

★ ★ ★ ★ ★  
★ ★ THE HOLIDAYS ACROSS ★ ★  
*America* ★ ★





## Chairman's Message



No matter where we live, home is where the heart is at this special time of year. And for many of us, that means Wisconsin.

So in the spirit of the season, we have a real treat for you this year. The 2015 edition of the We Energies Cookie Book features a collection of recipes from friends and families throughout the United States – all of whom have a special connection to Wisconsin. You'll find 51 delicious recipes that celebrate the holidays across America.

For nearly 90 years, it's been an honor to share our cookie books with our customers and their friends far and wide. May this year's edition become a cherished part of your family traditions for generations to come.

From all of us at We Energies, we wish you a holiday season filled with warmth and memories.

A handwritten signature in green 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 and Chief Executive Officer**  
**We Energies**



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

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MOBILE, ALABAMA

*Rick Kuester*

## *Mocha Truffle Cookies*

- 1/2 cup butter, softened**
- 1-1/2 cups semi-sweet chocolate chips, divided**
- 1 tablespoon instant coffee powder**
- 3/4 cup granulated sugar**
- 3/4 cup brown sugar, packed**
- 2 eggs, beaten**
- 2 teaspoons vanilla extract**
- 2 cups all-purpose flour**
- 1/3 cup unsweetened cocoa powder**
- 1/2 teaspoon baking powder**
- 1/4 teaspoon salt**

Preheat oven to 350 degrees F. In saucepan over low heat, melt butter and 1/2 cup chocolate chips. Remove from heat; stir until smooth. Stir in coffee granules. Cool for 5 minutes; stir in sugars, eggs and vanilla. In mixing bowl, combine flour, cocoa, baking powder and salt; stir into coffee mixture just until blended. Stir in remaining chips. Drop by rounded tablespoonfuls onto lightly greased cookie sheets. Bake at 350 degrees for 10 to 12 minutes. Let cool on cookie sheets for 1 minute, then transfer to wire cooling racks. Makes about 2 dozen.



GULL COVE, ALASKA

*Jeanie Curtes*

## *Nonna's Nut Cake*

- 6 tablespoons butter, softened**
- 1-1/4 cups plus 1 tablespoon granulated sugar, divided**
- 2 eggs**
- 1-1/2 teaspoons almond extract**
- 1-1/2 teaspoons vanilla extract**
- 1/4 teaspoon salt**
- 1 cup all-purpose flour**
- 2-1/4 cups almonds, coarsely chopped and toasted**
- 1-1/2 cups hazelnuts, coarsely chopped and toasted**
- 1-1/2 cups pecans, coarsely chopped and toasted**
- 1-1/2 cups walnuts, coarsely chopped and toasted**

Preheat oven to 375 degrees F. In mixing bowl, cream butter and 1-1/4 cups sugar. Add eggs, extracts and salt; mix well. Add flour; mix until well combined. Stir in nuts. Spread loosely into parchment paper-lined 15 x 10-inch baking pan. Bake at 375 degrees for 15 to 20 minutes or until lightly browned. Using edges of parchment paper, carefully slide hot cake onto cutting board; sprinkle with remaining sugar. Cut immediately with a long-bladed, sharp knife. Separate pieces and place on wire cooling racks. Makes about 6 dozen.



CHANDLER, ARIZONA

*Barbara Eckles*

## *Saltine Toffee Cookies*

- 40 saltine cracker squares**
- 1 cup butter**
- 1 cup brown sugar, packed**
- 2 cups semi-sweet chocolate chips**
- 3/4 cup chopped pecans**

Preheat oven to 400 degrees F. Line 15 x 10-inch baking pan with heavy-duty aluminum foil. Arrange crackers in pan in single layer; set aside. In saucepan, combine butter and brown sugar. Bring to boil over medium heat; cook and stir for 3 minutes. Pour evenly over crackers. Bake at 400 degrees for 5 to 6 minutes. Immediately sprinkle with chocolate chips. Let stand for 5 minutes to melt chocolate; spread to cover. Sprinkle with pecans; gently press into chocolate. Refrigerate to cool and set chocolate. Break or cut into pieces. Makes about 3 dozen.



HOT SPRINGS, ARKANSAS

*David Chaloupka*

## *Cocoa No-Bake Cookies*

- 1/2 cup butter**
- 2 cups granulated sugar**
- 1/2 cup milk**
- 1/4 cup unsweetened cocoa powder**
- 3 cups old-fashioned oats**
- 1/2 cup peanut butter**
- 1 teaspoon vanilla extract**

In large saucepan, combine butter, sugar, milk and cocoa powder. Bring to a boil over medium heat; cook and stir for 2 minutes. Remove from heat. Stir in oats, peanut butter and vanilla. Drop by rounded teaspoonfuls onto waxed or parchment paper. Cool until set. Makes about 4 dozen.

## *Mango Bars*

- 2 cups all-purpose flour**
- 1/2 cup granulated sugar**
- 1 cup cold butter, cut into small pieces**

Preheat oven to 350 degrees F. In mixing bowl, combine flour and sugar; cut in butter until mixture resembles coarse crumbs. Press into 13 x 9-inch baking pan. Bake at 350 degrees for 7 to 10 minutes or until light brown; cool on wire cooling rack. Spread Filling over prepared crust. Sprinkle with Topping. Return to oven; bake for 50 minutes. Cool on wire cooling rack. Cut into bars. Makes about 2 dozen.

### **Filling**

- 4 cups chopped mangoes**
- 3/4 cup granulated sugar**
- 1/3 cup water**
- 1 teaspoon fresh lemon juice**
- 3 tablespoons cornstarch**
- 3 tablespoons cold water**

In saucepan, combine mangoes, sugar, water and lemon juice; cook until mangoes are tender, about 10 minutes. In separate bowl, combine cornstarch and cold water; stir into mango mixture and cook until thickened. Cool slightly.

### **Topping**

- 2 cups quick-cooking oats**
- 1/2 cup granulated sugar**
- 1/4 cup all-purpose flour**
- 2/3 cup cold butter, cut into small pieces**

In large bowl, combine oats, sugar and flour; cut in butter until mixture resembles coarse crumbs.





NEW CASTLE, COLORADO

*Chelsey Tesky*

## *Chocolate Chip Caramel Sea Salt Cookies*

- 1 cup butter, softened**
- 3/4 cup light brown sugar, packed**
- 1/4 cup dark brown sugar, packed**
- 1/2 cup granulated sugar**
- 2 eggs**
- 1 tablespoon vanilla extract**
- 2-3/4 cups all-purpose flour**
- 1/2 teaspoon baking powder**
- 1/2 teaspoon baking soda**
- 1 teaspoon coarse sea salt**
- 1 (12-ounce) package miniature semi-sweet chocolate chips**
- 1 (11-ounce) package caramel bits**

Preheat oven to 350 degrees F. In mixing bowl, cream butter and sugars. Add eggs and vanilla; mix well. In separate bowl, combine flour, baking powder, baking soda and salt; gradually add to creamed mixture. Stir in chips and caramel bits. Drop by tablespoonfuls onto parchment paper-lined cookie sheets. Bake at 350 degrees for 10 to 12 minutes. Cool on cookie sheets for 5 minutes, then transfer to wire cooling racks. Makes about 4 dozen.



