

2010 We Energies Cookie Book



Letter from the President



Celebrating the season with family members from near and far creates memories that last a lifetime.

And when it comes to families, our We Energies family includes more than 4,000 retirees whose service and dedication to the company continue long after they leave. That's why I'm pleased to present the 2010 We Energies Cookie Book featuring delicious recipes submitted by our retired employees. This year's edition also includes a few favorites from past Cookie Books – for a total of 33 recipes that I know you and yours will enjoy.

On behalf of our entire We Energies family, I wish you a warm and wonderful holiday season.

Sincerely,

A handwritten signature in black ink that reads "Gale Klappa". The signature is written in a cursive, flowing style.

Gale Klappa
Chairman, President and Chief Executive Officer
We Energies

One of the recipes in this year's Cookie Book is for Pecan Crescents, a cookie that my mother baked for our family during the holidays. Since childhood, crescents have been a favorite of mine. They bring back warm memories of holidays past – growing up in Wisconsin Rapids. You can find the Pecan Crescent recipe on page 24.



Table of Contents

Recipe	Page	Recipe	Page
Tropical Lime Bars	3	Peanut Butter Temptations	19
Aunt Sadie's Christmas Cookies	4	Ice Cream Fudge	19
Chocolate Peppermint Cookies	4	Mom's Molasses Cookies	20
Best Sugar Cookies	5	Snowball Cookies	20
Olga's Walnut Balls	5	Orange Pecan Cookies	21
Scotch Shortbread	7	Apricot Ginger Nuggets	21
Chocolate Sandies	7	Lemon Snow Drops	23
Chocolate Scotcheroots	8	Pecan Crescents	24
Cocoa Kiss Cookies	8	Chocolate Chip Squares	24
Christmas Cheesecake Bars	9	Pumpkin Pecan Poppy Seed Cookies	25
Christmas Fruit Cookies	11	Soft Ginger Cookies	27
Cranberry Apricot Bars	12	Stollen	28
Crispy Pin Wheels	13	Walnut Bars	29
Pecan Shortbread	13	Apple Drop Cookies	31
Delicate Sugar Cookies	15	Short'nin' Bread	31
Sugary Peanut Mounds	15	Cookie Problem Solving	32
Double Chocolate Almond Biscotti	16	Storing and Shipping Cookies	33
Grandma Priebe's Christmas Cookies	17		

*Appearing on the cover (from left):
Mom's Molasses Cookies (Pg. 20)
Snowball Cookies (Pg. 20)
Cranberry Apricot Bars (Pg. 12)*



Tropical Lime Bars

*Last appeared in the
2002 Cookie Book.*

2 cups all-purpose flour
1/2 cup powdered sugar
1 cup butter or margarine, softened

Preheat oven to 350 degrees F. In a mixing bowl, combine flour, powdered sugar and butter or margarine. Press into bottom of ungreased 13x9-inch baking pan. Bake at 350 degrees for 20 to 25 minutes, or until lightly browned. Pour Filling over crust; bake for 25 to 30 minutes or until lightly browned. Cool in pan on wire cooling rack about 30 minutes. Spread Lime Glaze over top; allow glaze to set before cutting into bars. Store in refrigerator. *Makes about 4 dozen.*

Filling

2 cups granulated sugar
1/4 cup all-purpose flour
1 teaspoon baking powder
4 eggs, lightly beaten
1/4 cup lime juice (about 3 limes)
1 teaspoon grated lime zest (about 2 limes)

Combine sugar, flour and baking powder; set aside. In separate bowl, combine eggs, lime juice and lime zest. Add flour mixture to lime mixture; use wire whisk to blend ingredients.

Lime Glaze

1 cup powdered sugar
2 to 3 tablespoons lime juice

Mix powdered sugar and lime juice until smooth.

*Appearing on the previous page (from left):
Pecan Crescents (Pg. 24)
Chocolate Peppermint Cookies (Pg. 4)
Tropical Lime Bars (Pg. 3)*

Aunt Sadie's Christmas Cookies

*Submitted by Joan Milinovich,
retired in 2004.*

1-3/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 cup chopped candied red cherries
3/4 cup chopped dates
1/2 cup vegetable shortening
1 cup brown sugar, packed
1 egg, well beaten
1/4 cup cultured sour cream
3/4 cup chopped pecans
48 pecan halves

Preheat oven to 350 degrees F. Sift together flour, baking soda and salt. In separate bowl, combine cherries, dates and about 1/3 cup of the flour mixture. (The flour prevents fruit from sticking together.) In large bowl, cream shortening and brown sugar; add egg and mix thoroughly. Blend in sour cream and flour mixture. Stir in fruit and chopped pecans. Drop by teaspoonfuls on greased cookie sheets. Press pecan half on top of each cookie. Bake at 350 degrees for 10 to 12 minutes. Cool on wire cooling racks. *Makes about 4 dozen.*

Chocolate Peppermint Cookies

*Submitted by Janice Wendt,
retired in 1994.*

1/2 cup shortening
1 egg
1 teaspoon peppermint extract
1 (18.25-ounce) package devil's food cake mix
1/2 cup crushed peppermint candies

