



**We Energies Cookie Book**  
WISCONSIN HERITAGE EDITION



**2016**





## President's message

I love hearing how much our customers look forward to the We Energies Cookie Book each year. It makes me proud to be part of this long-standing holiday tradition for so many of you.

This year's book – the Wisconsin Heritage edition – features recipes from some very special contributors. We've collected family recipes from champions of the communities we serve. People who educate and inspire us. People who make us cheer, laugh and imagine. People who have brought food to our table, or manufactured iconic products that make our lives more enjoyable. In all, the book features 38 treats for you and your family to enjoy.

From all of us to all of you – happy holidays from We Energies!

Kevin Fletcher  
President



*Shown on cover: Cranberry Macadamia Nut Cookies (p.4) Jelly Sandwich Cookies (p. 16) Marshmallow Bars (p.19)*

# Recipes

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**TOM LOCHNER**

Wisconsin State Cranberry  
Growers Association

## Cranberry Macadamia Nut Cookies

- 1 cup butter, softened
- 1½ cups brown sugar, packed
- 2 eggs
- 1 teaspoon vanilla extract
- 2¼ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1½ cups dried cranberries
- 1 cup macadamia nuts, chopped
- 1 cup white baking chips

Preheat oven to 375 degrees F. In mixing bowl, cream butter and brown sugar; beat in eggs and vanilla. In separate bowl, combine flour, baking soda and salt; gradually add to creamed mixture. Stir in cranberries, nuts and chips. Drop by tablespoonfuls onto ungreased cookie sheets. Bake at 375 degrees for 9 to 11 minutes. Cool on wire cooling racks. Makes about 4 dozen.



**WILL DANOFF**

Fidelity Investment Management

## Grandma Evelyn's Chocolate Macaroons

- 4 ounces semi-sweet chocolate, chopped
- 1 (14-ounce) package sweetened flaked coconut
- 1 (14-ounce) can sweetened condensed milk
- 2 teaspoons vanilla extract

Preheat oven to 350 degrees F. In microwave, melt chocolate; stir until smooth. In large bowl, combine melted chocolate, coconut, milk and vanilla. Drop by tablespoonfuls onto parchment paper-lined cookie sheets. Bake at 350 degrees for 10 to 12 minutes. Cool on wire cooling racks. Makes 3 dozen.



**CHRISTINE SPECHT**

Cousins Subs

## Caramel Layer Chocolate Bars

- 1 (14-ounce) package caramels, unwrapped
- $\frac{2}{3}$  cup evaporated milk, divided
- 1 (15.25-ounce) package German chocolate cake mix
- $\frac{3}{4}$  cup butter, melted
- 1 cup semi-sweet chocolate chips
- 1 cup chopped walnuts

Preheat oven to 350 degrees F. Melt caramels and  $\frac{1}{3}$  cup evaporated milk in top of double boiler or in microwave; set aside. Stir together cake mix, melted butter and  $\frac{1}{3}$  cup evaporated milk. Spread slightly more than half of mixture into 9 x 13-inch baking pan. Bake at 350 degrees for 6 minutes. Remove from oven; sprinkle with chocolate chips and walnuts. Pour caramel mixture over top and crumble remaining cake mixture evenly over caramel layer. Bake an additional 18 to 20 minutes. Cool; cut into bars. Makes about 2 dozen.



**BRYAN ALBRECHT**

Gateway Technical College

## Gateway Promise Cookies

- $1\frac{1}{2}$  cups peanut butter
- $\frac{1}{2}$  cup butter, softened
- 1 cup granulated sugar
- 1 cup brown sugar, packed
- $\frac{1}{2}$  teaspoon salt
- 3 eggs
- 2 teaspoons baking soda
- 1 teaspoon vanilla extract
- $4\frac{1}{2}$  cups quick-cooking oats
- $\frac{1}{4}$  cup semi-sweet chocolate chips
- $\frac{1}{4}$  cup milk chocolate candy-coated pieces

Preheat oven to 350 degrees F. In mixing bowl, cream peanut butter, butter, sugars and salt. Beat in eggs, baking soda and vanilla. Stir in oats, chocolate chips and chocolate pieces. Drop by  $\frac{1}{4}$ -cupfuls 3 inches apart onto ungreased cookie sheets and flatten slightly. Bake at 350 degrees for 10 to 12 minutes. Cool on cookie sheets for 5 minutes, then transfer to wire cooling racks. Makes about 2 dozen.