WEST HARTFORD, CONNECTICUT

*Linda Abel*

## *Chewy Date Balls*

- 2 tablespoons butter, softened**
- 1/2 cup granulated sugar**
- 1 egg**
- 1 (7-ounce) package sweetened flaked coconut**
- 1 cup pecans, chopped**
- 1 cup pitted dates, chopped**
- 1 teaspoon vanilla extract**

Preheat oven to 350 degrees F. In mixing bowl, cream butter and sugar; beat in egg. Add coconut, pecans, dates and vanilla; mix well. Roll tablespoonfuls of dough into balls; place on parchment paper-lined cookie sheets. Bake at 350 degrees for 15 to 17 minutes. Cool on cookie sheets for 3 minutes, then transfer to wire cooling racks. Makes about 3 dozen.



WILMINGTON, DELAWARE

*Anna Skrupky*

“Grandma Marge made these cookies all the time, and my mom made sure we always had them in the house as I was growing up. Now that I’ve moved out, it’s still the most frequently made cookie in our house.”

## *Cowboy Cookies*

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

Preheat oven to 375 degrees F. In mixing bowl, cream butter and sugars; beat in eggs and vanilla. In separate bowl, combine flour, baking soda, baking powder and salt; gradually add to creamed mixture. Stir in oats and chocolate chips. Drop by rounded tablespoonfuls onto ungreased cookie sheets. Bake at 375 degrees for 10 to 12 minutes. Cool on wire cooling racks. Makes about 3 dozen.



DISTRICT OF COLUMBIA

*Tiffany Scott*

## *Kitchen Sink Cookies*

- 1 cup butter, softened**
- 2 cups brown sugar, packed**
- 2 eggs**
- 2 teaspoons vanilla extract**
- 2 cups all-purpose flour**
- 1 teaspoon baking soda**
- 1 teaspoon salt**
- 2 cups old-fashioned oats**
- 1 cup dried cranberries**
- 1 cup chopped pecans**
- 1 cup white baking chips**
- 1 cup semi-sweet chocolate chips**
- 1/2 cup butterscotch chips**

Preheat oven to 375 degrees F. In mixing bowl, cream butter and sugar. Add eggs one at a time, mixing well after each addition; stir in vanilla. In separate bowl, combine flour, baking soda and salt; gradually add to creamed mixture. Stir in oats, cranberries, pecans and chips. Drop by rounded tablespoonfuls onto parchment paper-lined cookie sheets. Bake at 375 degrees for 10 to 12 minutes. Cool on wire cooling racks. Makes about 5 dozen.





Sweet Potato Brownies (p. 17), Peanut Butter Crispy Balls (p. 30), Grandma's Cherry Chippers (p. 22)



**DELTONA, FLORIDA**

*Carol Dohr Spitz*

## *Almond Cookies*

- 1 cup butter or margarine**
- 1 cup granulated sugar**
- 1 cup brown sugar, packed**
- 3 eggs**
- 4 cups all-purpose flour**
- 1 teaspoon baking soda**
- 1 teaspoon ground cinnamon**
- 3/4 cup slivered almonds**

In mixing bowl, cream margarine and sugars. Add eggs, beating until well combined. In separate bowl, combine flour, baking soda and cinnamon; add to creamed mixture, mixing well. Stir in almonds. Form dough into six 1-inch diameter logs; refrigerate at least 8 hours or overnight.

Preheat oven to 375 degrees F. Slice logs into 1/4-inch slices; place on greased cookie sheets. Bake at 375 degrees for 8 to 10 minutes. Cool on wire cooling racks. Makes about 10 dozen.



**MACON, GEORGIA**

*Merle Byrd*

*"The moist chocolate with the gooey marshmallows and creamy chocolate icing is incredible!"*

## *Heavenly Delights*

- 1 cup butter, softened**
- 2-2/3 tablespoons unsweetened cocoa powder**
- 2 cups granulated sugar**
- 4 eggs**
- 1-1/2 cups all-purpose flour**
- Dash salt**
- 1-1/2 cups chopped pecans**
- 1 (16-ounce) package miniature marshmallows**

Preheat oven to 350 degrees F. In saucepan, heat butter and cocoa until butter is melted. Remove from heat; cool 5 minutes. In mixing bowl, combine cocoa mixture, sugar, eggs, flour and salt; stir in pecans. Pour into greased 15 x 10-inch baking pan. Bake at 350 degrees for 20 to 25 minutes. Remove from oven; sprinkle with marshmallows to completely cover top. Return to oven for an additional 2 to 3 minutes or until marshmallows are puffed. Cool on wire cooling rack. Spread icing over top. Cut into bars. Makes about 4 dozen.

### **Icing**

- 6 tablespoons butter**
- 4 teaspoons unsweetened cocoa powder**
- 3-3/4 cups powdered sugar**
- 1 teaspoon vanilla extract**
- 1/3 cup milk**

In saucepan, heat butter and cocoa until butter is melted. Remove from heat; whisk in powdered sugar and vanilla. Gradually stir in milk until smooth.



HONOLULU, HAWAII

*Bill Mastoris*

## *Koulourakia*

- 2 cups butter, softened**
- 1 cup granulated sugar**
- 1/2 cup vegetable oil**
- 3 eggs**
- 3 tablespoons whiskey, optional**
- 7 cups all-purpose flour, sifted**
- 3 teaspoons baking powder**
- 1/4 cup milk**
- 2 egg whites**
- 1/2 teaspoon water**
- 2 tablespoons sesame seeds, optional**

Preheat oven to 350 degrees F. In mixing bowl, using electric mixer, cream butter, sugar and oil until creamy and doubled in volume, about 10 to 12 minutes. Beat in eggs; add whiskey, if using. In separate bowl, combine flour and baking powder; gradually add to creamed mixture, alternating with milk. Roll tablespoonfuls of dough into 4-inch ropes; form ropes into circles and/or braids. In another separate bowl, whisk egg whites and water; brush over cookies. Sprinkle with sesame seeds, if using. Bake at 350 degrees for 20 to 22 minutes or until lightly browned. Cool on wire cooling racks. Makes about 6 dozen.



KETCHUM, IDAHO

*Stephanie Budzien*

## *Brownie Dump Bars*

- 2 cups granulated sugar**
- 5 eggs**
- 1 cup vegetable oil**
- 1 teaspoon vanilla extract**
- 1-1/4 cups all-purpose flour**
- 1/2 cup unsweetened cocoa powder**
- 1 teaspoon salt**
- 1 cup semi-sweet chocolate or white baking chips**

Preheat oven to 350 degrees F. In mixing bowl, whisk sugar, eggs, oil and vanilla. In separate bowl, combine flour, cocoa powder and salt; add to sugar mixture, mixing well. Pour batter into greased 13 x 9-inch baking pan; sprinkle with chips. Bake at 350 degrees for 30 minutes, or until toothpick inserted in center comes out clean. Cool on wire cooling rack. Cut into bars. Makes about 2 dozen.