Preheat oven to 350 degrees F. In medium bowl, beat shortening, egg and peppermint extract until smooth and creamy. Stir in cake mix. Dough will be crumbly. Shape teaspoonfuls of dough into balls and place 2 inches apart on parchment paper lined cookie sheets. Press with bottom of glass to about 1/4 inch thick. Bake 8 to 10 minutes or until cookies start to crack. Remove cookies from oven; immediately sprinkle 1/8 to 1/4 teaspoon crushed peppermint candies on top. Press candy into soft cookie. Cool on wire cooling racks. *Makes about 2 dozen.*

Best Sugar Cookies

*Submitted by Karen Lemke,
retired in 2005.*

1 cup butter, softened
1-1/2 cups powdered sugar
1 egg
1 teaspoon vanilla extract
1/2 teaspoon almond extract
2-1/2 cups all-purpose flour
1 teaspoon cream of tartar
1 teaspoon baking soda
1 egg white, beaten (optional)
Colored sugars (optional)

In large bowl, cream butter and powdered sugar; beat in egg, vanilla and almond extracts. Combine flour, cream of tartar and baking soda; stir into creamed mixture. Cover dough; refrigerate for 1 to 2 hours or until easy to roll.

Preheat oven to 375 degrees F. On lightly floured surface, roll dough 1/4-inch thick; cut with floured cookie cutters. If desired, brush egg white on cookies and sprinkle with colored sugars to decorate before baking. Bake on ungreased cookie sheets at 375 degrees for 7 to 9 minutes or until edges are light brown. Cool cookies on cookie sheet for 3 to 4 minutes, then transfer to wire cooling racks. *Makes about 3 dozen.*

Olga's Walnut Balls

*Submitted by Olga Malich,
retired in 1977.*

1/2 cup semi-sweet chocolate chips
1 tablespoon water
1-3/4 cups (7 ounces) ground walnuts
1-3/4 cups powdered sugar
1 tablespoon rum
1 tablespoon vanilla extract
Granulated or decorative sugar

In medium saucepan, melt chocolate with water over low heat. Continue heating; add walnuts, sugar, rum and vanilla. Mix well. Remove from heat; form into 1-inch balls. Roll in sugar. Store in refrigerator. *Makes about 2-1/2 dozen.*



Scotch Shortbread

*Last appeared in the
1979 Cookie Book.*

1 cup butter or margarine, softened
1 cup brown sugar, packed
2 cups all-purpose flour
1 teaspoon salt
1 egg yolk
1 teaspoon vanilla extract
2 cups (12-ounce package) semi-sweet chocolate chips, melted
2 cups chopped salted peanuts

Preheat oven to 325 degrees F. Cream butter and brown sugar. Mix in flour, salt, egg yolk and vanilla. Spread in greased 15x10-inch jelly roll pan. Bake at 325 for 25 to 30 minutes. Remove from oven; spread with melted chocolate chips. Sprinkle with chopped peanuts. Cool in pan on wire cooling rack. Cut in squares. *Makes about 4 dozen.*

Chocolate Sandies

*Submitted by Alyce Weiss, retired
in 2000 and Russell Weiss,
retired in 1994.*

6 tablespoons butter, softened
2-1/2 tablespoons powdered sugar
1 teaspoon vanilla extract
1-1/2 teaspoons cold water
1 cup cake flour
1/4 teaspoon salt
**1 cup miniature chocolate chips (or coarsely chopped
semi-sweet chocolate bits)**
1/2 cup chopped pecans
Powdered sugar for rolling

Preheat oven to 300 degrees F. Cream butter and sugar; blend in vanilla and water. Mix in flour and salt. Stir in chocolate chips and pecans. Shape teaspoonfuls of dough into balls the size of marbles. Bake at 300 degrees on ungreased cookie sheets for 25 to 30 minutes. Cool on wire cooling racks, then roll in powdered sugar. *Makes about 5 dozen.*

*Appearing on the previous page (from left):
Sugary Peanut Mounds (Pg. 15)
Best Sugar Cookies (Pg. 5)
Scotch Shortbread (Pg. 7)*

Chocolate Scotcheroots

*Submitted by Donald Booher,
retired in 1995.*

6 cups crisp rice cereal
1 cup granulated sugar
1 cup light corn syrup
1 cup smooth peanut butter
1 cup (6-ounce package) semi-sweet chocolate chips
1 cup (6-ounce package) butterscotch chips

Place cereal in large bowl; set aside. In small saucepan, combine sugar and corn syrup. Cook over medium heat until small bubbles appear on surface; remove from heat immediately. Stir in peanut butter. Add peanut butter mixture to cereal; mix until cereal is evenly coated. Spread into buttered 9x13-inch pan (butter hands to press mixture in pan). In medium glass bowl, melt chocolate and butterscotch chips in microwave; stir to blend. Spread over cereal mixture; chill until set. Cut into bars. *Makes about 4 dozen.*

Cocoa Kiss Cookies

*Submitted by Charles H. Wilfer Sr.,
retired in 1994.*

1 cup butter, softened
2/3 cup granulated sugar
1 teaspoon vanilla extract
1-2/3 cups all-purpose flour
1/4 cup unsweetened cocoa powder
1 cup finely chopped pecans
About 36 milk chocolate candy kisses, unwrapped
Powdered sugar

Cream together butter, sugar and vanilla. In separate bowl, combine flour, cocoa powder and chopped pecans; blend with butter mixture. Cover; chill dough for 1 hour.