**CHARLES WIKENHAUSER**

Milwaukee County Zoo

## Mary Krug's Sugar Cookies

- 3 cups all-purpose flour
- 1 cup granulated sugar
- 1 teaspoon baking soda
- 1¼ cups cold margarine, cut into small pieces
- 2 eggs
- 2 tablespoons milk
- 1 teaspoon cream of tartar
- 1 teaspoon vanilla extract

Preheat oven to 375 degrees F. In mixing bowl, combine flour, sugar and baking soda. Add cut margarine until mixture resembles coarse crumbs. In small bowl, whisk eggs, milk, cream of tartar and vanilla; stir into flour mixture. On floured surface, roll dough to ¼-inch thickness. Cut with 3½-inch cookie cutters; place on ungreased cookie sheets. Bake at 375 degrees for 7 to 9 minutes. Cool on wire cooling racks. Decorate with frosting when cooled. Makes about 3 dozen.

### Frosting

- 1½ cups shortening
- 1 teaspoon vanilla extract
- 1 (2-pound) package powdered sugar
- ½ to ¾ cup water
- Assorted food coloring, optional

In mixing bowl, cream shortening and vanilla; add powdered sugar and water, until of desired consistency. Tint with food coloring, if desired.



**KATHLEEN O'LEARY**

Wisconsin State Fair

## Grandma's Honey Cookies

- 1 (16-ounce) bottle honey
- 2 cups granulated sugar
- 4 eggs
- 6 cups all-purpose flour
- 2 teaspoons baking soda

Preheat oven to 325 degrees F. In Dutch oven, combine honey and sugar. Cook and stir over low heat until sugar is dissolved; let cool. Add eggs, one at a time, beating well after each addition. In large bowl, combine flour and baking soda. Add to honey mixture; mix well. On a floured surface, roll dough to ¼-inch thickness. Cut with 3-inch cookie cutters. Place 2 inches apart on parchment paper-lined cookie sheets. Bake at 325 degrees for 6 to 8 minutes. Cool on cookie sheets for 5 minutes, then transfer to wire cooling racks. Makes about 6 dozen.



Cut Out Sugar Cookies (p. 13)





**JOHN BERGSTROM**

The Bergstrom Team

## Pistachio Thumbprints

1 cup butter, softened  
1/3 cup granulated sugar  
1 egg  
1 teaspoon vanilla extract  
3/4 teaspoon almond extract  
2 cups all-purpose flour  
1 (3.4-ounce) package instant pistachio pudding mix  
1/2 cup miniature chocolate chips  
1 cup pecans, finely chopped

Preheat oven to 350 degrees F. In mixing bowl, cream butter and sugar. Add egg and extracts; beat until combined. In separate bowl, combine flour and pudding mix; add to butter mixture; mix well. Stir in chocolate chips. Shape into 1-inch balls; roll in pecans. Place on greased cookie sheets; press down center of ball with finger or end of wooden spoon. Bake at 350 degrees for 9 to 11 minutes. Cool on wire cooling racks. Spoon Filling into middle of cooled cookies. Drizzle with Glaze. Makes about 4 dozen.

### Filling

2 cups powdered sugar  
2 tablespoons butter, softened  
1 teaspoon vanilla extract  
2-3 tablespoons milk

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

### Glaze

1/2 cup miniature chocolate chips  
2 teaspoons shortening

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





**WAYNE LARRIVEE**

Voice of the Green Bay Packers

## Wayne's Favorite Chocolate Chip Cookies

- 1 cup butter, softened
- 1 cup dark brown sugar, packed
- ½ cup granulated sugar
- 2 eggs
- 3 teaspoons vanilla extract
- 2¼ cups all-purpose flour
- 1 teaspoon baking soda
- 2 cups semi-sweet chocolate chips
- 1 cup chopped walnuts

Preheat oven to 300 degrees F. In mixing bowl, cream butter and sugars. Add eggs and vanilla; mix well. In separate bowl, combine flour and baking soda. Gradually add to creamed mixture. Stir in chocolate chips and walnuts. Drop by rounded tablespoonfuls 2 inches apart onto parchment paper-lined cookie sheets. Bake at 300 degrees for 15 to 18 minutes. Cool on wire cooling racks. Makes about 4 dozen.



**BONNIE BLAIR**

Olympic Speed Skater

## Killer Brownies

- 19 caramels, unwrapped
- ⅔ cup evaporated milk (not condensed), divided
- 1 (15.25-ounce) package German chocolate cake mix
- ¾ cup butter, melted
- 1 cup semi-sweet chocolate chips
- ½ cup chopped pecans

Preheat oven to 350 degrees F. Grease and flour bottom of 9-inch square baking pan; set aside. Melt caramels and ⅓ cup evaporated milk in top of double boiler or in microwave; set aside. Stir together cake mix, butter and ⅓ cup evaporated milk. Spread half of mixture into prepared pan. Bake at 350 degrees for 20 minutes. Remove from oven; sprinkle with chocolate chips and pecans. Pour caramel mixture over top and crumble remaining cake mixture evenly over caramel layer. Bake an additional 17 to 20 minutes. Cool; cut into bars. Makes about 1½ dozen.



