

90TH ANNIVERSARY 2018 We Energies Cookie Book





Life just seems a little sweeter around the holidays.



Gale Klappa, left, and Kevin Fletcher invite you to join them in celebrating the 90th anniversary of the first Cookie Book.

We gather with family and friends, sharing stories from seasons past and making memories that last for generations. Oftentimes, these special moments include freshly baked cookies – from a recipe in a vintage We Energies Cookie Book.

This year marks the **90th anniversary of our very first Cookie Book**. You'll truly go back in time as you sample recipes that date from as early as the 1930s and throughout the decades. Many of the 37 recipes in this special edition were selected by our customers, who also shared memories of how the We Energies Cookie Books have become a special part of their holiday tradition.

Warmest wishes from all of us at We Energies to you and your family this holiday season.

A handwritten signature in black ink that reads 'Gale Klappa'.

Gale Klappa
Chief Executive Officer
We Energies

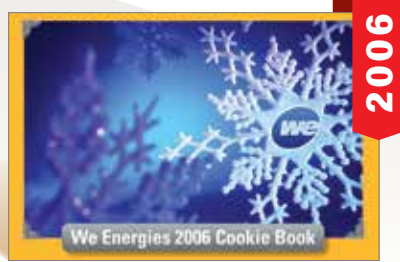
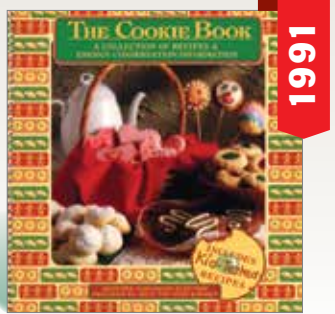
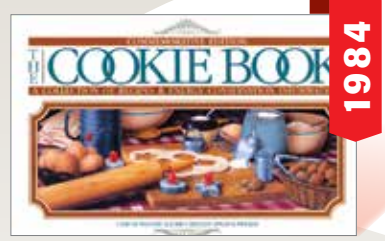
A handwritten signature in black ink that reads 'Kevin Fletcher'.

Kevin Fletcher
President
We Energies

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First introduced in 1928, when We Energies was known as The Milwaukee Electric Railway & Light Co., the annual Cookie Book gained great popularity among customers. By the early 1930s, scores of holiday bakers took trolleys to the Public Service Building in downtown Milwaukee to receive the complimentary recipe book, complete with helpful cooking and energy tips.

In 1942 - indicative of a world at war - only a four-page foldout was published. The cover depicted a "Gold Star," the symbol of the fallen hero. The foldout, the first issue to be printed in color, contained only 14 "war-time" cookie recipes. The recipes featured simply decorated cookies low in shortening and sugar, a reflection of rationing and the scarcity of ingredients.

But by 1945, the book returned to its former look, with each succeeding issue refined and revised. In the mid-1960s, fabulous winter displays adorned the windows of the Public Service Building to promote the Cookie Book distribution.

After the 1973 edition of the Cookie Book, another book would not be produced until 1984. New versions also were available in 1991 and 1998. Desserts for All Seasons, a cookbook featuring specialty desserts, was distributed in 2002. The Cookie Book returned to its roots in 2006 and has been produced annually since then.

Christmas Miniatures

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

1 cup all-purpose flour
1 cup cornstarch
⅛ teaspoon salt

In mixing bowl, cream butter and sugar. Add vanilla; mix well. In separate bowl, combine flour, cornstarch and salt; add to creamed mixture. Cover and refrigerate for 2 to 3 hours.

Preheat oven to 375 degrees F. On lightly floured surface, roll dough to ¼-inch thickness. Cut with a 1x1½-inch rectangular cookie cutter or other small cutters; place on greased cookie sheets. Bake at 375 degrees for 7 to 10 minutes. Cool on wire cooling racks. Pipe roses and leaves with Decorating Frosting. Makes about 6 dozen.

Decorating Frosting

2 egg whites, room temperature
2½ cups powdered sugar

¼ cup light corn syrup
Red and green food coloring

In medium bowl (not plastic), beat egg whites until soft peaks form. Add sugar gradually, beating after each addition. Continue beating until stiff peaks form. Add corn syrup; beat for 1 minute. Divide egg white mixture in half; tint one half red and one half green. Add a few drops of water if thinner frosting is desired. Keep frosting covered when not in use.



Sarah Lake • NEW BERLIN

We kick off our cookie-baking season with a trip to get our Cookie Book. We always feature a new cookie from that year's Cookie Book (and some from past years). I can't wait to pass on the tradition to my kids someday.

Butterscotch Bars

¾ cup butter, cubed
2 eggs, beaten
1 cup granulated sugar
⅛ teaspoon salt
2½ cups graham cracker crumbs

2 cups miniature marshmallows
1 cup butterscotch chips
3 tablespoons crunchy peanut butter
½ teaspoon vanilla extract

In large saucepan, combine butter, eggs, sugar and salt. Heat to boiling over medium heat; boil 2 minutes, stirring constantly. Cool. Stir in cracker crumbs and marshmallows. Spread into foil-lined 9-inch square pan; chill.

Melt butterscotch chips and peanut butter in saucepan over low heat; add vanilla. Mix to combine, then spread over crumb mixture; refrigerate. Cut into bars. Makes about 3 dozen.



Past editions of the Cookie Book have featured everything from gift ideas to cookie storage tips.