Preheat oven to 375 degrees F. Wrap scant tablespoonful of dough around each chocolate kiss. Bake on ungreased cookie sheets at 375 degrees for 10 to 12 minutes. Cool on cookie sheet for 1 minute, then transfer to wire cooling racks. Roll or dust with powdered sugar. *Makes about 3 dozen.*

Christmas Cheesecake Bars

*Submitted by Thomas Ellison,
retired in 1975.*

2 cups all-purpose flour
2/3 cup brown sugar, packed
2/3 cup butter, cold
1 cup chopped walnuts

Preheat oven to 350 degrees F. In mixing bowl, combine flour and brown sugar; cut in butter until mixture resembles coarse crumbs. Stir in walnuts. Set aside 1 cup of mixture. Press remaining crumbs onto bottom of ungreased 13x9-inch baking pan. Bake at 350 degrees for 12 minutes.

Filling

2 (8-ounce packages) cream cheese, softened
1/2 cup granulated sugar
2 eggs
1/4 cup milk
2 tablespoons lemon juice
1 teaspoon vanilla extract
Sliced red and green maraschino cherries (optional)

In mixing bowl, beat cream cheese and sugar until light and fluffy. Add eggs one at a time, beating well after each. Beat in milk, lemon juice and vanilla; pour over crust. Sprinkle with reserved crumbs. Bake at 350 degrees for 25 to 30 minutes or until edges are lightly browned and filling is almost set. Cool in pan on wire cooling rack. Cut into squares. Garnish with cherries, if desired. Store in refrigerator. *Makes about 2 dozen.*



Christmas Fruit Cookies

*Submitted by Melvin C. Mathiak,
retired in 2006.*

1/2 cup butter, softened
1 cup brown sugar, packed
1 egg
1-3/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 cup buttermilk
1 cup dates, chopped
3/4 cup red and green candied cherries, chopped
1/2 cup walnuts or pecans, chopped

Preheat oven to 350 degrees F. Cream butter and sugar; beat in egg. Sift flour, baking soda and salt. Combine creamed mixture, flour mixture and buttermilk; mix well. Stir in dates, cherries and nuts. Drop by teaspoonfuls on parchment paper lined cookie sheets. Bake at 350 degrees for 12 to 15 minutes or until light brown. Cool on wire cooling racks. Optional, drizzle with Browned Butter Icing. *Makes about 4 dozen.*

Browned Butter Icing

3 tablespoons butter
1-3/4 cups powdered sugar
3 to 4 tablespoons milk

Brown butter in saucepan. Stir in powdered sugar and milk. Icing will thicken as it cools.

*Appearing on the previous page (from left):
Double Chocolate Almond Biscotti (Pg. 16)
Orange Pecan Cookies (Pg. 21)
Cocoa Kiss Cookies (Pg. 8)
Christmas Fruit Cookies (Pg. 11)*

Cranberry Apricot Bars

*Last appeared in the
2002 Cookie Book.*

1 (12-ounce) package fresh or frozen cranberries, thawed
1 (6-ounce) package dried apricots, chopped into 1/4-inch pieces
3/4 cup granulated sugar
1/2 cup water
1 teaspoon vanilla extract
2 cups all-purpose flour
2 cups uncooked oats (quick)
1-1/2 cups brown sugar, packed
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup butter or margarine, melted

In a saucepan, combine cranberries, apricots, sugar and water. Heat over medium-low heat, stirring occasionally, until the cranberries have popped. Remove from heat; stir in vanilla. Set aside.

Preheat oven to 350 degrees F. In large bowl, combine flour, oats, brown sugar, baking soda and salt. Stir in melted butter; mix until dry ingredients are moistened. Press half the mixture over the bottom of an ungreased 13x9-inch baking pan. Bake for 10 minutes; cool on wire rack for 10 minutes. Spread cranberry mixture over crust; sprinkle with remaining crumbs. Press crumbs down lightly. Bake at 350 degrees for 25 to 30 minutes or until top is golden brown. Cool in pan on wire cooling rack. Cut into bars. *Makes about 2 dozen.*

Crispy Pin Wheels

*Submitted by Roy Johnson,
retired in 2002.*

50 large marshmallows, divided
1/2 cup creamy peanut butter
1/2 cup butter, divided
5 cups crisp rice cereal
2 cups (12-ounce package) semi-sweet chocolate chips

In large glass bowl, combine 40 large marshmallows, peanut butter and 1/4 cup butter. Microwave on high for 1 minute and stir; repeat until mixture is smooth. Stir in cereal. Using buttered spatula or hands, press mixture firmly into 15x10-inch jelly roll pan lined with plastic wrap. In medium glass bowl, combine 10 large marshmallows, 1/4 cup butter and chocolate chips. Microwave on high for 30 seconds and stir; repeat until mixture is smooth. Spread on top of cereal mixture. Lift the long side of the plastic wrap and slowly roll to form one large log; cover with plastic wrap. Refrigerate for 4 hours or overnight. Cut into 1/2-inch slices. Store in refrigerator in airtight container. *Makes about 2-1/2 dozen.*

Variation: Replace 2 cups semi-sweet chocolate chips with 1 cup semi-sweet chocolate chips and 1 cup peanut butter chips.

