

We Energies Cookie Book

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President's Message



Holiday traditions ... they're part of the fabric of our lives.

One tradition that has stood the test of time – over the course of ten decades and counting – is the We Energies Cookie Book.

Again this year, we're hoping to make your holiday season brighter – and a little sweeter – by publishing yet another We Energies Cookie Book.

Whether you've become a collector – or this is your first book – I know you'll enjoy the 35 recipes submitted by our customers and stockholders in this 2013 edition.

Thanks for celebrating the holidays with us. It's a privilege to be part of your family traditions.

Gale Klappa

Gale Klappa
Chairman, President and Chief Executive Officer
We Energies



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Poinsettia Cookies



Lisa Feld, Grafton, Wis.
These cookies look so festive on a Christmas cookie tray, and the flavors blend beautifully.

- 2 cups all-purpose flour**
- 1-1/3 cups finely chopped almonds**
- 2/3 cup granulated sugar**
- 1 cup cold butter**
- 1 tablespoon water**
- 1/2 cup raspberry jam**
- 1/2 cup slivered or sliced almonds**

Combine flour, almonds and sugar. Cut in butter until mixture resembles coarse crumbs. Add water; form dough into ball. Cover and refrigerate for 1 hour.

Preheat oven to 350 degrees F. On floured surface, roll dough to 1/8-inch thickness; cut with 2-inch round cookie cutter. Place 1 inch apart on greased cookie sheets. Bake at 350 degrees for 7 to 10 minutes. Cool on wire cooling racks. Spread 1/2 teaspoon jam on half the cookies; top with second cookie to make sandwich. Spread tops of cookies with Frosting; top with almonds placed in petal-like design. *Makes about 2 dozen.*

Frosting

- 2 (1-ounce) squares unsweetened chocolate, melted and cooled**
- 2/3 cup powdered sugar**
- 4 tablespoons butter, softened**

Beat chocolate, sugar and butter until smooth.

Viennese Hazelnut Cookies



Carol Gedde, Mukwonago, Wis.
This is one of the very large variety of cookies our group makes to sell at our fundraiser.

- 1 cup butter, softened**
- 1-1/4 cups powdered sugar**
- 1 egg**
- 1 teaspoon vanilla extract**
- 1-3/4 cups all-purpose flour**
- 1 cup ground hazelnuts**

Cream butter and sugar. Add egg and vanilla; mix well. In separate bowl, combine flour and nuts; add to creamed mixture. Shape dough into four 1-inch diameter logs. Wrap logs in waxed paper or plastic wrap; refrigerate for at least 2 hours.

Preheat oven to 350 degrees F. Slice logs diagonally into 1/4-inch slices. Place 1 inch apart on parchment paper-lined cookie sheets. Bake at 350 degrees for 10 minutes. Cool on wire cooling racks. Top with Chocolate Drizzle. *Makes about 8 dozen.*

Chocolate Drizzle

- 3/4 cup dark chocolate chips**
- 1/2 teaspoon vegetable shortening**

Place chips and shortening in microwave-safe bowl. Cook on full power for about 1 minute, stirring at 15-second intervals. Stop cooking when most chips are melted; stir until smooth.



Raisin Drops



Barbara Dohr Muth, Germantown, Wis.
*I am always looking for easy recipes
and this one is easy!*

- 2 eggs**
- 2/3 cup vegetable oil**
- 2 teaspoons vanilla extract**
- 1/2 cup granulated sugar**
- 2 cups all-purpose flour**
- 2 teaspoons baking powder**
- 1/2 teaspoon salt**
- 1 cup golden raisins**

Preheat oven to 375 degrees F. Beat eggs; add oil, vanilla and sugar; mix well. In separate bowl, combine flour, baking powder and salt; stir in raisins. Add to egg mixture. Drop rounded teaspoonfuls of dough onto ungreased cookie sheets. Bake at 375 degrees for 10 to 12 minutes. Cool on wire cooling racks. Drizzle with Glaze. *Makes about 4 dozen.*

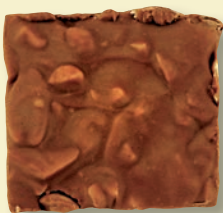
Glaze

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

Whisk together powdered sugar and lemon juice until smooth.

Bambino Bars

Stockholder



Jane Craig, Cedarburg, Wis.

- 4 cups quick-cooking oats**
- 1 cup brown sugar, packed**
- 1/2 cup light corn syrup**
- 2/3 cup butter, melted**
- 1/4 cup plus 2/3 cup chunky peanut butter, divided**
- 1 teaspoon vanilla extract**
- 1 (6-ounce) package milk chocolate chips**
- 1 (11-ounce) package butterscotch chips**
- 1 cup salted peanuts, chopped**

Preheat oven to 400 degrees F. Combine oats, brown sugar and corn syrup. Pour melted butter over mixture; stir. Add 1/4 cup peanut butter and vanilla; mix well. Transfer to greased 9x13-inch baking pan; spread evenly and press firmly with spatula. Bake at 400 degrees for 12 minutes. Remove from oven; let cool until firm. Melt chips; stir in 2/3 cup peanut butter and peanuts. Spread mixture over baked bars; cool completely. Cut into bars. *Makes about 3 dozen.*

Butter Cinnamon Rounds



Jean Harrison, Menomonee Falls, Wis.
Every year, I get requests to make these wonderful cookies and share the recipe.