## *Spanish Peanut Cookies*

- 1 cup vegetable shortening**
- 2 cups brown sugar, packed**
- 2 eggs**
- 1 teaspoon vanilla extract**
- 2 cups all-purpose flour**
- 1 cup quick-cooking oats**
- 1 teaspoon baking powder**
- 1 teaspoon baking soda**
- 1 cup flaked wheat or corn cereal**
- 1 cup salted Spanish peanuts**

Preheat oven to 350 degrees F. In mixing bowl, cream shortening and sugar. Add eggs and vanilla; mix well. In separate bowl, combine flour, oats, baking powder and baking soda; add to creamed mixture. Stir in cereal and peanuts. Roll heaping teaspoonfuls of dough into balls; place on ungreased cookie sheets. Bake at 350 degrees for 10 to 12 minutes. Cool on cookie sheets for 1 minute, then transfer to wire cooling racks. Drizzle with Caramel Topping. Makes about 3 dozen.

### **Caramel Topping**

- 32 caramels, unwrapped**
- 1 tablespoon water**

In microwave-safe bowl, combine caramels and water. Microwave for 2-1/2 to 3 minutes, stirring at 1-minute intervals until caramels are melted; stir until smooth.



INDIAN HEAD PARK, ILLINOIS

*Mary Uhrina*



FORT WAYNE, INDIANA

*Alexis Adsit*

"My mother lives in Wisconsin and always picks up a Cookie Book for me!"

## Cherry Macaroon Puffs

- 1 (8-ounce) package almond paste (not pastry filling)**
- 2 cups powdered sugar**
- 2 egg whites, unbeaten**
- 1 teaspoon vanilla extract**
- Red and green candied cherries, finely chopped**

Preheat oven to 300 degrees F. In mixing bowl, combine almond paste and powdered sugar. Add egg whites and vanilla; beat until smooth. Drop by level teaspoonfuls onto parchment paper-lined cookie sheets; top with cherry pieces. Bake at 300 degrees for 15 minutes. Cool completely before removing from paper. Makes about 6 dozen.



ELMA, IOWA

*Jane Prom*

"I can still picture myself in the old kitchen making cookies with mom. I remember getting to roll these in sugar and making a big mess!"

## Grandma Isabel's Oatmeal Chip Cookies

- 3/4 cup margarine**
- 1 cup vegetable oil**
- 1 cup granulated sugar**
- 1 cup brown sugar, packed**
- 1 egg**
- 1 teaspoon vanilla extract**
- 1 teaspoon baking soda**
- 1 teaspoon cream of tartar**
- 3 cups all-purpose flour**
- 1 cup sweetened flaked coconut**
- 1 cup quick-cooking oats**
- 1 cup crisp rice cereal**
- 1 cup semi-sweet chocolate chips**

Preheat oven to 350 degrees F. In mixing bowl, cream margarine, oil and sugars. Add egg, vanilla, baking soda and cream of tartar; mix well. In separate bowl, combine flour, coconut, oats, cereal and chips; add gradually to creamed mixture. Drop by rounded tablespoonfuls onto ungreased cookie sheets. Flatten slightly with bottom of glass. Bake at 350 degrees for 12 to 15 minutes. Cool on wire cooling racks. Makes about 5 dozen.



Blueberry Drop Cookies (p. 23), Saltine Toffee Cookies (p. 5), Cherry Macaroon Puffs (p. 13)



LAWRENCE, KANSAS

*Pete Wyman*

“Grandma Mortson always kept a glass jar stocked with these delicious cookies.

Enjoying them during the holiday season brings back fond memories of childhood and visits to Grandma’s house in Elderon, Wisconsin.”

## Grandma Mortson’s Date-Filled Cookies

- 1 cup vegetable shortening**
- 2 cups brown sugar, packed**
- 3 eggs**
- 1 tablespoon hot water**
- 2 teaspoons vanilla extract**
- 3-3/4 cups all-purpose flour, plus additional for rolling**
- 1 teaspoon baking soda**
- 1/4 teaspoon salt**

In mixing bowl, cream shortening and brown sugar. Add eggs, water and vanilla; mix well. In separate bowl, combine flour, baking soda and salt; add to creamed mixture. Cover and refrigerate for 2 hours.

Preheat oven to 350 degrees F. On lightly floured surface, roll dough to 1/8-inch thickness; cut with 2-1/4-inch cookie cutters. Place 2 inches apart on ungreased cookie sheets. Bake at 350 degrees for 9 to 10 minutes, or until golden brown. Cool on wire cooling racks. Spread bottoms of half the cookies with teaspoonfuls of Date Filling; top with remaining cookies to create sandwiches. Makes about 4 dozen.

### Date Filling

- 2 cups chopped dates**
- 1 cup water**
- 1/2 cup granulated sugar**

In saucepan, combine dates, water and sugar. Cook, stirring frequently, until dates are softened and mixture becomes thick. Remove from heat; cool completely.



LOUISVILLE, KENTUCKY

*Matthew Allen*

“This recipe is the perfect submission for Kentucky!”

## Kentucky Derby Tarts

- |                                                      |                                           |
|------------------------------------------------------|-------------------------------------------|
| <b>1 (14.1-ounce) package refrigerated pie crust</b> | <b>1 to 2 tablespoons bourbon whiskey</b> |
| <b>1/2 cup butter, melted and cooled</b>             | <b>2 teaspoons vanilla extract</b>        |
| <b>2 eggs</b>                                        | <b>1/2 cup all-purpose flour</b>          |
| <b>1/2 cup granulated sugar</b>                      | <b>1 cup semi-sweet chocolate chips</b>   |
| <b>1/2 cup brown sugar, packed</b>                   | <b>1/2 cup finely chopped walnuts</b>     |

Preheat oven to 325 degrees F. Unroll pie crust; cut into 2-inch squares. Press onto bottoms and sides of ungreased miniature muffin tins; set aside. In mixing bowl, whisk butter, eggs, sugars, bourbon and vanilla until blended. Add flour; mix well. Divide chocolate chips and walnuts evenly among pastry cups; add teaspoonful of butter mixture to each cup. Bake at 325 degrees for 18 to 22 minutes or until set and lightly browned. Cool on wire cooling racks. Makes about 4 dozen.



NEW ORLEANS, LOUISIANA

*Bernetta Matthews*

## *New Orleans Mardi Gras Cookies*

**1 cup butter, softened**  
**1-1/4 cups granulated sugar, divided**  
**2 tablespoons ground cinnamon, divided**  
**3 egg yolks**  
**1 tablespoon honey**  
**1 teaspoon vanilla extract**

**1/2 teaspoon lemon extract**  
**2-1/2 cups all-purpose flour**  
**1 teaspoon baking powder**  
**1/2 teaspoon cream of tartar**  
**1/2 teaspoon salt**  
**Gold, green and purple sprinkles, optional**

Preheat oven to 350 degrees F. In mixing bowl, cream butter, 1 cup sugar and 1-1/2 teaspoons cinnamon. Add egg yolks, honey and extracts; mix well. In separate bowl, combine flour, baking powder, cream of tartar and salt; gradually add to creamed mixture, mixing well. In shallow bowl, combine remaining sugar and cinnamon. Shape rounded tablespoonfuls of dough into logs; roll in cinnamon-sugar mixture. Loosely coil into spiral shapes. Place 1-inch apart on greased cookie sheets. Bake at 350 degrees for 8 to 10 minutes. Cool on wire cooling racks. Drizzle cooled cookies with icing; decorate with sprinkles, if desired. (Note: cookies may be decorated with sprinkles before baking, if desired.) Makes about 3 dozen.

