

We Energies COOKIE BOOK

celebrating

Wisconsin
PRODUCTS

2017





President's Message



As the holidays draw near, many bakers throughout Wisconsin rely on their favorite edition of the We Energies Cookie Book to make warm memories with recipes passed down from generation to generation. From Boulder Junction to Kenosha, and points in between, the Cookie Book remains a Wisconsin tradition that we've been proud to continue for nearly 90 years.

With that in mind, it's my pleasure to share the 2017 Cookie Book with you. This year's edition celebrates many of the delicious products made right here in Wisconsin. From the farm to the table, you'll find 31 recipes from folks who grow, produce and sell some of the state's most famous ingredients and exports. I'm sure you'll find new favorites among these tasty treats.

On behalf of all of us at We Energies, we wish you a joyous holiday season.

A handwritten signature in black ink, appearing to read "Kevin Fletcher".

Kevin Fletcher
President



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Aunt Margaret's Yummies (Raspberry Meringues)

- 8 egg whites, room temperature
- ½ teaspoon salt
- 1½ cups powdered sugar
- 1 cup granulated sugar
- ¾ cup, less 1 tablespoon, raspberry gelatin powder
(from a 6-ounce package)
- 1 tablespoon white vinegar
- 3 cups miniature chocolate chips

Preheat oven to 200 degrees F. In glass bowl, beat egg whites and salt until frothy. Blend together sugars and gelatin powder; gradually add to whipped egg whites, beating after each addition. Beat until stiff peaks form, about 4 to 5 minutes. Blend in vinegar. Fold in chocolate chips. Using a pastry bag with a wide tip, pipe 1-inch-wide mounds, as close together as possible, onto parchment paper-lined cookie sheets. Bake at 200 degrees for 2 hours, or until dry to the touch. (Note: Oven temperatures may vary. If cookies begin to brown, turn oven off but leave cookies inside an additional 20 minutes before removing.)
Makes about 19 dozen.

Eric Olesen
O&H Danish Bakery

My great-aunt Margaret Nielsen was a sweet little Danish lady who loved to bake. My dad was able to get this recipe from her, and we sold Aunt Margaret's Yummies in our bakery. I will never forget Margaret's warm, humble smile when she saw her creation in our display.



Brown Sugar Cookies

- 1 cup butter, softened
- 2 cups brown sugar, packed
- 2 eggs
- ¼ cup hot water
- 1 teaspoon baking soda
- 3½ cups all-purpose flour
- 1 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground cloves
- ¼ teaspoon ground nutmeg

Preheat oven to 350 degrees F. In mixing bowl, cream butter and sugar. Beat in eggs. In small bowl, combine hot water and baking soda; stir into butter mixture. In separate bowl, combine flour, ginger, cinnamon, cloves and nutmeg; add to butter mixture and mix well. Drop by teaspoonfuls onto ungreased cookie sheets. Bake at 350 degrees for 7 to 9 minutes. Cool on wire cooling racks. Makes about 4 dozen.

Sophie Schottler
Schottler Family Farm

This recipe was passed down in the Schottler family. Mathias and Caroline Schottler were German farmers in Washington County in the late 19th century. You can see the restored Schottler House at Old World Wisconsin.

Checkerboard Wafers

¾ cup butter, softened

1 cup plus 2 tablespoons granulated sugar, divided

2 eggs

1 teaspoon vanilla extract

3½ cups sifted cake flour

½ teaspoon baking soda

1 teaspoon salt

1 cup crisp rice cereal, finely crushed

1½ ounces unsweetened chocolate, melted

In mixing bowl, cream butter and 1 cup sugar. Add eggs and vanilla; beat well. In separate bowl, combine flour, baking soda and salt. Add to creamed mixture. Stir in crushed cereal; mix well. Divide dough in half. Combine melted chocolate and remaining sugar; add to one portion of dough and mix thoroughly. Divide each dough portion in half, making four pieces. Shape each portion of dough into a ¾- x 1½- x 10½-inch bars. The plain dough will be ¾- x 1½- x 10-inch bars since it has slightly less dough than the chocolate. Wrap in waxed paper. Refrigerate until firm, about 1 hour.

Cut each bar lengthwise into ¾- x ¾- x 10½-inch bars. Arrange bars to form 2 checkerboard blocks; press gently to adhere. Wrap in waxed paper and refrigerate overnight.

Preheat oven to 375 degrees F. Cut dough into ¼-inch slices. Place on greased cookie sheets. Bake at 375 degrees for 8 to 10 minutes. Makes about 7 dozen.



