

2014 We Energies Cookie Book



*Celebrate
Chocolate!* pages 10-19



President's Message



For many of our customers, the holidays officially begin when they reach for their favorite We Energies Cookie Book. We're honored to be part of the holiday traditions of families near and far.

And the tradition continues with the 2014 edition. This year, we're pleased to celebrate chocolate in a special section brimming with recipes for delicious chocolate treats. In all, you'll find 32 recipes that will help grace the season.

Thank you for welcoming our Cookie Book into your homes year after year. From all of us at We Energies, we hope you and your family enjoy the happiest of holidays.

Sincerely,

A handwritten signature in black ink that reads "Gale Klappa". The signature is fluid and cursive, with the first letters of "Gale" and "Klappa" being capitalized and prominent.

Gale Klappa

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

Recipes in the 2014 Cookie Book were submitted by We Energies customers, stockholders and suppliers.

Photography by Grace Natoli Sheldon. Food styling by Jennifer Janz.





Recipes

- 4** Peanut Butter Snowballs
- 4** Polish Tea Cakes
- 6** Grandma's Eggnog Cookies
- 6** Orange Sunrise Cookies
- 7** Grandma's Easy Peanut Butter Cookies
- 7** Cinnamon Sticks
- 7** Czechoslovakian Sugar Cookies
- 8** Frosted Oatmeal Cookies
- 8** Spice Stars
- 20** Gingerbread Men
- 20** Coconut Cookies
- 20** Zingy Cranberry Shortbread Cookies
- 22** Cherry Pecan Bites
- 22** Biscochitos (Anise Cookies)
- 22** Chocolate Coffee Bean Cookies
- 23** Snapperdoodles

Celebrate Chocolate ...

- 11** Buttery Chocolate Chip Cookies
- 11** Smoked Almond Chocolate Shortbread
- 12** Sea Salt Slow-Cooker Candy
- 12** Caribbean Coco-Almond Bars
- 13** Chewy Chocolate-Chocolate Chunk Cookies
- 13** Peanut Butter Cookies with Candy Center
- 14** Brownie Buttons
- 14** Peppermint Whoopie Pies
- 15** Chocolate-Cranberry Holiday Bars
- 15** Sweet Chocolate Cookies
- 16** 5 Pound Fudge
- 16** Island Sea Turtles
- 17** Chocolate Macadamia Clusters
- 17** Orange Walnut Dipped Crisps
- 18** Wintermint Wafers
- 18** Chocolate Peanut Butter Foldovers



Lori Barlow, Auburndale, Wis.

Peanut Butter Snowballs

- 1 cup peanut butter**
- 1 tablespoon butter, softened**
- 1 cup powdered sugar**
- 1 cup crisp rice cereal**
- 1 cup chopped walnuts**
- 2 cups sweetened flaked coconut**

In large bowl, cream peanut butter and butter. Add sugar; mix well. Fold in cereal and walnuts until combined; refrigerate 1 hour. Shape into 1-inch balls; dip in Glaze, then roll in coconut. Refrigerate until ready to serve. Makes about 3 dozen.

Glaze

- 1-1/2 cups powdered sugar**
- 4-1/2 tablespoons milk**
- 1/2 teaspoon vanilla extract**

In small bowl, whisk together sugar, milk and vanilla until smooth.



Dawn Schlueter, Mukwonago, Wis.

Received this recipe from a friend of mine a long time ago. I always look forward to making these and anticipate eating them even more!

Polish Tea Cakes

- 1/2 cup butter, softened**
- 1/2 cup granulated sugar**
- 1 egg, separated**
- 1/2 teaspoon vanilla extract**
- 1 cup all-purpose flour**
- 1/2 teaspoon salt**
- 1 teaspoon water**
- 1 cup pecans, chopped**
- Raspberry jam**

Preheat oven to 325 degrees F. In mixing bowl, cream butter and sugar. Add egg yolk and vanilla; beat until combined. In separate bowl, combine flour and salt; add to butter mixture and mix well. Shape into 1-inch balls. In separate bowl, whisk egg white and water until frothy. Dip balls in egg white, then roll in pecans. Place on parchment paper-lined cookie sheets; press down center of ball with finger or end of wooden spoon. Bake at 325 degrees for 5 minutes. Remove from oven; again press down center. Return to oven; bake additional 10 to 15 minutes. Cool on wire cooling racks. Fill middle of cookie with jam. Pipe Sour Cream Frosting around jam. Makes about 2 dozen.

Sour Cream Frosting

- 3 tablespoons butter, softened**
- 1 cup powdered sugar**
- 2 tablespoons sour cream**

In small bowl, beat butter, sugar and sour cream until smooth.



Zingy Cranberry Shortbread Cookies (p. 20), Peanut Butter Snowballs (p. 4), Polish Tea Cakes (p. 4)



Juliet Primuth, Mount Pleasant, Wis.