Martha's Pecan Crescents (p. 20) Caramel Layer Chocolate Bars (p. 5)



**ARCHBISHOP  
JEROME E. LISTECKI**

Archdiocese of Milwaukee

## Lemon Shortbread Cookies

- ½ cup unsalted butter, softened
- ¼ cup powdered sugar
- 2 teaspoons packed, finely grated lemon peel
- 1 teaspoon lemon juice
- 1 cup all-purpose flour
- ⅛ teaspoon kosher salt

In mixing bowl, cream butter and powdered sugar. Add lemon peel and lemon juice; mix well. In separate bowl, combine flour and salt. Add to creamed mixture; mix just until blended. Transfer dough to a piece of plastic wrap and press into a disk. Cover with another piece of plastic wrap. Roll out dough to ¼-inch thickness. Slide wrapped dough onto a cookie sheet. Refrigerate for 30 minutes.

Preheat oven to 350 degrees F. Remove dough from plastic wrap; cut with 2-inch round cookie cutter dipped in flour. Place on parchment paper-lined cookie sheets. Bake at 350 degrees for 11 to 13 minutes. Cool on wire cooling racks. Drizzle with Glaze. Makes about 1½ dozen.

### Glaze

- 2 cups powdered sugar
- ¼ cup lemon juice

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



**SHELDON LUBAR**

Lubar & Co.

## Joan's Chocolate Chip Cookies

- 1 cup butter, softened
- ¾ cup granulated sugar
- ¾ cup brown sugar, packed
- 1 teaspoon water
- 1 teaspoon vanilla extract
- 2 eggs
- 1½ cups whole-wheat pastry flour
- 1 teaspoon baking soda
- 2 cups semi-sweet chocolate chips

Preheat oven to 375 degrees F. In mixing bowl, cream butter, sugars, water and vanilla. Add eggs, one at a time, beating well after each addition. In separate bowl, combine flour and baking soda; gradually add to creamed mixture and mix well. Stir in chocolate chips. Drop by tablespoonfuls 3 inches apart onto parchment paper-lined cookie sheets. Bake at 375 for 6 to 8 minutes. Cool completely on cookie sheets. Makes 4 dozen.



**GIACOMO FALLUCCA**

Palermo's Pizza

## Italian Sesame Seed Cookies

- 1 cup butter, softened
- 1 cup granulated sugar
- 3 eggs
- 1 teaspoon vanilla extract
- ¼ teaspoon anise extract, divided
- 3 cups all-purpose flour
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 1 cup sesame seeds
- 2 tablespoons milk

Preheat oven to 425 degrees F. In mixing bowl, cream butter and sugar. Add eggs, vanilla and ¼ teaspoon anise extract; mix well. In separate bowl, combine flour, baking powder and salt. Gradually add to creamed mixture; mix well. Shape small amounts of dough into ½-inch logs; cut into 2-inch-long pieces. Place sesame seeds in shallow bowl. In separate shallow bowl, combine milk and ¼ teaspoon anise extract. Roll pieces in milk mixture then coat in sesame seeds. Place on greased cookie sheets. Bake at 425 degrees for 8 to 10 minutes. Cool on wire cooling racks. Makes about 7 dozen.



**TIM SHEEHY**

Metropolitan Milwaukee  
Association of Commerce

## Cream City Crunch Cookies

- 2 cups butter, softened
- 1 cup granulated sugar
- 1 cup brown sugar, packed
- 2 eggs
- 2 tablespoons vanilla extract
- 4 cups all-purpose flour
- 1 tablespoon baking soda
- 1 (12-ounce) package semi-sweet chocolate chips
- 1 (10-ounce) package peanut butter chips
- 2 cups crushed pretzels
- 1 cup salted peanuts, coarsely chopped

Preheat oven to 350 degrees F. In mixing bowl, cream butter and sugars. Add eggs, one at a time, beating well after each addition. Add vanilla. In separate bowl, combine flour and baking soda; gradually add to creamed mixture and mix well. Stir in chips, pretzels and peanuts. Drop by rounded tablespoonfuls onto ungreased cookie sheets. Bake at 350 degrees for 9 to 11 minutes. Cool on wire cooling racks. Makes about 5 dozen.



**ANN O'LEARY**

69<sup>th</sup> Alice in Dairyland

## Cut Out Sugar Cookies

- 1 cup butter, softened
- 1 cup granulated sugar
- 3 eggs
- 1 teaspoon vanilla extract
- 3 cups all-purpose flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda

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

Preheat oven to 350 degrees F. On floured surface, roll portion of dough to ¼-inch thickness. Cut with 3-inch cookie cutters. Place 2 inches apart on ungreased cookie sheets. Bake at 350 degrees for 7 to 9 minutes. Cool on wire cooling racks. Frost or decorate as desired. Makes about 3 dozen.