1970

Pastel Fudge-Filled Meringues

- 2 egg whites, room temperature
- 1/8 teaspoon cream of tartar
- 1/8 teaspoon salt
- 1/2 cup granulated sugar
- 1/4 teaspoon almond extract

Preheat oven to 250 degrees F. In medium bowl (not plastic or copper), beat egg whites, cream of tartar and salt until frothy. Add sugar gradually, beating after each addition. Continue beating until stiff peaks form, about 4 minutes. Blend in extract. Drop by teaspoonfuls onto parchment paper-lined cookie sheets. Shape into mounds; make depression in center of each mound. Bake at 250 degrees for 30 minutes. Cool on wire cooling racks. Spoon Pastel Fudge Filling into center of cooled cookies. Makes about 5 dozen.

Jeanette Walcheske • WEST ALLIS

I like the meringue recipe. A version of it appeared in the 1970 Cookie Book as Pastel Fudge-Filled Meringues, and I revised the recipe to my taste.

Pastel Fudge Filling

- 6 ounces white chocolate, chopped
- 3 ounces cream cheese, softened
- 1/2 cup powdered sugar
- 1 tablespoon water
- 1 teaspoon vanilla extract
- Red, green and yellow food coloring

In saucepan, cook white chocolate over low heat until melted. Remove pan from heat. Add cream cheese, sugar, water and vanilla; beat until smooth. Divide filling into three parts; tint one part pink (using red food coloring), one green and one yellow.



1998

Easy No-Bake Cookies

- 1/2 cup butter, cubed
- 2 cups granulated sugar
- 1/2 cup unsweetened cocoa powder
- 1/2 cup milk
- 1/2 cup peanut butter
- 1 teaspoon vanilla extract
- 3 cups uncooked oats

In large saucepan, combine butter, sugar, cocoa and milk. Bring to boil over medium heat, stirring occasionally; let boil for 1 minute. Remove from heat. Add peanut butter, vanilla and oats; stir until thick. Drop by rounded teaspoonfuls onto waxed paper. Cool until set. Makes about 4 dozen.

Sarah Hoots • WHITEWATER

When I was growing up, my dad had the 1998 edition. I have so many favorites from that Cookie Book. Fifteen years later, I am now a professional baker.



ELECTRIC
HOLIDAY
BOOK

Easy Roll Sugar Cookies

2 cups butter
1 cup sugar
1 egg
1/2 tsp vanilla
1/2 tsp baking soda
3 cups all-purpose flour
1/2 cup almonds
2 eggs
1/2 cup sugar
1/2 tsp vanilla
1/2 tsp baking soda

Preheat oven to 350°F. Cream butter and sugar. Add egg and vanilla. Blend in flour and baking soda. Roll in almonds. Bake 10-12 minutes. Cool on wire rack. Makes about 4 dozen.

Ice Box Cookies (p. 18)
Easy Roll Sugar Cookies (p. 11)
Cocoa Pecan Delights (p. 9)



1970



Praline Strips

24 graham cracker squares
1 cup butter, cubed

1 cup brown sugar, packed
1 cup pecans, chopped

Preheat oven to 350 degrees F. Line 15x10-inch baking pan with heavy-duty foil. Arrange graham crackers in pan in a single layer; set aside. In saucepan, combine butter and sugar. Bring to boil over medium heat; cook and stir for 2 minutes. Stir in pecans; spread evenly over crackers. Bake at 350 degrees for 10 minutes. Cut each cracker in half while warm. Makes 48 pieces.

Robin Juras • RACINE

My grandpa worked for the electric company, and I remember helping my Grandma Binn make cookies from the Cookie Book. I enjoyed my time baking with her.

2014



Orange Walnut Dipped Crisps

1¼ cups butter, softened
1 cup powdered sugar
1 tablespoon grated orange peel
2 teaspoons vanilla extract
2¼ cups all-purpose flour

½ teaspoon salt
1 cup walnuts, finely chopped
Granulated sugar
7 ounces dark chocolate, coarsely chopped

Preheat oven to 325 degrees F. In mixing bowl, cream butter, powdered sugar, orange peel and vanilla. In separate bowl, combine flour and salt; add to creamed mixture. Stir in walnuts. Shape into ½-inch balls; place on parchment paper-lined cookie sheets. Flatten balls with bottom of glass moistened with water and dipped in granulated sugar. Bake at 325 degrees for 9 to 11 minutes. Cool on wire cooling racks.

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



The 2014 edition had the theme Celebrate Chocolate and included this recipe.

Cocoa Pecan Delights

1¼ cups butter, softened
1 cup powdered sugar
½ cup unsweetened cocoa powder
1 teaspoon vanilla extract

¼ teaspoon salt
2 cups all-purpose flour
1 cup pecans, chopped
Powdered sugar

Preheat oven to 350 degrees F. In mixing bowl, cream butter and sugar. Beat in cocoa, vanilla and salt. Add flour; mix well. Stir in pecans. Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake at 350 degrees for 13 to 15 minutes. Cool on wire cooling racks. When cooled, roll in powdered sugar. Makes about 8 dozen.



Pam Steeves • FRANKSVILLE

I received my first Cookie Book in my home economics class. We each got to pick a cookie to make. I chose Cocoa Pecan Delights and have been making them ever since.