This has been a family favorite for decades, first made by my mom in the 1950s.

Grandma's Eggnog Cookies

1 cup butter, softened
3/4 cup granulated sugar
1 egg
2 teaspoons vanilla extract
2 teaspoons rum extract

2 cups all-purpose flour
2 teaspoons ground nutmeg
1/4 teaspoon salt
Green or yellow sugar

In mixing bowl, cream butter and sugar. Beat in egg and extracts. In separate bowl, combine flour, nutmeg and salt; add to creamed mixture. Cover and refrigerate 2 hours.

Preheat oven to 350 degrees F. Shape dough into 1-inch balls; place on parchment paper-lined cookie sheets. Bake at 350 degrees for 10 to 12 minutes. Cool on wire cooling racks. Frost with Rum Frosting, then sprinkle with colored sugar. Makes about 4 dozen.

Rum Frosting

1/4 cup butter, softened
1 teaspoon rum extract
1/2 teaspoon vanilla extract
2-1/2 cups powdered sugar
2 to 3 tablespoons milk
3 drops yellow food coloring

In large bowl, cream butter and extracts; add powdered sugar and milk, alternately, until of desired consistency. Add food coloring; mix well.



Jill Peterson, Richfield, Wis.

The citrus flavor in this cookie is delightful any time of the year, but it's especially refreshing during the holiday season!

Orange Sunrise Cookies

1 cup butter, softened
2 cups granulated sugar
2 eggs
1 cup buttermilk

4 cups all-purpose flour
1 teaspoon baking soda
Dash of salt
Juice and zest of 1 orange

Preheat oven to 350 degrees F. In mixing bowl, cream butter and sugar; beat in eggs and buttermilk. In separate bowl, combine flour, baking soda and salt; add gradually to creamed mixture. Add orange juice and zest. Drop by tablespoonfuls onto parchment paper-lined cookie sheets. Bake at 350 degrees for 10 to 12 minutes. Cool on wire cooling racks. Frost when cooled. Makes about 5 dozen.

Frosting

4 cups powdered sugar
1/4 cup butter, melted
Juice and zest of 1 orange
1/4 cup orange juice, if needed

Beat powdered sugar, butter, orange juice and zest; gradually add additional juice, if needed, until of desired consistency.



Amanda Michael, Racine, Wis.

This is a recipe my grandmother loved making at Christmas with all of us children.

Grandma's Easy Peanut Butter Cookies

1 cup peanut butter
1 cup granulated sugar
1 egg

Preheat oven to 350 degrees F. In mixing bowl, combine peanut butter, sugar and egg; mix well. Shape into 1-inch balls; place on greased cookie sheets. Flatten with fork in crisscross pattern. Bake at 350 degrees for 14 to 16 minutes. Cool on wire cooling racks. Makes about 1 dozen.



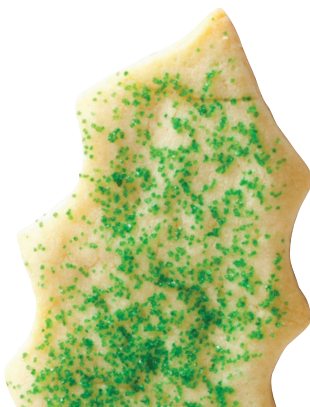
Carol Wojszko, Oak Creek, Wis.

I like to eat my Cinnamon Sticks with a warm cup of apple cider.

Cinnamon Sticks

1 cup butter, softened
3/4 cup granulated sugar
1 egg, separated
1 teaspoon vanilla extract
2 cups all-purpose flour
4 teaspoons ground cinnamon
1 cup chopped pecans
Powdered sugar, optional

Preheat oven to 350 degrees F. In mixing bowl, cream butter and sugar. Add egg yolk and vanilla; mix well. In separate bowl, combine flour and cinnamon; add to butter mixture. Spread dough onto greased cookie sheet; pat down to 1/4-inch thickness; brush with egg white. Press pecans into top of dough. Bake at 350 degrees for 30 minutes. Cut into 1-inch by 2-inch strips while warm. Cool on wire cooling racks. Dust with powdered sugar, if desired. Makes about 3 dozen.



Pat Schuck, Conover, Wis.

Czechoslovakian Sugar Cookies

1 cup butter, softened
1 cup margarine, softened
1 cup powdered sugar, plus additional for rolling
3 cups granulated sugar
2 eggs
1 teaspoon vanilla extract
5 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar
Colored sugar, optional

Preheat oven to 350 degrees F. In large bowl, cream butter, margarine and sugars; add eggs and vanilla. In separate bowl, combine flour, baking soda and cream of tartar. Add to butter mixture; mix well. On surface dusted with powdered sugar, roll dough to 1/4-inch thickness. Cut with 2-1/2-inch cookie cutter dipped in flour; place on parchment paper-lined cookie sheets. Sprinkle with colored sugar, if desired. Bake at 350 degrees for 10 minutes. Cool on wire cooling racks. Makes about 7 dozen.



