

2020

We Energies Cookie Book

A collection of favorite recipes from
Wisconsin bakers, chefs and caterers



Season's greetings

Baking cookies is a cherished holiday tradition that, for many, begins with the We Energies Cookie Book. As we celebrate the season, we are truly grateful and honored to be part of your family tradition and the memories created.

The 2020 edition celebrates Wisconsin bakers, chefs and caterers — along with their sweet treats. You may recognize some recipes from your favorite cookie counter. Others are time-honored family favorites.

As you can see, my daughter and I are eager to start baking and making new memories together. We hope you enjoy trying these delicious recipes and sharing them with your family and friends.

From all of us at We Energies, best wishes to you and your family this holiday season.



Tom Metcalfe
President



Stella, left, and Tom Metcalfe
Photo credit: Davauer Photography



Recipes

Salted Pecan Bourbon Cookies	5	Lemon Cookies	15
Lemon Cornmeal Pistachio Cookies	6	Double Chocolate Espresso Cookies	16
Soft Gingersnaps	7	Feuilletine	16
Chocolate Crinkle Cookies	7	Spicy Machete Cookies	17
Chocolate Chunk Peanut Butter Crunch Brownies	9	Sugar Cookies	17
Rochester Deli's Signature Lemon Squares	10	Almond Fruitlette Biscotti	18
Mom's Holiday Cookies	11	Macarons	19
Coffeeville Cookies	11	Gingerbread Hot Cocoa Cups	21
Funfetti Cookies	12	Lavender and Orange Mascarpone Cookie Sandwiches	22
Key Lime Cookies	13	Cranberry Coconut Macaroons	23
		Gingersnaps	23
		Hot Chocolate Shortbread Cookies	24
		Frosted Gingerbread Cookies	25
		Gluten-Free Butterscotch Oatmeal Cookies	26
		Lemon Oatmeal Cookies	27
		Chocolate Chip Cookies	27







Salted Pecan Bourbon Cookies

1 cup butter
2½ cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon salt
½ cup granulated sugar
1 cup dark brown sugar, packed
2 eggs
2 teaspoons vanilla extract
2 tablespoons bourbon whiskey
2 cups semisweet chocolate chips
½ cup toffee bits
½ cup chopped pecans
1¼ cups pecan halves, optional
1 tablespoon sea salt flakes

In small saucepan, melt and brown the butter. Place in refrigerator to cool and firm up, about 1 hour.

Preheat oven to 345 degrees F. In large bowl, mix flour, baking soda, cinnamon and salt; set aside. In separate bowl, cream butter; add sugars, eggs, vanilla and bourbon. Gradually add flour mixture. Fold in chocolate chips, toffee bits and chopped pecans. Roll dough into 2-inch balls and place on parchment paper-lined baking sheets; flatten slightly. Top with optional pecan halves. Bake at 345 degrees for 8 to 9 minutes. Garnish hot cookies with sea salt flakes. Cool on wire cooling racks. Makes about 2 dozen.

courtesy of
Confectionately Yours
MILWAUKEE

Lemon Cornmeal Pistachio Cookies

1 cup unsalted butter, softened
¾ cup granulated sugar
1 egg
⅛ teaspoon kosher salt
½ teaspoon vanilla extract
1 teaspoon lemon juice
1 teaspoon lemon zest
½ teaspoon lemon extract
1¾ cups all-purpose flour
½ cup yellow cornmeal (not coarse grind)
½ cup finely chopped unsalted pistachios

In mixing bowl, cream butter and sugar until fluffy. Add egg, salt, vanilla, lemon juice, zest and lemon extract; mix until well incorporated. In separate bowl, sift together flour and cornmeal; add to butter mixture and stir until combined. Chill dough for 10 to 15 minutes. Shape chilled dough into 9-inch-long log; roll dough in pistachios to coat. Wrap in plastic wrap and chill completely for 1 to 2 hours.

Preheat oven to 350 degrees F. Unwrap cookie log; slice into ¼-inch rounds. Place on parchment paper-lined baking sheets. Bake at 350 degrees for 10 to 12 minutes, rotating after 5 to 6 minutes. Cookies should be firm but not browned. Cool on wire cooling racks. Spread or drizzle Lemon Glaze over cookies. Makes about 3 dozen.

Lemon Glaze

2 tablespoons lemon juice
¾ cup powdered sugar

In small bowl, combine lemon juice and powdered sugar; whisk until smooth.



courtesy of
Sugar & Flour
Bakery Cafe
GREENDALE

Soft Gingersnaps



courtesy of

Krieg's Lakeside
Bakery
MILWAUKEE

This is a recipe the Kriegs have been making for 25 years. It is wildly popular and a must-have.