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

Cream butter with brown sugar. Gradually add flour; blend well. Divide dough into three pieces; roll each into 2-inch diameter log. Cover with plastic wrap and refrigerate for 2 hours.

Preheat oven to 375 degrees F. Slice each log into 1/4-inch thick rounds; place on ungreased cookie sheets. Bake at 375 degrees for 12 to 15 minutes or until lightly browned. Cool slightly on wire cooling racks. Combine sugar and cinnamon; coat both sides of slightly warm cookies with mixture. *Makes about 3-1/2 dozen.*

Butterscotch Cheesecake Bars



Eileen Ihn, West Allis, Wis.
I found this recipe in a box of my mother-in-law's after she passed away.

- 1 (11-ounce) package butterscotch chips, melted**
- 1/3 cup butter, softened**
- 2 cups graham cracker crumbs**
- 1 cup chopped nuts (optional)**
- 1 (8-ounce) package cream cheese, softened**
- 1 (14-ounce) can sweetened condensed milk (not evaporated)**
- 1 teaspoon vanilla extract**
- 1 egg**

Preheat oven to 350 degrees F. Combine chips and butter; stir in crumbs and nuts. Press half of the mixture into greased 9x13-inch baking pan. In large bowl, beat cream cheese until fluffy; mix in milk, vanilla and egg. Pour over crust; top with remaining crumb mixture. Bake at 350 degrees for 25 to 30 minutes. Cool completely; cut into bars. *Makes about 2 dozen.*

Yummy Bars



Jerilyn Fredrick, Watertown, Wis.
I received this recipe from my mother-in-law. It reminds me of her and the love she put into all she did.

- 50 caramels, unwrapped**
- 1/2 cup plus 1/3 cup evaporated milk (not condensed), divided**
- 1 (15.25 ounce) package German chocolate cake mix**
- 3/4 cup butter, melted**
- 1 cup semi-sweet chocolate chips**

Preheat oven to 350 degrees F. Melt caramels and 1/2 cup evaporated milk in top of double boiler or in microwave; set aside. Stir together cake mix, melted butter and 1/3 cup evaporated milk. Spread 1/3 of the mixture into 9x13-inch pan. Bake at 350 degrees for 6 minutes. Remove from oven; sprinkle with chips. Pour caramel mixture over chips. Spread remaining cake mixture evenly over caramel layer. Bake an additional 20 to 24 minutes. Cool; cut into bars. *Makes about 16.*

Nut Horns

Stockholder



Dorothy Roman, Pittsburgh, Pa.

This recipe came from my grandmother who settled in the U.S. from Slovakia in 1924.

- 1 (1/4-ounce) packet active dry yeast**
- 2 tablespoons granulated sugar**
- 1/4 cup warm water (105 - 110 degrees F.)**
- 6-1/2 cups all-purpose flour, divided**
- 1 teaspoon salt**
- 2 teaspoons baking powder**
- 1 cup cold butter**
- 6 egg yolks**
- 1 cup sour cream**
- 1 teaspoon vanilla extract**
- 2 cups powdered sugar for coating**

Preheat oven to 350 degrees F. In small bowl, dissolve yeast and sugar in water; set aside. In large mixing bowl, combine 6 cups flour, salt and baking powder; cut in butter. Mix in egg yolks, sour cream, yeast and vanilla. On floured surface, knead until smooth, adding up to 1/2 cup more flour to make soft dough. (Dough may be wrapped and refrigerated at this point to bake later.) Shape pieces of dough into 1-inch balls; coat with powdered sugar. Roll each ball into 4x6-inch oval, adding powdered sugar as needed to prevent sticking. Spread Filling down center of oval to within 1/4 inch of side; roll up starting with short side, then bend into horseshoe shape. Place on greased or parchment paper-lined cookie sheets. Bake at 350 degrees for 12 to 14 minutes. Cool on wire cooling racks. Sprinkle with powdered sugar just before serving, if desired. *Makes about 10 dozen.*

Filling

- 6 egg whites**
- 1-1/2 cups granulated sugar**
- 6 cups walnuts, ground**

Beat egg whites until soft peaks form. Gradually beat in sugar until stiff peaks form; fold in nuts.

Tean Trifles



Marjorie Janota, Chetek, Wis.