Norine Stauske, Grafton, Wis.

A favorite of my mom's, she made them for years. Now, I carry on the tradition and make them every Christmas.

Frosted Oatmeal Cookies

1 cup butter, softened
1 cup granulated sugar
1 cup brown sugar, packed
2 eggs
3 cups all-purpose flour
1 teaspoon salt

1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/3 cup evaporated milk
3 cups quick-cooking oats

Preheat oven to 350 degrees F. In large bowl, cream butter and sugars; add eggs. In separate bowl, combine flour, salt, baking powder, baking soda, cinnamon and nutmeg; add to creamed mixture alternately with milk. Stir in oats. Drop by tablespoonfuls onto parchment paper-lined cookie sheets. Bake at 350 degrees for 12 to 14 minutes. Frost with Brown Butter Frosting. Makes about 5 dozen.

Brown Butter Frosting

1/2 cup butter
5 cups powdered sugar
5 to 6 tablespoons evaporated milk

In saucepan, melt butter; continue to cook until butter turns golden brown. Remove from heat; gradually add powdered sugar and milk. Beat until smooth.



Jane Wink, South Milwaukee, Wis.

Grandma Frieda Bliesner gave this recipe to me in 1973. She said at that time, the recipe was at least 50 years old, if not older.

Spice Stars

1 cup butter, softened
1 cup granulated sugar
1 cup molasses
2 to 3 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 tablespoon ground cinnamon
1 tablespoon ground ginger

In large bowl, cream butter and sugar; add molasses. In separate bowl, combine flour, baking soda, salt, cinnamon and ginger. Add to creamed mixture; mix well. Cover and refrigerate 8 hours or overnight.

Preheat oven to 375 degrees F. On floured surface, roll dough to 1/4-inch thickness. Cut with 2-inch star-shaped cookie cutter. Place on parchment paper-lined cookie sheets. Bake at 375 degrees for 8 to 10 minutes. Cool on wire cooling racks. Drizzle or pipe with Glaze. Makes about 5 dozen.

Glaze

1 cup powdered sugar
1 tablespoon milk
1/2 teaspoon vanilla extract

In small bowl, combine sugar, milk and vanilla; stir until smooth. If piping Glaze, reduce milk to obtain slightly thicker consistency.



Spice Stars (p. 8), Cinnamon Sticks (p. 7), Island Sea Turtles (p. 16)

Celebrate Chocolate!



5 Pound Fudge (p. 16), Brownie Buttons (p. 14), Orange Walnut Dipped Crisps (p. 17)



Suzanne Helminski, West Allis, Wis.

Buttery Chocolate Chip Cookies

1-1/3 cups butter, softened
1 cup granulated sugar
1 cup brown sugar, packed
2 eggs
2 teaspoons vanilla extract
3 cups all-purpose flour

1 teaspoon salt
1 teaspoon baking soda
2 cups semi-sweet chocolate chips
1/2 cup chopped pecans
1/2 cup chopped almonds

Preheat oven to 350 degrees F. In mixing bowl, cream butter and sugars. Add eggs and vanilla; mix well. In separate bowl, combine flour, salt and baking soda; add to butter mixture. Stir in chocolate chips, pecans and almonds. Drop by rounded tablespoonfuls onto ungreased or parchment paper-lined cookie sheets. Bake at 350 degrees for 12 to 15 minutes. Cool on wire cooling racks. Makes about 4 dozen.



From the chefs of the Wisconsin Milk Marketing Board

Smoked Almond Chocolate Shortbread

1/2 cup smoked or roasted almonds
1-1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon ground cinnamon

10 tablespoons butter, softened, plus additional for greasing pan
1/2 cup light brown sugar, packed
1/4 teaspoon almond extract
1 tablespoon sea salt or smoked salt, optional

Preheat oven to 350 degrees F. Line a 9-inch square pan with parchment paper or foil; grease with butter. Place almonds in food processor; process until consistency of coarse crumbs. In bowl, combine almonds, flour, salt and cinnamon; set aside. In large bowl, cream butter, sugar and extract. Gradually add flour mixture; mix until crumbly dough forms. Press evenly into bottom of prepared pan. Bake at 350 degrees for 25 to 30 minutes, or until golden brown. Cool on wire cooling rack. Pour Chocolate Caramel over shortbread; let cool about 30 minutes. Refrigerate at least 5 hours or overnight. Sprinkle with sea salt or smoked salt, if desired. Cut into bars with knife dipped in hot water. Makes 2 dozen bars.