**RICARDO DIAZ**

United Community Center

## Mexican Cinnamon Sugar Polvorones

- 1 cup butter, softened
- ½ cup powdered sugar
- 1 teaspoon vanilla extract
- 1½ cups all-purpose flour
- ½ teaspoon ground cinnamon
- ¼ teaspoon salt

Preheat oven to 350 degrees F. In mixing bowl, cream butter and powdered sugar; add vanilla. In separate bowl, combine flour, cinnamon and salt. Add to creamed mixture; mix well. Shape into 1-inch balls; roll in Cinnamon-Sugar Mixture. Place on greased cookie sheets. Bake at 350 degrees for 14 to 16 minutes. Sift remaining Cinnamon-Sugar Mixture over tops of cookies while still warm. Cool on wire cooling racks. Makes 3 dozen.

### Cinnamon-Sugar Mixture

- 1 cup powdered sugar
- 1 teaspoon ground cinnamon

In small bowl, mix powdered sugar and cinnamon; set aside.



SHANNON FULL

Fox Cities Chamber of Commerce

## Maple Syrup Chewies

$\frac{3}{4}$  cup unsalted butter, softened  
1 cup brown sugar, packed  
 $\frac{1}{2}$  cup granulated sugar  
1 egg  
 $\frac{1}{4}$  cup water  
 $\frac{1}{4}$  cup pure maple syrup  
1 teaspoon vanilla extract  
3 cups old-fashioned oats  
1 cup all-purpose flour  
1 teaspoon sea salt  
 $\frac{1}{4}$  teaspoon baking soda  
1 (10-ounce) package peanut butter chips

Preheat oven to 350 degrees F. In mixing bowl, cream butter and sugars. Add egg, water, syrup and vanilla; mix well. In separate bowl, combine oats, flour, salt and baking soda. Gradually add to creamed mixture. Stir in peanut butter chips. Drop by rounded teaspoonfuls 2 inches apart on parchment paper-lined baking sheets. Bake at 350 degrees for 9 to 11 minutes. Cool on cookie sheets for 2 minutes, then transfer to wire cooling racks. Makes 5 dozen.



MARK AND DEBBIE ATTANASIO

Milwaukee Brewers

## Roberto's Chocolate Chip Cookies

1 cup butter, softened  
 $\frac{3}{4}$  cup granulated sugar  
 $\frac{3}{4}$  cup brown sugar, packed  
2 eggs  
2 teaspoons vanilla extract  
 $2\frac{1}{4}$  cups all-purpose flour  
 $1\frac{1}{2}$  teaspoons baking soda  
 $\frac{1}{2}$  teaspoon salt  
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 and salt; gradually add to creamed mixture. Stir in chocolate chips. Drop by tablespoonfuls onto ungreased cookie sheets. Bake at 375 degrees for 9 to 11 minutes. Cool on wire cooling racks. Makes about 4 dozen.

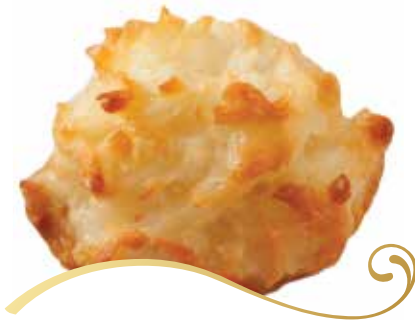


**TODD TESKE**  
Briggs & Stratton

## Party Cookies

- ½ cup butter, softened
- 1 cup granulated sugar
- 1 egg
- 1½ teaspoons vanilla extract
- 1½ cups all-purpose flour
- ½ cup unsweetened cocoa powder
- ¼ teaspoon salt
- ¼ teaspoon baking powder
- ¼ teaspoon baking soda
- 54 maraschino cherries, patted dry
- 1 cup dark chocolate chips
- ½ cup canned sweetened condensed milk
- 4 teaspoons maraschino cherry juice

Preheat oven to 350 degrees F. In mixing bowl, cream butter and sugar; add egg and vanilla. In separate bowl, combine flour, cocoa, salt, baking powder and baking soda. Add to creamed mixture; mix well. Shape into 1-inch balls; place on ungreased cookie sheets. Press down center of balls with thumb. Place a cherry in center of each cookie. In saucepan, combine chips and milk; cook until melted. Stir in cherry juice. Spread 1 teaspoon chocolate mixture over each cherry. Bake at 350 degrees for 10 minutes. Cool on wire cooling racks. Makes 4½ dozen.



