milk, scalded and cooled to lukewarm**  
**2 1/4 to 2 1/2 cups all-purpose flour**  
**1/4 cup butter, melted**  
**3/4 teaspoon salt**  
**1 tablespoon granulated sugar**  
**3/4 cup cut, mixed candied fruit**  
**1/4 cup seedless raisins**  
**Melted butter**

Soften yeast in warm water; add milk and about 1/2 of the flour; mix well. Cover; let rise in warm place until doubled in bulk. Stir in 1/4 cup butter, salt, sugar, fruit and raisins. Mix in remaining flour; knead dough until smooth and satiny. Cover; let rise in warm place until doubled in bulk.

Punch down and place on lightly floured board; flatten, cover and let rest for 10 minutes. Roll into an oval about 1-inch thick. Brush with melted butter and fold the long side over to within 1 inch of opposite side. Press edge slightly to seal. Place stollen on a lightly greased baking sheet. Brush top with melted butter; cover and let rise in a warm place until doubled in bulk.

Preheat oven to 375 degrees F. Bake for about 30 to 35 minutes. Cool stollen slightly on wire rack; frost with Powdered Sugar Frosting. *Makes 1 stollen.*

## Powdered Sugar Frosting

**2 tablespoons boiling water**  
**2 teaspoons lemon juice**  
**1 1/2 cups sifted powdered sugar**

Add boiling water and lemon juice to sugar; mix thoroughly.

## Lemon Poppy Seed Bread

**1 (18.25-ounce) package white cake mix (without pudding)**  
**1 (3.4-ounce) package instant lemon pudding and pie filling mix**  
**4 eggs**  
**1 cup warm water**  
**1/2 cup oil**  
**1/2 teaspoon lemon extract**  
**4 teaspoons poppy seeds**

Preheat oven to 350 degrees F. Grease and flour two 8x4-inch or 9x5-inch loaf pans; set aside. In large bowl, combine cake mix, dry pudding mix, eggs, water, oil and lemon extract; mix well. Fold in poppy seeds. Bake at 350 degrees for 35 to 40 minutes, or until toothpick inserted in center of loaf comes out clean. *Makes 2 loaves.*



## Zesty Lime Cookies

**1 cup butter, softened**  
**1 1/2 cups granulated sugar**  
**1 teaspoon vanilla extract**  
**1/2 teaspoon lemon extract**  
**2 eggs**  
**2 1/2 cups all-purpose flour**  
**1/2 cup lime juice**  
**1 tablespoon grated lime peel**  
**Green food coloring, optional**  
**Powdered sugar for dusting**

Preheat oven to 350 degrees F. Cream butter; beat in sugar and extracts. Add eggs; mix well. Gradually add flour; mix well. Blend in lime juice and peel. Stir in food coloring, if desired. Drop rounded teaspoonfuls of batter onto greased cookie sheets. Bake at 350 degrees for 10 to 12 minutes. Cool on pan for 1 minute, then transfer to wire racks and dust lightly with powdered sugar. *Makes about 6 dozen.*

## Poppy Seed Butter Squares

**2 cups butter, softened**  
**1 1/4 cups brown sugar, packed**  
**2 teaspoons cinnamon**  
**4 cups sifted all-purpose flour**  
**2 teaspoons poppy seeds**

Preheat oven to 350 degrees F. Cream butter; add sugar gradually and cream until fluffy. Combine cinnamon and flour; blend into butter mixture. Pat dough evenly into ungreased 15x10-inch jelly roll pan. Sprinkle poppy seeds on top. Bake at 350 degrees for 25 to 30 minutes. Cool on wire rack. Cut into squares while warm. *Makes about 6 dozen.*



## Holiday Dots

- 1 cup butter, softened**
- 1 cup granulated sugar**
- 2 tablespoons milk**
- 1 teaspoon vanilla extract**
- 2 1/2 cups all-purpose flour**
- 1/2 teaspoon salt**
- About 15 candied cherries, red or green, cut into quarters**

In a large bowl, beat butter and sugar with an electric mixer until smooth. Blend in milk and vanilla. Mix in flour and salt. Divide dough into two equal pieces. On waxed paper, shape each half into a 12-inch roll. Wrap dough in waxed paper; refrigerate 4 hours to overnight.