Chocolate Caramel

1 (11-ounce) package milk chocolate chips
1-1/2 cups granulated sugar
1/4 cup light corn syrup

1/4 cup water
6 tablespoons butter
1 cup heavy cream
1/2 teaspoon salt

Place chocolate in medium glass or stainless-steel bowl; set aside. In medium saucepan, combine sugar, corn syrup and water; cook over medium heat 10 to 12 minutes, until mixture coats back of a wooden spoon. Remove from heat; add butter, cream and salt. Return to heat; simmer over medium heat, stirring until smooth. Simmer 2 to 3 minutes. Pour mixture over chocolate; let stand 2 minutes. Stir until smooth; let stand to cool slightly, about 10 minutes.



Mike LeBlanc, Waukesha, Wis.

Sea Salt Slow-Cooker Candy

- 2 (16-ounce) jars salted dry-roasted peanuts**
- 1 (12-ounce) package semi-sweet chocolate chips**
- 1 (4-ounce) package sweet baking chocolate, chopped**
- 1 (24-ounce) package chocolate-flavored almond bark, chopped**
- Coarse sea salt**

Place peanuts, chips, chocolate and almond bark in slow cooker. Cover and cook on low 2 hours; mix well. Spoon peanut mixture into paper-lined miniature muffin cups; sprinkle with salt. Refrigerate until set. Makes about 7 dozen.



From the chefs of the Wisconsin Milk Marketing Board

Caribbean Coco-Almond Bars

- 3/4 cup all-purpose flour**
- 1/3 cup brown sugar, packed**
- 1-1/2 teaspoons ground cinnamon**
- 1/2 teaspoon ground allspice**
- 1/4 teaspoon salt**
- 1/2 cup cold unsalted butter, cut into small pieces, plus additional for greasing pan**
- 3/4 cup finely chopped toasted almonds**
- 1 tablespoon dark rum**
- 1 cup shredded unsweetened coconut**
- 1 cup sliced almonds**

Preheat oven to 350 degrees F. Line 8-inch square pan with foil; grease with butter and set aside. In food processor, combine flour, sugar, cinnamon, allspice and salt. Add butter; pulse until mixture resembles coarse crumbs. Add almonds and rum; pulse just until combined. Press into prepared pan. Bake at 350 degrees for 15 minutes. Cool slightly on wire cooling rack. Spread Coconut Filling over still-warm crust. Return to oven; bake until edges are golden, about 15 minutes. Cool in pan on wire cooling rack. Pour Chocolate Mixture over filling; sprinkle with coconut and almonds. Refrigerate 4 hours or overnight; cut into bars. Makes 16 bars.

Coconut Filling

- 1-1/2 cups shredded unsweetened coconut**
- 1/2 cup sweetened condensed milk**
- 2 tablespoons unsalted butter, melted**
- 2 tablespoons dark rum**
- 1/4 teaspoon salt**

In bowl, combine coconut, milk, butter, rum and salt; mix well.

Chocolate Mixture

- 3 tablespoons unsalted butter**
- 4 ounces bittersweet chocolate, chopped**
- 2 tablespoons heavy whipping cream**

In heavy-bottomed saucepan, combine butter, chocolate and cream; heat, stirring until chocolate is melted.



From the chefs of the Wisconsin
Milk Marketing Board

Chewy Chocolate-Chocolate Chunk Cookies

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

Preheat oven to 350 degrees F. Cream butter and sugars until light and fluffy; beat in eggs and vanilla. In separate bowl, combine flour, cocoa powder and salt; gradually add to creamed mixture. Stir in chocolate and pecans. Drop by rounded tablespoonfuls onto ungreased or parchment paper-lined cookie sheets. Bake at 350 degrees for 12 to 14 minutes, or until set. Cool on cookie sheets for 2 minutes, then remove to wire cooling racks. Makes about 3 dozen.



Naaz Khumawala, Boston, Mass.

Peanut Butter Cookies with Candy Center

- 1 cup unsalted butter, softened**
- 1 cup peanut butter**
- 1 cup granulated sugar**
- 1 cup brown sugar, packed**
- 2 eggs**
- 1/2 teaspoon vanilla extract**
- 2-1/2 cups all-purpose flour**
- 1-1/2 teaspoons baking soda**
- 1 teaspoon baking powder**
- 1/2 teaspoon salt**
- 1 (12-ounce) package miniature peanut butter cups**

In mixing bowl, cream butter, peanut butter and sugars. Add eggs and vanilla; mix well. In separate bowl, combine flour, baking soda, baking powder and salt; add to creamed mixture. Cover and refrigerate 2 hours.

Preheat oven to 375 degrees F. Shape dough into 1-inch balls; press a peanut butter cup into center of each, covering completely with dough. Place on parchment paper-lined cookie sheets. Bake at 375 degrees for 9 minutes. Cool on wire cooling racks. Makes about 3-1/2 dozen.



Dawn Muenta, West Bend, Wis.

This recipe is enjoyed by people of all ages. It makes a great Christmas cookie, and I've also made them for other special occasions. Perfect for chocolate lovers!