Pecan Shortbread

*Submitted by Judy Martinek,
retired in 2008.*

1 cup butter, softened
1/2 cup granulated sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
1/4 cup cornstarch
1/2 cup finely chopped pecans
3/4 cup semi-sweet chocolate chips, melted (optional)

Preheat oven to 350 degrees F. In mixing bowl, cream butter, sugar, and vanilla. Gradually blend in flour and cornstarch. Stir in nuts. Shape into 1-inch balls; place on parchment paper lined cookie sheets and flatten using bottom of glass or hand. Bake at 350 degrees for 20 to 25 minutes. Cool on wire cooling racks. If desired, drizzle melted chocolate over cooled cookies. *Makes about 4 dozen.*



Delicate Sugar Cookies

*Submitted by Michael Maeder,
retired in 2009.*

1/2 cup butter, softened
1/2 cup vegetable oil
1/2 cup granulated sugar
1/2 cup powdered sugar
1 egg
1/2 teaspoon vanilla extract
2-1/4 cups sifted all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon cream of tartar
6 to 8 ounces red or green colored sugar

In large bowl, mix butter, oil, granulated sugar, powdered sugar, egg and vanilla. In separate bowl, sift flour, baking soda, baking powder and cream of tartar; gradually stir into butter mixture. Chill overnight.

Preheat oven to 350 degrees F. Remove 1/4 of dough from refrigerator; roll into 3/4-inch balls. Roll in colored sugar. Place on ungreased cookie sheets; flatten balls with bottom of a glass (dough must be cold or it will stick to the bottom of the glass). Bake at 350 degrees for 7 to 9 minutes or until lightly browned around the edges. Cool on wire cooling racks.

Makes about 9 dozen.

Sugary Peanut Mounds

*Last appeared in the
1971 Cookie Book.*

1 cup butter, softened
1/2 cup granulated sugar
2 teaspoons vanilla extract
2 cups all-purpose flour
1-3/4 cups chopped salted peanuts
Granulated sugar

Preheat oven to 325 degrees F. In a large bowl, cream butter, sugar and vanilla. Stir in flour and peanuts. Pinch off pieces of dough the size of a small walnut; place on ungreased cookie sheets. Bake at 325 degrees about 20 minutes. Cool on cookie sheets for 1 to 2 minutes; transfer to wire cooling racks. Roll in granulated sugar while warm. *Makes about 6 dozen.*

*Appearing on the previous page (from left):
Walnut Bars (Pg. 29)*

Delicate Sugar Cookies (Pg. 15)

Crispy Pin Wheels (Pg. 13)

Double Chocolate Almond Biscotti

*Last appeared in the
2002 Cookie Book.*

8 tablespoons butter, softened, separated
2/3 cup granulated sugar
2 eggs
1/2 teaspoon vanilla extract
1/2 teaspoon almond extract
2-1/4 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup sliced almonds, toasted
1-1/2 cup miniature semi-sweet chocolate chips, divided

Preheat oven to 375 degrees F. In large mixing bowl, cream 6 tablespoons butter and sugar; mix in eggs, vanilla and almond extracts. In separate bowl, combine flour, baking powder, baking soda and salt. Mix flour mixture with butter mixture. Stir in almonds and 1/2 cup chocolate chips. Turn dough out onto lightly floured surface; divide in half. Shape each half into an 8-inch log. Place on parchment paper lined cookie sheet. Lightly press down each log to a 2-inch width. Bake at 375 degrees for 20 to 25 minutes or until a toothpick inserted in the center comes out clean. Cool logs on cookie sheet for 30 minutes.

Reduce oven temperature to 325 degrees F. Slice logs diagonally into 1/2- to 3/4-inch slices with a serrated knife. Lay slices flat on parchment paper lined cookie sheets. Bake at 325 degrees for 8 to 10 minutes. Turn slices over and continue to bake for 8 to 10 minutes, or until the cookies are firm. Cool on wire cooling racks.

Melt 1 cup chocolate chips with 2 tablespoons butter. Dip one end of each cookie in melted chocolate; place on waxed paper to firm up. Store in airtight container. *Makes about 2 dozen.*

Toasted Almonds

Preheat oven to 350 F. Place almonds in a single layer on an ungreased jelly roll pan. Bake 10 to 15 minutes or until lightly browned. Stir or shake almonds several times while baking.

Grandma Priebe's Christmas Cookies

*Submitted by Gordon Willis,
retired in 1999.*

1 cup butter, softened
1-1/2 cups granulated sugar
3 eggs
4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cinnamon
1/2 teaspoon salt
Colored sugar (optional)

Preheat oven to 375 degrees F. In large bowl, cream butter and sugar; beat in eggs. In separate bowl, sift flour, baking soda, cinnamon and salt. Gradually stir flour mixture into butter mixture. Using about 1/2 of the dough at a time, knead lightly 5 to 7 times on floured surface. Roll dough about 1/8-inch thick; cut with floured cookie cutters. If desired, sprinkle with colored sugar before baking. Bake on greased cookie sheets at 375 degrees for 7 to 10 minutes or until lightly browned around outside edges. Cool on wire cooling racks. If desired, frost all or part of cookies with Tinted Frosting. *Makes about 6 dozen, depending on size.*

Tinted Frosting

2 cups powdered sugar
1 tablespoon butter, softened
3 to 4 tablespoons milk
1/2 teaspoon vanilla extract
Food coloring

Mix powdered sugar, butter, 3 tablespoons milk and vanilla until smooth. Add more milk, if needed, to make frosting of spreading consistency. To tint frosting, separate frosting into 2 or 3 small bowls and use food coloring to obtain desired colors. *Makes frosting for about 3 to 4 dozen cookies.*