1½ cups vegetable shortening
2 cups brown sugar, packed
¼ cup molasses
¼ cup dark corn syrup
2 eggs
4½ cups all-purpose flour

4 teaspoons baking soda
1 teaspoon salt
2 teaspoons ground ginger
2 teaspoons ground cinnamon
1 teaspoon ground cloves
⅓ cup granulated sugar

Preheat oven to 375 degrees F. In mixing bowl, blend shortening and brown sugar until thoroughly combined. Add molasses, corn syrup and eggs; beat until fluffy. In separate bowl, sift flour, baking soda, salt, ginger, cinnamon and cloves. Add to shortening mixture and blend until well combined; do not overmix. Form dough into 1½-inch balls and roll in granulated sugar. Place 1 inch apart on ungreased baking sheets. Bake at 375 degrees for 10 to 12 minutes or until cookies no longer look wet. Cool on wire cooling racks. Makes about 6 dozen.

Chocolate Crinkle Cookies



courtesy of

C. Adam's Bakery/
Black Twig Bakery
MILWAUKEE/WAUWATOSA

¼ cup butter
4 ounces unsweetened chocolate,
chopped
1½ cups brown sugar, packed
3 eggs
½ teaspoon vanilla extract
1 cup all-purpose flour

½ cup unsweetened cocoa
powder
1 teaspoon baking powder
¼ teaspoon baking soda
½ teaspoon salt
½ cup powdered sugar

Preheat oven to 350 degrees F. Melt butter and chocolate in small saucepan over low heat; remove from heat and cool slightly. In large bowl, combine sugar, eggs and vanilla. Add chocolate mixture to egg mixture; mix until smooth. In separate bowl, whisk together flour, cocoa powder, baking powder, baking soda and salt; add to egg mixture until just combined. Allow mixture to cool for 10 minutes or until easy to handle. Form rounded tablespoonfuls of dough into 1-inch balls; roll in powdered sugar. Place 2 inches apart on parchment paper-lined baking sheets. Bake at 350 degrees for 8 to 10 minutes. Cool on wire cooling racks. Makes about 3 dozen.







Chocolate Chunk Peanut Butter Crunch Brownies

1½ cups semisweet chocolate chips or chunks
1½ cups butter, melted
⅓ cup unsweetened cocoa powder
2 cups granulated sugar
8 eggs

Preheat oven to 350 degrees F. Line bottom of 13x9-inch baking pan with parchment paper, then spray with nonstick cooking spray; set aside. Place chocolate chips or chunks in a large bowl; pour hot melted butter over chocolate. Mix on low speed for 2 minutes, until chocolate is completely melted. In separate bowl, sift together cocoa powder and sugar; slowly add to chocolate mixture, mixing until well incorporated. Mix in eggs, one at a time, until well incorporated. Scrape sides of bowl well, then mix on low speed for another 2 minutes. Pour into prepared pan and bake at 350 degrees for 60 to 65 minutes. Let cool. Trim edges off brownie and reserve. Spread Peanut Butter Cream onto cooled brownie. Distribute evenly with Toppings. Cut into bars; top each with a whole pretzel. Makes about 2 dozen.

courtesy of

The Gingerbread House
MUSKEGO

We also call it a “trash can” brownie, as we add leftover candy and broken pretzels from the bottom of the bag, and chunk the edges of the brownie to add on top.

Peanut Butter Cream

½ cup shortening
½ cup butter, softened
2 teaspoons vanilla extract
4 cups sifted powdered sugar
2 tablespoons milk
½ cup peanut butter

Cream shortening and butter until fluffy; add vanilla. Gradually add powdered sugar and beat on medium speed; add milk. Stir in peanut butter; mix until well incorporated.

Toppings

½ cup chopped mini peanut butter cups
½ cup small chocolate-coated caramel-peanut-nougat candy bars, chunked
½ cup chopped pretzels plus 24 whole mini pretzels
½ cup white chocolate chips
½ cup chopped pecans, toasted
½ cup reserved brownie edges
½ cup caramel sauce

Rochester Deli's Signature Lemon Squares

Crust/Topping

2 cups all-purpose flour
1 cup granulated sugar
1 cup cold unsalted butter, cut into small cubes

Preheat oven to 300 degrees F. In large bowl, beat flour, sugar and butter with mixer on low speed until crumbly. Press half the mixture into greased 13x9-inch pan. Set aside other half of the mixture for topping. Bake at 300 degrees for 20 minutes, or until crust is lightly browned. Cool.

Pour Lemon Filling over cooled crust and top with reserved crust mixture. Bake at 300 degrees for 25 to 30 minutes, or until edges are lightly browned. Allow to cool in pan for 1 hour, then freeze for 1 hour or overnight. Cut into squares and keep refrigerated. Serve cold. Makes about 1½ dozen.