- 1 cup butter, softened**
- 1-1/2 cups powdered sugar**
- 1 egg, beaten**
- 1/2 teaspoon vanilla extract**
- 1/2 teaspoon almond extract**
- 2-1/2 cups all-purpose flour**
- 1/2 teaspoon baking soda**
- 1/2 teaspoon cream of tartar**
- Red, green and yellow food coloring**
- Sliced almonds or candied cherry halves**

Cream butter and sugar. Add egg and extracts; blend well. In separate bowl, combine flour, baking soda and cream of tartar; add to creamed mixture. Divide dough into four pieces. Tint three pieces with one food color each, leaving fourth untinted. Refrigerate for at least 1 hour.

Preheat oven to 350 degrees F. Shape 1/2 teaspoonfuls of dough into balls. Place one ball of each color in clover pattern on greased cookie sheets; flatten slightly. Place almond or cherry in center of cookies. Bake at 350 degrees for about 10 minutes, not letting cookies brown. Cool on wire cooling racks. *Makes about 4 dozen.*



Door County Cherry Blossoms



Mary Ann Dix, Milwaukee, Wis.
My mother taught me how to make these cookies and, in turn, I taught my daughter and granddaughter.

- 1 cup butter, softened**
- 3/4 cup powdered sugar**
- 1 teaspoon vanilla extract**
- 1 teaspoon almond extract**
- 2-1/4 cups all-purpose flour**
- 1/2 teaspoon salt**
- 1/2 cup chopped tart cherries, patted dry**
- 1/4 cup chopped pecans**
- 1 cup milk chocolate (chips or bulk), chopped and melted**

Preheat oven to 350 degrees F. Cream butter and sugar; add extracts. In separate bowl, combine flour and salt; add to creamed mixture. Stir in cherries and pecans. Shape rounded teaspoonfuls of dough into balls; place 2 inches apart on ungreased cookie sheets. Bake at 350 degrees for 12 to 15 minutes or until golden brown around edges. Cool on wire cooling racks. Dip tops of cookies in melted chocolate; place on waxed paper to set chocolate. *Makes about 5 dozen.*

Reindeer Paws

Stockholder



Carole Pias, Pleasant Prairie, Wis.
This recipe was a hit. The problem was that I had to freeze a batch or the cookies would all disappear before Christmas.

- 1 cup butter, softened**
- 1/2 cup powdered sugar**
- 1 teaspoon almond extract**
- 2 cups all-purpose flour**
- 1/2 cup ground almonds**

Preheat oven to 350 degrees F. Cream butter and sugar. Add extract and flour; mix well. Shape tablespoonfuls of dough into 1-1/2 inch logs. Place on parchment paper-lined cookie sheets. Bake at 350 degrees for 10 minutes. Cool 1 to 2 minutes on cookie sheets, then transfer to wire cooling racks. Decorate with Topping on one end of log to resemble a reindeer's hoof. Sprinkle with nuts. *Makes about 3 dozen.*

Topping

- 1 cup semi-sweet chocolate chips**
- 1 teaspoon vegetable shortening**

Melt chocolate chips with shortening in top of double boiler or in microwave; stir until smooth.

Pineapple Drop Cookies



Tracy Gagnow, Seymour, Wis.
This recipe was given to me by my grandma and was originally my great-grandma's recipe.

- 1/2 cup vegetable shortening**
- 1/2 cup granulated sugar**
- 1/2 cup brown sugar, packed**
- 1 egg**
- 1 teaspoon vanilla extract**
- 1/2 cup unsweetened crushed pineapple, drained**
- 2 cups all-purpose flour**
- 1/4 teaspoon baking soda**
- 1 teaspoon baking powder**
- 1/4 teaspoon salt**

Preheat oven to 400 degrees F. Cream shortening with sugars. Add egg and vanilla; mix well. In separate bowl, sift flour with baking soda, baking powder and salt; add gradually to creamed mixture. Stir in pineapple. Drop rounded tablespoonfuls of dough 2 inches apart onto ungreased cookie sheets. Bake on center rack of oven at 400 degrees for 10 to 12 minutes. Cool on wire cooling racks. *Makes about 2 dozen.*

Almond Crunch Sugar Cookies



Christine Double, Wauwatosa, Wis.

- 1 cup butter, softened
- 1 cup granulated sugar
- 1 cup powdered sugar
- 1 cup vegetable oil
- 2 eggs
- 1 teaspoon almond extract
- 4-1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon cream of tartar
- 2 cups coarsely chopped almonds
- 1 (8-ounce) package English toffee bits (not chocolate covered)
- Granulated sugar for dipping

Preheat oven to 350 degrees F. Cream butter with sugars; mix in oil, eggs and extract. In separate bowl, combine flour, baking soda, salt and cream of tartar; add to creamed mixture. Stir in almonds and toffee bits. Drop level tablespoonfuls of dough 2 inches apart onto parchment paper-lined cookie sheets. With fork dipped in sugar, flatten each cookie in criss-cross pattern. Bake at 350 degrees for 10 to 13 minutes or until golden brown around edges. Cool on cookie sheets for 1 minute, then transfer to wire cooling racks. *Makes about 10 dozen.*

Hawaiian Delights



Brandie Vrchota, Milwaukee, Wis.
These cookies have become a family favorite over the years.