**THE CULVER FAMILY OF  
CULVER RESTAURANTS**

## Coconut Macaroons

- 1⅓ cups sweetened flaked coconut
- ⅓ cup granulated sugar
- 2 tablespoons all-purpose flour
- ⅛ teaspoon salt
- 2 egg whites
- ½ teaspoon vanilla extract

Preheat oven to 325 degrees F. In small bowl, combine coconut, sugar, flour and salt; stir in egg whites and vanilla. Drop by rounded teaspoonfuls onto parchment paper-lined cookie sheet. Bake at 325 degrees for 18 to 20 minutes until golden brown. Cool on wire rack. Makes about 2 dozen.



### JOHN MCGIVERN

Actor, Writer, Host of MPTV's  
Around the Corner with John McGivern

## Jelly Sandwich Cookies

- 1 cup unsalted butter, softened
- $\frac{3}{4}$  cup granulated sugar
- 1 egg
- 3 cups all-purpose flour
- $\frac{1}{2}$  teaspoon salt
- 2 egg whites, lightly beaten
- $\frac{1}{2}$  cup finely chopped blanched almonds
- $\frac{1}{4}$  cup coarse sugar
- $\frac{1}{4}$  cup red currant jelly

In mixing bowl, cream butter and granulated sugar. Add egg; mix well. In separate bowl, combine flour and salt. Add to creamed mixture. Divide dough in half; wrap each in plastic wrap. Refrigerate for 1 hour.

Preheat oven to 375 degrees F. On lightly floured surface, roll one portion of dough to  $\frac{1}{8}$ -inch thickness. Cut with  $2\frac{1}{2}$ -inch round cookie cutter. Place on ungreased cookie sheets. Roll the other portion of dough to  $\frac{1}{8}$ -inch thickness; cut with  $2\frac{1}{2}$ -inch round cookie cutter. Using a 1-inch cookie cutter, cut a hole in middle; place on ungreased cookie sheets. Brush egg whites over cookies with holes; sprinkle with almonds and coarse sugar. Bake at 375 degrees for 7 to 9 minutes. Cool on wire cooling racks. Place about  $\frac{1}{2}$  teaspoon jelly in center of cookies without holes, then top with cookies with holes. Makes about 3 dozen.



### NHEENA WEYER ITTNER

U.P. Children's Museum

## Best Peanut Butter Cookies

- 1 cup shortening
- 1 cup peanut butter
- 1 cup granulated sugar
- 1 cup dark brown sugar, packed
- 2 eggs
- 1 teaspoon vanilla extract
- $2\frac{1}{2}$  cups unbleached all-purpose flour
- 1 teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt

Preheat oven to 350 degrees F. In mixing bowl, cream shortening, peanut butter and sugars. Add eggs and vanilla; mix well. In separate bowl, combine flour, baking soda and salt. Add to creamed mixture; mix well. Shape into 1-inch balls; place on greased cookie sheets. Flatten with fork in crisscross pattern. Bake at 350 degrees for 8 to 10 minutes. Cool on wire cooling racks. Makes about 4 dozen.





Lemon Shortbread Cookies (p. 11) Cowboy Cookies (p. 19)



# Cream Wafers with Creamy Filling

## Wafers

- 1 cup butter, softened
- ½ cup whipping cream
- 2 cups all-purpose flour
- Granulated sugar

Preheat oven to 375 degrees F. In mixing bowl, cream butter, whipping cream and flour. Cover and chill for 1 hour.

Roll out ⅓ of the dough onto lightly floured surface to about ⅛-inch thickness. Cut out circles with 1½-inch diameter cookie cutter. Lay out a piece of waxed paper large enough to accommodate cookie circles. Cover waxed paper with generous layer of sugar. Transfer cookie circles to waxed paper using spatula; turn each circle to coat both sides with sugar. Transfer sugared circles onto ungreased cookie sheet; gently poke each cookie several times with fork. Repeat process with remaining dough portions. Bake at 375 degrees for 7 to 9 minutes, watching closely. The cookies should be set, but not brown. Cool on baking sheets for 5 minutes, then transfer to wire cooling racks. Pipe or spread Filling onto half the cookies; top with remaining halves. Makes about 4 dozen.

## Filling

- ¼ cup butter, softened
- ¾ cup powdered sugar
- 1 teaspoon vanilla
- Water as needed
- Food coloring, if desired

In mixing bowl, cream butter, sugar and vanilla until fluffy. Add a few drops of water if filling is too thick. Separate filling into small amounts, if desired; tint each with various food coloring, as desired.



**GEORGE AND SUSAN MEAD**

Mead Witter Foundation



**HARRIS TURER**

Milwaukee Admirals

# Pumpkin Chocolate Chip (3-Ingredient) Cookies

- 1 (15-ounce) can solid-pack pumpkin
- 1 (16.5-ounce) package spice cake mix
- 1 (11.5-ounce) package miniature chocolate chips

Preheat oven to 300 degrees F. In large bowl, combine pumpkin and cake mix. Stir in chocolate chips. Drop by tablespoonfuls onto ungreased cookie sheets. Bake at 300 degrees for 18 to 20 minutes. Cool on wire cooling racks. Makes 4 dozen.