California Dream Bars

First Layer

½ cup butter, melted
½ cup brown sugar, packed

1 cup sifted all-purpose flour

Preheat oven to 375 degrees F. In medium bowl, combine butter, sugar and flour; press into ungreased 11x7-inch baking pan. Bake at 375 degrees for 15 minutes. Remove from oven; set aside while preparing Second Layer. Spread Second Layer over baked crust. Return to oven; bake an additional 15 minutes. Cool completely. Cut into bars. Makes about 2½ dozen.

Second Layer

2 eggs
1 cup brown sugar, packed
2 tablespoons all-purpose flour
½ teaspoon baking powder

¼ teaspoon salt
1 cup flaked or shredded coconut
1 cup pecans, chopped

In mixing bowl, beat eggs slightly. Add sugar, flour, baking powder, salt, coconut and pecans; mix well.



Laura Jean Lopez • WAUKESHA

I remember the cheerful pictures while learning to bake with my sister's Cookie Books. We started making cookies the day after Thanksgiving. Now, my daughter is carrying on the tradition with her kids.



Donna Juzwik • KENOSHA

I have my grandmother's, my mom's and my own collection of Cookie Books. The oldest book is from 1939. This recipe from that book has been made for three generations.

Rocks

1 cup butter, softened
1½ cups granulated sugar
3 eggs
2½ cups bread flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
½ teaspoon ground allspice
1½ cups dates, chopped
1½ cups walnuts, finely chopped

Preheat oven to 400 degrees F. In mixing bowl, cream butter and sugar; beat in eggs. In separate bowl, combine flour, baking soda, cinnamon and allspice; gradually add to creamed mixture. Stir in dates and walnuts. Drop by tablespoonfuls onto greased cookie sheets. Bake at 400 degrees for 12 to 15 minutes. Cool on wire cooling racks. Makes about 4 dozen.



Pecan Fingers

1 cup butter, softened
¼ cup powdered sugar
¼ teaspoon salt
1 teaspoon vanilla extract
1 tablespoon water
2 cups sifted all-purpose flour
2 cups pecans, grated or finely chopped
Powdered sugar

Preheat oven to 350 degrees F. In mixing bowl, cream butter; blend in sugar, salt, vanilla and water. Add flour and pecans; mix well. Chill if dough is soft. Shape level teaspoonfuls of dough into finger-like ovals; place on ungreased cookie sheets. Bake at 350 degrees for 13 to 15 minutes. Cool cookies on pan for 1 to 2 minutes, then transfer to wire cooling racks. Roll in sugar. Makes about 10 dozen.

Lisa Boughton • RACINE

Every Christmas season, my Uncle Jay makes a cookie tray with a mix of old favorites and new recipes from the We Energies Cookie Books. On Christmas Eve, the cookie tray is revealed after a round of caroling. It is a tradition that is sure to be passed on to the next generation.

Mary Reiss • WAUKESHA

The 1984 edition included what I considered the quintessential Christmas cookie ... Pecan Fingers. It is still the centerpiece of my holiday cookie tray.

Mocha Nut Butter Balls

1 cup butter, softened	1¾ cups all-purpose flour
½ cup granulated sugar	½ teaspoon salt
¼ cup unsweetened cocoa powder	2 cups walnuts, finely chopped
2 teaspoons instant coffee powder	Powdered sugar
2 teaspoons vanilla extract	

Preheat oven to 325 degrees F. In mixing bowl, cream butter and sugar. Add cocoa, coffee and vanilla; mix well. In separate bowl, combine flour and salt; gradually add to creamed mixture. Stir in walnuts. Shape into 1-inch balls; place on ungreased cookie sheets. Bake at 325 degrees for 14 to 16 minutes. Cool on wire cooling racks; roll in powdered sugar. Makes about 6 dozen.



1967

Kristin Bendlin • MUKWONAGO

When I was little, my mom would make the Mocha Nut Butter Balls from the 1967 Cookie Book every year. They were so good.

Easy Roll Sugar Cookies

1 cup butter, softened	3 cups all-purpose flour
1 cup granulated sugar	1 teaspoon baking powder
2 egg yolks (save egg whites for frosting)	½ teaspoon salt
1 teaspoon vanilla extract	⅓ cup milk

In mixing bowl, cream butter and sugar. Add egg yolks and vanilla; mix well. In separate bowl, sift together flour, baking powder and salt; add to creamed mixture along with milk; mix just until combined. Divide dough in half; wrap each in plastic wrap. Refrigerate for 2 hours.

Preheat oven to 350 degrees F. On floured surface, roll each portion of dough to ⅛-inch thickness. Cut with floured cookie cutters; place on greased cookie sheets. Bake at 350 degrees for 8 to 10 minutes. Cool on wire cooling racks. Frost with Decorating Frosting or frosting of choice, or decorate as desired. Makes about 5 dozen.

Decorating Frosting

2 egg whites, room temperature	¼ cup light corn syrup
2½ cups powdered sugar	Red and green food coloring

In medium bowl (not plastic), beat egg whites until soft peaks form. Add sugar gradually, beating after each addition. Continue beating until stiff peaks form. Add corn syrup; beat for 1 minute. Divide egg white mixture in half; tint one half red and one half green. Add a few drops of water if thinner frosting is desired. Keep frosting covered when not in use.



1964

Ann Wendt • GREENFIELD

My mom's copy of the 1964 Wisconsin Electric "Cooky Book" is sprinkled with butter and flour stains, and some of the pages are loose and worn. I wouldn't trade it for a new copy no matter what.