- 1/2 cup butter, softened
- 1/2 cup vegetable oil
- 1/2 cup granulated sugar
- 1/2 cup brown sugar, packed
- 1 egg
- 1 teaspoon vanilla extract
- 1-1/2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 cups butterscotch chips
- 1/2 cup quick-cooking oats
- 1/2 cup macadamia nuts, chopped
- 1/2 cup cornflakes
- 1/2 cup sweetened flaked coconut

Preheat oven to 350 degrees F. Beat together butter, oil and sugars. Add egg and vanilla; mix well. In separate bowl, combine flour, baking soda and salt; add gradually to creamed mixture. Stir in chips, oats, nuts, cornflakes and coconut. Drop rounded tablespoonfuls of dough onto ungreased cookie sheets. Bake at 350 degrees for 10 to 13 minutes. Cool on cookie sheets for 2 minutes, then transfer to wire cooling racks. *Makes about 5 dozen.*

Ultimate Chocolate Chip Cookie Mix



*Mary Reiss, Waukesha, Wis.
The holidays are the perfect time for a hostess or thank you gift – a jar of my Ultimate Chocolate Chip Cookie Mix.*

- 1-1/4 cups all-purpose flour**
- 1/4 cup granulated sugar**
- 1/2 teaspoon baking soda**
- 1/4 teaspoon salt**
- 1/2 cup semi-sweet chocolate chips**
- 1/2 cup white chocolate chips**
- 1/2 cup milk chocolate chips**
- 1/2 cup toasted chopped pecans**
- 1/2 cup brown sugar, packed**

In 1-quart canning jar, layer ingredients in order listed above. Tap jar on counter after each addition. Seal jar with canning lid and band; decorate with festive fabric.

Print the following instructions and attach to jar with coordinating ribbon or decoration of choice:

Additional ingredients:

- 1/2 cup butter, softened**
- 1 egg**
- 1 teaspoon vanilla extract**

Preheat oven to 350 degrees F. Beat butter, egg and vanilla until creamy; stir in Ultimate Chocolate Chip Cookie Mix. Drop rounded tablespoonfuls of dough onto ungreased cookie sheets. Bake at 350 degrees for 10 to 12 minutes. Cool on wire cooling racks. Makes about 2-1/2 dozen.

Hint: If desired, the unopened jar of cookie mix may be frozen until ready to use. Bring to room temperature before using.

Trail Side Cookies



*Lorraine Gruettner, Franklin, Wis.
This is an old family recipe passed on from my sister. It's very delicious with the combination of peanut butter and oatmeal.*

- 1/2 cup butter, softened**
- 1/2 cup creamy peanut butter**
- 1 cup granulated sugar**
- 1 cup brown sugar, packed**
- 2 eggs**
- 1 teaspoon vanilla extract**
- 1-3/4 cups all-purpose flour**
- 1 teaspoon baking soda**
- 1/2 teaspoon salt**
- 1/4 cup milk**
- 2-1/2 cups old-fashioned oats**
- 1/2 cup chocolate chips**
- 1/2 cup raisins**

Preheat oven to 350 degrees F. Cream butter with peanut butter and sugars. Add eggs and vanilla; mix well. In separate bowl, combine flour, baking soda and salt; add to creamed mixture alternately with milk. Stir in oats, chips and raisins. Drop rounded tablespoonfuls of dough onto ungreased cookie sheets. Bake at 350 degrees for 12 to 15 minutes. Cool on wire cooling racks. *Makes about 5 dozen.*



Lace Cookies



*Judy Wilke, Dousman, Wis.
This is an old family recipe handed down to my mother and her sister.*

- 5 tablespoons butter, softened
- 1 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1-1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 cup unsweetened flaked coconut
- 3 cups cornflakes

Preheat oven to 375 degrees F. Cream butter and sugar. Add eggs and vanilla. In separate bowl, sift together flour, baking powder and salt; add to creamed mixture. Fold in coconut and cornflakes. Drop rounded tablespoonfuls of dough onto greased cookie sheets. Bake at 375 degrees for 7 to 10 minutes. Cool on wire cooling racks. *Makes about 3 dozen.*

Lemon Butter Cookies



*Barb Mendenhall, Germantown, Wis.
My grandma gave me this recipe in her own handwriting.*

- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- 3 egg yolks
- 3 cups all-purpose flour
- 3 tablespoons lemon juice
- 2 tablespoons lemon zest

Preheat oven to 350 degrees F. Cream butter and sugar until fluffy. Add egg yolks, one at a time, mixing well after each addition. Add flour, lemon juice and zest; mix well. On lightly floured surface, roll dough to 1/4-inch thickness; cut with 1-1/2-inch round cookie cutter. Place on parchment paper-lined cookie sheets. Bake at 350 degrees for 10 to 12 minutes. Cool on wire cooling racks. Frost or decorate as desired. *Makes about 6 dozen.*

Sweet Potato Cookies

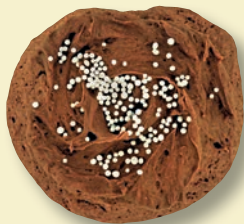


Shirley Mae Aleman, Appleton, Wis.