**MICHAEL LOVELL**  
Marquette University

## Cowboy Cookies

- 1½ cups unsalted butter, softened
- 1½ cups granulated sugar
- 1½ cups brown sugar, packed
- 3 eggs
- 1 tablespoon vanilla extract
- 3 cups all-purpose flour
- 3 teaspoons baking powder
- 3 teaspoons baking soda
- 3 teaspoons ground cinnamon
- 1 teaspoon salt
- 3 cups old-fashioned oats
- 3 cups semi-sweet chocolate chips
- 2 cups sweetened flaked coconut
- 2 cups chopped pecans

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, cinnamon and salt; add to creamed mixture. Stir in oats, chocolate chips, coconut and pecans. Drop by ¼-cupfuls 3 inches apart onto parchment paper-lined cookie sheets. Bake at 350 degrees for 12 to 14 minutes, or until edges are set. Cool on cookie sheets. Makes about 3 dozen.



**JACK LINK**  
Link Snacks Inc.

## Marshmallow Bars

- 1 (11-ounce) package butterscotch chips
- 1 cup peanut butter
- ½ cup butter
- 1 (10-ounce) package miniature marshmallows
- 1 cup sweetened flaked coconut
- 1 cup chopped walnuts

Combine butterscotch chips, peanut butter and butter. Melt, using double boiler or microwave oven, stirring frequently. Cool slightly. Stir in marshmallows, coconut and walnuts. Pour into an ungreased 13 x 9-inch pan. Refrigerate until set. Cut into bars. Makes about 2 dozen.



**GALE KLAPPA**  
WEC Energy Group

## Martha's Pecan Crescents

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

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

Preheat oven to 275 degrees F. Shape dough into balls about the size of a walnut; shape each ball into a crescent. Bake at 275 degrees on ungreased cookie sheets for 20 minutes or until edges are slightly brown.

Cool cookies on pan for 1 to 2 minutes, then transfer to wire cooling racks. When cooled, place a few cookies in a plastic bag with powdered sugar; lightly shake to cover each cookie. Makes about 8 dozen.



**MARK MONE**  
University of Wisconsin-Milwaukee

## Cinnamon Hazelnut Fingers

1 cup butter, softened  
½ cup brown sugar, packed  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
¾ cup ground hazelnuts  
¼ teaspoon salt  
½ cup granulated sugar  
½ teaspoon ground cinnamon

Preheat oven to 350 degrees F. In mixing bowl, cream butter, brown sugar and vanilla. In separate bowl, combine flour, hazelnuts and salt; gradually add to creamed mixture and mix well. In shallow bowl, combine sugar and cinnamon. Shape small amounts of dough into ½-inch logs; cut into 2-inch-long pieces. Roll in cinnamon-sugar mixture. Place on greased cookie sheets. Bake at 350 degrees for 10 to 12 minutes. Cool on wire cooling racks. Makes about 4 dozen.



**BUD AND SUE SELIG**

Major League Baseball

## Lemon Squares

- ½ cup butter, softened
- ¼ cup powdered sugar
- 1 cup all-purpose flour
- Powdered sugar for dusting

Preheat oven to 350 degrees F. Mix butter, sugar and flour; pat into ungreased 8-inch square baking pan. Bake at 350 degrees for 20 minutes. Pour Filling over hot crust; bake an additional 30 minutes. Cool completely; cut into small squares. Dust with powdered sugar. Makes about 2 dozen.

### Filling

- 2 eggs, lightly beaten
- 2 tablespoons all-purpose flour
- 3 tablespoons lemon juice
- 1 tablespoon grated lemon peel
- ½ teaspoon baking powder
- Dash salt

In mixing bowl, whisk eggs, flour, lemon juice, lemon peel, baking powder and salt until well combined.



**MATT LEVATICH**

Harley-Davidson Motor Co.

## Chocolate Sugar Cookies

- ¾ cup shortening
- 1 cup granulated sugar
- 1 egg
- ¼ cup corn syrup
- 2 ounces unsweetened chocolate, melted
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- ¼ teaspoon salt

In mixing bowl, cream shortening and sugar. Add egg, corn syrup and melted chocolate; mix well. In separate bowl, combine flour, baking soda, cinnamon and salt; add to creamed mixture. Cover and refrigerate for 1 hour.

Preheat oven to 350 degrees F. On lightly floured surface, roll dough to ⅛-inch thickness. Cut with 3-inch cookie cutters. Place 2 inches apart on ungreased cookie sheets. Bake at 350 degrees for 8 to 10 minutes. Cool on wire cooling racks. Makes about 3 dozen.





