

We Energies

Cookie Book

Recipes from Grandma

2019





Of the many traditions we share with our grandmothers, baking cookies at the holidays is a favorite for many of us.

A day spent in the kitchen with Grandma meant cracking eggs, rolling dough and sampling treats from the oven. Cookies were made with love, and memories were made that last a lifetime.

For the 2019 edition, we asked customers to make their grandmothers the stars of the Cookie Book. Hundreds of customers shared a favorite recipe from their grandma, along with a cherished memory of baking with her. What a tremendous response we received! After reviewing all of the entries, we chose 38 delicious recipes and heartwarming memories.

It's our great pleasure to share this year's Cookie Book with you and continue the tradition that spans generations – bringing us all just a little closer together at the holidays.

All of us at We Energies wish you a very merry and bright holiday season.

Tom Metcalfe
President

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Beverly A. Murphy

Menasha

My Gramma always made this when her jelly jar was getting low. Nobody wanted to finish the last of the jar, so she made these bars for supper. Now I make these with my great-grandchildren, and they love them too.

Gramma's Jelly Bars

1½ cups all-purpose flour
1 teaspoon baking powder
¼ teaspoon salt
1½ cups old-fashioned oats

1 cup brown sugar, packed
¾ cup butter, cubed
¾ cup jam, jelly or preserves of choice

Preheat oven to 325 degrees F. In large bowl, whisk together flour, baking powder and salt. Stir in oats and sugar. Cut in butter until mixture resembles coarse crumbs; pat ⅔ of the mixture into a lightly greased 13x9-inch baking pan. Spread jam, jelly or preserves over crust; sprinkle with remaining crumb mixture. Bake at 325 degrees for 25 to 30 minutes. Cool in pan on wire cooling rack; cut into bars. Makes about 3 dozen.



Brenda Webb

Racine

I baked cookies with Grandma every Christmas. We would taste each cookie and she would tell me stories about the recipes. I still bake her cookies and remember those special days baking with her.

Caramel Cream Sandwich Cookies

1 cup butter, softened
¾ cup brown sugar, packed

1 egg yolk
2¼ cups all-purpose flour

Preheat oven to 325 degrees F. In mixing bowl, cream butter and sugar. Add egg yolk; mix well. Stir in flour. Shape dough into ½-inch balls; place on ungreased cookie sheets. Flatten with fork in crisscross pattern. Bake at 325 degrees for 8 to 10 minutes. Cool on wire cooling racks. Spread Browned Butter Frosting on half the cookies; top with remaining cookies. Makes about 4 dozen.

Browned Butter Frosting

2 tablespoons butter
1¼ cups powdered sugar

½ teaspoon vanilla extract
3 to 4 tablespoons heavy whipping cream

In small saucepan, heat butter over low heat until golden brown; cool slightly. Stir in powdered sugar and vanilla. Add enough cream to achieve spreading consistency.

grandma B's Sugar Cookies

1 cup butter, softened
1 cup granulated sugar
3 eggs
1 teaspoon vanilla extract
3½ cups all-purpose flour

2 teaspoons cream of tartar
1 teaspoon baking soda
⅛ teaspoon ground nutmeg
Colored sprinkles

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

Preheat oven to 425 degrees F. On floured surface, roll portion of dough to ⅛-inch thickness. Cut with 3-inch cookie cutters. Place on ungreased cookie sheets. Bake at 425 degrees for 6 to 8 minutes. Cool on wire cooling racks. Spread with Icing; decorate with sprinkles when cooled. Makes about 4 dozen.

Icing

2 cups powdered sugar
¼ cup butter, melted

1 teaspoon vanilla extract
1 to 2 tablespoons milk

In mixing bowl, combine sugar, butter and vanilla; mix well. Beat in milk until smooth and of a spreadable consistency.

Chocolate Bon Bons

1 cup butter, melted
2 cups brown sugar, packed
2 cups heavy whipping cream
1 teaspoon vanilla extract

6 cups graham cracker crumbs
2 cups miniature chocolate chips
2 cups finely chopped walnuts

Preheat oven to 350 degrees F. In mixing bowl, beat butter, sugar, cream and vanilla until sugar is dissolved. Stir in cracker crumbs, chocolate chips and walnuts. Drop rounded teaspoonfuls of dough into miniature baking cups; place on ungreased cookie sheets. Bake at 350 degrees for 10 to 12 minutes. Cool on wire cooling racks. Makes about 9 dozen.



Alyssa Frelka

Brookfield

I made these cookies with my grandma every year since I was old enough to hold a rolling pin. Our special tradition was making two cut-out angel cookies – one for each of us.



Karen Law

Burlington

My grandmother was a warm and caring person. Baking was a special time together, and I got my love of baking cookies from her. No one could resist her Chocolate Bon Bons. Miss you, Grandma.



Ron Marusich

West Allis

My sisters and I always looked forward to our time with Grandma.