- 1/2 cup butter, softened
- 1 cup brown sugar, packed
- 1 cup mashed sweet potatoes
- 2 eggs
- 1 teaspoon vanilla extract
- 2-1/2 cups all-purpose flour
- 1 teaspoon salt
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground allspice
- 1/2 cup milk

Preheat oven to 350 degrees F. Cream butter and sugar. Add sweet potatoes, eggs and vanilla; mix well. In separate bowl, combine flour, salt, baking powder, baking soda and allspice. Add to creamed mixture alternately with milk; blend well. Drop rounded teaspoonfuls of dough onto greased cookie sheets. Bake at 350 degrees for 12 to 15 minutes. Cool on wire cooling racks. *Makes about 4 dozen.*

Humpty Dumpty Cookies



*Nancy Zache, Watertown, Wis.
Christmas is the biggest holiday
in our family. This recipe is one of
our favorites.*

- 1/2 cup butter, softened**
- 1/2 cup vegetable shortening**
- 1-1/2 cups brown sugar, packed**
- 3 eggs**
- 2/3 cup buttermilk**
- 1 teaspoon vanilla extract**
- 3-1/2 cups all-purpose flour**
- 1/2 cup unsweetened cocoa powder**
- 1 teaspoon baking soda**
- 1 teaspoon baking powder**
- 1/4 teaspoon salt**
- 1 cup semi-sweet chocolate chips**
- 1 cup walnuts (optional)**
- Candy sprinkles or decorations**

Preheat oven to 350 degrees F. Cream butter, shortening and sugar. Beat in eggs, buttermilk and vanilla. In separate bowl, sift together flour, cocoa, baking soda, baking powder and salt; add to butter mixture. Stir in chips and walnuts. Drop rounded tablespoonfuls of dough onto greased cookie sheets. Bake at 350 degrees for 12 to 15 minutes. Cool on wire cooling racks. Spread with Chocolate Frosting; top with candy sprinkles or decoration of choice. *Makes about 6 dozen.*

Chocolate Frosting

- 1/2 cup butter, softened**
- 2/3 cup unsweetened cocoa powder**
- 3 cups powdered sugar**
- 1/3 cup milk**
- 1 teaspoon vanilla extract**

Melt butter in small saucepan over low heat; stir in cocoa. Alternately add powdered sugar and milk. Beat on medium speed to spreadable consistency, adding more milk as needed. Stir in vanilla.

Nancy's Cherry Nut Eggnog Bread



*Colleen Thiessen, Webster, Wis.
This closely guarded recipe was handed
down by my late step-mother.*

- 1-1/4 cups dairy eggnog**
- 6 tablespoons butter, melted**
- 2 eggs**
- 1 teaspoon vanilla extract**
- 2-1/2 cups all-purpose flour**
- 3/4 cup granulated sugar**
- 1 tablespoon baking powder**
- 1/2 teaspoon ground nutmeg**
- 1/2 cup walnuts, chopped**
- 3/4 cup maraschino cherries, chopped and well drained**

Preheat oven to 350 degrees F. Blend eggnog, butter, eggs and vanilla; mix well. In separate bowl, combine flour, sugar, baking powder and nutmeg; add to eggnog mixture. Mix just until all ingredients are moistened. Stir in walnuts and cherries. Spoon into greased 9x5-inch loaf pan. Bake 45 to 50 minutes or until wooden pick inserted in center comes out clean. Cool in pan for 15 minutes; remove from pan, then cool completely on wire cooling rack. Store at room temperature tightly wrapped in plastic wrap. *Makes 1 loaf.*

Cranberry Christmas Canes



Lori Mathew, Bonduel, Wis.

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|--|--|
| 1 cup milk | 1 cup cold butter |
| 4-3/4 cups all-purpose flour, divided | 1 package active dry yeast |
| 1/4 cup granulated sugar | 1/4 cup warm water (105 – 110 degrees F.) |
| 1 teaspoon salt | 2 eggs, beaten |
| 1 teaspoon grated lemon peel | |

Scald milk; cool to lukewarm. Combine 4-1/2 cups flour, sugar, salt and lemon peel. Cut in butter by hand or in food processor until mixture resembles coarse crumbs. Dissolve yeast in water; add to flour mixture. Stir in milk and eggs to form dough. Add up to 1/4-cup more flour if dough is too sticky. Cover bowl tightly; refrigerate for at least 2 hours or up to 2 days.