Candy Bar Cookies (p. 21)
Chocolate 'N' Cherry
Refrigerator Cookies (p. 21)
Pixies (p. 19)

Currant Jelly Cookies

1 cup butter, softened
1¼ cups powdered sugar, divided
1 egg
1½ teaspoons almond extract
1 teaspoon vanilla extract
2½ cups all-purpose flour
1 teaspoon salt
Currant or cherry jelly

In mixing bowl, cream butter and 1 cup sugar. Add egg and extracts; 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 each portion of dough to ⅛-inch thickness. Cut with 1¾-inch round cookie cutter. Using a ¾-inch cutter, cut small hole in center of half the cookies; place on lightly greased cookie sheets. Bake at 375 degrees for 6 to 8 minutes. Cool on wire cooling racks. Dip cookies with holes in remaining sugar. Spread whole cookies with jelly, placing more toward center; top with sugar-coated cookies. Makes about 5 dozen.



1969

Mary Krull •

MENOMONEE FALLS

When I was a kid, we would walk to downtown Milwaukee from my grandparents' home for Christmas shopping. My mother's first stop was always at the electric company to pick up the Cookie Book.

Raspberry Meringue Kisses

3 egg whites, room temperature
⅛ teaspoon salt
¾ cup granulated sugar
3 tablespoons plus 1½ teaspoons raspberry gelatin powder
1 teaspoon white vinegar
1 cup miniature chocolate chips

Preheat oven to 250 degrees F. In medium bowl (not plastic or copper), beat egg whites and salt until frothy. Blend together sugar 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. Drop by teaspoonfuls onto parchment paper-lined baking sheets. Bake at 250 degrees for 25 minutes. TURN OVEN OFF; leave cookies in oven about 20 minutes longer. Makes about 9 dozen.



1966

Deborah Marchand • OAK CREEK

I have always loved the 1966 Cookie Book. The whimsical artwork draws a child to it. I look forward to pulling this book out each year and looking at the pictures and the recipes.

Jackie Funk • BROOKFIELD

Our family's most requested recipe is the Raspberry Meringue Kisses. It wouldn't be Christmas without these colorful treats. They are the best.

Claudia F'lynn • RACINE

I love checking out your Cookie Book around Thanksgiving to pick out recipes for the holidays.



Ellen Mixter-Keller •
WAUWATOSA

We have been making these cookies since I was very little. Mom would start baking in early November, and they were kept in tins in the basement freezer. But we all snatched those frozen yummys.

Santa Claus Cookies

1½ cups butter, softened
2 cups brown sugar, packed
1 egg
3¾ cups all-purpose flour

2½ teaspoons ground cinnamon
1¼ teaspoons baking powder
1¼ teaspoons ground cloves

In mixing bowl, cream butter and sugar. Add egg; mix well. In separate bowl, combine flour, cinnamon, baking powder and cloves; add to creamed mixture. Divide dough into thirds; wrap each in plastic wrap. Refrigerate for 2 hours.

Preheat oven to 350 degrees F. On floured surface, roll each portion of dough to ⅛-inch thickness; cut with floured cookie cutters. Place on ungreased cookie sheets. Bake at 350 degrees for 9 to 11 minutes. Cool on wire cooling racks. Frost with Butter Frosting or frosting of choice, or decorate as desired. Makes about 6 dozen, depending on size of cutters.

Butter Frosting

3 tablespoons butter, softened
1½ cups powdered sugar

3 tablespoons cream or milk
1 teaspoon vanilla extract

In mixing bowl, blend all ingredients; beat until smooth.



Pecan Corn Flake Cookies

½ cup butter, softened
½ cup shortening
1½ cups powdered sugar
1½ teaspoons vanilla extract

1½ cups sifted all-purpose flour
1½ cups corn flakes, lightly crushed
¾ cup finely chopped pecans

In mixing bowl, cream butter, shortening, sugar and vanilla until light and fluffy. Add flour; mix until blended. Stir in corn flakes. Divide dough into fourths; roll each into a 1¼-inch diameter log. Roll in pecans. Wrap in waxed paper, then in plastic wrap. Chill overnight.

Preheat oven to 350 degrees F. Slice each log into ½-inch rounds; place on ungreased cookie sheets. Bake at 350 degrees for 10 to 12 minutes. Cool on wire cooling racks. Makes about 6 dozen.

The company's Home Service Bureau, which published the original Electric Company Cookie Book, was located in downtown Milwaukee on the corner of Michigan and North 2nd streets and is now part of We Energies' offices.

Date-Filled Pinwheels

½ cup butter, softened
1 cup brown sugar, packed
1 egg
2 cups all-purpose flour
¼ teaspoon ground cinnamon
½ teaspoon baking soda
¼ teaspoon salt

In mixing bowl, cream butter and sugar. Add egg; mix well. In separate bowl, sift together flour, cinnamon, baking soda and salt; add to creamed mixture, blending well. Cover and refrigerate for 1 hour. Prepare Date Filling.

Divide dough into thirds. On floured surface, roll each portion of dough to a 7x11-inch rectangle. Spread ¼ cup Date Filling over dough. Starting at long side, roll tightly. Wrap in waxed paper; refrigerate several hours or overnight.

Preheat oven to 375 degrees F. Cut each log into thin slices; place on greased cookie sheets. Bake at 375 degrees for 7 to 9 minutes. Cool on wire cooling racks. Makes about 12 dozen.