A classic Cookie Book recipe made with Wisconsin products 

Wisconsin is home to 1.28 million cows.



Party Cookies

1 cup vegetable shortening

1 cup brown sugar, packed

½ cup granulated sugar

2 eggs

2 teaspoons vanilla extract

2¼ cups all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

1½ cups semi-sweet chocolate chips

Preheat oven to 375 degrees F. In mixing bowl, cream shortening and sugars. Add eggs and vanilla; mix well. In separate bowl, combine flour, baking soda and salt; gradually add to creamed mixture. Stir in chocolate chips. Drop by tablespoonfuls onto greased cookie sheets. Bake at 375 degrees for 10 to 12 minutes. Cool on cookie sheets. Makes about 4 dozen.



Sara and Shelly Buechel
Buechel Dairy Farms Inc. 

This is the best chocolate chip cookie recipe we have found. Simple and easy to make. We have made this hundreds of times, and it even won first place in a cookie contest!



Coffee Shorts

- 1 cup butter, softened
- ½ cup plus 2 tablespoons powdered sugar, divided
- 1½ teaspoons instant coffee granules, divided
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- ½ cup cornstarch
- ⅛ teaspoon salt

In mixing bowl, cream butter and ½ cup powdered sugar. Add 1 teaspoon coffee granules and vanilla. In separate bowl, combine flour, cornstarch and salt. Add to creamed mixture; mix until just blended. Cover and refrigerate for 1 hour.

Preheat oven to 375 degrees F. Dip palms of hands in powdered sugar. Shape dough into 1-inch balls; place on ungreased cookie sheets. Flatten each ball slightly with fork dipped in cold water. Bake at 375 degrees for about 10 minutes. Combine remaining sugar and coffee granules; sprinkle over warm cookies. Makes about 3 dozen.

A classic Cookie Book recipe made with Wisconsin products 


21.2 pounds of whole milk are needed to make one pound of butter.



Honey Cookies

- ⅔ cup vegetable oil
- 1 cup granulated sugar
- ¼ cup honey
- 1 egg
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons baking soda
- ½ teaspoon salt
- ⅓ cup turbinado sugar

Preheat oven to 350 degrees F. In large bowl, beat oil, granulated sugar and honey until smooth. Add egg and vanilla; mix well. In separate bowl, combine flour, baking soda and salt; add to honey mixture. Shape dough into 1-inch balls (if dough is too soft, refrigerate for 15 to 30 minutes until firm). Roll in turbinado sugar. Place on parchment paper-lined cookie sheets. Bake at 350 degrees for 7 to 9 minutes, or until edges are light brown. Cool on wire cooling racks. Makes about 4 dozen.

Kristin Gies
Bee Club at the
Mequon Nature Preserve 

We manage more than 50 hives at the Mequon Nature Preserve, providing abundant pollinators to the area and a safe place for our busy friends to thrive.



Chocolate Cherry
Stout Cookies (p. 13)

Apricot Drop Cookies (p. 27)

Nutty Cherry Delight
Cookies (p. 24)



Dried Cranberry Oatmeal Cookies

- ¼ cup warm water
- 1 teaspoon baking soda
- ¾ cup butter, softened
- 1 cup granulated sugar
- 1 cup brown sugar, packed
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 3 cups old-fashioned oats
- 2 cups sweetened dried cranberries
- Granulated sugar

Preheat oven to 350 degrees F. Combine warm water and baking soda; set aside. In mixing bowl, cream butter and sugars. Add eggs, vanilla and baking soda mixture; mix well. In separate bowl, combine flour and baking powder; add to creamed mixture. Stir in oats and cranberries. Drop by rounded teaspoonfuls into sugar; place on parchment paper-lined cookie sheets. Bake at 350 degrees for 10 to 12 minutes. Cool on wire cooling racks. Makes about 8 dozen.

Sue Tritz
Twin Lake Cranberry



The cranberry is
the official state
fruit of Wisconsin.



Sunshine Surprise Bars

- 1 cup candy raisins
- 1 (14-ounce) can sweetened condensed milk, divided
- 1 cup butter, softened
- ½ cup brown sugar, packed
- 1 teaspoon vanilla extract
- 2¼ cups all-purpose flour
- 1½ cups sweetened flaked coconut
- 1½ cups chopped pecans
- 1 cup semi-sweet chocolate chips

Preheat oven to 350 degrees F. Line 9-inch square pan with parchment paper; set aside. In double boiler, slightly melt candy raisins with ⅔ cup milk, about 15 to 20 minutes. Meanwhile, in mixing bowl, cream butter, sugar and vanilla. Add flour; mix until crumbly. Press evenly into prepared pan. Bake at 350 degrees for 15 minutes. Sprinkle with coconut and pecans; top with remaining milk. Pour candy raisin mixture over top; sprinkle with chocolate chips. Bake an additional 20 to 25 minutes. Cool completely. Refrigerate for 30 minutes before cutting into squares. Makes about 1½ dozen.