Brownie Buttons

- 1/3 cup butter**
- 2 ounces unsweetened chocolate**
- 1 teaspoon instant coffee powder**
- 3/4 cup granulated sugar**
- 2 eggs**
- 1/2 teaspoon vanilla extract**
- 3/4 cup all-purpose flour**
- 1 cup miniature candy-coated chocolate pieces, divided**

Preheat oven to 325 degrees F. In saucepan, combine butter and chocolate; cook until melted. Stir in coffee powder. Remove from heat; cool 5 minutes. In separate bowl, combine sugar, eggs and vanilla; add butter mixture. Mix well. Add flour; mix until combined. Fold in 1/2 cup chocolate pieces. Fill paper-lined miniature muffin cups with dough. Press remaining chocolate pieces into top of each. Bake at 325 degrees for 18 to 20 minutes. Cool on wire cooling racks. Makes about 3 dozen.



From the chefs of the Wisconsin Milk Marketing Board

Peppermint Whoopie Pies

- 2 cups all-purpose flour**
- 1/2 cup unsweetened cocoa powder**
- 1 teaspoon baking powder**
- 1 teaspoon baking soda**
- 1 teaspoon salt**
- 1/2 cup butter, softened**
- 1 cup brown sugar, packed**
- 1 egg**
- 1 teaspoon vanilla extract**
- 1/2 teaspoon peppermint extract**
- 1 cup buttermilk**
- 1 cup crushed peppermint candies (about 50)**

In medium bowl, combine flour, cocoa powder, baking powder, baking soda and salt; set aside. In separate bowl, cream butter and sugar until light and fluffy. Add egg and extracts; mix well. Slowly add flour mixture, alternately with buttermilk, to creamed butter mixture. Cover and refrigerate at least 30 minutes.

Preheat oven to 350 degrees F. Drop dough by rounded tablespoonfuls onto parchment paper-lined cookie sheets. Bake at 350 degrees for 9 to 12 minutes, or until firm. Cool on cookie sheets 3 to 5 minutes, or until set; transfer to wire cooling racks to cool completely. Spread flat side of half the cookies with heaping tablespoon of Filling; top with remaining cookies to create sandwiches. Roll edges of cookies in crushed candies; chill to set filling. Makes about 3 dozen.

Filling

- 1/2 cup butter, softened**
- 1 (7-ounce) jar marshmallow crème**
- 2 teaspoons vanilla extract**
- 1-1/4 cups powdered sugar**

In bowl, cream butter, marshmallow crème and vanilla. Slowly add powdered sugar; mix well.



From the chefs of the Wisconsin Milk Marketing Board

Chocolate-Cranberry Holiday Bars

4 ounces unsweetened chocolate, chopped
1/2 cup butter
3/4 cup all-purpose flour
1/4 teaspoon salt
2 eggs

1 cup brown sugar, packed
2 teaspoons vanilla extract
1/2 cup chopped walnuts
1/2 cup mini semi-sweet chocolate chips

Preheat oven to 325 degrees F. In microwave-safe bowl, combine chocolate and butter. Microwave for 1 minute, then stir. Continue to microwave at 15-second intervals until melted; set aside. In separate bowl, combine flour and salt. In another separate bowl, beat eggs for 1 minute, or until frothy; gradually add brown sugar and vanilla. Add chocolate and flour mixtures to egg mixture; mix well. Fold in walnuts and chocolate chips; pour into buttered 13 x 9-inch baking pan. Bake at 325 degrees for 20 to 22 minutes. Cool on wire cooling rack. Spread Filling on cooled bars; refrigerate until set. Drizzle melted chocolate over filling. Refrigerate until firm; cut into bars. Makes 2 dozen bars.

Filling

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

In mixing bowl, cream butter, cream cheese and vanilla. Add sugar; beat until smooth. Stir in cranberries.

Chocolate Drizzle

1/3 cup mini semi-sweet chocolate chips
2 tablespoons heavy whipping cream

In microwave-safe bowl, combine chocolate and cream; microwave for 1 minute at 20-second intervals, stirring after each until chocolate is melted; stir until smooth.



Barb Grueschow,
Menomonee Falls, Wis.

Sweet Chocolate Cookies

1 cup lard, softened (no substitution)
1-1/4 cups powdered sugar
8 ounces sweet baking chocolate, 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. In mixing bowl, cream lard and sugar; blend in chocolate. In separate bowl, combine flour, walnuts and salt; add to creamed mixture. Add vanilla; mix well. Roll teaspoonfuls of dough into small balls; roll in granulated sugar. Place on greased cookie sheets. Bake at 300 degrees for about 20 minutes. Cool on wire cooling racks. Makes about 3 dozen.



Philip C. Bruski, Pewaukee, Wis.