Peanut Butter Temptations

*Submitted by Jack Jens,
retired in 2007.*

1/2 cup butter, softened
1/2 cup smooth peanut butter
1/2 cup granulated sugar
1/2 cup brown sugar, packed
1 egg
1 teaspoon vanilla extract
1-1/4 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt
48 to 58 (2 12-ounce packages) mini-peanut butter cups, unwrapped

Preheat oven to 350 degrees F. Cream butter and peanut butter; beat in granulated sugar and brown sugar. Stir in egg and vanilla. In separate bowl, combine flour, baking soda and salt. Mix with peanut butter mixture. Fill 3/4-inch ungreased mini-muffin pans just less than half full with batter; press batter firmly into muffin cups. Bake at 350 degrees for 10 to 12 minutes. Remove from oven; use back of spoon to press a peanut butter cup in center of each warm shell. Cool in pan for 10 to 15 minutes, then transfer to wire cooling rack. *Makes about 4 dozen.*

Ice Cream Fudge

*Submitted by Calvin Patzer,
retired in 2000.*

**2 pounds (32 ounces) bulk dark chocolate or sweet chocolate
(not milk chocolate), melted**
**2 cups (1 pint) regular ice cream (any flavor except vanilla),
thawed**
Chopped nuts (optional)

Line 7x11-inch pan with buttered waxed paper or aluminum foil. Stir ice cream into melted chocolate; blend thoroughly. Add nuts, if desired. Pour into prepared pan; chill till firm or overnight. Cut into squares. Store in refrigerator. *Makes about 3-1/2 dozen.*

*Appearing on the previous page (from left):
Peanut Butter Temptations (Pg. 19)
Apple Drop Cookies (Pg. 31)
Grandma Priebe's Christmas Cookies (Pg. 17)*

Mom's Molasses Cookies

*Submitted by Orville Krueger,
retired in 1987.*

1 cup shortening
1 cup granulated sugar
1 cup dark molasses
2 teaspoons baking soda
2 tablespoons hot water
2 eggs
4 cups all-purpose flour
2 teaspoons ground ginger
Granulated sugar (optional)

In large bowl, cream shortening and sugar; mix in molasses. In small bowl, dissolve baking soda in water; add to molasses mixture. Mix in eggs. Combine flour and ginger; stir into molasses mixture. Chill dough for 1 hour.

Preheat oven to 375 degrees F. Roll dough 1/4-inch thick on lightly floured surface. Cut with floured cookie cutters; sprinkle with sugar, if desired. Bake on ungreased cookie sheets at 375 degrees for 10 to 12 minutes. Cool on wire cooling racks. *Makes 3 to 4 dozen.*

Snowball Cookies

*Submitted by Evelyn Pike,
retired in 1994.*

1/2 cup light olive oil
1-1/4 cups uncooked oats (quick)
1 (18.25-ounce) package white cake mix
2 eggs
2 teaspoons clear vanilla extract
1/2 cup finely chopped walnuts
Powdered sugar

Preheat oven to 350 degrees F. Combine oil and oats; let stand 5 minutes. Stir in cake mix, eggs and vanilla; blend well. Mix in nuts. Form dough into 1-inch balls; place 2 inches apart on ungreased cookie sheets. Bake at 350 degrees for about 7 to 9 minutes or until set. Cool on cookie sheets 1 minute, then transfer to wire cooling racks. Dip tops in powdered sugar while slightly warm. *Makes about 4 dozen.*

Orange Pecan Cookies

*Last appeared in the
1958 Cookie Book.*

1 cup butter, softened
1/2 cup brown sugar, packed
1/2 cup granulated sugar
1 egg
2 tablespoons orange juice
1 tablespoon grated orange zest
2-3/4 cups all-purpose flour
1/4 teaspoon baking soda
1/2 cup chopped pecans

In large bowl, cream butter, brown sugar and granulated sugar. Add egg; beat well. Blend in orange juice and zest. Sift flour and baking soda; combine with butter mixture. Stir in pecans. Shape into rolls about 2-inches in diameter, wrap in waxed paper. Refrigerate overnight.

Preheat oven to 400 degrees F. Slice about 1/8-inch thick; place on greased cookie sheets. Bake at 400 degrees for 4 to 8 minutes or until lightly browned around the edges. Cool on wire cooling racks. *Makes about 7 dozen.*

Apricot Ginger Nuggets

*Last appeared in the
1991 Cookie Book.*

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

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



Lemon Snow Drops

*Last appeared in the
1971 Cookie Book.*

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

Preheat oven to 375 degrees F. In large bowl, cream butter; add sugar and lemon extract gradually. Blend in flour and salt. Shape level teaspoonfuls of dough into balls. Place on ungreased cookie sheets; flatten to 1/4-inch thick. Bake at 375 degrees for 10 to 12 minutes or until lightly browned around the edges. Cool on wire cooling racks. Put together, sandwich-fashion, with Lemon Butter Filling. Dip or roll in powdered sugar. Store in refrigerator. *Makes about 4-1/2 dozen.*

Lemon Butter Filling

1 egg, slightly beaten
1 teaspoon grated lemon zest
2/3 cup powdered sugar
1 teaspoon cornstarch
3 tablespoons lemon juice
1-1/2 tablespoons butter

Combine all ingredients. Cook over low heat until thickened. Stir constantly. Chill.