Jess Koehler
Lake Country Candies



*We take pride in our
candy-making process to
ensure the legacy of candy
raisins will continue for
generations to come.*

Grandma Mueller's Refrigerator Cookies

- 1 cup butter, softened or lard
- 1 cup granulated sugar
- 1 cup brown sugar, packed
- 2 eggs
- 3 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 cup chopped dates
- ¾ cup chopped walnuts

In mixing bowl, cream butter and sugars. Add eggs; mix well. In separate bowl, combine flour, baking powder and baking soda. Add dates and walnuts. Divide dough into three pieces; roll each into a 1½-inch diameter log. Wrap in waxed paper, then plastic wrap. Chill overnight.

Preheat oven to 350 degrees F. Slice each log into ¼-inch rounds; place on ungreased cookie sheets. Bake at 350 degrees for 10 to 12 minutes. Cool on wire cooling racks. Makes about 10 dozen.



Dyanna Muldoon
Marvin and Sylvia Mueller Farm

This recipe came from my grandma, who passed away in 2007 at 99 years old. She was known to bake on a rainy day, when she couldn't be doing outside work on the farm. Her cookie jar always held these cookies.

Princess Delights

- 1 cup vegetable shortening
- ½ cup butter, softened
- 1 cup granulated sugar
- 1 cup brown sugar, packed
- 2 teaspoons vanilla extract
- 2½ cups sifted all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 cup sweetened flaked coconut, coarsely chopped

Preheat oven to 325 degrees F. In mixing bowl, cream shortening, butter, sugars and vanilla. In separate bowl, combine flour, baking powder and salt; gradually add to creamed mixture. Stir in coconut. Shape into 1-inch balls; place on ungreased cookie sheets. Bake at 325 degrees for 16 to 20 minutes. Cool on wire cooling racks. When cooled, roll in Spiced Powdered Sugar. Makes about 8 dozen.

Spiced Powdered Sugar

- 1 cup powdered sugar
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- Dash white pepper

Combine all ingredients.



A classic Cookie Book recipe made with Wisconsin products

Agriculture jobs make up 10 percent of Wisconsin's total employment.





Mary B. Brown
Honestly Cranberry

At Honestly Cranberry, we share the true tart taste and natural goodness of cranberries year-round without additives.

Cranberry Oatmeal Cookies

1¼ cups butter, softened
¾ cup brown sugar, packed
½ cup granulated sugar
1 egg
1 teaspoon vanilla extract
1½ cups all-purpose flour
1 teaspoon baking soda
3 cups old-fashioned oats
1 cup white baking chips
1 cup unsweetened dried cranberries

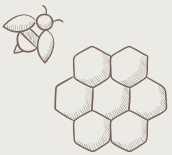
Preheat oven to 375 degrees F. In mixing bowl, cream butter and sugars. Add egg and vanilla; mix well. In separate bowl, combine flour and baking soda; add to creamed mixture. Stir in oats, chips and cranberries. Drop by teaspoonfuls onto ungreased cookie sheets. Bake at 375 degrees for 8 to 10 minutes. Cool on wire cooling racks. Makes about 6 dozen.



Douglas Grall
Kettle Moraine Honey



Wisconsin's state insect is the honeybee, a vital part of the state's agricultural production of plants and, of course, honey.



Honey Ginger Frosted Cookies

1½ cups butter, softened
2 cups granulated sugar
2 eggs
½ cup honey
4 cups all-purpose flour

4 teaspoons baking soda
3 teaspoons ground cinnamon
2 teaspoons ground ginger
½ teaspoon salt
Colored sprinkles or sugar, optional

Preheat oven to 325 degrees F. In mixing bowl, cream butter and sugar. Add eggs and honey; mix well. In separate bowl, combine flour, baking soda, cinnamon, ginger and salt; gradually add to creamed mixture. Shape dough into 1-inch balls; place on ungreased cookie sheets. Flatten with glass dipped in water. Bake at 325 degrees for 10 to 13 minutes. Cool on wire cooling racks. Spread tops with Frosting; decorate with colored sprinkles, if desired. Makes about 6 dozen.