Preheat oven to 375 degrees F. Prepare Cranberry Filling. Divide dough in half. Roll out one half to an 11x15-inch rectangle. Spread with half of the filling. Fold dough lengthwise to cover filling. Cut into 1-inch wide strips. Twist each strip, pinching ends to seal; place on greased cookie sheets. Shape top of each strip to form a cane. Repeat with remaining dough and filling. Bake at 375 degrees for 15 minutes or until light brown. Cool on wire cooling racks. Drizzle with Powdered Sugar Frosting. *Makes about 2 dozen.*

Cranberry Filling

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| 1-1/2 cups finely chopped (fresh or frozen) cranberries | 1/3 cup chopped pecans |
| 1/2 cup granulated sugar | 1/3 cup honey |
| 1/2 cup raisins | 1-1/2 teaspoons grated orange peel |

In saucepan over medium heat, combine cranberries, sugar, raisins, pecans, honey and orange peel. Bring to a boil; cook for about 5 minutes; cool. Mixture will thicken as it cools.

Powdered Sugar Frosting

- 2 cups powdered sugar**
- 3 tablespoons milk**

Whisk together sugar and milk until smooth. Add more milk if thinner consistency is desired.

Angel Cookies



Lisa Esser, Boscobel, Wis.
These cookies are so pretty.
The sugar on top looks like snow.

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| 1 cup vegetable shortening | 1 teaspoon baking soda |
| 1/2 cup brown sugar, packed | 1 teaspoon cream of tartar |
| 1/2 cup granulated sugar | 1/4 teaspoon salt |
| 1 egg, well beaten | 1 cup chopped pecans |
| 1 teaspoon vanilla extract | Water and granulated sugar for dipping |
| 2 cups all-purpose flour | |

Preheat oven to 350 degrees F. Cream shortening and sugars; add egg and vanilla. In separate bowl, sift together flour, baking soda, cream of tartar and salt; add to creamed mixture. Stir in pecans. Shape dough into 1-inch balls. Dip top half of balls in water, then in sugar. Place sugar side up on greased cookie sheets; flatten slightly. Bake at 350 degrees for 8 to 10 minutes. Cool on wire cooling racks. *Makes about 5 dozen.*



Chocolate Thumbprint Cookies



Terry Hernikl, Kewaskum, Wis.
My mother got the Cookie Book every year. She was famous for her Christmas cookies.

- 1/2 cup vegetable shortening**
- 1/2 cup brown sugar, packed**
- 1 teaspoon vanilla extract**
- 1-1/2 cups all-purpose flour**
- 1/2 teaspoon salt**
- 2 tablespoons chocolate milk**
- 1/4 cup semi-sweet chocolate chips, chopped**
- Powdered sugar**

Preheat oven to 375 degrees F. Cream shortening and sugar; add vanilla. Combine flour and salt; add to creamed mixture. Stir in milk and chips. Shape rounded teaspoonfuls of dough into balls; place on ungreased cookie sheets. Create indentation in center of each ball. Bake at 375 degrees for 10 to 12 minutes. Cool on wire cooling racks. Coat cookies with powdered sugar; fill indentation with Chocolate Filling. *Makes about 2-1/2 dozen.*

Chocolate Filling

- 3/4 cup chopped semi-sweet chocolate chunks**
- 2 tablespoons light corn syrup**
- 1 tablespoon vegetable shortening**
- 1 teaspoon vanilla extract**
- 1 tablespoon water**

In top of double boiler, melt chocolate with corn syrup and shortening. Remove from heat; stir in vanilla and water until smooth.

Date Filled Sandwiches

Stockholder



Carol Lenius, Watertown, Wis.
This recipe came from my father who passed away in 1976. I have continued making it as it remains a family favorite.

- 1 cup vegetable shortening**
- 1 cup brown sugar, packed**
- 2 cups all-purpose flour**
- 1 teaspoon baking soda**
- 1/2 teaspoon salt**
- 1/2 cup milk**
- 2 cups quick-cooking oats**

Preheat oven to 325 degrees F. Cream shortening and sugar. In separate bowl, combine flour, baking soda and salt; add to creamed mixture and blend well. Add milk; mix until smooth. Stir in oats. On lightly floured surface, roll dough to 1/8-inch thickness. Cut with 2-inch round cookie cutter; place on ungreased cookie sheets. Bake at 325 degrees for 15 to 20 minutes. Cool on wire cooling racks. Spread half of the cookies with Date Filling; top each with second cookie to form sandwich. *Makes about 2-1/2 dozen.*

Date Filling

- 1/2 pound pitted dates, chopped**
- 3/4 cup granulated sugar**
- 1/2 cup water**

In small saucepan, combine dates, sugar and water; cook over low heat, stirring occasionally, until mixture is soft and creamy. Cool before using.

Nut Butter Balls



Caroline Meckes, Watertown, Wis.
This recipe's origin was unknown until reuniting with a childhood friend. The original recipe was in her mother's handwriting.