Preheat oven to 350 degrees F. Cut each roll into 1/4-inch slices; place on ungreased baking sheets and gently press candied cherry piece in center of cookie. Bake at 350 degrees for 12 to 15 minutes, or until cookies are golden. Cool on wire racks. *Makes about 5 dozen.*

## Crunchy Fudge Sandwiches

- 1 cup (6-ounce package) butterscotch chips**
- 1/2 cup creamy peanut butter**
- 4 cups crisp rice cereal**
- 1 cup (6-ounce package) semi-sweet chocolate chips**
- 1/2 cup powdered sugar**
- 2 tablespoons butter**
- 1 tablespoon water**

Melt butterscotch chips and peanut butter; stir to blend. Add cereal; mix well. Press half of mixture into buttered 8x8-inch pan; chill until firm. Combine chocolate chips, powdered sugar, butter and water; heat until melted and smooth. Spread over chilled cereal mixture. Spread remaining cereal mixture evenly over the top. Chill; cut into squares. *Makes 25 squares.*



# Peppermint Snowballs

**1 cup butter, softened**  
**1/2 cup powdered sugar**  
**1 teaspoon vanilla extract**  
**2 1/2 cups sifted all-purpose flour**

Preheat oven to 350 degrees F. Cream butter, gradually adding powdered sugar; mix in vanilla. Blend in flour; mix well. Shape rounded teaspoonfuls of dough into balls. Make a deep well in center of each ball with handle of wooden spoon. Fill with 1/4 teaspoon of Filling. Shape scant 1/4 teaspoonful of dough into a flat round and place on top of filling; press to seal. Place on ungreased cookie sheets. Bake at 350 degrees for 10 to 12 minutes. Cool on wire rack for 1 to 2 minutes, then roll warm cookies in Coating. *Makes about 3 1/2 dozen.*

## Filling

**2 tablespoons cream cheese, room temperature**  
**1 teaspoon milk**  
**1/2 cup powdered sugar**  
**2 tablespoons finely crushed peppermint candy**  
**1/4 teaspoon peppermint extract**  
**1 drop red food coloring**

Combine cream cheese and milk; blend in sugar gradually. Stir in candy, extract and food coloring.

## Coating

**1/4 cup powdered sugar**  
**1/4 cup finely crushed peppermint candy**

Combine ingredients.



## Dark Chocolate Meringues

**5 ounces bittersweet chocolate (60 – 75% cacao), divided**  
**2 tablespoons unsweetened cocoa powder, sifted**  
**(preferably dark chocolate)**  
**3 tablespoons cocoa nibs, optional**  
**1/3 cup egg whites (about 3 large), room temperature**  
**1/2 teaspoon cream of tartar**  
**1/2 cup granulated sugar**  
**1/2 teaspoon vanilla extract**

Preheat oven to 350 degrees F. Coarsely chop 3 ounces of chocolate; melt it and set aside. Chop remaining 2 ounces of chocolate into pieces the size of mini-chocolate chips. In a small bowl, combine chopped chocolate with cocoa and cocoa nibs, if using. In separate glass bowl, combine egg whites and cream of tartar; beat with electric mixer at low speed for 30 seconds, then at medium speed until soft peaks form. Slowly add sugar, about a tablespoon at a time, beating after each addition. Beat in vanilla. Beat mixture about 2 minutes longer, using medium speed of mixer. Mixture should be smooth, opaque, glossy and thickened. Beat at high speed for 30 seconds more. Lightly fold in cocoa mixture and melted chocolate just until evenly blended and no streaks remain. Do not overmix. Drop rounded teaspoonfuls about 1-inch apart on parchment paper lined cookie sheets.

Bake at 350 degrees for 8 to 12 minutes. Cookies will be firm when pressed gently but still soft inside. Cool for 1 to 2 minutes on pans, then transfer to wire cooling racks to cool completely. Cookies are best served fresh, but may be stored in a tightly covered container for up to 3 days or in freezer for up to 3 weeks. *Makes about 4 dozen.*

## Chocolate Roll Cookies

**1 cup (6-ounce package) semi-sweet chocolate chips**  
**1/2 cup sweetened condensed milk (not evaporated)**  
**3/4 cup plus 1 tablespoon butter, softened**  
**3/4 cup brown sugar, packed**  
**1 teaspoon vanilla extract**  
**2 cups sifted all-purpose flour**  
**1/2 teaspoon salt**  
**2 to 3 teaspoons milk, if needed**  
**3/4 cup finely chopped walnuts**

Combine chocolate, sweetened condensed milk and 1 tablespoon butter. Heat until chocolate is melted; stir to blend. Cool slightly. In separate bowl, cream 3/4 cup butter. Add sugar gradually; cream until fluffy. Add vanilla, flour and salt; mix well. If dough is too crumbly, mix in 2 to 3 teaspoons milk. Divide dough into thirds, roll each on lightly floured surface into 6x10-inch rectangle. Spread each with 1/3 of the chocolate mixture; sprinkle with 1/4 cup nuts. Roll carefully to form 10-inch roll. Refrigerate for 2 hours or overnight.