Frosting

½ cup butter, softened
8 ounces cream cheese, softened

½ teaspoon vanilla extract
3½ cups powdered sugar

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



Chopped Cherry Cookies

- ½ cup margarine, softened
- 1 cup brown sugar, packed
- ¾ cup granulated sugar
- 1 egg
- ¼ cup milk
- 2 tablespoons orange juice concentrate
- 3 cups all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- ½ teaspoon salt
- 1¾ cups frozen cherries, thawed, drained and chopped
- 1 cup walnuts, chopped
- ¾ cup dried cherries, optional

Preheat oven to 375 degrees F. In mixing bowl, cream margarine and sugars; beat in egg, milk and concentrate. In separate bowl, combine flour, baking powder, baking soda and salt; add gradually to creamed mixture. Stir in cherries, walnuts and dried cherries, if desired. Drop by 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.

Jean Hill
The Hill Orchards

Cherries have been a part of Door County's history since the early 20th century. This recipe has been handed down through our family; after all, that's what cooking and baking are all about ... making memories in the kitchen!



Cheese Cookies

- 1 cup butter, softened
- 6 ounces cream cheese, softened
- 2 cups bread flour
- ½ teaspoon salt
- ¼ cup finely chopped pistachios

In mixing bowl, cream butter and cream cheese. In separate bowl, combine flour and salt. Add to creamed mixture; mix just until blended. Divide dough in half; wrap each in plastic wrap. Refrigerate for 1 hour.

Preheat oven to 350 degrees F. On lightly floured surface, roll dough to ¼-inch thickness. Cut with 2½-inch cookie cutters. Place on ungreased cookie sheets. Bake at 350 degrees for 10 to 12 minutes. Cool on wire cooling racks. Spread with Frosting, then immediately sprinkle with pistachios. Makes about 4 dozen.

Frosting

- 1½ cups powdered sugar
- 2 to 3 tablespoons milk

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

A classic Cookie Book recipe made with Wisconsin products

90 percent of Wisconsin's milk is made into cheese, and Wisconsin manufactures more cheese than any other state.



Chocolate Cherry Stout Cookies

½ cup dried tart Wisconsin cherries
¾ cup cherry stout beer
½ cup butter, softened
¾ cup granulated sugar
½ cup dark brown sugar, packed
2 eggs
1 teaspoon vanilla extract
1¼ cups all-purpose flour
¾ cup unsweetened cocoa powder
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
½ cup sparkling decorating sugar, optional

Place cherries in 2-cup measuring cup; cover with beer. Refrigerate for at least 30 minutes or overnight.

Preheat oven to 375 degrees F. Drain cherries, reserving soaking liquid; set aside. In mixing bowl, cream butter and sugars. Add eggs, one at a time, mixing well after each addition. Add vanilla. In separate bowl, combine flour, cocoa, baking powder, baking soda and salt. Gradually fold into creamed mixture. Stir in cherries (if batter seems stiff, add 1 or 2 tablespoons of reserved liquid). Drop by tablespoonfuls onto parchment paper-lined cookie sheets. Sprinkle with decorating sugar, if desired. Bake at 375 degrees for 10 to 12 minutes, or until edges are lightly browned. Cool on wire cooling racks. Drizzle with Glaze. Makes about 3 dozen.

Glaze

1 cup powdered sugar
2 tablespoons unsweetened cocoa powder
2 to 4 tablespoons reserved soaking liquid
1 tablespoon butter, melted
¼ teaspoon vanilla extract

In medium bowl, whisk powdered sugar, cocoa, reserved liquid, butter and vanilla until smooth.



Lucy Saunders
Author, *Dinner in the Beer Garden*

A sweet stout offers chocolate notes to complement the cocoa in this easy drop cookie, enhanced with Door Country cherries.



Gerner's Honey Cookies

- 2/3 cup vegetable shortening
- 1 1/3 cups honey
- 2/3 cup granulated sugar
- 4 cups all-purpose flour
- 2 teaspoons baking soda
- 1/4 teaspoons ground ginger
- 1/4 teaspoons ground allspice
- 1/4 teaspoons ground cinnamon
- 3/4 teaspoon ground cloves
- 3/4 teaspoon salt
- 2/3 cup buttermilk
- Granulated or colored decorating sugar

In mixing bowl, cream shortening, honey and sugar. In separate bowl, combine flour, baking soda, ginger, allspice, cinnamon, cloves and salt. Add to creamed mixture alternately with buttermilk; mix well. Cover and refrigerate overnight.