### **Icing**

**2 cups powdered sugar**  
**1/3 cup warm water**

**1 teaspoon vanilla extract**  
**1/2 teaspoon lemon juice**

In medium bowl, whisk together powdered sugar, water, vanilla and lemon juice until smooth.



KENNEBUNK, MAINE

*Maureen DiGiovanni*

## *Banana-Maple Sugar Cookies*

**1 cup butter, softened**  
**1 cup brown sugar, packed**  
**1 egg**  
**1 cup pure maple syrup**  
**1 cup mashed ripe bananas**  
**2 teaspoons maple extract**  
**5 cups all-purpose flour**  
**2 teaspoons baking soda**  
**1/2 teaspoon salt**  
**1/3 cup coarse sugar**

In mixing bowl, cream butter and brown sugar; beat in egg, syrup, bananas and extract. In separate bowl, combine flour, baking soda and salt; gradually add to creamed mixture. Cover and refrigerate 8 hours or overnight.

Preheat oven to 350 degrees F. Shape dough into 1-inch balls; roll in coarse sugar. Place on greased or parchment paper-lined cookie sheets. Bake at 350 degrees for 10 to 12 minutes. Cool on wire cooling racks. Makes about 5 dozen.





**COLUMBIA, MARYLAND**

**Mary Anne Rhoades**

“Sweet potato gives the traditional brownie a nice twist. Pecans and cream cheese frosting add another unique touch.”

## Sweet Potato Brownies

- 1/4 cup butter, softened
- 2 cups granulated sugar
- 1 cup cooked, mashed sweet potato
- 1 teaspoon vanilla extract

- 4 eggs
- 1-1/2 cups all-purpose flour
- 2 teaspoons ground cinnamon
- 1/2 cup chopped pecans, plus additional for garnish

Preheat oven to 300 degrees F. In mixing bowl, cream butter and sugar; beat in sweet potato and vanilla. Add eggs one at a time, mixing well after each addition. In separate bowl, combine flour and cinnamon; add to sweet potato mixture, mixing well. Stir in pecans. Pour into greased 13 x 9-inch baking pan. Bake at 300 degrees for 45 to 50 minutes or until a toothpick inserted in center comes out clean. Cool completely on wire cooling rack. Spread with Cream Cheese Frosting; sprinkle with additional pecans. Cut into bars. Makes about 18.

### Cream Cheese Frosting

- 1/3 cup butter, softened
- 6 ounces cream cheese, softened

- 1 cup powdered sugar

In mixing bowl, cream butter and cream cheese. Add powdered sugar; beat until smooth.



**WALPOLE, MASSACHUSETTS**

**Sue Shocket**

“I love the soft oatiness of these cookies. They’re not overly sweet and the batter is ridiculously good!”

## Sue’s Coconut Chocolate Oaties

- 1 cup butter
- 6 tablespoons coconut oil
- 2 eggs
- 3/4 cup plus 1 tablespoon brown sugar, packed
- 1/2 cup granulated sugar
- 1 teaspoon vanilla extract
- 1-1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 3/4 teaspoon salt
- 3 cups quick-cooking oats
- 1 cup dark chocolate chips
- 1/2 cup sweetened flaked coconut

Preheat oven to 350 degrees F. In saucepan, combine butter and oil; cook over medium-low heat until melted. Set aside to cool. In mixing bowl, combine eggs, sugars, vanilla and butter mixture. In separate bowl, combine flour, baking soda and salt; add to egg mixture, mixing well. Stir in oats, chips and coconut. Roll heaping tablespoonfuls of dough into balls; place 2 inches apart on ungreased cookie sheets. Bake at 350 for 12 to 14 minutes. Cool on cookie sheets for 2 minutes, then transfer to wire cooling racks. Makes about 3 dozen.



**NORWAY, MICHIGAN**

*Marybeth Negro*

“This has become a holiday classic and is just one of an assortment of cookies and candy my family makes each Christmas and gives as gifts.”

## *Soft Molasses Cookies*

- 1/2 cup butter, softened**
- 1/2 cup shortening**
- 1-1/2 cups granulated sugar, plus additional for topping**
- 1/2 cup dark molasses**
- 2 eggs, lightly beaten**
- 4 cups all-purpose flour**
- 2-1/4 teaspoons baking soda**
- 2-1/4 teaspoons ground ginger**
- 1-1/4 teaspoons ground cloves**
- 1 teaspoon ground cinnamon**
- 1/4 teaspoon salt**

In mixing bowl, cream butter, shortening and sugar until light and fluffy; beat in molasses and eggs. In separate bowl, combine flour, baking soda, ginger, cloves, cinnamon and salt; gradually add to creamed mixture. Cover and refrigerate for 2 hours.

Preheat oven to 350 degrees F. Shape dough into 1-1/2-inch balls; dip tops in sugar. Place 2-1/2 inches apart on greased cookie sheets. Bake at 350 degrees for 10 to 11 minutes. Cool on wire cooling racks. Makes about 5 dozen.



**ST. LOUIS PARK, MINNESOTA**

*Larissa LeMay*

“I have loved the Cookie Book since I was a very little girl!”

## *Chocolate-Dipped Almond Spritz*

- 1 cup unsalted butter, softened**
- 3/4 cup superfine granulated sugar**
- 1 extra-large egg**
- 1-1/2 teaspoons almond extract**
- 1 teaspoon vanilla extract**
- 2 cups bleached all-purpose flour**
- 3/4 cup finely ground raw almonds**
- 1/4 teaspoon salt**
- 8 ounces chocolate-flavored almond bark, chopped**

Preheat oven to 325 degrees F. In mixing bowl, cream butter and sugar. Add egg and extracts; mix until well combined. In separate bowl, combine flour, ground almonds and salt. Add to creamed mixture; mix well. Using cookie press fitted with a 1/2-inch open star-shaped disk, press dough into 2-inch long strips onto parchment paper-lined cookie sheets. Bake at 325 degrees for 12 to 15 minutes or until lightly golden at edges. Cool on wire cooling racks.

In microwave, melt almond bark; stir until smooth. Dip each cookie into melted chocolate. Place on waxed or parchment paper until chocolate is set. Makes about 5 dozen.



MADISON, MISSISSIPPI

*Marilyn Valentine*

"Holiday greetings from a retired employee in Mississippi!"

## *Sour Cream Cashew Drops*

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

Preheat oven to 375 degrees F. In mixing bowl, cream butter and sugar; beat in egg and vanilla. In separate bowl, combine flour, baking powder, baking soda and salt; add to creamed mixture. Add sour cream and cashews; mix well. Drop teaspoonfuls of dough onto greased cookie sheets. Bake at 375 degrees for 9 to 11 minutes. Cool on wire cooling racks. Frost with Easy Butterscotch Frosting. Makes about 5 dozen.

### **Easy Butterscotch Frosting**

- 3 tablespoons butter**
- 2 cups powdered sugar**
- 1-1/2 tablespoons hot water**
- 3 to 4 teaspoons heavy whipping cream**

In saucepan, melt butter over medium heat; continue to cook until butter turns golden brown. Remove from heat; stir in powdered sugar, water and enough cream to make frosting of spreading consistency.



ST. LOUIS, MISSOURI

*Erin Calbreath*

"I grew up in St. Louis, but my family spent summer vacations in Rice Lake for years."