Lemon Filling

1 cup lemon juice
1½ cups granulated sugar
2 tablespoons cornstarch
5 eggs
4 egg yolks
½ cup cold unsalted butter, cubed

Whisk together lemon juice, sugar, cornstarch, eggs and egg yolks. Cook in double boiler over moderately low heat, whisking constantly, until mixture thickens, about 30 minutes. Add butter; whisk until incorporated.



courtesy of

Rochester Deli
WAUKESHA

We hope you can taste the love and pride we put into our desserts. We look forward to sharing our delicious Lemon Squares from our family to yours.

Mom's Holiday Cookies



courtesy of
2 1/2 Cups
MARSHFIELD

3/4 cup granulated sugar
3 egg yolks
1/4 cup plus 2 tablespoons
butter-flavored shortening
3 teaspoons baking powder

3/4 teaspoon baking soda
3/8 teaspoon salt
3/4 cup all-purpose flour

Preheat oven to 350 degrees F. In mixing bowl, combine sugar, egg yolks, shortening, baking powder, baking soda and salt until smooth. Add flour and mix by hand to form dough. On lightly floured surface, roll dough to 1/8-inch thickness; cut with cookie cutters. Place on parchment paper-lined baking sheets and bake at 350 degrees for 5 to 7 minutes. Cool on wire cooling racks. Frost with Cream Cheese Frosting. Makes about 2 dozen.

Cream Cheese Frosting

3 cups powdered sugar
8 ounces cream cheese, softened

2 tablespoons butter, melted
1 teaspoon vanilla extract

In mixing bowl, combine powdered sugar, cream cheese, butter and vanilla; blend until smooth.

Coffeeville Cookies



courtesy of
Coffeeville Company
JACKSON

2 cups butter, softened
1/2 cup brown sugar
1/2 cup powdered sugar
4 egg yolks

1 tablespoon vanilla extract
4 cups all-purpose flour
1/2 cup cornstarch
3/4 cup turbinado sugar

Preheat oven to 350 degrees F. In mixing bowl, beat butter and brown and powdered sugars on high speed for about 3 minutes or until light and fluffy. Add egg yolks and vanilla; continue beating an additional 3 minutes. In separate bowl, sift together flour and cornstarch until well combined. Add flour mixture to creamed mixture; mix until dough forms a ball. Shape dough into 1 1/2-inch balls; roll in turbinado sugar. Place on parchment paper-lined baking sheets; flatten to 1/4 inch. Bake at 350 degrees for 8 to 10 minutes. Cool on wire cooling racks. Makes about 3 dozen.

This was one of our first cookie recipes for Coffeeville Company.



Funfetti Cookies

2 cups unsalted butter, softened
2½ cups granulated sugar
½ cup brown sugar, packed
1 teaspoon lemon zest
2 eggs
2 teaspoons vanilla extract
5¾ cups all-purpose flour
1 teaspoon baking powder
1 teaspoon kosher salt
¾ cup rainbow sprinkles
½ cup turbinado sugar

Preheat oven to 350 degrees F. In bowl, cream butter, granulated and brown sugars and lemon zest until light and fluffy. In separate bowl, combine eggs and vanilla; set aside. In another separate bowl, combine flour, baking powder and salt; set aside. With mixer on low speed, slowly add egg mixture to butter mixture until thoroughly combined. Scrape sides of bowl, then slowly incorporate flour mixture until well mixed. Stir in sprinkles. Shape dough into 1½-inch balls. Lightly press down dough balls to approximately ½-inch thick. Sprinkle with turbinado sugar. Place on parchment paper-lined baking sheets. Bake at 350 degrees for 12 to 15 minutes. Cool on wire cooling racks. Makes about 5 dozen.

courtesy of
Miss Molly's Cafe
& Pastry Shop
MILWAUKEE



Key Lime Cookies

1 cup butter, softened
¼ cup Key lime juice
¼ teaspoon salt
1¾ cups all-purpose flour
⅓ cup cornstarch
½ cup powdered sugar
¼ cup turbinado sugar

With stand or hand mixer, beat together butter, lime juice and salt until light and fluffy. Add flour, cornstarch and powdered sugar one at a time; mix until just combined (dough will be very soft). Shape dough into a 15-inch-long log; roll in turbinado sugar to coat. Wrap log in plastic wrap; chill for several hours or overnight.

Preheat oven to 350 degrees F. Slice log into ½-inch rounds. Place 1 inch apart on parchment paper-lined baking sheets. Bake at 350 degrees for 18 to 20 minutes; or until edges begin to brown. Cool 5 to 10 minutes on baking sheets, then transfer to wire cooling racks to cool completely. Drizzle cooled cookies with Key Lime Icing. Makes about 2½ dozen.