Grandma Aggie's Chocolate Chocolate Cookies

- 1¼ cups butter, softened
- 1⅔ cups brown sugar, packed
- 1 cup granulated sugar
- 2 eggs
- 1½ teaspoons vanilla extract
- 3 cups all-purpose flour
- 2 tablespoons unsweetened cocoa powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup dark chocolate chips
- 1 cup milk chocolate chips
- 1 cup semisweet chocolate chips
- 1 cup chopped walnuts, optional

Preheat oven to 375 degrees F. In mixing bowl, cream butter and sugars. Add eggs and vanilla; mix well. In separate bowl, combine flour, cocoa powder, baking soda and salt; add to creamed mixture. Stir in chips and optional walnuts. Drop by teaspoonfuls onto parchment paper-lined cookie sheets. Bake at 375 degrees for 7 to 9 minutes. Cool on wire cooling racks. Makes about 9 dozen.



Laurie Sheahan

Union Grove

My grandchildren look forward to making this recipe with me. There is something for each of them to do. Of course, they also do the taste testing.



Holiday S'mores

- ½ cup milk chocolate chips
- ¾ teaspoon vegetable oil
- 16½ ounces refrigerated peanut butter cookie dough
- 3 cups miniature marshmallows
- 1 cup red and green candy-coated chocolate pieces

Preheat oven to 350 degrees F. In small saucepan over low heat, combine chocolate chips and oil, stirring until smooth; set aside. Spray 13x9-inch baking pan with cooking spray. Break up cookie dough into prepared pan; press dough evenly to form crust. Bake at 350 degrees for 15 to 18 minutes, or until golden brown. Remove from oven; sprinkle with marshmallows. Return to oven; bake an additional 2 to 3 minutes, or until marshmallows are puffed. Remove from oven; sprinkle with candy pieces. Drizzle reserved melted chocolate over warm bars. Cool completely in pan before cutting. Makes about 3 dozen.



Holiday S'mores (p. 6)
Caramel Cream Sandwich Cookies (p. 4)



Bettye Nimmer

Mequon

Grandma always made baked treats for the grandchildren when we visited. I was fortunate to inherit her mixing bowl, and I think of her every time I use it to mix my own cookies.



Grandma Lydia's Raisin-Filled Cookies

4 cups all-purpose flour	1 teaspoon baking soda
1 cup granulated sugar	1 cup margarine, softened
1 cup brown sugar, packed	3 eggs
1 teaspoon baking powder	2 teaspoons vanilla extract

In large bowl, combine flour, sugars, baking powder and baking soda. Cut in margarine until dough resembles coarse crumbs. Add eggs and vanilla; mix well. Divide dough into thirds; wrap each in plastic wrap. Refrigerate overnight.

Preheat oven to 350 degrees F. On lightly floured surface, roll dough to 1/8-inch thickness. Cut with 3-inch round cookie cutter; place on parchment paper-lined cookie sheets. Place teaspoonfuls of Filling on half of each round near center; fold dough to cover filling. Press edges with tines of fork to seal; prick tops of cookies with fork. Bake at 350 degrees for 10 to 13 minutes. Cool on wire cooling racks. Makes about 4 dozen.

Filling

3/4 cup granulated sugar	1 cup water
1 tablespoon cornstarch	2 cups raisins

In small bowl, combine sugar and cornstarch; set aside. In small saucepan, combine water and raisins. Bring to a boil over low heat; gradually stir in sugar mixture. Cook, stirring frequently, until thickened. Remove from heat; cool completely.



Cheryl Duchow

Plymouth

I'm the grandma now but enjoyed making these wonderful cookies with my mom, who is now 87. I make them every year for the holidays and they are a family tradition.

Butter Balls

2 cups butter, softened	4 1/2 cups all-purpose flour
1 1/8 cups brown sugar, packed	Colored decorating sugar
1 teaspoon vanilla extract	

Preheat oven to 350 degrees F. In large bowl, cream butter and sugar; mix in vanilla. Blend in flour. Shape teaspoonfuls of dough into 1-inch balls; dip top of each in colored sugar. Place on ungreased cookie sheets. Bake at 350 degrees for 15 to 18 minutes. Let cool slightly on cookie sheets, then transfer to wire cooling racks. Makes about 8 dozen.



Cutout Cookies

- 1¼ cups butter, softened
- 1 cup granulated sugar
- 1 egg
- 1 teaspoon vanilla extract
- 3 cups all-purpose flour
- 2 teaspoons baking powder

In mixing bowl, cream butter and sugar. Add egg and vanilla; mix well. In separate bowl, combine flour and baking powder; gradually add to creamed mixture. Divide dough in half; wrap each in plastic wrap. Chill for 30 minutes.

Preheat oven to 400 degrees F. On lightly floured surface, roll dough to ¼-inch thickness. Cut with 3-inch cookie cutters; place on ungreased cookie sheets. Bake at 400 degrees for 8 to 10 minutes. Cool on wire cooling racks. Frost cooled cookies or decorate as desired. Makes about 3 dozen.