## *Lemony Poppy Seed Wafers*

- 3/4 cup butter, softened**
- 1 cup granulated sugar**
- 1 egg**
- 3 tablespoons poppy seeds**
- Grated zest of 1 lemon**
- 1 tablespoon milk**
- 1 teaspoon vanilla extract**
- 2-1/2 cups all-purpose flour**

In mixing bowl, cream butter and sugar. Add egg, poppy seeds, lemon zest, milk and vanilla; mix well. Gradually add flour to creamed mixture; mix well. Divide dough into two pieces; roll each into 1-1/2-inch diameter log. Cover with plastic wrap; refrigerate at least 8 hours or overnight.

Preheat oven to 350 degrees F. Slice logs into 1/4-inch rounds; place on ungreased cookie sheets. Bake at 350 degrees for 12 to 14 minutes. Cool on wire cooling racks. Makes about 5 dozen.



BOZEMAN, MONTANA

*Margaret Rau*

"I love living in Montana, but Wisconsin will always be in my heart, especially around the holidays."

## *Cinnamon Hearts*

- 1 cup butter, softened**
- 2 cups granulated sugar**
- 2 eggs**
- 1 teaspoon vanilla extract**
- 2-3/4 cups all-purpose flour**
- 1 tablespoon ground cinnamon**

In mixing bowl, beat butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Add vanilla; mix well. In separate bowl, combine flour and cinnamon; gradually add to creamed mixture. Beat until well combined. Chill dough for 1 hour or until easy to handle.

Preheat oven to 350 degrees F. On lightly floured surface, roll dough to 1/4-inch thickness; cut with 2-inch heart-shaped cutter. Place 1 inch apart on ungreased cookie sheets. Bake at 350 degrees for 12 to 14 minutes or until set. Cool on wire cooling racks. Makes about 6 dozen.



DEWITT, NEBRASKA

*Jan Janzow*

## *State Fair Cherry Squares*

- 1 cup butter, softened**
- 1-3/4 cups granulated sugar**
- 4 eggs**
- 1 teaspoon vanilla extract**
- 3 cups all-purpose flour**
- 1-1/2 teaspoons baking powder**
- 1/4 teaspoon salt**
- 1 (21-ounce) can cherry pie filling**

Preheat oven to 350 degrees F. In mixing bowl, cream butter and sugar. Add eggs and vanilla; mix well. In separate bowl, combine flour, baking powder and salt; add to creamed mixture, mixing well. Spread 3 cups batter into greased 15 x 10-inch baking pan; top with pie filling, then dot remaining batter over top of cherries. Bake at 350 degrees for 25 to 30 minutes. Cool on wire cooling rack for 10 minutes; drizzle with Icing. Cut into bars. Makes about 4 dozen.

### **Icing**

- 1 cup powdered sugar**
- 2 tablespoons hot water**
- 1/2 teaspoon almond extract**

In medium bowl, whisk powdered sugar, water and extract until smooth.



Cocoa No-Bake Cookies (p. 5), Peppermint Snowballs (p. 28), Mango Bars (p. 6)



LAS VEGAS, NEVADA

*Michelle Fogl-Hribar*

"I am a former We Energies employee who moved to a warmer climate, but the taste of these cookies from my grandmother makes me think of the holiday season in Wisconsin."

## *Grandma's Cherry Chippers*

- 2 cups butter, softened**
- 1 cup plus 2 tablespoons granulated sugar, divided**
- 2 egg yolks**
- 2 teaspoons almond extract**
- 4-1/2 cups all-purpose flour**
- 1/2 teaspoon salt**
- 1 (12-ounce) package cherry-flavored baking chips**
- 1-1/2 cups crushed cornflakes**

Preheat oven to 375 degrees F. In mixing bowl, cream butter and 1 cup sugar; beat in egg yolks and extract. In separate bowl, combine flour and salt; add to butter mixture beating until smooth. Stir in chips and cornflakes. Shape into 1-inch balls; place on ungreased cookie sheets. Flatten lightly with fork; sprinkle lightly with 2 tablespoons sugar. Bake at 375 degrees for 12 to 15 minutes. Cool on wire cooling racks. Makes about 5 dozen.



ALSTEAD, NEW HAMPSHIRE

*Judy Goran*

## *Raspberry Almond Squares*

- 2 cups all-purpose flour**
- 1-1/2 cups old-fashioned oats**
- 1 cup granulated sugar**
- 1 cup cold butter**
- 1 teaspoon almond extract**
- 1 cup raspberry preserves**
- 2/3 cup slivered almonds**

Preheat oven to 350 degrees F. In mixing bowl, combine flour, oats and sugar; cut in butter until mixture resembles coarse crumbs. Stir in extract. Set aside 1 cup oat mixture for topping; press remaining mixture into greased 13 x 9-inch baking pan. Spread preserves to within 1/2 inch of edges. Add almonds to reserved topping; sprinkle over top of preserves, patting down lightly. Bake at 350 degrees for 25 to 30 minutes or until lightly browned. Cool on wire cooling rack. Cut into bars. Makes about 2 dozen.



PRINCETON, NEW JERSEY

*Paul Daniels*

## *Blueberry Drop Cookies*

- 1/2 cup shortening**
- 1 cup granulated sugar**
- 1 egg**
- 1/4 cup milk**
- 1-1/2 teaspoons lemon zest**
- 1 teaspoon almond extract**
- 2 cups all-purpose flour**
- 2 teaspoons baking powder**
- 1/2 teaspoon salt**
- 1 cup fresh blueberries**

In mixing bowl, cream shortening and sugar. Add egg, milk, zest and extract; mix well. In separate bowl, combine flour, baking powder and salt; add to creamed mixture. Fold in blueberries. Cover and refrigerate for 4 hours.

Preheat oven to 375 degrees F. Drop dough by teaspoonfuls onto ungreased cookie sheets. Bake at 375 degrees for 12 to 14 minutes. Cool on cookie sheets for 5 minutes, then transfer to wire cooling racks. Makes about 4 dozen.



RIO RANCHO, NEW MEXICO

*Kris Simpson*

"I hope this recipe brings a little piece of my new home in New Mexico to Wisconsinites on a cold winter evening or during the holidays."

## *Chocolate Pine Nut Cookies*

- 2 cups all-purpose flour**
- 1/2 cup Dutch-processed cocoa powder**
- 1/2 teaspoon baking powder**
- 1/2 teaspoon baking soda**
- 1/2 teaspoon kosher salt**
- 2 cups semi-sweet chocolate chips, divided**
- 1 cup unsalted butter, softened**
- 3/4 cup granulated sugar**
- 3/4 cup brown sugar, packed**
- 2 eggs**
- 2 teaspoons vanilla extract**
- 3/4 cup pine nuts**

Preheat oven to 350 degrees F. In microwave-safe bowl, melt 1/2 cup chips, melting and stirring at 20-second intervals until completely smooth; set aside to cool. In mixing bowl, combine flour, cocoa powder, baking powder, baking soda and salt; set aside. In separate mixing bowl, cream butter and sugars. Beat in eggs, vanilla and melted chocolate. Gradually add flour mixture to creamed mixture until combined, frequently scraping down sides of bowl. Stir in pine nuts and remaining chips. Drop level tablespoonfuls of dough onto parchment paper-lined cookie sheets. Bake at 350 degrees for 14 to 16 minutes or until set. Cool on wire cooling racks. Makes about 4 dozen.