Preheat oven to 350 degrees F. Working in batches, roll dough on floured surface to 1/8-inch thickness; sprinkle with sugar. Cut with 2 1/2-inch cookie cutters. Place 2 inches apart on greased cookie sheets. Bake at 350 degrees for 7 to 9 minutes. Cool on wire cooling racks. Makes about 5 dozen.

Phyllis Agnew
Mapleton Valley

We usually made this recipe before Christmas, and they were the best snack for long, cold wintry days. My dad was a beekeeper, so we used our own honey.



Door County Oatmeal Cookies

- 3/4 cup margarine, softened
- 1 1/4 cups brown sugar, packed
- 1 egg
- 1/4 cup milk
- 1 1/2 teaspoons vanilla extract
- 1 cup all-purpose flour
- 1/4 teaspoons ground cinnamon
- 1/2 teaspoon baking soda
- 1/4 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 3 cups quick-cooking oats
- 1 cup finely chopped apples
- 1 cup dried cherries
- 3/4 cup walnuts, chopped

Preheat oven to 375 degrees F. In mixing bowl, cream margarine and sugar. Add egg, milk and vanilla; mix well. In separate bowl, combine flour, cinnamon, baking soda, nutmeg and salt; add to creamed mixture. Stir in oats, apples, cherries and walnuts. Drop by tablespoonfuls onto parchment paper-lined cookie sheets. Bake at 375 degrees for 11 to 13 minutes. Cool on cookie sheets for 2 minutes, then transfer to wire cooling racks. Makes about 5 dozen.

Jean Hill
The Hill Orchards

Door County is known for its cherry and apple orchards.



Cranberry Cookies with Browned Butter Icing

½ cup butter, softened
¾ cup granulated sugar
½ cup brown sugar, packed
1 egg
¼ cup milk
2 tablespoons orange juice
3 cups all-purpose flour
1 teaspoon baking powder
¼ teaspoon baking soda
½ teaspoon salt
2 cups coarsely chopped fresh cranberries
1 cup chopped pecans

Preheat oven to 375 degrees F. In mixing bowl, cream butter and sugars. Add egg, milk and juice. In separate bowl, combine flour, baking powder, baking soda and salt; add to creamed mixture. Stir in cranberries and pecans. Drop by teaspoonfuls onto greased cookie sheets. Bake at 375 degrees for 10 to 15 minutes, or until golden brown. Cool on wire cooling racks. Dip tops of cooled cookies in Browned Butter Icing; let dry on wire racks. Makes about 5 dozen.

Browned Butter Icing

½ cup butter, softened
2 cups powdered sugar
1½ teaspoons vanilla extract
2 to 4 tablespoons hot water

In small saucepan, heat butter over low heat until golden brown; cool slightly. Stir in sugar and vanilla. Beat in water until smooth and of a thin consistency.



Mary B. Brown
Glacial Lake Cranberries



Contrary to popular belief, cranberries grow on vines in marshes, not in water. Marshes are flooded at harvest time to make the cranberries float, which aids in harvesting.





Aunt Margaret's Yummies
(Raspberry Meringues) (p. 4)

Carrot Cookies with
Goat Cheese (p. 18)

Checkerboard Wafers (p. 5)



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



Carrot Cookies with Goat Cheese

1 cup cooked and mashed carrots
4 ounces soft goat cheese
½ cup melted butter
¾ cup granulated sugar
¾ cup brown sugar, packed
2 eggs
1 teaspoon grated orange peel
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt

Make mashed carrots according to directions below.

Preheat oven to 400 degrees F. In large bowl, mix mashed carrots, cheese, butter and sugars. Add eggs and orange peel; mix well. In separate bowl, combine flour, baking powder and salt. Add to carrot mixture; mix until just combined. Drop by tablespoonfuls, about 2 inches apart, onto greased or parchment paper-lined cookie sheets. Bake at 400 degrees for about 15 minutes. Cool on wire cooling racks. When cooled, spread with Frosting. Makes about 3 dozen.

Mashed Carrots

5 medium carrots, cut into chunks

Place carrots in large saucepan; add enough water to cover by 1 inch. Bring to a boil. Reduce heat; simmer for 12 to 15 minutes or until very soft. Mash.

Frosting

¼ cup butter, softened
4 ounces cream cheese, softened
1 teaspoon vanilla extract
2 cups powdered sugar
1 to 2 tablespoons milk

In large bowl, cream butter, cream cheese and vanilla. Add sugar; beat until smooth. Add enough milk to reach spreading consistency.

Pam Percy
Pampered Produce



We are an urban farm with three acres of organic produce. You'll also find chickens, rabbits, pigs and pet goats at our farm.