Date Filling

¾ cup pitted dates, finely chopped
⅓ cup granulated sugar
⅓ cup water
⅓ cup walnuts or pecans, finely chopped

In small saucepan, combine dates, sugar and water. Bring to a boil; cook over low heat until mixture reduces to a smooth consistency. Remove from heat; stir in nuts. Cool.

Ella's White Sugar Cookies

1 cup butter, softened
1 cup powdered sugar
1 egg
½ teaspoon almond extract
1 teaspoon vanilla extract
2½ cups all-purpose flour
1 teaspoon salt
Granulated sugar

In mixing bowl, cream butter and powdered sugar. Add egg and extracts; mix well. In separate bowl, combine flour and salt; add to creamed mixture. Divide dough in half; wrap each in plastic wrap. Refrigerate for 2 hours.

Preheat oven to 375 degrees F. On floured surface, roll each portion of dough to ⅛-inch thickness. Cut with floured 3-inch cookie cutters. Place on greased cookie sheets; sprinkle with granulated sugar. Bake at 375 degrees for 6 to 8 minutes. Cool on wire cooling racks. Makes about 5 dozen.

Judy Clark Williams • SOUTH MILWAUKEE

My favorite memory is the anticipation of the new Cookie Book. When I was much younger, we could pick up the book at Ideal Hardware in South Milwaukee.

Wendy Galecki • WEST BEND

When baking with my grandpa, he would make Ella's White Sugar Cookies for every holiday. He taught me just the right thickness and how to decorate them beautifully.



Paula Vander Velden • CUDAHY

My grandma used to make the Date-Filled Pinwheels every Christmas. They were always a favorite. When she couldn't bake anymore, I took over making them.





1937

Coconut Cookies

2 eggs
½ cup granulated sugar
½ cup brown sugar, packed
½ cup butter, melted
½ teaspoon lemon extract
2 cups bread flour
1½ teaspoons baking powder
½ teaspoon salt
2 cups finely chopped shredded coconut

In large bowl, beat eggs slightly. Add sugars, butter and extract; beat well. In separate bowl, sift together flour, baking powder and salt; add to egg mixture. Stir in coconut. Press dough into waxed or parchment paper-lined 9x5-inch loaf pan; refrigerate overnight.

Preheat oven to 400 degrees F. Remove dough from pan. Cut widthwise into thin slices; place on greased cookie sheets. Bake at 400 degrees for 8 to 10 minutes. Cool on wire cooling racks. Makes about 3 dozen.

In addition to cookie recipes, early versions of the Cookie Book included recipes for holiday cakes and breads.



1984

Chocolate-Dipped Creams

1 cup butter, softened
½ cup powdered sugar
1 teaspoon vanilla extract
1 cup all-purpose flour
1 cup cornstarch
⅛ teaspoon salt
Powdered sugar
1 cup semisweet chocolate chips, melted
Chopped nuts, coconut or chocolate jimmies

In mixing bowl, cream butter and sugar; add vanilla. In separate bowl, combine flour, cornstarch and salt; gradually add to creamed mixture. Cover and refrigerate for 2 hours.

Preheat oven to 375 degrees F. Shape teaspoonfuls of dough into balls, triangles, crescents or bars; place on greased cookie sheets. Bake at 375 degrees for 11 to 13 minutes. Cool on wire cooling racks. Dip one end of each cookie in sugar; dip remaining end in chocolate, then in nuts, coconut or jimmies. Place on waxed or parchment paper; let stand until set. Makes about 6 dozen.

Cara Boticki • RAYMOND

My family has been making Chocolate-Dipped Creams from the 1984 Cookie Book for as long as I can remember.

Sue Weiss • BROOKFIELD

I loved sampling my mom's baked goods while looking at her We Energies Cookie Books and the great pictures. They were magical from the eyes of a child.



Fruitcake Gems (p. 27)
Santa Claus Cookies (p. 14)
Date-Filled Pinwheels (p. 15)



Peanut Butter Cookies

- | | |
|---------------------------|---------------------------|
| 1 cup shortening | 2 eggs |
| 1 cup peanut butter | 2½ cups all-purpose flour |
| 1 cup granulated sugar | 2 teaspoons baking soda |
| 1 cup brown sugar, packed | ½ teaspoon salt |

Preheat oven to 350 degrees F. In mixing bowl, cream shortening, peanut butter and sugars. Add eggs; mix well. In separate bowl, combine flour, baking soda and salt. Add to creamed mixture; mix well. Shape teaspoonfuls of dough into balls; place on greased cookie sheets. Flatten with fork. Bake at 350 degrees for 10 to 12 minutes. Cool on wire cooling racks. Makes about 9 dozen.

Susan Herzfeld • MUSKEGO

When the new Cookie Book would come out each year, my mom would study the recipes and select the year's special cookies. I now have her Cookie Books, and they make me tear up when I think of the happiness they brought her.



Ice Box Cookies

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| 1 cup butter, softened | 4 cups bread flour |
| ½ cup lard | 2 teaspoons ground cinnamon |
| 1 cup granulated sugar | 1 teaspoon baking soda |
| 1 cup brown sugar, packed | 1 tablespoon hot water |
| 3 eggs | 1½ cups almonds or walnuts |

In mixing bowl, cream butter and lard; add sugars; cream thoroughly. Add eggs, one at a time, beating well after each addition. In separate bowl, sift together flour and cinnamon. Mix baking soda with hot water. Add flour, soda mixture and nuts to creamed mixture; mix well. Press dough into waxed or parchment paper-lined 9x5-inch loaf pan; refrigerate overnight.