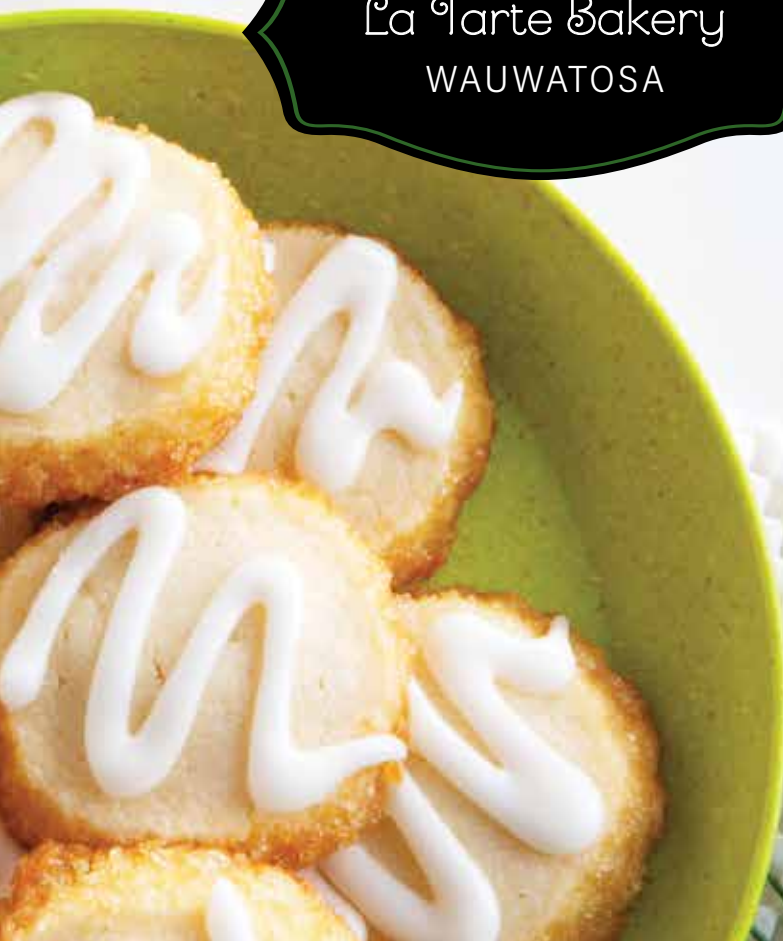
Key Lime Icing

¾ cup powdered sugar
1½ tablespoons Key lime juice

In small bowl, mix together powdered sugar and lime juice until smooth.

courtesy of

La Tarte Bakery
WAUWATOSA





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



Lemon Cookies

2 cups all-purpose flour
¾ cup powdered sugar, divided
¾ cup butter, softened
Zest of one lemon
3 tablespoons lemon juice
½ cup lemon curd or pie filling (homemade or store-bought)

Preheat oven to 350 degrees F. In medium bowl, combine flour, ½ cup powdered sugar, butter, lemon zest and juice. Mix until soft dough forms. On floured surface, roll dough to ¼-inch thickness. Cut with 2-inch round cookie cutter; place on parchment paper-lined baking sheets. Bake at 350 degrees for 10 to 13 minutes. Cool on wire cooling racks. Place heaping teaspoonfuls of lemon curd or pie filling on half the cookies; top with remaining cookies. Sift ¼ cup powdered sugar over cookies, then top each cookie with ½ teaspoonful lemon curd or pie filling. Makes about 1 dozen.

Galletas de Limón

2 tazas de harina para todo uso
¾ de taza de azúcar en polvo
(separada en 2 porciones)
¾ de taza de mantequilla, ablandada
Ralladura de piel de un limón
3 cucharadas de jugo de limón
½ taza de cuajada de limón o relleno de tarta
(hecho en casa o comprado en la tienda)

Precaliente el horno a 350 grados Fahrenheit. En un tazón mediano, combine la harina, ½ taza de azúcar en polvo, la mantequilla, la ralladura de piel de limón y el jugo de limón. Mezcle hasta que se forme una masa blanda. En una superficie espolvoreada con harina, extienda la masa a un espesor de ¼ de pulgada. Corte con cortadores de galletas redondos de 2 pulgadas; coloque en un papel antiadherente para hornear galletas. Hornee a 350 grados durante 10 a 13 minutos. Deje enfriar sobre una rejilla. Coloque una cucharadita de cuajada de limón o con el relleno de tarta la mitad de las galletas, cubriendo con las galletas restantes. Espolvoree ¼ de taza de azúcar en polvo sobre las galletas; luego cubra cada galleta con ½ cucharadita de cuajada de limón o relleno de tarta. Rinde alrededor de 1 docena.

courtesy of

Buttercream Bakery
WAUKESHA

My mom loved to make these for us. It was thanks to this recipe that I became interested in baking, and now I have my own bakery and business.

A mi mamá le encantaba hacernos estas galletas. Fue gracias a esta receta que me interesé en la repostería, y ahora tengo mi propia pastelería y negocio.