Peppermint Snowballs

- 1 cup butter, softened
- ¾ cup powdered sugar, divided
- 1 teaspoon vanilla
- 2½ cups sifted all-purpose flour
- 6 tablespoons finely crushed peppermint candies

Preheat oven to 350 degrees F. In mixing bowl, cream butter and ½ cup sugar; mix in vanilla. Blend in flour. Using hands, knead dough until soft and pliable. Shape teaspoonfuls of dough; place on ungreased cookie sheets. Make a deep well in center of each with handle of wooden spoon; fill with ¼ teaspoon Peppermint Filling. Shape ¼ teaspoon of remaining dough into a flat round. Lay on top of filling; press gently to seal. Bake at 350 degrees for about 12 minutes. Cool on cookie sheets for 2 minutes, then transfer to wire cooling racks. Combine remaining sugar and peppermint candies; roll warm cookies in mixture. Makes about 4 dozen.

Peppermint Filling

- 2 tablespoons cream cheese, softened
- 1 teaspoon milk
- ½ cup powdered sugar
- 2 tablespoons crushed peppermint candies
- 1 drop red food coloring

In medium bowl, combine cream cheese and milk. Gradually stir in sugar. Add candies and food coloring; mix well.

Peanut Butter Oatmeal Cookies

- | | |
|----------------------------|---|
| ½ cup butter, softened | 1 teaspoon baking soda |
| ½ cup peanut butter | 3 cups all-purpose flour |
| 1 cup honey | 3 cups old-fashioned oats |
| 3 eggs | 1 cup dried cherries, cranberries
or raisins |
| 1 teaspoon vanilla extract | |

Preheat oven to 350 degrees F. Cream butter, peanut butter and honey. Beat in eggs, vanilla and baking soda. Add flour and oats; mix well. Stir in dried fruit. Drop by tablespoonfuls onto greased or parchment paper-lined cookie sheets. Bake at 350 degrees for 12 to 15 minutes. Cool on wire cooling racks. Makes about 6 dozen.



A classic Cookie Book recipe made with Wisconsin products

The dairy industry contributes \$43.4 billion to Wisconsin's economy.



Randy Chase
Beekeeper

This recipe was inspired by a recipe found in the 1957 Cookie Book.



Red Velvet Mascarpone Whoopie Pies

1 ounce semi-sweet chocolate, chopped
½ ounce milk chocolate, chopped
2 eggs
¾ cup unsalted butter, melted
½ cup sour cream
1 tablespoon red food coloring
1½ teaspoons cider vinegar
½ teaspoon vanilla extract
2¼ cups all-purpose flour
1 cup granulated sugar
¼ cup unsweetened cocoa powder
2 teaspoons baking powder
¼ teaspoon baking soda
½ teaspoon salt

Make Filling according to directions below; refrigerate as noted.

Preheat oven to 375 degrees F. Combine chocolates in a microwave-safe bowl; microwave at 50 percent power until melted, about 2 minutes. Stir until smooth; set aside.

In large bowl, whisk eggs, butter, sour cream, food coloring, vinegar and vanilla until combined. In separate bowl, combine flour, sugar, cocoa, baking powder, baking soda and salt. Add to butter mixture in four equal portions, stirring completely after each. Stir in melted chocolate. Drop dough by tablespoonful, or pipe into similar-sized dollops, onto parchment paper-lined cookie sheets; smooth tops with a damp finger. Bake at 375 degrees for 8 to 10 minutes, or until cookies spring back when lightly pressed. Cool on cookie sheets for 10 minutes, then transfer to wire cooling racks to cool completely. Spread flat side of half the cookies with one tablespoon of Filling; top with remaining cookies to create sandwiches. Serve immediately. Makes about 3 dozen.

Filling

1 cup heavy whipping cream
6 ounces white baking chocolate, finely chopped
8 ounces mascarpone cheese

In small pan, warm cream over medium heat. Stir occasionally until hot, but not simmering. Place chocolate in heat-resistant bowl. Pour heated cream over chocolate; whisk until chocolate melts. Place in ice bath until chilled; cover with plastic wrap and refrigerate at least 4 hours, or up to overnight.

With electric mixer, combine cheese with half of chocolate mixture; whip for 1 minute. Add remaining chocolate mixture; mix on high until mixture holds a peak.

Beth Crave

Crave Brothers Cheese

Through our dairy farm and cheese factory, we enjoy telling a story of dairy farming that emphasizes cow comfort and working in harmony with the land to produce quality milk and award-winning cheeses.