ROCHESTER, NEW YORK

*Jean Gaudio*

“This is one of the best recipes for this type of cookie that I’ve ever had.”

## *Cucidata (Italian Fig Cookies)*

**1 cup butter, softened**  
**1 cup granulated sugar**  
**2 eggs**  
**1 cup sour cream**  
**1 teaspoon vanilla extract**

**5 cups all-purpose flour**  
**2 teaspoons baking powder**  
**1 teaspoon baking soda**  
**1/2 teaspoon salt**  
**Sprinkles**

In mixing bowl, cream butter and sugar. Add eggs, sour cream and vanilla; mix well. In separate bowl, combine flour, baking powder, baking soda and salt. Add to creamed mixture. Divide dough into quarters; wrap each in plastic wrap. Refrigerate for 2 hours.

Preheat oven to 350 degrees F. On floured surface, roll portion of dough into a 16 x 6-inch rectangle. Spread 1 cup Filling lengthwise down center. Starting at long side, fold dough over filling; fold other side over top. Pinch seams and edges to seal. Cut diagonally into 3/4-inch wide strips. Place seam side down on parchment paper-lined cookie sheets. Repeat with remaining dough. Bake at 350 degrees for 15 minutes. Cool on wire cooling racks. Dip tops of cooled cookies in Icing and decorate with sprinkles. Makes about 4 dozen.

### **Filling**

**1 pound dried figs**  
**3/4 cup raisins**  
**3/4 cup whole pitted dates**  
**3/4 cup ground walnuts**  
**3/4 cup ground almonds**  
**3/4 cup ground hazelnuts**  
**3/4 cup bottle honey**

**1/4 cup apricot brandy**  
**Juice and zest of 1 orange**  
**1 teaspoons ground cinnamon**  
**1/4 teaspoon ground allspice**  
**1/4 teaspoon ground nutmeg**  
**1/4 teaspoon ground black pepper**

In food processor, combine figs, raisins, dates and nuts in batches; pulse until combined. In Dutch oven, combine fig mixture, honey, brandy, orange juice, zest and spices. Cook, stirring occasionally over medium heat until liquid is absorbed. Cool to room temperature.

### **Icing**

**3-3/4 cups powdered sugar**  
**3 tablespoons butter, melted**

**2 teaspoons vanilla extract**  
**3 to 4 tablespoons milk**

In large bowl, beat powdered sugar, butter and vanilla; gradually add milk until desired consistency.





**RALEIGH, NORTH CAROLINA**

*Mary Grace White*

“This is an old family recipe that my Aunt Irene gave me 40 years ago. She translated it from the original Greek as we made them together.”

## *Kourapiedes*

- 2 cups unsalted butter, softened**
- 1/2 cup granulated sugar**
- 1 teaspoon baking powder**
- 1 egg**
- 2 tablespoons orange juice**
- 2 tablespoons vanilla extract**
- 4-1/2 cups all-purpose flour**
- Powdered sugar**

Preheat oven to 350 degrees F. In mixing bowl, cream butter, sugar and baking powder. Add egg, juice and vanilla; mix well. Gradually add flour. Shape teaspoonfuls of dough into balls; place on work surface. Press down center of each ball with finger; fill indentation with 1/2 teaspoon Filling. Shape into oval; pinch tops to seal, forming ridge across top. Place on parchment paper-lined cookie sheet. Bake at 350 degrees for 15 to 18 minutes. Carefully transfer cookies to waxed or parchment paper dusted with powdered sugar. Sift additional powdered sugar over tops of cookies while still warm. Makes about 5 dozen.

### **Filling:**

- 1 cup finely chopped pecans**
- 2 teaspoons ground cinnamon**

In small bowl, combine pecans and cinnamon.



**MINOT, NORTH DAKOTA**

*Chris Plank*

“My favorite Cookie Book recipe is the Pistachio Cookies, but this one’s great too.”

## *Fruit and Cereal Chews*

- 4 cups cornflakes**
- 2 cups crisp rice cereal**
- 1 cup tropical dried fruit mix, chopped**
- 1/2 cup granulated sugar**
- 3/4 cup corn syrup**
- 1 cup peanut butter**
- 2 ounces white chocolate, melted**

In large buttered bowl, combine cereals and dried fruit; set aside. In 2-quart saucepan, combine sugar and corn syrup. Cook and stir over medium heat until sugar is dissolved. Remove from heat and stir in peanut butter. Pour over cereal mixture and mix well to evenly coat. Butter hands and shape into 1-1/2-inch balls; place on waxed or parchment paper. Allow cookies to set up, about 30 minutes. Drizzle with melted white chocolate. Makes about 3 dozen.



BRUNSWICK, OHIO

*Betty Wroblewski*

"The chips make the cookie moist, and I always like using different color sugar crystals depending on the occasion."

## *Pecan Crunch Cookies*

- 1 cup butter, softened**
- 1/2 cup granulated sugar**
- 1 teaspoon vanilla extract**
- 1/2 cup crushed potato chips**
- 1/2 cup chopped pecans**
- 2 cups all-purpose flour**
- Colored sugar, candied cherry or pecan halves, optional**

Preheat oven to 350 degrees F. In mixing bowl, cream butter, sugar and vanilla. Add chips and pecans. Stir in flour. Roll tablespoonfuls of dough into balls; place on ungreased cookie sheets. Flatten with bottom of glass dipped in sugar. If desired, decorate with colored sugar, cherry or pecan halves. Bake at 350 degrees for 11 to 14 minutes. Cool on wire cooling racks. Makes about 4 dozen.



MUSTANG, OKLAHOMA

*Barbara Buchholtz*

## *Date-Nut Filled Cookies*

- 1 cup vegetable shortening**
- 2 cups brown sugar, packed**
- 2 eggs**
- 1/2 cup milk**
- 1 teaspoon vanilla extract**
- 3-1/2 cups all-purpose flour, sifted**
- 1 teaspoon baking soda**
- 1/2 teaspoon salt**
- 1/2 teaspoon ground cinnamon**

Preheat oven to 375 degrees F. In mixing bowl, beat shortening and sugar until combined. Add eggs, milk and vanilla; mix well. In separate bowl, combine flour, baking soda, salt and cinnamon; gradually add to shortening mixture. Drop teaspoonfuls of dough onto parchment paper-lined cookie sheets. Place 1/2 teaspoon Date-Nut Filling in center of each; top with 1/2 teaspoon dough. Bake at 375 degrees for 10 to 12 minutes. Cool on wire cooling racks. Makes about 6 dozen.

### **Date-Nut Filling**

- 1 cup chopped dates**
- 1/2 cup granulated sugar**
- 1/2 cup chopped walnuts or pecans**
- 1/2 cup water**
- 1 tablespoon lemon juice**

In saucepan, combine dates, sugar, nuts, water and lemon juice. Cook, stirring frequently, until thick. Remove from heat; cool completely.