Double Chocolate Espresso Cookies

2½ cups dark chocolate chips
8 ounces unsweetened chocolate, chopped
1 cup butter
⅔ cup instant coffee powder or granules
2 tablespoons vanilla extract
1⅓ cups all-purpose flour
½ teaspoon baking soda
½ teaspoon salt
6 eggs
2 cups granulated sugar
¾ cup brown sugar, packed
4 cups semisweet chocolate chips
3 cups chopped walnuts

Preheat oven to 350 degrees F. In saucepan over low heat, melt dark chocolate chips, unsweetened chocolate and butter; set aside and let cool slightly. In small bowl, combine coffee powder and vanilla; stir to dissolve. In separate bowl, sift flour, baking soda and salt; set aside. In another separate bowl, whip eggs and sugars until very fluffy, about 7 minutes. Blend coffee mixture into egg mixture. Add chocolate mixture; mix well. Add flour mixture; mix until just combined. Stir in chocolate chips and walnuts (do not overmix). Drop ⅓ cupfuls of dough onto parchment paper-lined baking sheets. Bake at 350 degrees for 12 to 15 minutes. Transfer to wire cooling racks to cool completely. Makes about 3 dozen.



courtesy of
The Steaming Cup
WAUKESHA

When we purchased The Steaming Cup, we knew we had the perfect cookie to feature. It's been a family favorite for more than two decades, and we hope you enjoy it as much as we do.

Feuilletine

6⅓ cups gently crushed sweetened corn flakes
3½ cups milk chocolate chips
6 tablespoons plus ½ teaspoon creamy peanut butter
1 tablespoon plus 1 teaspoon unsalted butter
Melted dark, white or milk chocolate, optional

Place flakes in large mixing bowl; set aside. In double boiler or microwave, melt chocolate chips, peanut butter and butter; whisk until smooth. Pour mixture over flakes; mix well. Scoop 2-inch diameter mounds of mixture onto parchment paper-lined baking sheets; flatten slightly. Refrigerate until thoroughly set. If desired, dip bottoms of chilled cookies into melted dark, white or milk chocolate; return to refrigerator until set. Keep cookies chilled until ready to serve. Makes about 4 dozen.



courtesy of
Le Rêve Patisserie & Café
WAUWATOSA

Spicy Machete Cookies



courtesy of
Crummy Art
Bakehouse & Cakery
ELM GROVE

It's spicy. The white chocolate will cool the heat of the habanero.

1 cup butter, softened
1 cup granulated sugar
1 cup brown sugar, packed
2 eggs
1 teaspoon vanilla extract
2¾ cups all-purpose flour
1½ teaspoons baking powder
1 teaspoon baking soda

1 teaspoon ground cinnamon
½ teaspoon ground nutmeg
½ teaspoon salt
1½ cups white chocolate chips
½ cup cinnamon chips
2 teaspoons finely ground habanero powder

Preheat oven to 350 degrees F. In large bowl, cream butter and sugars. Add eggs, one at a time. Add vanilla and mix until blended. In separate bowl, combine flour, baking powder, baking soda, cinnamon, nutmeg and salt. Add flour mixture to creamed mixture. Dough should stick to the sides of the bowl but not be extremely sticky to the touch. Stir in white chocolate chips and cinnamon chips. Add habanero powder; mix until there is an orange-colored ribbon running throughout. Do not overmix. Place scant ¼ cupfuls of dough on parchment paper-lined baking sheets. Bake at 350 degrees for 18 minutes, or until middle is cracked but soft. Cool on baking sheets for 10 minutes, then transfer to wire cooling racks to cool completely. Makes about 2 dozen.



courtesy of
Artistic Cakes
& Cookies
APPLETON

You always will find a tray of these tasty cookies at our family events.

Sugar Cookies

3 cups all-purpose flour
1¼ cups granulated sugar
1 teaspoon baking powder
¼ teaspoon salt

1 cup butter-flavored shortening
3 eggs
1 teaspoon vanilla extract

Preheat oven to 325 degrees F. In large bowl, mix flour, sugar, baking powder and salt on low speed. Blend in shortening. Add eggs and vanilla; mix well on medium speed until dough pulls away from sides of bowl and begins to form a ball. Do not overmix. On lightly floured surface, roll dough to desired thickness; cut with desired cookie cutters. Place on parchment paper-lined baking sheets. Bake at 325 degrees for 8 to 10 minutes. Cool on wire cooling racks. Decorate as desired. Makes about 4 dozen.