- 1 cup butter, softened**
- 1 cup granulated sugar**
- 1 teaspoon almond extract**
- 2 cups all-purpose flour**
- 1/2 teaspoon salt**
- 1/2 cup ground walnuts**
- 24 maraschino cherries, halved and drained**
- Powdered sugar**

Preheat oven to 350 degrees F. Cream butter and sugar; add extract. Add flour, salt and nuts; mix well. Shape dough into 1-inch balls; place on ungreased cookie sheets. Gently press cherry in center of each ball. Bake at 350 degrees for 15 to 20 minutes. Remove from oven; cool slightly on cookie sheets, then roll in powdered sugar. Cool completely on wire cooling racks. *Makes about 4 dozen.*

Oatmeal Twinkles



Jill Kenda-Lubetski, Glendale, Wis.
This recipe is my absolute favorite Christmas cookie that my mother-in-law made.

- 1/2 cup butter, softened**
- 1/2 cup vegetable shortening**
- 1/2 cup granulated sugar**
- 1 cup all-purpose flour**
- 1-1/2 cups quick-cooking oats**
- 1/2 cup powdered sugar**

Preheat oven to 350 degrees F. Cream butter, shortening and sugar. Gradually add flour; blend until smooth. Stir in oats; mix well. Shape rounded teaspoonfuls of dough into small balls; place on greased cookie sheets and flatten with fork dipped in water. Bake at 350 degrees for 12 to 14 minutes. Allow to cool on cookie sheets for 5 minutes, then transfer to wire cooling racks. Sprinkle with powdered sugar just before serving. *Makes about 3 dozen.*

Very Good Lemon Cookies



Sharon Tyrolt, Marshfield, Wis.
My mother died in 2012, and I found the recipe in her handwritten cookbook.

- 1/2 cup butter, softened**
- 1/2 cup granulated sugar**
- 1 egg yolk**
- 2 teaspoons grated lemon zest**
- 2 teaspoons grated orange zest**
- 1 cup all-purpose flour**
- 1/4 teaspoon salt**
- 1/2 cup raisins**
- 1 egg white, lightly beaten and chilled**
- 1 cup unsweetened flaked coconut**

Preheat oven to 325 degrees F. Cream butter and sugar. Add egg yolk and grated zests; mix well. Beat in flour and salt. Stir in raisins. Shape level teaspoonfuls of dough into balls; roll in egg white, then in coconut. Bake at 325 degrees for 20 minutes or until lightly browned. Cool on wire cooling racks. *Makes about 3 dozen.*

Ginger Cookies



Adele Lindstrom, Brookfield, Wis.
I've been making these cookies for almost 30 years. They are always a hit.

- 3/4 cup vegetable shortening**
- 1 cup granulated sugar, plus additional for coating**
- 1/4 cup molasses**
- 1 egg**
- 2 cups all-purpose flour**
- 1/4 teaspoon salt**
- 2 teaspoons baking soda**
- 1 teaspoon ground cinnamon**
- 1 teaspoon ground cloves**
- 1 teaspoon ground ginger**
- 8 ounces white chocolate, melted**

Preheat oven to 325 degrees F. Cream shortening and sugar. Add molasses and egg; mix well. In separate bowl, combine flour, salt, baking soda and spices; blend into creamed mixture. Shape teaspoonfuls of dough into balls; coat with sugar and place 2 inches apart on greased cookie sheets. Bake at 325 degrees for 12 to 15 minutes. Cool on wire cooling racks. Dip half of each cookie in chocolate; place on waxed paper to set chocolate. *Makes about 4-1/2 dozen.*

Hirsh Horn Cookies



Jean Zink, Muskego, Wis.
This recipe was passed from my grandmother to my mother, then to my sister and me.

- 1 cup butter, softened**
- 1 cup granulated sugar**
- 4 eggs**
- Juice and zest of one lemon**
- 4-1/2 cups all-purpose flour**
- 1/2 teaspoon baking soda**
- 1/2 teaspoon cream of tartar**

Cream butter and sugar. Add eggs, one at a time, and beat well. Add lemon juice and zest; mix well. In separate bowl, combine flour, baking soda and cream of tartar; add to creamed mixture. Chill for at least 4 hours or overnight.

Preheat oven to 375 degrees F. Roll dough to 1/4-inch thickness on well-floured surface; cut with desired cookie cutters. Place on greased cookie sheets. Brush tops of cookies with beaten egg; sprinkle with Walnut Topping. Bake for 8 to 10 minutes. Cool on wire cooling racks. *Makes about 5 dozen.*

Walnut Topping

- 1 cup chopped walnuts**
- 1/2 cup granulated sugar**
- 1 egg, beaten**

In a small bowl, mix walnuts with sugar. Brush tops of cookies with egg before sprinkling with walnut mixture.



Betty's Perfect Sugar Cookies



*Jan Schwartz, Franklin, Wis.
This recipe was given to me by a co-worker many years ago. It never fails and is easy to make.*

- 1/4 cup cake flour**
- 1-1/2 cups all-purpose flour**
- 3/4 cup powdered sugar**
- 1 cup cold butter, cubed**
- Granulated sugar**

Combine flours and powdered sugar in bowl; cut in butter by hand or with food processor. Form dough into ball; wrap in plastic wrap and chill for 1 hour.