Frosting

- 3 cups powdered sugar
- 1 tablespoon butter, softened
- ½ teaspoon almond extract
- 3 to 4 tablespoons water

In medium bowl, beat sugar, butter and almond extract until combined. Add enough water to reach desired consistency.



Bonnie Peterson

Bark River

At the holidays, it's always a joy to have the grandkids come over to frost and decorate these cookies. What better way to make memories? I don't know who has more fun – grandma or the grandkids.

Gramma Sody's Cherry Surprise

- 2 cups butter, softened
- 1½ cups powdered sugar
- 1 teaspoon vanilla extract
- 4 cups all-purpose flour
- 72 maraschino cherries, drained and patted dry
- 2 cups semisweet chocolate chips, melted

Preheat oven to 350 degrees F. In large bowl, cream butter and sugar; add vanilla. Stir in flour gradually; mix well. Shape tablespoonfuls of dough completely around each cherry, forming a ball; place 1 inch apart on ungreased cookie sheets. Bake at 350 degrees for 15 to 18 minutes, or until bottoms are lightly browned. Cool on wire cooling racks. Dip tops of cooled cookies into melted chocolate. Let chocolate set before storing. Makes about 6 dozen.



Mary Kirby

Racine

Gramma Sody always loved to bake and share her holiday treats with family and friends. She's been gone for a while, but we always think of her and reminisce as we make our Christmas cookies each year.



Frank Fuchsberger

Hartford

This recipe comes from my mother, who baked for the Holiday Folk Fair for many years.



Barbara's Chocolate Sauerkraut Cookies

½ cup margarine, softened

1 cup granulated sugar

1 egg

1 cup sauerkraut, rinsed, well drained and finely chopped

1 teaspoon vanilla extract

1½ cups all-purpose flour

⅓ cup unsweetened cocoa powder

½ teaspoon baking powder

½ teaspoon baking soda

¼ teaspoon salt

Frosting or powdered sugar, optional

Preheat oven to 375 degrees F. In mixing bowl, cream margarine and granulated sugar. Add egg, sauerkraut and vanilla; mix well. In separate bowl, combine flour, cocoa powder, baking powder, baking soda and salt; gradually add to creamed mixture. Drop by heaping teaspoonfuls onto greased cookie sheets. Bake at 375 degrees for 8 to 10 minutes. Cool on wire cooling racks. Frost or sprinkle with powdered sugar, if desired. Makes about 3 dozen.



Kathleen L. Hahn

West Allis

When I was three years old, I started helping Grandma make these cookies. I loved cooking, baking and working with Grandma in her kitchen.

Brazil Cookies

¾ cup butter, softened

¾ cup granulated sugar

¾ cup brown sugar, packed

1 egg

1 teaspoon vanilla extract

2¼ cups all-purpose flour

1 teaspoon baking soda

⅛ teaspoon salt

1 cup shredded coconut, coarsely chopped

1 cup Brazil nuts, coarsely chopped

42 red and green candied cherries, halved

Preheat oven to 350 degrees F. In mixing bowl, cream butter and sugars. Add egg and vanilla; mix well. In separate bowl, combine flour, baking soda and salt; gradually add to creamed mixture. Stir in coconut and nuts. Shape teaspoonfuls of dough into balls; place on greased cookie sheets. Top each ball with a cherry half. Bake at 350 degrees for 9 to 11 minutes. Cool on wire cooling racks. Makes about 7 dozen.

Butter Rum Cookies

¾ cup butter, softened
½ cup granulated sugar
½ cup brown sugar, packed
2 eggs
1 teaspoon butter extract
1 teaspoon rum extract
2½ cups all-purpose flour
1 teaspoon baking powder
¼ teaspoon salt
1 cup butterscotch chips
½ cup chopped pecans

Preheat oven to 350 degrees F. In mixing bowl, cream butter and sugars. Add eggs and extracts; mix well. In separate bowl, combine flour, baking powder and salt; add to creamed mixture. Stir in chips and pecans. Shape dough into 1-inch balls; place on greased cookie sheets. Bake at 350 degrees for 8 to 10 minutes. Cool on wire cooling racks. Makes about 5 dozen.



Holly LaVesser

New Berlin

Baking Christmas cookies was a family affair. Grandma would come to the house, and she and Mom would have their list of cookies to bake. It was always a fun day of work with cookies to last for weeks.

Grandma's Brown Sugar Cookies

2 cups butter, softened
1½ cups brown sugar, packed
2 eggs
1 tablespoon vanilla extract
3 cups all-purpose flour
1 teaspoon baking soda
½ teaspoon cream of tartar
¼ teaspoon salt

In large bowl, cream butter and sugar; add eggs and vanilla. In separate bowl, whisk together flour, baking soda, cream of tartar and salt; gradually add to creamed mixture. Cover dough; refrigerate overnight.