Preheat oven to 350 degrees F. Cut each roll into 1/4-inch slices. Place on ungreased cookie sheets and bake for 6 to 8 minutes or until lightly browned. Cool on pan for about 2 minutes, then remove to wire racks to cool completely. *Makes about 9 dozen.*

## Orange Loaves

- 1 (18.25-ounce) package white cake mix**
- 1/4 cup graham cracker crumbs**
- 1 teaspoon grated orange peel**
- 1/2 teaspoon cinnamon**
- 1 cup cultured sour cream**
- 1/2 cup orange juice**
- 1/4 cup oil**
- 2 eggs**
- 1/2 cup finely chopped nuts**

Preheat oven to 350 degrees F. Grease and flour two 8x4-inch or 9x5-inch loaf pans; set aside. In large bowl, combine cake mix, crumbs, orange peel, cinnamon, sour cream, orange juice, oil and eggs. Using low speed of electric mixer, mix just until moistened, then beat for 2 minutes at medium speed. Stir in nuts. Pour batter evenly into prepared pans. Bake at 350 degrees for 35 to 45 minutes, or until a toothpick inserted into center of loaf comes out clean. Cool in pans for 15 minutes; remove to wire rack to cool completely. Spoon Glaze over cooled loaves. *Makes 2 loaves.*

### Glaze

- 1 cup powdered sugar**
- 2 teaspoons butter or margarine, melted**
- 1 to 2 tablespoons orange juice**

In small bowl, blend powdered sugar, butter and 1 tablespoon orange juice; stir until smooth. Add enough remaining orange juice to reach desired consistency.

## Marshmallow Puffs

- 36 large marshmallows**
- 1 1/2 cups (9 ounces) semi-sweet chocolate chips**
- 1/2 cup chunky peanut butter**
- 2 tablespoons butter**

Line an 8x8-inch pan with aluminum foil. Arrange marshmallows in pan. Combine chocolate, peanut butter and butter in saucepan. Melt over medium heat; blend thoroughly. Pour chocolate mixture over marshmallows and work into spaces between marshmallows. Chill thoroughly. Invert pan, remove aluminum foil from marshmallows and cut candy into pieces. *Makes about 1 pound or 3 dozen pieces.*



## Refrigerator Oatmeal Cookies

- 1/2 cup butter, softened**
- 1/2 cup vegetable shortening or margarine**
- 1 cup granulated sugar**
- 1 cup dark brown sugar**
- 1 1/2 teaspoons vanilla extract**
- 2 eggs**
- 1 1/2 cup all-purpose flour, sifted**
- 1 teaspoon baking soda**
- 1 teaspoon salt**
- 3 cups uncooked oats (old fashioned)**
- 1 cup chopped nuts**

In large bowl, cream butter, shortening, sugars and vanilla; blend well. Add eggs one at a time, mix well. In separate bowl, combine flour, baking soda, salt, oats and nuts. Add dry ingredients to butter mixture; combine well. Shape dough into 2 rolls, each about 2 inches in diameter. Refrigerate overnight.

Preheat oven to 350 degrees F. Slice rolls into 1/4-inch slices and place on greased or parchment paper lined cookie sheets. Bake at 350 degrees for about 12 minutes. *Makes about 8 dozen.*

## Surprise Teacakes

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

Preheat oven to 375 degrees F. Cream butter; add sugar gradually. Blend in vanilla. Mix in flour and nuts. Shape rounded teaspoonfuls of dough around each kiss, making sure kiss is completely covered. Place on ungreased cookie sheets. Bake at 375 degrees for 10 to 12 minutes. Cool on wire rack; roll in powdered sugar. *Makes about 5 dozen.*



# Ingredient Equivalents

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

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

# Substitutions

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

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

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