Preheat oven to 350 degrees F. Divide dough into four pieces. Roll each to 1/4-inch thickness on lightly floured surface; cut with 2-inch cookie cutters. Place on ungreased cookie sheets; sprinkle with sugar. Bake at 350 degrees for 12 to 14 minutes or until slightly browned around edges. Cool on wire cooling racks. *Makes about 3 dozen.*

Poppy Seed Cookies



*Mary Laatsch, Kewaskum, Wis.
This cookie is our family's favorite at Christmas. So rich and buttery.*

- 1 cup butter, softened**
- 1/2 cup granulated sugar**
- 2 egg yolks**
- 1 teaspoon vanilla extract**
- 2 cups all-purpose flour**
- 3 teaspoons poppy seeds**
- Semi-sweet chocolate chips**
- Walnut pieces**

Preheat oven to 375 degrees F. Cream butter and sugar; add eggs and vanilla; mix well. In separate bowl, combine flour and poppy seeds; add to creamed mixture. Drop rounded teaspoonfuls of dough onto greased cookie sheets; top cookies with chips, walnut pieces or both. Bake at 375 degrees for about 10 minutes. Cool on wire cooling racks. *Makes about 4 dozen.*

Nona's Chocolate Chip Bars



*Mary Pytlik, Menomonee Falls, Wis.
During an illness, a friend would make meals and include these bars. They were delicious, and I appreciated her making them.*

- 2/3 cup butter, melted**
- 2-1/2 cups brown sugar, packed**
- 4 eggs, lightly beaten**
- 2 teaspoons vanilla extract**
- 2-1/2 cups all-purpose flour**
- 2 teaspoons baking powder**
- 1 teaspoon salt**
- 2 cups milk chocolate chips, divided**

Preheat oven to 350 degrees F. Combine butter and sugar; mix well. Add eggs and vanilla. In separate bowl, mix flour, baking powder and salt; add to butter mixture. Stir in 1 cup chocolate chips. Spread dough in greased 9x13-inch pan; sprinkle with remaining chips. Bake at 350 degrees for 30 to 35 minutes. Let cool; cut into bars. *Makes about 2 dozen.*

Raisin Fruit Sticks



*Joan Jacquette, Kiel, Wis.
Growing up in the '30s and '40s, we did not have a refrigerator so we could only have these cookies in the winter months.*

- 1 cup butter, softened**
- 1-1/2 cups granulated sugar**
- 3 eggs**
- 3 cups all-purpose flour**
- 1 teaspoon baking soda**
- 1/2 teaspoon salt**
- 1 teaspoon ground cinnamon**
- 1 teaspoon ground allspice**
- 1/2 teaspoon ground cloves**
- 1 teaspoon ground nutmeg**
- 1 cup raisins**

Cream butter with sugar. Add eggs; beat well. In separate bowl, sift together flour, baking soda, salt and spices; add to creamed mixture. Stir in raisins. Press dough into 2 waxed paper-lined 8x4-inch loaf pans. Freeze for 1-1/2 hours for easy cutting.

Preheat oven to 375 degrees F. Remove dough from pans. Slice widthwise into 1/4-inch slices; place on parchment paper-lined cookie sheets. Bake at 375 degrees for 12 to 15 minutes. Cool on wire cooling racks. *Makes about 5 dozen.*

Filbert Cookies



*Mary Peterson, Wauwatosa, Wis.
Christmas and the Cookie Book go hand in hand in my family. I inherited my mother's books - the oldest dating back to 1948.*

- 1 cup butter, softened**
- 3/4 cup granulated sugar**
- 1 egg**
- 1 teaspoon vanilla extract**
- 2-1/2 cups all-purpose flour**
- 1/2 teaspoon baking powder**
- 1/8 teaspoon salt**
- 60 whole filberts (hazelnuts)**
- 1-1/2 cups sweetened flaked coconut**

Preheat oven to 375 degrees F. Cream butter and sugar. Add egg and vanilla; mix well. In separate bowl, sift together flour, baking powder and salt; blend into creamed mixture. Shape rounded teaspoonfuls of dough into balls. Press a filbert into center of each ball, shaping dough to cover filbert completely. Place 2 inches apart on ungreased cookie sheets. Bake at 375 degrees for 12 to 15 minutes or until lightly browned. Cool on wire cooling racks. Frost with Golden Icing; dip in coconut. *Makes about 5 dozen.*

Golden Icing

- 1-1/2 cups powdered sugar**
- 1/4 cup butter, softened**
- 1 teaspoon vanilla extract**
- 1 tablespoon hot water**

Cream butter and sugar. Beat in vanilla and water. Add more water if thinner consistency is desired.

*To download a copy of this book or
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