Preheat oven to 350 degrees F. On lightly floured surface, roll dough to ¼-inch thickness; cut out shapes with desired cookie cutters. Place on parchment paper-lined cookie sheets. Bake at 350 degrees for 7 to 10 minutes, or until lightly browned. Cool on cookie sheets for 5 minutes, then transfer to wire cooling racks. Decorate as desired. Makes about 4 dozen.



Lois Fuhrmann

Milwaukee

I have memories of helping my grandmother decorate these cookies at Christmas. I have now passed on the tradition of decorating cookies with my grandchildren.



Grandma Lydia's Raisin-Filled Cookies (p. 8)

Chocolate Drop Cookies (p. 15)

Grandma's Refrigerator Cookies (p.22)

grandma J's Cookies

1 cup butter, softened

1 cup sifted powdered sugar

1 egg, separated

2½ cups all-purpose flour

Colored sugar, optional

1 cup chopped pecans, optional

In large bowl, beat butter until light and creamy. Add powdered sugar and egg yolk; combine well. Gradually mix in flour. Shape dough into two 6x2-inch-wide logs; brush with egg white and roll in colored sugar or pecans. Wrap logs in waxed paper; refrigerate overnight.

Preheat oven to 325 degrees F. Cut each log into ¼-inch slices; place on ungreased cookie sheets. Bake at 325 degrees for 13 to 16 minutes. Cool on wire cooling racks. Makes about 4 dozen.



Doreen R. Krueger

Brown Deer

At almost every visit, Grandma's 14 grandchildren could anticipate helping make dough or cut the cookies. Those freshly baked cookies are still one of our fondest memories of Grandma.

Old-Fashioned Date Balls

½ cup melted butter, cooled

1 cup granulated sugar

1½ cups chopped dates

1 egg, slightly beaten

2 tablespoons milk

1 teaspoon vanilla extract

½ teaspoon salt

2 cups crisp rice cereal

½ cup chopped pecans

½ cup chopped maraschino cherries

1½ cups shredded coconut

In large skillet, combine butter, sugar and dates. Stir in egg, milk, vanilla and salt. Cook and stir over medium heat until mixture comes to a full boil, about 4 to 7 minutes. Boil, stirring constantly, for 1 minute. Remove from heat; stir in cereal, pecans and cherries. Cool. Shape mixture into 1-inch balls; roll in coconut. Place on wax paper-lined cookie sheets. Chill for 2 hours or until set. Makes about 5 dozen.



Julie Edwardson

Stanley

My favorite memories of baking with my grandma are the smells and aroma in the kitchen, the laughing and one-on-one time with each other.





Chocolate-Top Oatmeal Bars

1 cup butter, softened
½ cup brown sugar, packed
½ cup granulated sugar
2 egg yolks
1 cup sifted all-purpose flour

1 cup quick-cooking oats
6 ounces milk chocolate, chopped
2 tablespoons butter
½ cup chopped walnuts

Preheat oven to 350 degrees F. In medium bowl, cream butter until fluffy. Add sugars; mix well. Add egg yolks; mix until well incorporated. Stir in flour and oats. Spread mixture into greased 13x9-inch baking pan. Bake at 350 degrees for 18 to 20 minutes; cool. Melt chocolate and butter in a double boiler or small saucepan over low heat. Spread chocolate mixture over cooled bars; top with nuts while chocolate is warm. Allow chocolate to cool before cutting into bars. Makes about 4 dozen.

Linda Weidner

Honey Creek

I never knew my grandparents, as they passed away when my mother was only 14. This is one of many recipes my mother shared with me, and I now have shared with my family.



Cream Cheese Dainties

½ cup margarine, softened
3 ounces cream cheese, softened
½ cup granulated sugar
¼ teaspoon almond extract
1 cup all-purpose flour

½ teaspoon baking powder
¼ teaspoon salt
½ cup crushed crisp rice cereal
12 maraschino cherries, halved

In mixing bowl, cream margarine, cream cheese, sugar and almond extract. In separate bowl, combine flour, baking powder and salt. Add to creamed mixture; mix well. Cover and chill for 1 hour.

Preheat oven to 350 degrees F. Shape dough into 1-inch balls; roll in crushed cereal. Place on ungreased cookie sheets. Top each cookie with a cherry half. Bake at 350 degrees for 9 to 11 minutes. Cool on wire cooling racks. Makes about 2 dozen.

Melany Bentfield

Waukesha

During the holidays, my grandma and I make Cream Cheese Dainties. My favorite part is rolling the dough and adding the cherry.



Toffee Snowballs

- 1 cup butter, softened
- 1/3 cup powdered sugar
- 1/2 teaspoon vanilla extract
- 2 1/4 cups all-purpose flour
- 1/4 teaspoon salt
- 2/3 cup chopped pecans
- 1 cup miniature chocolate chips
- 1 cup plain toffee bits
- Powdered sugar

In medium bowl, combine butter and sugar; beat until fluffy, or about 2 minutes. Add vanilla. Mix in flour and salt; beat until well combined. Stir in pecans, chocolate chips and toffee bits. Cover dough; chill for at least one hour.