Almond Fruitlette Biscotti

1 cup plus 2 tablespoons granulated sugar
3 eggs
3 $\frac{2}{3}$ cups all-purpose flour
 $\frac{1}{2}$ teaspoon cream of tartar
 $\frac{1}{2}$ teaspoon baking soda
1 $\frac{1}{2}$ cups chopped candied red and green cherries and pineapple
1 cup whole almonds
Powdered sugar

Preheat oven to 325 degrees F. Beat sugar and eggs until well combined. Mix in flour, cream of tartar and baking soda. Add candied fruit and almonds; mix well. Divide dough into 3 equal portions; roll each portion into 10-inch-long log. Place logs several inches apart on parchment paper-lined baking sheets. Bake at 325 degrees for 25 minutes, or until golden brown. Let cool on baking sheet, then slice logs diagonally into $\frac{3}{4}$ -inch-wide strips; dust lightly with powdered sugar. Store in airtight container. Makes about 3 dozen.

courtesy of

Nino's Italian Bakery
and Deli
MENOMONEE FALLS

*This recipe has been a favorite in our family;
our grandma brought it from Sicily. We are
proud to share it with our fellow Wisconsinites.*





Macarons

1½ cups almond flour
1 cup plus 3 tablespoons powdered sugar
4 egg whites, room temperature, divided
½ cup plus 2 tablespoons granulated sugar
1 to 2 drops gel food coloring, any color
(do not use liquid food coloring)

Sift almond flour with powdered sugar into mixing bowl; set aside. In separate bowl, with mixer on low speed, beat 3 egg whites until frothy; gradually add granulated sugar, one tablespoon at a time. Increase mixer speed to medium; continue beating until stiff, but not dry, peaks form. Increase mixer speed to high; add food coloring* and continue beating until combined. Gradually add flour mixture to beaten egg whites until paste-like consistency is reached. In separate bowl, beat remaining egg white until frothy; add half to batter and with rubber spatula gently fold into batter, adding egg white as necessary, until batter is of honey-like consistency. With piping bag, pipe 1½-inch rounds at least 2 inches apart on silicone baking mat- or parchment paper-lined baking sheets; let dry until no longer tacky to the touch, about 30 to 45 minutes.

Preheat oven to 310 degrees F. Bake macarons at 310 degrees for 12 to 14 minutes. Place baking sheets on wire cooling racks for 2 to 3 minutes, then transfer the silicone mat or parchment paper to another flat surface to cool completely. Fill piping bag with White Chocolate Peppermint or Gingerbread Filling (or other desired filling) and squeeze 1 to 2 teaspoons on flat side of half the macarons; top with remaining macarons, flat side down, to form sandwich, very gently pressing until filling spreads to edges. Makes about 3 dozen.

*If using multiple food colorings, divide egg whites into corresponding number of portions; add desired coloring to each and proceed as directed.

White Chocolate Peppermint Filling

½ cup heavy whipping cream
½ teaspoon peppermint extract
1½ cups white chocolate chips

In small saucepan over low heat, bring cream to simmer. Add extract; stir. Pour warm cream over chips in a medium bowl; let stand 5 minutes. Stir until smooth. Filling will thicken as it cools.

Gingerbread Filling

½ cup butter, softened
1 tablespoon unsulphured molasses
¼ teaspoon ground ginger
2 cups powdered sugar

In medium bowl, blend together butter, molasses and ginger. Add powdered sugar; mix until smooth.



courtesy of
Kasey's Confections
MILWAUKEE



Gingerbread Hot Cocoa Cups

courtesy of

Country Rose Bakery
UNION GROVE

Nothing says the holidays like hot cocoa and gingerbread cookies. That's how this recipe was born and became an instant favorite.

2¼ cups all-purpose flour
2 teaspoons baking soda
1½ teaspoons ground cinnamon
1 teaspoon ground ginger
¼ teaspoon ground cloves
½ teaspoon salt
¾ cup butter, softened
1 cup brown sugar, packed
1 egg
¼ cup molasses
¾ cup dehydrated mini marshmallows

Preheat oven to 350 degrees F. In mixing bowl, whisk together flour, baking soda, cinnamon, ginger, cloves and salt; set aside. With hand or stand mixer, cream butter, sugar, egg and molasses until pale and fluffy, about 2 to 3 minutes. With mixer on low speed, slowly add dry ingredients. Scoop 2 teaspoonfuls of dough into each cup of greased mini muffin pans. Bake at 350 degrees for 8 to 10 minutes.* Remove cookies from oven and, using end of a wooden spoon, push down center of each cookie to form a cup. Let cookie cups cool slightly before removing from pans. Fill completely cooled cookies with Hot Cocoa Buttercream; dip tops into marshmallows. Makes about 5 dozen.

*Minimum baking time will yield a chewier cookie; maximum baking time will yield a crispier cookie.

Hot Cocoa Buttercream

⅔ cup semisweet chocolate chips
1 cup butter, softened
½ cup unsweetened cocoa powder
2 cups powdered sugar
Pinch of salt
1 teaspoon vanilla extract
1 to 2 tablespoons heavy cream or half-and-half

Melt chocolate chips and set aside until cool, but still melted. Cream butter until fluffy; add melted chocolate. Blend in cocoa powder, powdered sugar and salt; add vanilla and 1 tablespoon cream. Beat until smooth and fluffy; add more cream to desired consistency.