5 Pound Fudge

1/4 cup butter, plus additional for greasing pan

1 (12-ounce) can evaporated milk

4 cups granulated sugar

2 cups semi-sweet chocolate chips

1 pound milk chocolate, chopped

1 ounce bittersweet baking chocolate

1 (7-ounce) jar marshmallow crème

2 teaspoons vanilla extract

1/2 teaspoon salt

2 cups chopped pecans

Line a 13 x 9-inch baking pan with foil; grease foil with butter. In large Dutch oven, combine butter, milk and sugar; bring to a boil. Boil and stir 5 minutes; remove from heat. Add chocolates; stir until melted. Add marshmallow crème, vanilla and salt; mix until combined. Fold in pecans. Pour into prepared pan. Let cool. Use foil to lift fudge from pan; cut into squares. Makes about 5 pounds.



From the chefs of the Wisconsin Milk Marketing Board

Island Sea Turtles

12 ounces dry-roasted salted macadamia nuts

1/2 cup butter, divided

1 cup brown sugar, packed

1/2 cup light corn syrup

1 cup sweetened condensed milk

1 teaspoon vanilla extract

1 cup sweetened flaked coconut, toasted and chopped

12 ounces bittersweet chocolate, coarsely chopped

Sea salt to taste

Arrange macadamia nuts into 36 clusters on parchment paper-lined baking sheets. Using 2 tablespoons butter, butter sides of saucepan to prevent sticking. Melt remaining butter over low heat; add sugar, corn syrup and milk; mix well. Increase heat to medium-high and bring mixture to a boil, stirring constantly. Reduce heat to medium; continue to boil, stirring frequently until mixture reaches 244 degrees F on a candy thermometer. Remove from heat; stir in vanilla and coconut. Spoon a tablespoonful over each nut cluster; cool completely. Place chocolate in microwave-safe bowl. Microwave 30 seconds on high; stir. Continue to microwave in 10- to 20-second intervals, stirring until melted and smooth. Chocolate should be smooth but not warm. Dip tops of nut clusters in chocolate; sprinkle with sea salt. Refrigerate to set chocolate. Makes 3 dozen.



From the chefs of the Wisconsin Milk Marketing Board

Chocolate Macadamia Clusters

- 1/2 cup butter, softened**
- 1 cup granulated sugar**
- 1 egg**
- 1/4 cup unsweetened chocolate, melted and cooled**
- 1/3 cup buttermilk**
- 1 teaspoon vanilla extract**
- 1-3/4 cups all-purpose flour**
- 1/2 teaspoon baking soda**
- 1/2 teaspoon salt**
- 1 cup chopped macadamia nuts**

Preheat oven to 400 degrees F. In mixing bowl, cream butter and sugar. Add egg; mix well. Add chocolate, buttermilk and vanilla; mix well. In separate bowl, combine flour, baking soda and salt; add to chocolate mixture. Fold in nuts. Drop by rounded teaspoonfuls onto greased cookie sheets. Bake at 400 degrees for 8 to 10 minutes. Cool on wire cooling racks; frost with Chocolate Frosting. Makes about 5 dozen.

Chocolate Frosting

- 2 ounces unsweetened chocolate, melted**
- 2 tablespoons butter**
- 3 tablespoons buttermilk**
- 2 cups powdered sugar**

In mixing bowl, beat together chocolate, butter, buttermilk and sugar.



Jennifer Pagelsdorf, Hubertus, Wis.

Orange Walnut Dipped Crisps

- 1-1/4 cups butter, softened**
- 1 cup powdered sugar**
- 2 teaspoons vanilla extract**
- 1 tablespoon orange zest**
- 2-1/4 cups all-purpose flour**
- 1/2 teaspoon salt**
- 1 cup finely chopped walnuts**
- 10 ounces dark chocolate, coarsely chopped**

Preheat oven to 325 degrees F. In large bowl, cream butter, sugar, vanilla and orange zest. In separate bowl, combine flour and salt; add to butter mixture. Fold in walnuts. Shape into 1/2-inch balls; place on parchment paper-lined cookie sheets. Flatten with bottom of glass dipped in sugar. Bake at 325 degrees for 10 minutes. Cool on wire cooling racks.

Place chocolate in a microwave-safe bowl. Cook on full power for about 1 minute, stirring at 15-second intervals. Stop cooking when most of the chocolate is melted; stir until smooth. Dip half of each cookie in melted chocolate. Place on waxed or parchment paper until chocolate is set. Makes about 10 dozen.



From the chefs of the Wisconsin
Milk Marketing Board

Wintermint Wafers

1 cup butter, softened

1 cup powdered sugar

**2 teaspoons peppermint extract,
divided**

1-1/2 cups all-purpose flour

**1 cup unsweetened cocoa
powder**

1/2 teaspoon salt

**1 pound semi-sweet chocolate,
chopped**

In large bowl, cream butter and sugar until fluffy. Add 1 teaspoon extract; mix well. In separate bowl, combine flour, cocoa powder and salt; add to creamed mixture and mix well. Divide dough into two pieces; wrap each in plastic wrap, flatten to 1/2-inch thickness and refrigerate 1 hour.