*Appearing on the previous page (from left):
Lemon Snow Drops (Pg. 23)
Stollen (Pg. 28)
Pumpkin Pecan Poppy Seed Cookies (Pg. 25)*

Pecan Crescents

*Submitted in memory of
Mrs. Martha Klappa.*

2 cups butter, softened
1 cup powdered sugar
4 teaspoons vanilla extract
4 teaspoons cold water
4 cups sifted all-purpose flour
4 cups finely ground pecans
Powdered sugar

In large bowl, cream butter. Add sugar; beat until fluffy. Mix in vanilla and water. Add flour 1 cup at a time; mix well. Stir in pecans. Chill if dough is soft.

Preheat oven to 275 degrees F. Shape dough into balls about the size of a walnut; shape each ball into a crescent. Bake at 275 degrees on ungreased cookie sheets for 20 minutes or until edges are slightly brown. Cool cookies on pan for 1 to 2 minutes, then transfer to wire cooling racks. When cooled, place a few cookies in a plastic bag with powdered sugar; lightly shake to cover each cookie. *Makes about 8 dozen.*

Chocolate Chip Squares

*Submitted by John Peychal,
retired in 2005.*

2/3 cup butter, softened
1 egg
1/2 cup granulated sugar
1/2 cup brown sugar, packed
1 teaspoon vanilla extract
1-3/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup (6-ounce package) semi-sweet chocolate chips

Preheat oven to 350 degrees F. Cream butter; beat in egg, sugars and vanilla. Sift flour, baking soda and salt; blend into creamed mixture. Stir in chocolate chips. Pour into 8x8-inch greased baking pan. Bake at 350 degrees for 25 to 30 minutes. Cool in pan on wire cooling rack. Cut into squares while warm. *Makes about 2 dozen.*

Pumpkin Pecan Poppy Seed Cookies

*Submitted by Calvin Patzer,
retired in 2000.*

3/4 cup butter, softened
1-1/2 cups granulated sugar
1/4 cup mild molasses
1 egg
1-1/2 cups canned pumpkin (not pie mix)
1 teaspoon vanilla extract
2-1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
3/4 cup poppy seeds
1 cup chopped pecans
1 cup raisins

Preheat oven to 350 degrees F. In large bowl, cream butter and sugar; blend in molasses. Mix in egg, pumpkin and vanilla. In separate bowl, combine flour, baking powder and baking soda. Combine flour mixture with butter mixture. Stir in poppy seeds, pecans and raisins. Drop teaspoonfuls of dough on ungreased cookies sheets. Bake at 350 degrees for 10 to 12 minutes. Cool on pan for about 5 minutes, then transfer to wire cooling racks. When cooled, frost with Molasses Frosting. *Makes about 12 dozen.*

Molasses Frosting

1/4 cup butter, softened
2-1/2 cups powdered sugar
1 teaspoon cinnamon
2 tablespoons mild molasses
2 to 3 tablespoons cream or milk
1/4 cup finely chopped pecans (optional)

Combine butter, sugar, cinnamon, molasses and milk/cream; mix until smooth. Add milk as needed to make frosting of spreading consistency. Stir in pecans if desired.



Soft Ginger Cookies

*Submitted by Carol Dati,
retired in 1994.*

1/4 cup shortening
1/2 cup granulated sugar
1 egg
1/2 cup mild molasses
1/2 cup hot water
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground ginger
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1/2 teaspoon cinnamon

In large bowl, cream shortening and sugar; mix in egg, molasses and water. In separate bowl, sift together flour, baking soda, salt, ginger, nutmeg, cloves and cinnamon; stir into molasses mixture. Chill dough for 2 to 3 hours. Batter is thin.

Preheat oven to 400 degrees F. Drop by teaspoonfuls onto parchment paper lined baking sheets about 3 inches apart. Bake at 400 degrees for 6 to 8 minutes or until the top appears dry. Remove immediately to wire cooling racks. While hot, frost cookies with Powdered Sugar Frosting.
Makes about 4 dozen.

Powdered Sugar Frosting

1-1/4 cup powdered sugar
2 tablespoons milk

Mix powdered sugar and milk until smooth. Add more powdered sugar or milk, if needed, to adjust spreading consistency.

*Appearing on the previous page (from left):
Christmas Cheesecake Bars (Pg. 9)
Aunt Sadie's Christmas Cookies (Pg. 4)
Olga's Walnut Balls (Pg. 5)
Soft Ginger Cookies (Pg. 27)*

Stollen

Submitted by
Dorothy Antoniewicz,
retired in 1994.