Preheat oven to 425 degrees F. Remove dough from pan. Cut widthwise into ½-inch thick slices; cut slices in half, forming squares. Place on greased cookie sheets. Bake at 425 degrees for 6 to 8 minutes. Cool on wire cooling racks. Makes about 6 dozen.



Cookie Book covers have evolved over the years.
Here's what it looked like in 1939.

Pixies

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| ½ cup vegetable oil | 2 teaspoons vanilla extract |
| 2 cups granulated sugar | 2 cups all-purpose flour |
| 4 ounces unsweetened chocolate,
melted and cooled | 2 teaspoons baking powder |
| 4 eggs | ¾ teaspoon salt |
| | 1 cup powdered sugar |

In large bowl, beat oil, sugar and melted chocolate until smooth. Add eggs, one at a time, mixing well after each addition. Add vanilla. In separate bowl, combine flour, baking powder and salt. Add to chocolate mixture; mix well. Cover and refrigerate for 2 hours.

Preheat oven to 350 degrees F. Shape dough into 1-inch balls; roll in powdered sugar. Place 2 inches apart on lightly greased cookie sheets. Bake at 350 degrees for 12 to 14 minutes. Cool on wire cooling racks. Makes about 5 dozen.



Carolyn Preston • KENOSHA

The 1998 Cookie Book has been one of my all-time favorites. I remember making thousands of cookies, but my family's favorite has to be the Pixies.

Chocolate Chunk Cookies

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|----------------------------|-----------------------------------|
| 1 cup butter, softened | 2¼ cups all-purpose flour |
| ¾ cup granulated sugar | 1 teaspoon baking soda |
| ¾ cup brown sugar, packed | ¼ teaspoon salt |
| 2 eggs | 2 cups semisweet chocolate chunks |
| 1 teaspoon vanilla extract | |

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 soda and salt; add to creamed mixture. Stir in chocolate chunks. Drop by teaspoonfuls onto greased cookie sheets. Bake at 350 degrees for 8 to 10 minutes. Cool on wire cooling racks. Makes about 8 dozen.



Julie Holler • OAK CREEK

It's fun to look back at all of the old Cookie Books and see how recipes have changed over the years.

Choco-Scotch Treats

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|---------------------------------|--------------------------|
| ¼ cup peanut butter | 4 cups crisp rice cereal |
| 1 cup butterscotch chips | ¼ cup pecans, chopped |
| 1 cup semisweet chocolate chips | |

In large microwave-safe bowl, melt peanut butter and chips; stir until smooth. Stir in cereal. Spread into greased 9-inch square pan; sprinkle with pecans. Let stand until set. Cut into squares. Makes about 4 dozen.



The 1984 book was the only Cookie Book produced that decade.



Chocolate 'N' Cherry Refrigerator Cookies

1 cup butter, softened	½ teaspoon salt
1½ cups granulated sugar	½ cup candied cherries, diced
1 egg	⅓ cup pecans, chopped
2 teaspoons vanilla extract	1 ounce unsweetened chocolate, melted and cooled
2½ cups all-purpose flour	1 tablespoon hot milk
1½ teaspoons baking powder	

In mixing bowl, cream butter and sugar. Add egg and vanilla; beat well. In separate bowl, sift together flour, baking powder and salt; add to creamed mixture. Divide dough into two equal portions. Add cherries to one portion and nuts and chocolate to the other, mixing each well. Shape each portion of dough into two 1½x9-inch bars; wrap in waxed paper. Refrigerate until firm, about 1 hour. Cut each bar in half lengthwise; brush cut sides with milk. Arrange bars to form two checkerboard blocks; press gently to adhere. Wrap in waxed paper; refrigerate overnight.

Preheat oven to 350 degrees F. Cut bars into ¼-inch slices; place on ungreased cookie sheets. Bake at 350 degrees for 8 to 10 minutes. Cool on wire cooling racks. Makes about 6 dozen.



Lynette Adsit • NEW BERLIN

Christmas just isn't Christmas until I start my holiday baking with the We Energies Cookie Book.

Candy Bar Cookies

14 ounces light caramels, about 50, unwrapped	¾ cup melted butter
⅔ cup evaporated milk (not condensed), divided	1 teaspoon vanilla extract
1 package German chocolate cake mix	1½ cups walnuts or pecans, chopped and divided
	1 cup semisweet chocolate chips

Preheat oven to 350 degrees F. Melt caramels with ⅓ cup milk, stirring occasionally; set aside. Combine dry cake mix, butter, remaining milk, vanilla and 1 cup nuts. Mix well. Spread half the dough into a well-greased 13x9-inch pan. Reserve remaining dough for topping. Bake at 350 degrees for 8 minutes. Sprinkle chips over hot crust. Spread warm caramel mixture over chips. Drop and carefully spread reserved dough over caramel mixture. Sprinkle with remaining nuts. Bake about 20 minutes. Cool in pan on wire cooling rack; refrigerate about 1 hour to set caramel layer. Cut into bars. Makes about 4 dozen.



Past Cookie Books have included recipes from current and retired employees.



Stacey J. Mankse • MILWAUKEE

I've made these cutouts every year since I was young.

Mission Bells

½ cup butter, softened	2 tablespoons sweet white wine
⅓ cup granulated sugar	½ teaspoon salt
1 egg yolk	1½ cups all-purpose flour

In mixing bowl, cream butter and sugar. Add egg yolk, wine and salt; mix well. Add flour; mix just until blended. Cover and refrigerate 2 to 3 hours.