Preheat oven to 350 degrees F. Shape dough into 1-inch balls. Place 1 inch apart on parchment paper-lined cookie sheets. Bake at 350 degrees for 15 minutes, or until set but not browned. Cool 5 minutes on cookie sheets; roll in powdered sugar. Cool on wire cooling racks. Roll cooled cookies in powdered sugar a second time. Makes about 6 dozen.



Christine Felsch-Merten

Menomonee Falls

I love to spend quality time with my granddaughter, Harper, in the kitchen baking cookies. Christmas is a favorite time of year to share Toffee Snowballs with family and friends.

Chocolate Drop Cookies

- 4 ounces unsweetened chocolate, chopped
- 1 cup vegetable shortening, divided
- 2 cups brown sugar, packed
- 2 eggs
- 4 cups all-purpose flour
- 1 teaspoon baking soda
- Pinch of salt
- 1 cup milk

Preheat oven to 375 degrees F. In double boiler or small saucepan over low heat, melt chocolate with 2 teaspoons shortening; stir until smooth. Remove from heat and let cool. In mixing bowl, cream remaining shortening with sugar. Add eggs; mix well. Stir in melted chocolate. In separate bowl, combine flour, baking soda and salt. Add to creamed mixture alternately with milk; mix well. Drop by teaspoonfuls onto greased cookie sheets. Bake at 375 degrees for 9 to 11 minutes. Cool on wire cooling racks. Frost if desired. Makes about 7 dozen.



Lori Borland

Yorkville

This is my great-grandmother's recipe and has been passed down for generations. It has become a family tradition to make these each year for Christmas.



Joan Krueger

Green Lake

I am one of the youngest of 49 grandchildren. When I was young, my sister and I would go to Grandma Emma's apartment to play card games and bake cookies. Her Oatmeal Delights were her pride and joy.

Grandma Emma Didier's Oatmeal Delights

1 cup butter, melted	1¾ cups all-purpose flour
1 cup granulated sugar	1 teaspoon baking soda
1 cup brown sugar, packed	½ teaspoon salt
2 eggs	3 cups old-fashioned oats
1 teaspoon vanilla extract	

Preheat oven to 350 degrees F. In large bowl, cream butter and sugars. Add eggs and vanilla; mix well. In separate bowl, sift together flour, baking soda and salt; stir in oats. Add flour mixture to butter mixture; blend well. Place heaping teaspoonfuls of dough 2 inches apart on greased cookie sheets. Bake at 350 degrees for 9 to 11 minutes. Cool on cookie sheets for 5 minutes, then transfer to wire cooling racks. Makes about 5 dozen.



Arlene E. Seitz

Jefferson

This was Grandpa and Grandma's all-time favorite recipe.

Butterscotch Almond Cookies

1 cup butter, softened	1 teaspoon vanilla extract
½ cup vegetable shortening	1 teaspoon almond extract
1 cup granulated sugar, plus extra for dipping	1 teaspoon baking soda
1 cup brown sugar, packed	2 tablespoons white vinegar
2 eggs	4 cups all-purpose flour
	¼ teaspoon salt

In large bowl, cream butter and shortening with sugars; beat in eggs and extracts. Dissolve baking soda in vinegar; add to butter mixture. Add flour and salt; mix well. Cover dough; chill for about 40 minutes.

Preheat oven to 375 degrees F. Shape rounded tablespoonfuls of dough into balls. Place on parchment paper-lined cookie sheets; flatten with fork dipped in sugar to create crosshatch pattern. Bake at 375 degrees for 10 to 12 minutes. Cool on pan for 3 minutes; transfer to wire cooling racks. Makes about 5 dozen.



Chocolate Bon Bons (p. 5)
Barbara's Chocolate
Sauerkraut Cookies (p. 10)
Butter Rum Cookies (p. 11)



Carol Bremser

West Bend

I look forward to trying a new recipe from the Cookie Book each Christmas, just like my grandma did. I hope to share this tradition of baking with my grandchildren.

Hedgehogs

- 2 cups finely chopped walnuts
- 1 cup dates, pitted and finely chopped
- 1 cup brown sugar, packed
- 2 eggs
- 3½ cups sweetened flaked coconut, divided

Preheat oven to 350 degrees F. In medium bowl, combine walnuts and dates. Add sugar, eggs and 1½ cups coconut; mix well. Place remaining coconut on a dinner-sized plate. Form date and nut mixture into 2x¾-inch oblong shapes; roll in coconut. Place on ungreased cookie sheets. Bake at 350 degrees for 10 to 12 minutes, or until coconut is lightly browned. Cool on wire cooling racks. Makes about 4 dozen.