DEANNA TILLISCH

United Performing Arts Fund

## Coconut Oil Chocolate Chunk Cookies

- 2/3 cup brown sugar, packed
- 2 tablespoons potato starch
- 1/3 cup coconut oil, melted
- 1/4 cup unsweetened almond milk
- 1 1/2 teaspoons vanilla extract
- 1 1/3 cups unbleached all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon fine sea salt
- 1/4 teaspoon baking soda
- 1 1/2 ounces dark chocolate, chopped

Preheat oven to 350 degrees F. In large bowl, combine brown sugar and potato starch. Add coconut oil; stir until mixture begins to thicken. Add almond milk and vanilla; whisk until combined. Let stand for 1 minute and mix again. In separate bowl, combine flour, baking powder, salt and baking soda. Add to oil mixture; mix just until combined. Stir in chocolate. Drop by 1/4-cupfuls 3 inches apart onto parchment paper-lined cookie sheets. Bake at 350 degrees for 9 to 11 minutes. Cool on cookie sheets for 10 minutes, then transfer to wire cooling racks. Makes 9 cookies.



WALTER RUGLAND

Thrivent / ThedaCare

## Mother's Sugar Cookies

- 3 cups all-purpose flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 3/4 teaspoon salt
- 1 cup cold butter, cut into small pieces
- 2 eggs
- 1 cup granulated sugar
- 1 teaspoon vanilla extract
- Coarse or colored sugar, optional

In mixing bowl, combine flour, cream of tartar, baking soda and salt. Add cut butter into flour mixture until it resembles coarse crumbs. In medium bowl, whisk eggs, sugar and vanilla; mix into flour mixture. Cover and refrigerate for at least 2 hours.

Preheat oven to 375 degrees F. On floured surface or cloth, roll dough to 1/8-inch thickness. Cut with 2 1/2-inch cookie cutters; place on ungreased cookie sheets. Sprinkle with coarse or colored sugar, if desired. Bake at 375 degrees for 6 to 8 minutes. Cool on wire cooling racks. Makes about 3 dozen.



**DARIENNE DRIVER**

Milwaukee Public Schools

## Moravian Spice Cookie Wafers

- 6 tablespoons unsalted butter, softened
- $\frac{3}{4}$  cup granulated sugar
- 1 egg yolk
- $\frac{1}{4}$  cup molasses
- $1\frac{2}{3}$  cups all-purpose flour
- 1 teaspoon ground cinnamon
- $\frac{3}{4}$  teaspoon ground ginger
- $\frac{1}{2}$  teaspoon baking powder
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  teaspoon finely ground white pepper
- $\frac{1}{2}$  teaspoon ground mustard
- $\frac{1}{4}$  teaspoon baking soda
- $\frac{1}{4}$  teaspoon ground cloves

In mixing bowl, cream butter and sugar. Add egg yolk and molasses; mix well. In separate bowl, combine flour, cinnamon, ginger, baking powder, salt, pepper, mustard, baking soda and cloves. Gradually add to creamed mixture and mix well. Transfer  $\frac{1}{3}$  of dough to a sheet of waxed paper; press into a disk. Cover with another sheet of waxed paper. Roll out dough to  $\frac{1}{16}$ -inch thickness. Gently peel back waxed paper; replace loosely. Slide onto a cookie sheet. Freeze for 30 minutes. Repeat with remaining dough.

Preheat oven to 325 degrees F. Cut dough with 2-inch round cookie cutter. Return to freezer for 15 minutes. Transfer cookies to parchment paper-lined cookie sheets. Bake at 325 degrees for 10 minutes. Cool on wire cooling racks. Makes about 4 dozen.



**MELINDA MYERS**

Gardening Expert

## Buckeyes

- 1 cup butter, softened
- $5\frac{3}{4}$  cups powdered sugar
- 2 cups peanut butter
- 12 ounces chocolate melting wafers

In mixing bowl, combine butter and powdered sugar; beat until combined. Add peanut butter; mix well. Shape into 1-inch balls; place on waxed paper-lined baking sheets. Chill until firm. Melt chocolate; stir until smooth. Dip balls in chocolate, leaving top exposed and allowing excess to drip off. Return to waxed paper. Refrigerate until set. Makes 8 dozen.