Raspberry Almond Squares (p. 22), Chocolate Butter Logs (p. 35), Lemony Poppy Seed Wafers (p. 19)

## *Hazelnut Skillet Cookies*

- 1/2 cup unsalted butter, softened**
- 1/2 cup granulated sugar**
- 1/2 cup brown sugar, packed**
- 1 egg**
- 1 teaspoon vanilla extract**
- 1 cup plus 2 tablespoons all-purpose flour**
- 1/2 teaspoon baking soda**
- 1/4 teaspoon salt**
- 1 cup semi-sweet chocolate chips**
- 1/2 cup finely chopped hazelnuts**

Preheat oven to 350 degrees F. In mixing bowl, beat butter and sugars until well combined. Add egg and vanilla; mix well. In separate bowl, combine flour, baking soda and salt. Add to butter mixture; mix just until combined. Fold in chips and nuts. Spread into ungreased 10-inch cast-iron skillet. Bake at 350 degrees for 25 to 30 minutes or until center is set. Transfer skillet to wire rack; let cool for 15 to 20 minutes. Cut into wedges; serve warm. Makes 8 or more wedges depending on how thinly cut.



PORTLAND, OREGON

*Emily Brink Horak*

## *Peppermint Snowballs*

- 2 cups butter, softened**
- 1 cup powdered sugar**
- 1 teaspoon vanilla extract**
- 3-1/2 cups all-purpose flour**
- 1 cup chopped pecans**
- 8 ounces white almond bark, chopped**
- 1/2 cup crushed peppermint candies**

In mixing bowl, cream butter and powdered sugar; stir in vanilla. Gradually add flour. Stir in pecans. Cover and refrigerate for 2 to 3 hours or until dough is easy to handle.

Preheat oven to 350 degrees F. Shape dough into 1/2-inch balls; place on ungreased baking sheets. Bake at 350 degrees for 16 to 18 minutes. Cool on wire cooling racks. In microwave, melt almond bark, stirring until smooth. Dip top of each cookie into melted bark; sprinkle with crushed candies. Place on waxed or parchment paper until set. Makes about 8 dozen.



NORTH WALES, PENNSYLVANIA

*Diana Sundar*



**CUMBERLAND, RHODE ISLAND**  
*Kathleen Arzoomanian*

## *Mexican Wedding Cake Confections*

- 1 cup butter, softened**
- 1/2 cup powdered sugar**
- 1/4 teaspoon salt**
- 1 teaspoon vanilla extract**
- 2 cups all-purpose flour**
- 3/4 cup chopped nuts**

Preheat oven to 350 degrees F. In mixing bowl, cream butter; gradually add sugar. Blend in salt, vanilla and flour. Shape rounded teaspoonfuls of dough into balls; place in small paper candy liners on ungreased cookie sheets. Bake at 350 degrees for 12 to 15 minutes. Cool on wire cooling racks. Frost with Browned Butter Frosting; sprinkle with nuts. Makes about 6 dozen.

### **Browned Butter Frosting**

- 2 tablespoons butter**
- 1-1/2 cups powdered sugar**
- 1 tablespoon hot water**
- 3 to 4 teaspoons heavy whipping cream**

In saucepan, melt butter over medium heat; continue cooking until butter turns golden brown. Remove from heat; stir in sugar, water and enough cream to make frosting of spreading consistency.



**FORT MILL, SOUTH CAROLINA**

*Ellen Belk*

*“I moved to the South in 2006 and married a man whose dairy farming ancestors in the Carolinas can be traced to the 1800s. Imagine, a girl from Wisconsin moving to the South to find her dairy farmer!”*

## *World’s Best Cookie*

- |                                      |                                            |
|--------------------------------------|--------------------------------------------|
| <b>1 cup butter, softened</b>        | <b>1 cup sweetened flaked coconut</b>      |
| <b>1 cup granulated sugar</b>        | <b>1 cup crushed cornflakes</b>            |
| <b>1 cup brown sugar, packed</b>     | <b>3/4 cup chopped nuts of choice</b>      |
| <b>1 egg</b>                         | <b>3-1/2 cups sifted all-purpose flour</b> |
| <b>1 cup vegetable oil</b>           | <b>1 teaspoon baking soda</b>              |
| <b>1 teaspoon vanilla extract</b>    | <b>1/2 teaspoon salt</b>                   |
| <b>1-1/2 cups old-fashioned oats</b> |                                            |

Preheat oven to 325 degrees F. In mixing bowl, cream butter and sugars; beat in egg, oil and vanilla. Add oats, coconut, cornflakes and nuts; mix well. In separate bowl, combine flour, baking soda and salt; gradually add to creamed mixture. Shape into 1-inch balls; place on ungreased cookie sheets. Flatten with fork dipped in water. Bake at 325 degrees for 12 to 15 minutes. Cool on cookie sheets for 2 to 3 minutes, then transfer to wire racks to cool completely. Makes about 6 dozen.



YANKTON, SOUTH DAKOTA

*Margie Shore*

“My mother and I always made these for picnics and church dinners. They are easy and fun to make any time of the year, but especially during the holidays.”

## *Peanut Butter Crispy Balls*

- 1 (16-ounce) jar peanut butter**
- 2 cups crisp rice cereal**
- 1-1/2 cups powdered sugar**
- 1/2 teaspoon vanilla extract**
- 2 cups semi-sweet chocolate chips**
- 1/2 teaspoon vegetable oil**

In mixing bowl, combine peanut butter, cereal, powdered sugar and vanilla (mixture will be stiff); cover and refrigerate for at least 1 hour.

In microwave, melt chips and oil; stir until smooth. Shape cereal mixture into 1-inch balls; dip into melted chocolate. Place on waxed or parchment paper until set; chill until ready to serve. Makes about 4 dozen.



NASHVILLE, TENNESSEE

*Lauren Lozano*

“This is a great recipe to showcase one of Tennessee’s finest products!”

## *Tennessee Whiskey Cookies*

- 1/4 cup butter, softened**
- 1/2 cup granulated sugar**
- 2 eggs**
- 1-1/4 cups all-purpose flour**
- 1-1/4 cups golden raisins**
- 1 cup chopped pecans**
- 1-1/2 teaspoons baking powder**
- 1 teaspoon ground cinnamon**
- 1 teaspoon ground nutmeg**
- 1/8 teaspoon salt**
- 1/4 cup whiskey**
- Powdered sugar**

In mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. In separate bowl, combine flour, raisins, pecans, baking powder, cinnamon, nutmeg and salt; gradually add to creamed mixture, alternating with whiskey. Cover; chill dough for 1 hour. Divide dough into two pieces; roll each into 1-1/4-inch diameter log. Cover with plastic wrap; chill for 4 hours.

Preheat oven to 350 degrees F. Slice each log into 1/2-inch rounds; place on ungreased cookie sheets. Bake at 350 degrees for 8 to 10 minutes. Cool on wire cooling racks. Dust with powdered sugar. Makes about 3 dozen.



LEAGUE CITY, TEXAS

*Kathy Barbian*

"I copied this recipe from my mother-in-law, but it could very well be an old Cookie Book recipe."

## *Yuletide Kisses*

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

Preheat oven to 275 degrees F. In mixing bowl, beat egg whites and salt until foamy; beat in cream of tartar. Gradually add powdered sugar, beating well after each addition. Continue beating until very stiff peaks form, about 4 to 5 minutes. Blend in vanilla. Fold in pecans. Drop by teaspoonfuls onto parchment paper-lined cookie sheets. Bake at 275 degrees for 16 to 19 minutes. Cool on wire cooling racks. Makes about 5 dozen.