Mila's Kisses Cookies

- 3 egg whites, room temperature
- ¼ teaspoon salt
- 1 cup granulated sugar
- 2 teaspoons water
- 1 teaspoon vanilla extract
- 3 tablespoons unsweetened cocoa powder
- ⅓ cup pecans, finely chopped

Preheat oven to 225 degrees F. In glass bowl, beat egg whites and salt until frothy. Add sugar gradually, beating after each addition. Continue beating until stiff peaks form, about 4 to 5 minutes. Blend in water and vanilla. Gently stir in cocoa; fold in pecans. Drop by tablespoonfuls onto parchment paper-lined cookie sheets. Bake at 225 degrees for 30 to 35 minutes, or until firm to the touch. Cool on wire cooling racks. Makes about 3 dozen.



Anna Bakalinsky Mila's European Bakery

After she immigrated here in 1979, my mother, Mila, opened her bakery in Thiensville in 1981. She put both her schooling and her family's heritage to good use, turning out delectable breads, cakes and other pastries.

Orange Pecan Cookies

- 1 cup butter, softened
- ½ cup granulated sugar
- ½ cup brown sugar, packed
- 1 egg
- 2 tablespoons orange juice
- 1 tablespoon grated orange peel
- 2¾ cups all-purpose flour
- ¼ teaspoon baking soda
- ½ cup chopped pecans

In mixing bowl, cream butter and sugars. Add egg, orange juice and peel. In a separate bowl, combine flour and baking soda; add to creamed mixture. Stir in pecans. Divide dough in half; roll each into 1½-inch diameter log. Cover with plastic wrap; refrigerate overnight.

Preheat oven to 400 degrees F. Slice each log into ¼-inch rounds; place on greased cookie sheets. Bake at 400 degrees for 8 to 10 minutes. Cool on wire cooling racks. Makes about 9 dozen.



A classic Cookie Book recipe
made with Wisconsin products

Wisconsin farms
produce 1.2 billion
eggs each year.





Pumpkin Bars (p. 23)

Marjorie McGrath's
Oatmeal Cookies (p. 24)

Joan Oberhaus
Cozy Nook Farm

While Cozy Nook Farm is primarily a working dairy farm with 65 cows, we also have provided beautiful pumpkins and fall decorations for more than 50 years.

Pumpkin Bars

3 eggs
¾ cup vegetable oil
1½ cups granulated sugar
1½ cups solid-pack pumpkin
1½ cups all-purpose flour
1½ teaspoons baking powder
¾ teaspoon baking soda
1½ teaspoons ground cinnamon
¾ teaspoon salt
1 cup chopped walnuts, optional

Preheat oven to 350 degrees F. In large bowl, beat eggs, oil, sugar and pumpkin until well blended. In separate bowl, combine flour, baking powder, baking soda, cinnamon and salt. Gradually add to pumpkin mixture; mix well. Pour into greased 10- x 15-inch jelly roll pan. Bake at 350 degrees for 25 to 28 minutes. Cool on wire cooling rack. Frost with Cream Cheese Frosting. Sprinkle walnuts over frosting, if desired. Makes about 3 dozen.

Cream Cheese Frosting

3 ounces cream cheese, softened
6 tablespoons butter, softened
1¼ cups powdered sugar
1 teaspoon vanilla extract
1 to 2 tablespoons milk

In mixing bowl, beat cream cheese, butter, sugar and vanilla until well blended. Add enough milk to achieve spreading consistency.





Marjorie McGrath's Oatmeal Cookies

½ cup vegetable shortening
½ cup butter, softened
1 cup granulated sugar
1 cup brown sugar, packed
1 teaspoon vanilla extract
2 eggs
2 cups all-purpose flour

1 teaspoon baking powder
1 teaspoon baking soda
1½ cups old-fashioned oats
½ cup sweetened flaked coconut
½ cup chopped pecans or walnuts
Granulated sugar

Preheat oven to 350 degrees F. In mixing bowl, cream shortening, butter, sugars and vanilla. Add eggs, one at a time, mixing well after each addition. In separate bowl, combine flour, baking powder and baking soda; add to creamed mixture. Stir in oats, coconut and nuts. Shape into 1-inch balls; dip in granulated sugar. Place 3 inches apart on parchment paper-lined cookie sheets. Bake at 350 degrees for about 10 minutes, or until slightly browned. Cool on wire cooling racks. Makes about 6 dozen.

Paula Puntenney
Brightonwoods Orchard



This is a favorite recipe that our grandma used to make for us. Her kitchen always smelled good, and we were happy when she made these oatmeal cookies that our whole family still loves today.