Preheat oven to 375 degrees F. On lightly floured surface, roll dough to ⅛-inch thickness. Cut with 1½-inch bell-shaped cookie cutter; place on ungreased cookie sheets. Bake at 375 degrees for 6 to 8 minutes, or until lightly browned. Cool on wire cooling racks. Frost or decorate as desired. Makes about 8 dozen.



Nut Horns

1 (¼-ounce) packet active dry yeast	1 cup cold butter
2 tablespoons granulated sugar	6 egg yolks (save egg whites for Filling)
¼ cup warm water (105-110 degrees F)	1 cup sour cream
6½ cups all-purpose flour, divided	1 teaspoon vanilla extract
1 teaspoon salt	2 cups powdered sugar, plus additional as needed
2 teaspoons baking powder	

Preheat oven to 350 degrees F. In small bowl, dissolve yeast and granulated sugar in water; set aside. In large mixing bowl, combine 6 cups flour, salt and baking powder; cut in butter. Mix in egg yolks, sour cream, yeast mixture and vanilla. On floured surface, knead until smooth, adding up to ½ cup more flour to make soft dough. (Dough may be wrapped and refrigerated at this point to bake later.) Shape pieces of dough into 1-inch balls; coat with powdered sugar. Roll each ball into 4x6-inch oval, adding powdered sugar as needed to prevent sticking. Spread Filling down center of oval to within ¼ inch of side; roll up starting with short side, then bend into horseshoe shape. Place on greased or parchment paper-lined cookie sheets. Bake at 350 degrees for 12 to 14 minutes. Cool on wire cooling racks. Sprinkle with powdered sugar just before serving, if desired. Makes about 10 dozen.

Filling

6 egg whites, room temperature	6 cups walnuts, ground
1½ cups granulated sugar	

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



Both customers and stockholders submitted recipes included in the 2013 Cookie Book.

Cheesecake-In-Between Bars

Crust

1/3 cup butter, softened
1/3 cup brown sugar, packed
1 cup all-purpose flour
1/2 cup pecans, finely chopped

Preheat oven to 350 degrees F. In small bowl, cream butter and sugar. Add flour and pecans; mix until crumbly. Press into greased 13x9-inch baking pan. Bake at 350 degrees for 10 minutes. Spread Cheesecake Filling over hot crust. Carefully spoon Pecan Topping over top. Return to oven; bake until topping is set, about 25 minutes. Cool in pan on wire cooling rack. Cut into bars. Makes about 40 bars.

Cheesecake Filling

8 ounces cream cheese, softened
1/4 cup granulated sugar
1 egg
2 tablespoons milk
1 tablespoon lemon juice
1/2 teaspoon vanilla extract

In mixing bowl, blend cream cheese and sugar; add egg, milk, lemon juice and vanilla; beat until smooth and well blended.

Pecan Topping

2 eggs
3/4 cup dark corn syrup
1/4 cup brown sugar, packed
3 tablespoons all-purpose flour
1 teaspoon vanilla extract
1/2 teaspoon salt
3/4 cup pecans, chopped

In bowl, beat eggs until foamy. Add corn syrup, sugar, flour, vanilla, salt and pecans; mix well.

Chocolate Cherry Nuggets

2 cups butter or margarine, softened
2 cups powdered sugar
2 teaspoons vanilla extract
1/2 teaspoon salt (optional)
4 1/2 cups sifted all-purpose flour
2 cups semisweet chocolate chips
1/2 cup chopped walnuts
2 (10-ounce) jars maraschino cherries, drained and quartered

Preheat oven to 350 degrees F. In large bowl, cream butter; mix in sugar. Beat in vanilla and salt. Add flour gradually, mixing until well blended. Mix in chips, then nuts, then cherries. (Dough will be stiff.) Drop by teaspoonfuls onto ungreased cookie sheets. Bake at 350 degrees for about 15 minutes. Cool on wire cooling racks. Makes about 9 dozen.

1972



Dawn Groshek • WEST ALLIS

So many great recipes in the 1972 Cookie Book. The Cheesecake-In-Between Bars are always a hit, during the holidays or anytime.

2006



The 2006 Cookie Book featured recipes that had appeared only once in a prior book.



1963

Brandy Wreaths

1½ cups butter, softened
¾ cup granulated sugar
½ teaspoon salt

3 tablespoons brandy
3½ cups all-purpose flour
Colored sugar or small pieces of citron
and candied cherries

Preheat oven to 350 degrees F. In mixing bowl, cream butter, sugar and salt; stir in brandy. Add flour; mix well. Place level tablespoonful of dough on floured cutting board. Shape into 9-inch-long strand; cut in half. Twist two strands together; shape into wreath. Place on greased cookie sheets. Decorate with colored sugar or citron and cherries. Bake at 350 degrees for 8 to 10 minutes. Cool on wire cooling racks. Makes about 6 dozen.

Gloria Weisflog • PEWAUKEE

My favorite is Brandy Wreaths. They're festive and fun to make. This recipe is from a Cookie Book given to me as a young bride in 1965, by my mother-in-law.