Tim and Ann Moe

Neenah

Grandma would let us measure ingredients, taste the batter and smash the cookies with the glass. But the best was getting two cookies with a cold glass of milk when we were done.

Grandma Moe's Lemon Cookies

- 1 cup butter, softened
- 2 cups granulated sugar
- 2 eggs
- 1 teaspoon lemon extract
- 2½ cups all-purpose flour
- 2 teaspoons baking powder
- Granulated sugar

Preheat oven to 400 degrees F. In large bowl, blend butter, sugar, eggs and lemon extract until creamy. In separate bowl, combine flour and baking powder; gradually add to butter mixture until completely combined. Shape teaspoonfuls of dough into small balls; place 3 inches apart on parchment paper-lined cookie sheets. Flatten dough balls slightly using the bottom of a glass dipped in sugar. Bake at 400 degrees for 8 to 9 minutes. Cool on wire cooling racks. Makes about 7 dozen.

Nonna's Turtles

½ cup butter, softened
½ cup brown sugar, packed
1 egg plus 1 egg, separated
¼ teaspoon vanilla extract
⅛ teaspoon maple extract

1½ cups all-purpose flour
¼ teaspoon baking soda
¼ teaspoon salt
2 cups pecan halves

Preheat oven to 350 degrees F. In mixing bowl, cream butter and sugar. Add egg, egg yolk and extracts; mix well. In separate bowl, combine flour, baking soda and salt; add gradually to creamed mixture. Arrange pecan halves in groups of three on greased cookie sheets. Shape dough into 1-inch balls; dip bottoms into egg white. Press lightly onto centers of pecan halves. Bake at 350 degrees for 10 to 12 minutes. Cool on wire cooling racks. When cooled, spread with Chocolate Frosting. Makes about 3 dozen.

Chocolate Frosting

2 ounces unsweetened chocolate,
chopped
¼ cup milk

1 tablespoon butter
1 cup powdered sugar,
plus additional as needed

In saucepan, combine chocolate, milk and butter; cook and stir over low heat until smooth. Remove from heat. Add powdered sugar; beat until glossy. Add additional powdered sugar as needed to achieve desired consistency.



Natalie Rugg

Kenosha

All year long we, the grandchildren, patiently waited for the best Christmas present ever, Nonna's Christmas cookies. To Grandma, the "Cookie Legend," we love and miss you.

Mamie's Apple Oatmeal Cookies

1¼ cups all-purpose flour
½ teaspoon baking powder
½ teaspoon baking soda
½ teaspoon ground cinnamon
½ teaspoon salt
½ cup butter, softened

1 cup brown sugar, packed
2 eggs
½ cup quick-cooking oats
1½ cups raisins
1 cup peeled and chopped apples

Preheat oven to 375 degrees F. In large bowl, whisk together flour, baking powder, baking soda, cinnamon and salt; set aside. In separate bowl, cream butter and sugar. Add eggs; mix well. Stir in oats, raisins and apples; add reserved flour mixture until well combined. Drop by tablespoonfuls onto greased or parchment paper-lined cookie sheets. Bake at 375 degrees for 10 to 12 minutes. Cool on wire cooling racks. Makes about 4 dozen.



Janis K. McCosker

Land O' Lakes

I've made these cookies with my grandma, mom and children. My husband likes this recipe so much that he will even peel and chop the apples.



Old-Fashioned Date Balls (p. 13)
Cutout Cookies (p. 9)
Mamie's Apple Oatmeal Cookies (p. 19)

Oatmeal Chocolate Drops

3 cups sifted all-purpose flour
1¼ teaspoons baking soda
1 teaspoon salt
2 cups semisweet chocolate chips

¾ cup butter
1½ cups brown sugar, packed
2 eggs, well beaten
2 cups old-fashioned oats

Preheat oven to 350 degrees F. In large bowl, sift together flour, baking soda and salt; set aside. In large heavy-bottomed saucepan over low heat, combine chocolate chips, butter and sugar; stir until ingredients are melted and well combined. Remove pan from heat; let cool. Add eggs to chocolate mixture; blend until thoroughly incorporated. Stir in flour mixture; mix well. Stir in oats until evenly distributed. Roll mixture into 1-inch balls; place on ungreased cookie sheets. Bake at 350 for 8 to 10 minutes. Cool on wire cooling racks. Makes about 7 dozen.



Jayne Baker

Watertown

My mother made these cookies with my sister and me. Years later, she made them for my children. My mother passed away a few years ago, so baking them always brings back warm memories.

Butter Cookies

2 cups butter, softened
1 cup granulated sugar
1 egg

½ teaspoon almond extract
1 cup cornstarch
3 cups all-purpose flour

Preheat oven to 325 degrees F. In large bowl, cream butter and sugar until light and fluffy. Add egg and almond extract; mix well. In separate bowl, whisk together cornstarch and flour; gradually beat into creamed mixture. Drop teaspoonfuls of dough 1 inch apart onto greased cookie sheets; flatten slightly with tines of fork. Bake at 325 degrees for 8 to 10 minutes, or until lightly browned. Cool on wire cooling racks. Makes about 9 dozen.