Nutty Cherry Delight Cookies

¾ cup butter, softened
¾ cup vegetable shortening
1¼ cups brown sugar, packed
1 egg
1½ teaspoons vanilla extract
4 cups bread flour
Dash salt
1½ cups chopped candied cherries
1 cup chopped pecans
Powdered sugar, optional

Preheat oven to 375 degrees F. In mixing bowl, cream butter, shortening and sugar. Add egg and vanilla; mix well. In separate bowl, combine flour and salt. Add to creamed mixture. Stir in cherries and pecans. On floured surface, roll dough to ¼-inch thickness. Cut with 2¼-inch round cookie cutter. Place on parchment paper-lined cookie sheets. Bake at 375 degrees for 8 to 10 minutes. Sprinkle with powdered sugar, if desired. Cool on wire cooling racks. Makes about 6 dozen.

Anna Bakalinsky
Mila's European Bakery



Lake Michigan creates the correct climate for growing delicious cherries right here in Wisconsin.



On-the-Road Cowboy Cookies

1 cup butter, softened	¼ cup ground flaxseed meal
¾ cup brown sugar, packed	1 teaspoon baking soda
½ cup granulated sugar	1 teaspoon ground cinnamon
2 eggs	½ teaspoon salt
3 teaspoons vanilla extract	2 cups semi-sweet chocolate chips
1¼ cups unbleached all-purpose flour	1 cup sweetened flaked coconut
¾ cup whole-wheat flour	1 cup walnuts, chopped

Preheat oven to 375 degrees F. In mixing bowl, cream butter and sugars. Add eggs and vanilla; mix well. In separate bowl, combine flours, flaxseed, baking soda, cinnamon and salt; add to creamed mixture. Stir in chocolate chips, coconut and walnuts. Drop by heaping tablespoonfuls onto ungreased cookie sheets. Bake at 375 degrees for 8 to 10 minutes. Cool on wire cooling racks. Makes about 4 dozen.



Kyle Cherek
Host, *Wisconsin Foodie*

These cookies pack amazing flavor into each bite, and they have some secret healthy ingredients, so your mom will approve.

Maple Ginger Cookies

⅓ cup butter, melted
1 cup granulated sugar
1 egg
¼ cup pure maple syrup
2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon ground cinnamon
½ teaspoon ground ginger
½ teaspoon ground cloves
½ teaspoon salt

In mixing bowl, beat butter and sugar until crumbly. Beat in egg and syrup. In separate bowl, combine flour, baking soda, cinnamon, ginger, cloves and salt; gradually add to butter mixture. Cover and refrigerate for 1 hour.

Preheat oven to 375 degrees F. Roll dough into 1-inch balls; place on ungreased cookie sheets. Bake at 375 degrees for 10 to 12 minutes. Cool on wire cooling racks. Makes about 2 dozen.



Bree Breckel
B&E's Trees

There is nothing quite like the freedom of being a syrup farmer. Each day brings new challenges and discoveries. This particular recipe was made while visiting a friend in Madison.



Red Velvet Mascarpone
Whoopie Pies (p. 20)

Sunshine Surprise Bars (p. 8)

Orange Pecan Cookies (p. 21)

Potato Chip Cookies

1 cup butter, softened
½ cup granulated sugar
1 teaspoon vanilla extract

2 cups all-purpose flour
½ cup chopped pecans
½ cup crushed potato chips

Preheat oven to 350 degrees F. In mixing bowl, cream butter, sugar and vanilla; add flour. Stir in pecans and chips. Shape into 1-inch balls. Place on ungreased cookie sheets. Flatten with bottom of glass dipped in sugar. Bake at 350 degrees for 13 to 15 minutes. Cool on wire cooling racks. Makes about 4 dozen.



Kathy Baumeister
Baumeister Blue Ridge Inc.

Our farm has been in the family since 1864, and we raise corn, soybeans, wheat and beef cattle. This recipe is a favorite of my Aunt Clara's.

Apricot Drop Cookies

1/3 cup butter, softened
1/2 cup granulated sugar
1 egg
2 tablespoons whipping cream
2 tablespoons apricot jam
1¼ cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt

Preheat oven to 375 degrees F. In mixing bowl, cream butter and sugar. Add egg, cream and jam; mix well. In separate bowl, combine flour, baking powder and salt; add to creamed mixture. Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake at 375 degrees for 8 to 10 minutes. Cool on wire cooling racks. Makes about 3 dozen.



Susan Crane
Crane Farms

Our farm was settled in the mid 1800s and continues today as a modern dairy farm, blending the historic with the new. Christmas is special for us, and everyone comes home.



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