Lavender and Orange Mascarpone Cookie Sandwiches

½ cup unsalted butter
2 eggs
1 egg yolk
1¼ cups granulated sugar
1½ teaspoons dried lavender flowers
1¾ cups all-purpose flour, sifted
3 teaspoons baking powder
½ teaspoon salt

Preheat oven to 350 degrees F. In mixing bowl, cream butter until soft. Add eggs, egg yolk, sugar and lavender; mix on low to medium speed for 8 minutes. Add flour, baking powder and salt; mix until well combined. Roll tablespoonfuls of dough into balls and place on greased or silicone baking mat-lined baking sheets. Bake at 350 degrees for 11 to 13 minutes, or until edges begin to brown. Cool on wire cooling racks. Dollop half the cookies with Orange Mascarpone Cream; top with remaining cookies to form sandwiches. Keep refrigerated. Freeze if not consumed within 3 days. Makes about 1½ dozen.

Orange Mascarpone Cream

1 cup mascarpone cheese
¼ cup powdered sugar
2 teaspoons vanilla extract
Zest of 1 orange
¼ cup freshly squeezed orange juice
½ cup heavy whipping cream

Mix cheese, powdered sugar, vanilla, orange zest and orange juice until well combined. In separate bowl, beat cream until stiff peaks form; fold into cheese mixture.



Cranberry Coconut Macaroons



courtesy of

MOR Bakery & Cafe
MILWAUKEE

¾ cup all-purpose flour
¼ teaspoon salt
¼ teaspoon cream of tartar
1⅓ cups dried cranberries
6 cups sweetened flaked coconut

1 can (14-ounce) sweetened condensed milk
1 teaspoon vanilla extract
⅔ cup mini-chocolate chips, optional

Preheat oven to 300 degrees F. In large bowl, combine flour, salt, cream of tartar, cranberries and coconut; mix well. Add condensed milk and vanilla; mix until well combined. Add chocolate chips, if desired. Gently form dough into 1½-inch balls (or use a cookie scoop) and place on parchment paper-lined baking sheets. Bake at 300 degrees for 26 to 30 minutes, or until evenly browned. Cool on baking sheets. Makes about 5 dozen.

To make this recipe gluten-free and/or vegan: Substitute with gluten-free all-purpose flour and either store-bought sweetened condensed coconut milk or homemade vegan sweetened condensed milk. Reduce baking time to 18 to 20 minutes. Check cookies for browning at 20 minutes, adding more time if necessary.

Gingersnaps



courtesy of

Troubadour Bakery
MILWAUKEE

4½ cups bread flour
2 teaspoons baking soda
½ teaspoon salt
1 tablespoon plus ¼ teaspoon ground ginger
1¼ teaspoons ground cinnamon
1¼ teaspoons ground cloves

¾ teaspoon ground nutmeg
1 cup unsalted butter, softened
1 cup granulated sugar
½ cup brown sugar, packed
2 eggs, lightly whisked
½ cup molasses
⅔ cup coarse sugar

In large bowl, combine flour, baking soda, salt, ginger, cinnamon, cloves and nutmeg. In separate large bowl, cream butter and granulated and brown sugars on medium speed until fluffy. Reduce mixer to low and gradually add eggs and molasses, mixing until combined. Slowly add dry ingredients; mix until smooth and well combined. Cover and chill for 1 hour.

Preheat oven to 350 degrees F. Shape rounded tablespoonfuls of dough into 1½-inch balls; dip top of each in coarse sugar. Place 12 dough balls 2 to 3 inches apart on parchment paper-lined baking sheets, sugar side up. Bake at 350 degrees for 11 to 13 minutes. Cookies should be set around the edges and puffed in center; they will sink slightly while cooling. Cool on baking sheets for 5 minutes, then transfer to wire cooling racks. Makes about 4 dozen.

Hot Chocolate Shortbread Cookies

1 cup butter, softened
½ cup brown sugar, packed
¼ cup granulated sugar
2 tablespoons powdered hot chocolate mix
2 cups all-purpose flour
¼ teaspoon salt, optional
15 marshmallows, halved
½ cup semisweet chocolate chips

Preheat oven to 300 degrees F. In medium bowl, cream butter and sugars; add powdered hot chocolate mix. In small bowl, combine flour and, if using, salt. Gradually add flour mixture to butter mixture; mix well. On lightly floured surface, roll dough to ¼-inch thickness. Cut with 2- to 3-inch coffee cup-shaped cookie cutter; place 1 to 2 inches apart on parchment paper-lined baking sheets. Bake at 300 degrees for 15 minutes; remove from oven and top each with marshmallow half. Bake an additional 4 to 5 minutes, or until marshmallows are melted. Remove from oven; let cool on baking sheet. Melt chocolate chips; put into a pastry bag or plastic bag with a small cut in corner. Drizzle chocolate over cookies; let chocolate set before serving. Makes about 2½ dozen.