2 packages active dry yeast
1/4 cup warm water (check yeast package for temperature)
1-1/2 cups milk
1/2 cup granulated sugar
1-1/2 teaspoons salt
3/4 cup butter, cold
6 cups all-purpose flour, divided
1/2 teaspoon ground cardamom
3 eggs, beaten
1/2 cup seedless dark raisins
1/2 cup candied citron
1/2 cup sliced candied red cherries
Candied cherries for decorating (optional)

Combine yeast with warm water; set aside. In small saucepan, scald milk by bringing it almost to the boiling point; cool slightly. Add sugar, salt and butter to warm milk; cool to lukewarm. Mix in yeast mixture, 2 cups flour, cardamom, eggs, raisins, citron and cherries. Add enough remaining flour to make a stiff dough. Knead on floured surface for 5 to 10 minutes or until smooth and elastic. Place dough in greased bowl; grease top of dough and cover. Let rise until doubled. Punch down dough; cover and let rest 10 minutes. Divide dough into three equal pieces. Shape each piece into an 8x10-inch oval. Fold lengthwise; place on greased shallow pans or cookie sheets. Let rise until doubled. Bake in preheated 350 degree oven for about 30 minutes or until lightly browned. Cool on wire cooling racks. Frost with Powdered Sugar Frosting. Decorate, if desired, with candied cherries. *Makes 3 stollen.*

Powdered Sugar Frosting

1-1/2 cups powdered sugar
2 to 3 tablespoons milk

Combine ingredients to make medium thick frosting.

Walnut Bars

*Last appeared in the
1966 Cookie Book.*

1/2 cup butter, softened
1 cup sifted all-purpose flour

Preheat oven to 350 degrees F. In medium bowl, mix butter and flour; press firmly into greased 9x9-inch pan. Bake at 350 degrees about 15 minutes. Pour Filling over crust; bake for about 25 minutes. Cool on wire cooling rack for about 45 minutes. Spread Glaze over top; allow Glaze to set before cutting into bars. *Makes about 2 dozen.*

Filling

2 tablespoons all-purpose flour
1-1/2 cups brown sugar, packed
1/4 teaspoon baking powder
1/2 teaspoon salt
2 eggs, slightly beaten
1-1/2 teaspoons vanilla extract
1 cup chopped walnuts
1/2 cup shredded coconut

In medium bowl, combine flour, brown sugar, baking powder and salt; stir in eggs, vanilla, walnuts and coconut.

Glaze

1-1/2 cups powdered sugar
2 tablespoons melted butter
2 tablespoons orange juice
2 teaspoons lemon juice

Blend powdered sugar, butter, orange juice and lemon juice until smooth.



Apple Drop Cookies

*Submitted by William Summers,
retired in 2006.*

1/2 cup shortening
1-1/3 cups brown sugar, packed
1 egg
2 teaspoons milk
2 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon cinnamon
1 teaspoon ground cloves
1/2 teaspoon ground nutmeg
1 teaspoon baking soda
1 cup walnuts, chopped
1 cup finely chopped peeled apple
1 cup seedless raisins

Preheat oven to 400 degrees F. Cream shortening and brown sugar; beat in egg and milk. Sift flour, salt, cinnamon, cloves, nutmeg and baking soda; combine with creamed mixture. Stir in nuts, apples and raisins. Drop batter by tablespoonfuls onto greased cookie sheets. Bake at 400 degrees for 11 to 14 minutes. Cool on cookie sheets for 2 to 3 minutes, then transfer to wire cooling racks. *Makes about 3-1/2 dozen.*

Short'nin' Bread

*Last appeared in the
1972 Cookie Book.*

4 cups all-purpose flour
1 cup brown sugar, packed
2 cups butter

Preheat oven to 350 degrees F. In large bowl, combine flour and sugar; cut in butter until mixture resembles fine crumbs. Pat dough 1/2-inch thick on lightly floured surface. Cut with floured 1-1/2-inch cookie cutters. Bake on ungreased cookie sheets at 350 degrees for about 15 to 20 minutes or until lightly browned around edges. Cool on wire cooling racks. *Makes about 5 dozen.*

*Appearing on the previous page (from left):
Chocolate Scotcheros (Pg. 8)
Pecan Shortbread (Pg. 13)
Short'nin' Bread (Pg. 31)
Chocolate Sandies (Pg. 7)*

Cookie Problem Solving

Adding all of the ingredients in the recipe, measuring accurately, carefully following recipe directions and baking cookies at the correct temperature solves many cookie problems. Here are some additional tips.

Cookie dough is crumbly and dry.

- Use softened, not chilled, butter or margarine.
- Egg may have been too small. Unless recipe specifies otherwise, use large eggs.
- Add 1 to 2 tablespoons milk, softened butter or margarine to the dough so it can be shaped or rolled.

Cookie dough is soft and sticky.

- Use softened, not melted, butter or margarine.
- Egg may have been too large. Unless recipe specifies otherwise, use large eggs.
- Before shaping or rolling cookies, try chilling dough until firm (2 to 4 hours in the refrigerator or about 30 minutes in the freezer). Another option is to mix in all-purpose flour, 1 tablespoon at a time, until dough is firm enough to be shaped or rolled. Don't add too much flour as that can make cookies tough.
- For rolled cookies, roll dough on floured surface; coat rolling pin with flour and dip cookie cutters in flour.

Cookies spread too much.

- Place cookie dough on a cool cookie sheet.
- Replace part of the butter in the recipe with shortening.
- If using margarine, check the label to verify that it contains 80 percent or more vegetable oil or 100 calories per tablespoon. Avoid using reduced fat margarines and buttery spreads for baking.
- Use parchment paper instead of greased cookie sheets.
- Check the baking temperature; it may be too low.
- Chill the dough.

Cookies don't spread enough.

- Use all butter instead of shortening or margarine.
- Add 1 to 2 tablespoons of liquid, such as water or milk.
- Let refrigerated dough stand at room temperature before baking.
- Check the baking temperature; it may be too high.
- Grease the cookie sheet.
- Nonstick and dark surfaced cookie sheets may result in more rounded cookies.