**OSCAR BOLDT**  
The Boldt Company

## Christmas Wreath Cookies

1 cup butter, softened  
¾ cup granulated sugar  
3 egg yolks  
1 teaspoon vanilla extract  
2½ cups all-purpose flour  
½ teaspoon baking powder  
⅛ teaspoon salt  
¾ cup finely chopped pecans  
3 tablespoons pure maple syrup  
¼ teaspoon maple flavoring, optional  
Red and green candied cherries

Preheat oven to 350 degrees F. In mixing bowl, cream butter and sugar. Add egg yolks and vanilla; mix well. In separate bowl, combine flour, baking powder and salt. Add to creamed mixture and mix well to make dough. Combine ⅓ cup dough with pecans, syrup and maple flavoring, if desired. Set aside. Press remaining dough through cookie press fitted with a wreath disk onto ungreased cookie sheets. Spoon about ¾ teaspoonful of pecan mixture into centers. Decorate with pieces of cherries. Bake at 350 degrees for 8 to 10 minutes. Cool on wire cooling racks. Makes about 5 dozen.



**JASON AND PORSCHLA KIDD**  
Milwaukee Bucks

## Amazing Oatmeal Raisin Cookies

½ cup, plus 6 tablespoons butter, softened  
¾ cup firmly packed brown sugar  
½ cup granulated sugar  
2 eggs  
1 teaspoon vanilla extract  
1½ cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
½ teaspoon salt, optional  
3 cups quick-cooking or old fashioned oats  
1 cup raisins

Preheat oven to 350 degrees F. In large bowl, beat butter and sugars until creamy. Add eggs and vanilla; beat well. In separate bowl, combine flour, baking soda, cinnamon and salt; mix well. Add flour mixture to butter mixture; mix until well combined. Stir in oats and raisins; mix well. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets. Bake at 350 degrees for 8 to 10 minutes, or until light golden brown. Cool 1 minute on cookie sheets, then transfer to wire cooling racks. Makes about 4 dozen.

## Charlotte Zucker's Mandelbread



DAVID AND JERRY ZUCKER

Filmmakers

- 4 eggs
- 1 cup granulated sugar
- 1 cup vegetable oil
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract
- 4 cups all-purpose flour
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 1 cup chopped pecans
- 1 cup semi-sweet chocolate chips

Preheat oven to 350 degrees F. In large bowl, beat eggs, sugar, oil and extracts. In separate bowl, combine flour, baking powder and salt; add to sugar mixture and mix well. Stir in pecans and chocolate chips. Divide dough into 5 portions. With damp hands, shape each portion into logs about 10 inches long. Place on parchment paper-lined cookie sheets about 3 inches apart. Bake at 350 degrees for 30 minutes. Cool on wire racks for 5 minutes. Use a serrated knife to cut logs diagonally into ¼-inch thick slices. Place slices on cookie sheets. Sprinkle with Cinnamon-Sugar Mixture. Bake an additional 8 to 10 minutes. Cool on wire cooling racks. Store in covered containers. Makes about 6 dozen.

### Cinnamon-Sugar Mixture

- 2 tablespoons granulated sugar
- ¼ teaspoon ground cinnamon

In small bowl, mix sugar and cinnamon; set aside.



**MICHAEL CUDAHY**

Philanthropist

## Irish Soda Bread Cookies

2½ cups whole-wheat flour  
¾ cup granulated sugar  
½ cup unbleached all-purpose flour  
3 tablespoons wheat bran  
2 tablespoons brown sugar  
1 teaspoon baking soda  
¾ cup cold butter, cut into small pieces  
½ cup chopped walnuts  
½ cup dried apricots, chopped  
¾ cup buttermilk  
1 egg  
½ cup apricot preserves

Preheat oven to 350 degrees F. In mixing bowl, combine first six ingredients. Cut in butter until mixture resembles coarse crumbs. Stir in walnuts and apricots. In small bowl, whisk buttermilk and egg; mix into flour mixture. Shape into 1-inch balls. Place on ungreased cookie sheets; press down center of balls with finger or end of wooden spoon. Fill with ¼ teaspoon preserves. Bake at 350 degrees for 9 to 11 minutes. Cool on wire cooling racks. Drizzle with Glaze. Makes about 6 dozen.

### Glaze

1½ cups powdered sugar  
3 tablespoons buttermilk

In medium bowl, whisk powdered sugar and buttermilk until smooth.



**GLORIA KESLER**

Fairest of the Fairs

## Grandma Ginny's Snickerdoodles

1 cup shortening  
1¾ cups granulated sugar, divided  
2 eggs  
2¾ cups flour  
2 teaspoons cream of tartar  
1 teaspoon baking soda  
2 teaspoons cinnamon

Preheat oven to 400 degrees F. In mixing bowl, cream shortening and 1½ cups sugar; beat in eggs. In separate bowl, combine flour, cream of tartar and baking soda. Gradually add to creamed mixture. In a shallow bowl, combine remaining sugar and cinnamon. Shape dough into 1-inch balls; roll in cinnamon-sugar mixture. Place on ungreased cookie sheets. Bake at 400 degrees for 8 to 10 minutes. Cool on wire cooling racks. Makes 4 dozen.

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