courtesy of

600 Sweets and Treats
GLENDALE





Frosted Gingerbread Cookies

3 cups all-purpose flour
2 teaspoons ground ginger
1 teaspoon ground cinnamon
1 teaspoon baking soda
¼ teaspoon ground nutmeg
¼ teaspoon salt
¾ cup butter, softened
¾ cup brown sugar, packed
½ cup molasses
1 egg
1 teaspoon vanilla extract
1½ cups cream cheese buttercream frosting,
homemade or store-bought
½ cup crushed peppermint candies

Preheat oven to 325 degrees F. Mix flour, ginger, cinnamon, baking soda, nutmeg and salt in large bowl; set aside. With mixer on medium speed, beat butter and brown sugar until light and fluffy. Add molasses, egg and vanilla; beat well. Reduce mixer speed to low; gradually add in flour mixture until well combined. Shape dough into 1½-inch balls; place 2 inches apart on ungreased or parchment paper-lined baking sheets. Bake at 325 degrees for 10 to 13 minutes, or until edges of cookies just begin to brown. Cool on wire cooling racks. Frost cooled cookies; immediately top with crushed candies. Makes about 3 dozen.

courtesy of

Sally's Sweet Shoppe
DELAFIELD AND
GENESEE DEPOT

*At Sally's, cookies are something
that we take a lot of pride in.
Our cookies are made from scratch.*

Gluten-Free Butterscotch Oatmeal Cookies

1 cup unsalted butter, softened
½ cup plus 2 tablespoons granulated sugar
½ cup plus 1 tablespoon dark brown sugar, packed
2⅓ tablespoons light brown sugar, packed
2⅓ tablespoons honey
2 eggs
1 teaspoon vanilla extract
½ cup blanched almond flour
½ cup plus ⅓ cup brown rice flour
½ cup plus 2 tablespoons white rice flour
2¼ cups gluten-free quick oats
1 teaspoon baking soda
1 teaspoon salt

Preheat oven to 350 degrees F. In mixing bowl, beat butter, sugars and honey until barely blended; add eggs and vanilla, blending until just combined. In separate bowl, stir together flours, oats, baking soda and salt; add to butter mixture, mixing until just blended. Scrape down sides of bowl, making sure all ingredients are incorporated. Drop rounded tablespoonfuls of dough 2 inches apart on parchment paper-lined baking sheets. Bake at 350 degrees for 11 to 12 minutes, or until cookies are slightly browned around edges. Let cool on baking sheets for 10 minutes, then transfer to wire cooling racks to cool completely. Makes about 3 dozen.



Lemon Oatmeal Cookies



courtesy of
Matty's Catering
NEW BERLIN

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| 1½ cups all-purpose flour | 2 eggs |
| 1 teaspoon ground cinnamon | ½ teaspoon vanilla extract |
| ½ teaspoon baking soda | Juice and zest of 1 lemon |
| 1 cup butter, softened | 3 cups old-fashioned oats |
| 1 cup brown sugar, packed | ½ cup raisins |
| ½ cup granulated sugar | ¼ cup chopped pecans, optional |

Preheat oven to 350 degrees F. In medium bowl, combine flour, cinnamon and baking soda; set aside. In separate bowl, cream butter and sugars with hand mixer until light and fluffy. Add eggs, vanilla, lemon juice and zest. With mixer on low speed, gradually add flour mixture; scrape down sides of bowl. Mix in oats, raisins and, if using, pecans. Place scant ¼ cupfuls of dough 2 inches apart on parchment paper-lined baking sheets. Bake at 350 degrees for 15 to 18 minutes, or until slightly browned around edges. Cool on wire cooling racks. Makes about 1½ dozen.

Chocolate Chip Cookies



courtesy of
Karol's Kitchen & Catering
MILWAUKEE

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| 1 cup unsalted butter, softened | 2¼ cups unbleached all-purpose flour |
| ¾ cup brown sugar, packed | 1½ teaspoons salt |
| ¾ cup granulated sugar | ¼ teaspoon ground cinnamon |
| ½ teaspoon freshly squeezed lemon juice | 3 cups semisweet chocolate chips |
| 2 teaspoons vanilla extract | 1 cup chopped walnuts, optional |
| 2 eggs | |
| ½ cup rolled oats | |

Preheat oven to 350 degrees F. In mixing bowl, cream butter and sugars; add lemon juice, vanilla and eggs. In separate bowl, combine oats, flour, salt and cinnamon; add to creamed mixture, mixing well. Stir in chocolate chips and, if using, walnuts. For each cookie, measure scant ¼ cupfuls of dough and drop on parchment paper-lined baking sheets, about 2 inches apart. Bake at 350 degrees for 15 to 18 minutes. Cool on wire cooling racks. Makes about 2 dozen.

This recipe has been one of our family favorites for years.



To download a copy of this book
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