Preheat oven to 350 degrees F. Place one piece of dough between two sheets of waxed paper; roll 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 8 to 10 minutes. Cool on wire cooling racks.

Place chocolate in microwave-safe bowl. Cook for 30 seconds on full power, stirring at 15-second intervals, until all chocolate is melted and smooth; add remaining extract. Dip cookies in chocolate to coat; place on waxed or parchment paper until chocolate is set. Makes about 6 dozen.



Monica Jerich, West Allis, Wis.

Chocolate Peanut Butter Foldovers

1 cup butter, softened

6 ounces cream cheese, softened

1 tablespoon granulated sugar

2-1/2 cups all-purpose flour

In mixing bowl, combine butter, cream cheese, sugar and flour. Divide dough in half; shape into two balls. Wrap each ball in plastic wrap; chill 2 hours.

Preheat oven to 350 degrees F. On floured surface, roll each ball of dough into a 12-1/2-inch square; cut each into 25 equal squares. Spread 2 teaspoons Filling diagonally across center of each square. Bring opposite corners together to form triangle; pinch to seal. Place on ungreased cookie sheets. Bake at 350 degrees for 14 to 16 minutes, or until lightly browned. Cool on wire cooling racks. Makes about 4 dozen.

Filling

1 cup mini semi-sweet chocolate chips

3/4 cup chunky peanut butter

1/2 cup powdered sugar

1/2 cup chopped peanuts

Place chocolate chips in microwave-safe bowl. Cook on full power about 1 minute, stirring at 15-second intervals, until smooth. Add peanut butter, powdered sugar and peanuts; stir well.



Caribbean Coco-Almond Bars (p. 12), Chocolate Macadamia Clusters (p. 17), Grandma's Eggnog Cookies (p. 6)



Meg Ungemach, Union Grove, Wis.

Every December, my mom would make a giant recipe of gingerbread men and would gather us children to decorate them. This will always stand out as one of my favorite childhood Christmas memories.

Gingerbread Men

1/4 cup boiling water

1/2 cup butter

1/2 cup brown sugar, packed

1/2 cup dark molasses

3 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

1-1/2 teaspoons ground ginger

1/2 teaspoon ground nutmeg

1/8 teaspoon ground cloves

In mixing bowl, pour water over butter; stir to combine. Add sugar and molasses; mix well. In separate bowl, combine flour, baking soda, salt, ginger, nutmeg and cloves; beat into butter mixture. Cover and refrigerate 4 hours.

Preheat oven to 375 degrees F. On floured surface, roll dough to 1/4-inch thickness. Cut with a 2-1/2-inch gingerbread man-shaped cookie cutter. Place on parchment paper-lined cookie sheets. Bake at 375 degrees for 8 to 10 minutes. Cool on wire cooling racks. Decorate if desired. Makes about 4 dozen.



Jamie Kulesa, Abbotsford, Wis.

This cookie recipe is a favorite among my husband's side of the family.

Coconut Cookies

2 cups butter, softened

2 cups granulated sugar

1 teaspoon vanilla extract

3 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon baking powder

1 cup coconut

Colored sugar, optional

In large bowl, cream butter, sugar and vanilla. In separate bowl, combine flour, baking soda and baking powder; add to creamed mixture. Fold in coconut. Divide dough into three pieces; roll each into 2-inch diameter log. Cover with plastic wrap; refrigerate 2 hours.

Preheat oven to 350 degrees F. Slice each log into 1/4-inch rounds; place on parchment paper-lined cookie sheets. Sprinkle with colored sugar, if desired. Bake at 350 degrees for 10 to 12 minutes. Cool on wire cooling racks. Makes about 6 dozen.



Karen Schmidt, Racine, Wis.

These cookies are so good! I got the recipe from a friend who was willing to share her recipe. They disappear off the cookie plate first.

Zingy Cranberry Shortbread Cookies

1-1/4 cups all-purpose flour

3 tablespoons granulated sugar

1/2 cup cold butter

1/3 cup chopped dried cranberries

Preheat oven to 325 degrees F. In mixing bowl, combine flour and sugar; cut in butter until dough starts to cling together. Fold in cranberries; knead until smooth. Roll into 7-inch circle on parchment paper-lined baking sheet. Cut into 12 wedges, but do not separate. Bake at 325 degrees for 30 minutes, or until edges begin to brown. Remove from oven; recut wedges completely. Cool on wire cooling racks. Makes 1 dozen.



Cherry Pecan Bites (p. 22), Snapperdoodles (p. 23), Gingerbread Men (p. 20)



Sandra Liebau, Menomonee Falls, Wis.

I always wanted to submit this recipe for the Cookie Book!