Cookies break.

- Greasing the cookie pans or using parchment paper make the cookies easier to remove from cookie sheets.
- Bake cookies the correct amount of time; over-baked cookies will be too crisp and fragile.
- Remove cookies from cookie sheets when firm enough to handle, but not completely cool and hard.
- Remove cookies from cookie sheets with a wide spatula with a sharp edge.
- Cool cookies in a single layer on wire rack so that they don't stick together.

Cookies are too hard or too dry.

- Dough was over-mixed.
- Cookies may have been baked too long.
- The oven temperature may be too low. Try baking cookies for a shorter time at a higher temperature.
- Too much flour, not enough shortening or not enough liquid will make cookies hard.
- Try substituting brown sugar for part of the granulated sugar. Brown sugar has a higher moisture content.

Cookies are too brown.

- The oven temperature may be too high; try reducing the temperature by 25 degrees.
- Remove cookies from oven sooner.
- Use shiny, smooth-surface or textured aluminum cookie sheets (dark cookie sheets will cause cookies to be overly brown on the bottom).
- Bake cookies on rack in middle of oven (bottoms of cookies may be too brown if baked the entire time on lowest oven rack).
- Too much sugar may make a cookie brown faster.

Cookies are too pale.

- Check oven temperature with an oven thermometer (the oven temperature may be too low).
- Bake the cookies longer.
- Use butter, not shortening or margarine.
- Not enough sugar can cause pale cookies.

Cookies bake unevenly.

- Make cookies the same size so that they bake in the same amount of time. Try using a cookie scoop.
- Cookie sheets should be at least 2 inches shorter and narrower than the inside of your oven so heat can circulate. *(continued next page)*

Storing and Shipping Cookies

- Bake one pan at a time on the middle oven rack. If using two pans, divide oven in thirds with the racks and rotate pans halfway through baking time.
- For bars, spread batter evenly in pan and make sure the oven rack is level.

Bars are over baked.

- Use pan size called for in recipe as too large a pan will cause the batter to be thin and dry.
- Use shiny metal pans. If dark, non-stick or glass pans are used, reduce the temperature by 25 degrees.
- Check 5 minutes sooner than the recommended baking time.

Bars are doughy in the center.

- Caused by too small a pan; use the correct pan size.

Storing Baked Cookies

Room Temperature

- Store crisp cookies in containers with loose-fitting lids. This allows air flow to keep them crisp.
- Store soft and chewy cookies in containers with tight-fitting lids to prevent moisture loss. Adding a piece of soft bread or an apple slice (replace frequently) will help keep cookies moist.
- If crisp cookies soften, bake at 300 degrees for 3 to 5 minutes and cool on wire racks.
- Do not store crisp and soft cookies in the same container or the crisp cookies will become soft.
- Store fragile cookies in shallow containers instead of a deep cookie jar to reduce breakage.
- Let the frosting on frosted or decorated cookies set or harden before storing. Then store in single layers with waxed paper or plastic wrap between each layer to prevent cookies from sticking together.
- Do not store cookies of different flavors together or they will pick up flavors from the other cookies.
- When making gift plates of cookies, package strong flavored cookies, such as mint, in plastic wrap or plastic bags to separate them from other cookies or all of the cookies on the gift plate will take on the strong flavors.

Refrigerator

- No-bake chocolate cookies, cookies with cream cheese, cookies with fillings and cookies with soft frostings should be stored in the refrigerator.

Freezer

- Cool cookies completely before packaging.
- Freeze cookies with different flavors in separate containers so flavors don't transfer.
- Pack cookies in airtight containers with plastic wrap or waxed paper between layers.
- Cookies can be frosted before freezing or after thawing. If frosting first, place frosted cookies on a cookie sheet and freeze for an hour until frosting is firm before packaging for longer term storage.
- Freeze baked unfrosted cookies for up to 6 months and frosted cookies up to 3 months. Do not freeze meringues, custard or cream-filled cookies.
- Thaw frozen cookies at room temperature for 1 to 2 hours.

Shipping Cookies

Select sturdy cookies, such as oatmeal, peanut butter, chocolate chip, biscotti, shortbread, or bar cookies without sticky fillings or frostings for shipping. Small- to medium-sized cookies with a firm consistency travel better than very large cookies or cookies that are delicate, crisp or brittle. When shipping to a very hot climate, avoid recipes with chocolate chips because they will melt.

Cookies will stay fresh longer when wrapped in plastic wrap. Two or more cookies can be stacked and wrapped together. Wrap two cookies with rounded tops back-to-back in plastic wrap to keep them fresh. Brownies and bars travel better if individually wrapped in plastic wrap.

Double-box when shipping cookies by putting cookies in a strong, durable cardboard, plastic or metal container and placing that container in a shipping box. Use an air-tight metal or plastic container when shipping to hot, humid climates. A generous amount of packing materials, such as air-baked popcorn, shredded newspaper or packing peanuts, placed between all sides, top and bottom of the shipping box and the cookie container will help protect cookies during shipping.

Be sure the package is securely sealed and clearly addressed. Ship cookies early in the week to avoid having them sitting in a warehouse over the weekend. To keep cookies as fresh as possible, use the fastest means of shipping.



*To download a copy of this book or
find additional recipes, visit us at
www.we-energies.com/recipes.*