Barb Barth

Racine

When I got married, my grandma gave me a journal with her favorite poems and recipes, including this one.



Miss Von Briesin's Cookies

1½ cups butter, softened
1 cup granulated sugar
3 egg yolks
1 teaspoon vanilla extract

3 cups all-purpose flour
½ teaspoon salt
½ cup fruit preserves

Preheat oven to 400 degrees F. In mixing bowl, cream butter and sugar. Add egg yolks, one at a time, beating well after each addition. Add vanilla; mix well. In separate bowl, combine flour and salt; gradually add to creamed mixture. Shape dough into 1-inch balls; place on ungreased cookie sheets. Make depression in center of each ball; fill with ¼ teaspoon preserves. Bake at 400 degrees for 7 to 9 minutes. Cool on wire cooling racks. Makes about 6 dozen.

Michele Barney

Port Washington

My grandma discovered this recipe, then my mom started making them. I soon joined in and now my two sons help bake them as well. These cookies have become a real family affair.



grandma's Refrigerator Cookies

¾ cup margarine, softened
¾ cup granulated sugar
¾ cup brown sugar, packed
1 egg
1 teaspoon vanilla extract
2¼ cups all-purpose flour

1 teaspoon baking soda
⅛ teaspoon salt
1 cup sweetened flaked coconut
1 cup nuts, chopped
½ cup chopped red and green candied cherries

In mixing bowl, cream margarine and sugars; add egg and vanilla. In separate bowl, combine flour, baking soda and salt; add to creamed mixture. Stir in coconut, nuts and cherries. Shape dough into two 9x2-inch logs; wrap in plastic wrap and refrigerate overnight.

Preheat oven to 325 degrees F. Cut each log into ¼-inch slices; place on ungreased cookie sheets. Bake at 325 degrees for 10 to 12 minutes, or until lightly browned. Cool on wire cooling racks. Makes about 6 dozen.

Carol King

Neenah

I learned many lessons about baking from my grandma, but the most important lesson was that all good recipes will be better if you make them with someone you love.

Toffee Squares

1 cup butter, softened
1 cup brown sugar, packed
1 egg yolk
1 teaspoon vanilla extract
2 cups sifted all-purpose flour
¼ teaspoon salt
8 ounces sweet chocolate, melted
½ cup chopped nuts
Red and green jimmies, optional

Preheat oven to 350 degrees F. In mixing bowl, cream butter. Add sugar gradually; beat well. Add egg yolk and vanilla. In a separate bowl, combine flour and salt; add to creamed mixture until just incorporated. Spread dough into 10x15-inch rectangle on greased cookie sheet or 10x15-inch jelly roll pan. Bake at 350 degrees for 16 to 19 minutes. While slightly warm, spread with melted chocolate; sprinkle with nuts or optional jimmies. Cool; cut into small squares. Makes about 5 dozen.



Barbara Klotthor

Milwaukee

Our Christmas baking always started with a trip to the electric company when the Cookie Book was released. I continue this tradition by picking up the new edition each year to start my holiday baking.

Million Dollar Cookies

1 cup butter, softened
½ cup granulated sugar
½ cup brown sugar, packed
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
½ teaspoon salt
¼ teaspoon baking soda
½ cup ground pecans
½ cup coarse decorating sugar

In mixing bowl, cream butter and sugars. Add eggs and vanilla; mix well. In separate bowl, combine flour, salt and baking soda; add to creamed mixture. Stir in pecans. Cover and chill for 2 hours.

Preheat oven to 325 degrees F. Shape dough into 1-inch balls; place 2 inches apart on parchment paper-lined cookie sheets. Flatten with bottom of glass dipped in coarse sugar. Bake at 325 degrees for 10 to 12 minutes. Cool on wire cooling racks. Makes about 4 dozen.



Rachel Leino

Wauwatosa

Grandma Lu had me help bake cookies by mixing dry ingredients and rolling the dough. The reward was a warm cookie from the oven, but the ultimate reward was time with my grandma all to myself.



The Nevins Sisters

Waukesha

Our mother always made these special melt-in-your-mouth cookies for her many friends and family. As a tribute to her, we are happy to share her delicious recipe.

Lace Cookies

½ cup butter

½ cup granulated sugar

1 tablespoon all-purpose flour

Dash of salt

⅔ cup ground almonds

2 teaspoons milk

Preheat oven to 350 degrees F. Melt butter in skillet. Add sugar, flour, salt and almonds; stir until sugar melts. Add milk; stir until well blended. Remove skillet from heat. Drop mixture by scant teaspoonfuls 3 inches apart onto parchment paper-lined cookie sheets. Bake at 350 degrees for 6 to 8 minutes, or until edges are golden brown. Cool on cookie sheets for 5 minutes, then transfer to wire cooling racks. Makes about 3 dozen.