Cherry Pecan Bites

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

1 cup chopped pecans
1/2 cup finely chopped maraschino cherries, patted dry
1-1/2 cups white chocolate, melted

Preheat oven to 325 degrees F. In mixing bowl, cream butter, sugar and vanilla. Beat in 1 cup flour with electric mixer; stir in remaining flour with wooden spoon. Fold in pecans and cherries. Shape into 1-inch balls; place on parchment paper-lined cookie sheets. Bake at 325 degrees for 13 to 15 minutes. Cool on wire cooling racks. Drizzle with melted chocolate. Makes about 4 dozen.



Carlene Cardenas, Lomira, Wis.

This was a recipe that my mother-in-law made, especially on the holidays. They are delicious!

Biscochitos (Anise Cookies)

2 cups butter, softened
2 cups granulated sugar, divided
2 eggs
6 cups all-purpose flour

1 tablespoon baking powder
2 teaspoons anise seed
1 teaspoon salt
1 tablespoon ground cinnamon

Preheat oven to 350 degrees F. In large bowl, cream butter and 1-1/2 cups sugar; add eggs. In separate bowl, combine flour, baking powder, anise seed and salt; add to butter mixture. In another separate bowl, combine remaining sugar and cinnamon; set aside. On lightly floured surface, roll dough to 1/4-inch thickness; cut with 2-inch cookie cutter dipped in flour. Dip cutouts in cinnamon-sugar mixture; place on ungreased or parchment paper-lined cookie sheets. Bake at 350 degrees for 10 to 12 minutes. Cool on wire cooling racks. Makes about 6 dozen.



Sharon Timpe, Jackson, Wis.

I wanted to come up with a recipe that reminded me of the caramel mocha coffee that I love so much, so kept tweaking recipes until I settled on this one.

Chocolate Coffee Bean Cookies

2 cups all-purpose flour
1 teaspoon ground cinnamon
3/4 teaspoon baking soda
1/2 teaspoon salt
1 cup butter, melted and cooled slightly

3/4 cup granulated sugar
1/2 cup brown sugar, packed
2 tablespoons brewed coffee (see note)
1-1/2 teaspoons vanilla extract
1 cup chocolate-covered coffee beans

(Note: 1/4 teaspoon instant coffee powder dissolved in 2 tablespoons hot water may be substituted for 2 tablespoons of brewed coffee.)

Preheat oven to 350 degrees F. In large bowl, stir together flour, cinnamon, baking soda and salt; set aside. In separate bowl, combine butter, sugars, coffee and vanilla; mix until smooth. Add to butter mixture half at a time until just incorporated; fold in coffee beans. Spread into parchment paper-lined 15 x 10-inch jelly roll pan, distributing coffee beans as evenly as possible. If desired, coffee beans may be sprinkled evenly over top and pressed into batter. Bake at 350 degrees for 15 to 20 minutes. Cool on wire cooling rack; cut into bars. Makes about 4 dozen.



Peggy Brown, Milwaukee, Wis.

Love snickerdoodles? Love gingersnaps?
I created this recipe to combine two
awesome favorites into a spicy,
aromatic holiday essential.

Snapperdoodles

Snickerdoodle Dough

1 cup shortening
1-1/2 cups granulated sugar
2 eggs
1 teaspoon vanilla extract
2-3/4 cups all-purpose flour
2 teaspoons cream of tartar
1 teaspoon baking soda
1/2 teaspoon salt

In mixing bowl, thoroughly combine shortening, sugar, eggs and vanilla. In separate bowl, combine flour, cream of tartar, baking soda and salt. Add to shortening mixture; mix well. Cover and refrigerate several hours or overnight.

Gingersnap Dough

1-1/2 cups shortening
2 cups granulated sugar
1/2 cup dark molasses
2 eggs
4 cups all-purpose flour
4 teaspoons baking soda
1 teaspoon salt
2 teaspoons ground cinnamon
2 teaspoons ground ginger
3/4 teaspoon ground cloves

In large bowl, thoroughly combine shortening, sugar, molasses and eggs. In separate bowl, combine flour, baking soda, salt, cinnamon, ginger and cloves. Add to shortening mixture; mix well. Cover and refrigerate several hours or overnight.

Preheat oven to 350 degrees F. Remove dough from refrigerator; roll half of each dough into 2-inch diameter logs. Place logs side-by-side; roll together to form one log approximately 3 inches in diameter. Repeat with remaining dough. Wrap one log in plastic wrap and keep refrigerated while working with other log. Slice logs into 1/4-inch rounds. Place about 1-1/2 inches apart onto ungreased cookie sheets; sprinkle with reserved Cinnamon-Sugar Mixture. Bake at 350 degrees for 8 to 10 minutes (cookies will puff up then flatten). Cool on wire cooling racks. Makes about 11 dozen.

Cinnamon-Sugar Mixture

1 tablespoon ground cinnamon
1/4 cup granulated sugar

In small bowl or resealable plastic bag, mix cinnamon and sugar until well combined; set aside.

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