ST. GEORGE, UTAH

*Ruth Sorenson*

## *Sugar Plum Cookies*

**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**  
**Dash salt**  
**48 maraschino cherries**  
**Powdered sugar for rolling, optional**  
**Colored decorating sugar, optional**

Preheat oven to 375 degrees F. In mixing bowl, cream butter and sugar; beat in egg and vanilla. In separate bowl, combine flour, baking powder and salt; gradually add to creamed mixture. Flatten level teaspoonfuls of dough; top with cherries. Wrap dough around cherries to completely cover. Place on parchment paper-lined cookie sheets. Bake at 375 degrees for 10 minutes. While warm, roll in powdered sugar; cool on wire cooling racks. Or, if desired, cool cookies then frost with Butter Frosting and decorate with colored sugar. Makes about 4 dozen.

### **Butter Frosting**

**3 tablespoons butter, softened**  
**1-1/2 cups powdered sugar**  
**3 tablespoons milk or cream**  
**1 teaspoon vanilla extract**

In bowl, blend all ingredients; beat until smooth.



NORWICH, VERMONT

*Martha Candon*

## *Melting Moments*

- 1 cup butter, softened**
- 1/3 cup powdered sugar**
- 1/8 teaspoon salt**
- 1 cup all-purpose flour**
- 3/4 cup cornstarch**

In mixing bowl, cream butter, sugar and salt. In separate bowl, combine flour and cornstarch; gradually add to creamed mixture. Shape into 1-1/2-inch balls; chill for 1 hour.

Preheat oven to 350 degrees F. Place dough balls on ungreased cookie sheets; let stand for 10 minutes. Flatten slightly. Bake at 350 degrees for 15 to 16 minutes or until bottoms are golden brown. Cool on cookie sheets for 2 minutes, then transfer to wire racks to cool completely. Spread with Icing. Makes about 2 dozen.

### **Icing**

- 2 tablespoons butter, softened**
- 1 cup powdered sugar**
- 2 tablespoons half-and-half cream**
- 1 teaspoon almond extract**

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



WOODBIDGE, VIRGINIA

*Catherine Dohr Watts*

*“As an Army wife, I have always enjoyed sharing my family Christmas cookies with friends around the world. Most of my favorite recipes are from past Cookie Books.”*

## *Cherry Balls*

- 1 cup butter, softened**
- 3/4 cup granulated sugar**
- 1 egg**
- 1 teaspoon almond extract**
- 2 cups all-purpose flour**
- 1/2 teaspoon salt**
- 1-1/3 cup moist, flaked coconut**
- 24 maraschino cherries, halved**

In mixing bowl, cream butter and sugar. Add egg and extract; mix well. Add flour and salt; mix well. Fold in coconut; combine well. Cover and refrigerate at least 1 hour.

Preheat oven to 350 degrees F. Roll pieces of dough into small balls; place on ungreased cookie sheets. Gently press cherry half onto top of each ball. Bake at 350 degrees for 12 to 15 minutes. Cool on wire cooling racks. Makes about 4 dozen.





SEATTLE, WASHINGTON

*Andrew Brink*

## *Mocha Oatmeal Shortbread*

- 1-1/4 cups all-purpose flour**
- 1/2 cup brown sugar, packed**
- 2 teaspoons instant coffee powder**
- 1/2 teaspoon salt**
- 3/4 cup unsalted butter, softened**
- 1 teaspoon vanilla extract**
- 1/2 cup old-fashioned oats**

Preheat oven to 325 degrees F. In mixing bowl, thoroughly combine flour, sugar, coffee and salt. Add butter and vanilla; mix until well blended. Mix in oats until combined. Press into ungreased 9-inch square baking pan; prick with fork. Bake at 325 degrees for 20 minutes or until lightly browned. Drizzle with Mocha Topping; cut into squares. Let cool in pan for 30 minutes, then transfer to wire cooling rack. Makes about 3 dozen.

### **Mocha Topping**

- 1/2 cup semi-sweet chocolate chips**
- 1/2 teaspoon butter**
- 1/2 teaspoon instant coffee powder**

In microwave-safe bowl, combine chips and butter; microwave for 1 minute at 20-second intervals, stirring after each interval, until chocolate is melted. Stir in coffee powder until smooth.



GRAFTON, WEST VIRGINIA

*Carrie Isner*

*“As a child growing up in West Virginia, this was always a hit with all the kids. It’s been handed down from generation to generation and a great recipe to pass down to our children.”*

## *Incredible-Edible Bar Cookies*

- 3/4 cup butter or margarine, melted**
- 2 cups powdered sugar**
- 2 cups graham cracker crumbs**
- 1/2 cup peanut butter**
- 1-1/2 cups semi-sweet or milk chocolate chips**

In mixing bowl, combine butter or margarine, sugar, cracker crumbs and peanut butter; beat until thoroughly mixed and crumbly. Press evenly into ungreased 13 x 9-inch pan; set aside. In double boiler or heavy-bottomed saucepan, melt chips, stirring until smooth. Spread evenly over top of peanut butter mixture; let stand until chocolate hardens. Cut into bars. Makes about 3 dozen.



Yuletide Kisses (p. 31), Cucidata (p. 24), Chocolate Pine Nut Cookies (p. 23)



HALES CORNERS, WISCONSIN

*Evelyn Schubert*

“I developed this recipe for my church group. Everyone loved it and asked for a copy. But I wanted to submit it to be considered for the Cookie Book before I shared it!”

## *Evie's Cookies*

- 1-1/2 cups butter, softened**
- 1-1/4 cups granulated sugar, divided**
- 1 egg**
- 1 teaspoon vanilla extract**
- 3 cups all-purpose flour**
- 1-1/2 teaspoons baking powder**
- 1 teaspoon salt**
- 2 cups finely crushed cornflakes**
- 3/4 cup sweetened flaked coconut**
- 3/4 cup chopped walnuts**

Preheat oven to 350 degrees F. In mixing bowl, cream butter and 1 cup sugar; add egg and vanilla and mixing well. In separate bowl, combine flour, baking powder and salt. Add to creamed mixture; beat until combined. Stir in cornflakes, coconut and walnuts. Shape tablespoonfuls of dough into balls; roll in remaining sugar. Place on ungreased cookie sheets; flatten with fork in criss-cross pattern. Bake at 350 degrees for 10 to 12 minutes. Makes about 6 dozen.



GILLETTE, WYOMING

*Shantel Moore*

“A delicious holiday treat if you're in Wyoming, Wisconsin or anywhere in between.”

## *Chocolate Butter Logs*

- 1 cup butter, softened**
- 1/2 cup powdered sugar**
- 1 teaspoon vanilla extract**
- 1 teaspoon almond extract**
- 2 cups all-purpose flour**
- Multicolored nonpareils or sprinkles, optional**
- 2/3 cup semi-sweet chocolate chips**

Preheat oven to 350 degrees F. In mixing bowl, beat butter and sugar; add extracts, mixing well. Gradually add flour; mix well. Shape teaspoonfuls of dough into 2-1/2 x 1/2-inch logs; place on ungreased cookie sheets. Flatten logs diagonally with fork dipped in flour; sprinkle tops with nonpareils or sprinkles, if desired. Bake at 350 degrees for 10 to 12 minutes or until lightly browned on bottom edges. Cool on wire cooling racks. In saucepan or microwave, melt chips; spread thin layer over bottom of each cookie. Place top side down on waxed or parchment paper; let stand until chocolate hardens. Makes about 4 dozen.

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