1935

Chocolate Devils

½ cup butter, softened
1 cup granulated sugar
2 eggs
1 teaspoon vanilla extract
¾ cup all-purpose flour

¼ teaspoon salt
¼ cup milk
2 ounces unsweetened chocolate,
melted and cooled
1 cup nuts, chopped

Preheat oven to 350 degrees F. In mixing bowl, cream butter and sugar. Add eggs, one at a time, mixing well after each addition. Add vanilla. In separate bowl, combine flour and salt. Add to creamed mixture alternately with milk; mix well. Stir in melted chocolate and nuts; pour into foil-lined 9-inch square baking pan. Bake at 350 degrees for 25 minutes. Cool slightly in pan on wire cooling rack. Use foil to lift bars from pan; cut while warm. Makes about 40 small bars.

An archive of Cookie Books can be found
online at www.we-energies.com/recipes.

Spritz

1 cup butter, softened
½ cup plus 1 tablespoon granulated sugar
1 egg
1 teaspoon vanilla extract
½ teaspoon almond extract
¾ teaspoon salt
2½ cups all-purpose flour
Colored sugar and/or candies for decorating

Preheat oven to 400 degrees F. In mixing bowl, cream butter and sugar. Add egg, extracts and salt; mix well. Add flour; mix well. Press dough through cookie press onto ungreased cookie sheets; decorate as desired. Bake at 400 degrees for 6 to 7 minutes. Cool on wire cooling racks. Makes about 6 dozen.



Karen Gross • UNION GROVE

My mom has collected the books for years. We still bake together for the holidays and now with the next generation.

Christmas Fruit Sticks

1 cup butter, softened
1½ cups granulated sugar
3 eggs
3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground allspice
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
½ teaspoon ground cloves
½ teaspoon salt
1 cup almonds, finely chopped
1 cup raisins
¼ cup chopped candied citron

In mixing bowl, cream butter and sugar. Add eggs; beat well. In separate bowl, combine flour, baking soda, allspice, cinnamon, nutmeg, cloves and salt. Stir in almonds, raisins and citron. Press dough into waxed or parchment paper-lined 9x5-inch loaf pan; refrigerate overnight.

Preheat oven to 400 degrees F. Remove dough from pan. Cut widthwise into thin slices; cut each slice in half lengthwise. Place on parchment paper-lined cookie sheets. Bake at 400 degrees for 6 to 8 minutes. Cool on wire cooling racks. Frost with Powdered-Sugar Icing, if desired. Makes about 11 dozen.

Powdered-Sugar Icing

1 cup powdered sugar
½ teaspoon vanilla extract
1 to 2 tablespoons milk

Mix sugar and vanilla; add milk, 1 tablespoon at a time, mixing until smooth and of desired consistency. Mixture will thicken slightly as it sets.



In the 1960s and 1970s, the Home Service Bureau featured a holiday light display at the Public Service Building in downtown Milwaukee, and Cookie Books were distributed.



Cheesecake-In-Between Bars (p. 23)
Brandy Wreaths (p. 24)
Chocolate-Dipped Creams (p. 16)

Fruitcake Gems

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|---|--|
| 1 cup candied red and green pineapple wedges, chopped | 2 tablespoons granulated sugar |
| 1 cup candied orange peel, chopped | 3 eggs |
| ½ cup golden raisins | ¾ cup all-purpose flour |
| ¼ cup rum or apple juice | 2 cups cashews, chopped |
| ½ cup butter, softened | Candied red and green cherries, halved |
| ¼ cup light corn syrup | |

In medium bowl, combine candied pineapple, orange peel and raisins. Pour rum or apple juice over fruit mixture; let stand 1 hour.

Preheat oven to 300 degrees F. In mixing bowl, cream butter, corn syrup and sugar. Add eggs; mix well. Add flour; mix until combined. Stir in fruit mixture and cashews. Fill paper-lined miniature muffin cups with dough. Press cherry half into top of each. Bake at 300 degrees for 25 to 30 minutes. Cool on wire cooling racks. Makes about 3 dozen.



Gilda M. Smith • KENOSHA

When I was little and my mom was still alive, she'd be so excited when the Cookie Book came. She'd let me pick out any cookie I wanted, and we'd make it together. I lovingly passed this tradition on to my 24-year-old daughter.

Snickerdoodles

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|----------------------------------|-----------------------------|
| 1 cup butter, softened | 2 teaspoons cream of tartar |
| 1 cup granulated sugar | 1 teaspoon baking soda |
| 2 eggs | ¼ teaspoon salt |
| 2¾ cups sifted all-purpose flour | |

Preheat oven to 400 degrees F. In mixing bowl, cream butter and sugar; beat in eggs one at a time. In separate bowl, combine flour, cream of tartar, baking soda and salt; gradually add to creamed mixture. Shape level tablespoonfuls of dough into balls; roll in Cinnamon-Sugar Mixture. Place 2 inches apart on ungreased cookie sheets. Bake at 400 degrees for 7 to 9 minutes. Cool on wire cooling racks. Makes about 5 dozen.

Cinnamon-Sugar Mixture

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|---------------------------------|--------------------------------|
| 1½ tablespoons granulated sugar | 1½ tablespoons ground cinnamon |
|---------------------------------|--------------------------------|

In a shallow bowl, combine sugar and cinnamon.

Cynthia Wright-Kau • NEW BERLIN

My favorite memory is sitting with Grandma Carol Wehr and all of her Cookie Books, picking out favorite recipes to make for family and friends – not only on holidays, but any day.

Mary Cardosa • MILWAUKEE

My six sisters and I waited every year for my mom to get her Cookie Book, and then we would use it to make some of our holiday cookies.





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