Anna Cate (AC) Christopherson

Pewaukee

My Gma Schoenhaar and I made these to hand out at my soccer game when my team came to play in Wisconsin.

Gma's Ginger Crinkle Cookies

⅔ cup vegetable oil

1 cup granulated sugar

1 egg

¼ cup light molasses

2 cups all-purpose flour

2 teaspoons baking soda

1 teaspoon ground cinnamon

½ teaspoon ground cloves

½ teaspoon ground ginger

½ teaspoon salt

Granulated sugar

Preheat oven to 375 degrees F. In large bowl, whisk together oil and sugar. Add egg and molasses; mix well. In separate bowl, sift together flour, baking soda, cinnamon, cloves, ginger and salt; add gradually to sugar mixture, mixing well. Shape teaspoonfuls of dough into 1-inch balls; roll in sugar. Place on parchment paper-lined baking sheets. Bake at 375 degrees for 8 to 10 minutes. Cool on wire cooling racks. Makes about 4 dozen.

Raisin Oatmeal Cookies with Walnuts

1 cup butter, softened
1 cup brown sugar, packed
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
3 cups quick-cooking oats
1½ cups raisins
2½ cups chopped walnuts

Preheat oven to 350 degrees F. In large bowl, cream butter and sugars. Add eggs and vanilla; beat well. In separate bowl, combine flour, baking soda, cinnamon and salt; add to creamed mixture. Stir in oats, raisins and walnuts; mix well. Drop by teaspoonfuls onto ungreased cookie sheets. Bake at 350 degrees for 10 to 12 minutes. Cool 1 minute on cookie sheets, then transfer to wire cooling racks. Makes about 7 dozen.



Cece Woodward

Kewaskum

As the boys got interested in seeing what I was baking, I've included them. It is a wonderful one-on-one time for me, plus we are making memories together, not just cookies.

Scotch Scones

1 cup butter, softened
3 tablespoons brown sugar
¾ cup powdered sugar
2 cups sifted all-purpose flour

In large bowl, cream butter and sugars. Add flour; mix well. Shape dough into two 6-inch-long rolls. Wrap rolls in plastic wrap; refrigerate overnight.

Preheat oven to 375 degrees F. Cut rolls into ¼-inch slices; place on parchment paper-lined cookie sheets. Bake at 375 degrees for 10 to 12 minutes. Cool on wire cooling racks. Makes about 4 dozen.



Sandi M. Clark

Jefferson

I made these cookies with my grandma when I was about six years old. Then I made them with my mom. In 1975, I made them with my daughter, and in 2007, I made them with my granddaughter.



Grandma's Brown Sugar Cookies (p. 11)
Cream Cheese Dainties (p. 14)
Gramma's Jelly Bars (p. 4)

Rum Balls

- 1 (11-ounce) package vanilla wafers
- 2 cups chopped pecans
- ½ cup rum
- ¼ cup unsweetened cocoa powder
- ¼ cup light corn syrup
- 1 cup powdered sugar, plus additional as needed

In food processor, pulse vanilla wafers until they are fine crumbs. Add pecans, rum, cocoa powder and corn syrup; pulse just until combined. Shape teaspoonfuls of mixture into balls; roll in powdered sugar. Let stand for several minutes; repeat until well coated. Makes about 6 dozen.



Lynn Brooks

Franklin

Grandma enjoyed the laughter and fun of a kitchen full of family and the tradition of cookie baking for the holidays. Her memory lives on in all the recipes she left us.

Grandma Sharon's Ranger Cookies

- | | |
|----------------------------|--------------------------------|
| 1 cup vegetable shortening | 1 teaspoon baking soda |
| 1 cup granulated sugar | 1 teaspoon salt |
| 1 cup brown sugar, packed | 2 cups old-fashioned oats |
| 2 eggs | 2 cups crushed cornflakes |
| 1 teaspoon vanilla extract | 1 cup sweetened flaked coconut |
| 1½ cups all-purpose flour | ½ cup chopped nuts |

Preheat oven to 350 degrees F. In large bowl, beat shortening and sugars until light and fluffy. Add eggs and vanilla; mix until well blended. In separate bowl, combine flour, baking soda and salt; add to shortening mixture. Stir in oats, cornflakes, coconut and nuts; mix well. Drop rounded teaspoonfuls 2 inches apart onto parchment paper-lined cookie sheets. Bake at 350 degrees for 10 to 14 minutes, or until just barely browned. Cool on cookie sheets for 3 minutes, then transfer to wire cooling racks. Makes about 7 dozen.



Leslie Wesner

Oak Creek

This was my mother's favorite recipe that she would make for the grandchildren and great-grandchildren. She loved the Cookie Books and I thought sharing this recipe would be a great tribute to her.

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