

We Energies
COOKIE BOOK

2021

Celebrating military service



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From near and far, families and friends come together during the holidays to celebrate the joy of the season. We treasure the time and traditions we share with one another each year. While we celebrate, our thoughts also are with those who can't always be with us on these special occasions — the brave members of the U.S. armed forces who serve our country at home and around the world.

This year, we are honoring military service with recipes from active members and veterans. We also have special sections highlighting Wisconsin's 128th Air Refueling Wing and local organizations that support our troops. It's our privilege to share their sweet treats and fond memories with you.

We hope you and yours enjoy all the wonder and magic the season brings. Happy holidays!



A handwritten signature in black ink that reads "T. Metcalfe".

Tom Metcalfe
President



Recipes

128 th Brew City Brookies	5	Seven Layer Bars	17
128 th Minuteman Egg White Delights	5	Helen's Thumbprint Cookies	17
128 th Brew City Tanker Cookies	7	Maple Syrup Turtle Brownies	18
Malted Double Chocolate Chip Cookies	8	Oatmeal Raisin Cookies	18
Peanut Butter Chip and Jelly Bars	8	Sour Cream Holiday Cookies	19
Walnut Caramel Triangles	9	Coconut Chews	19
Patriotic Crinkle Cookies	9	Peppermint Chocolate Chip Meringues	20
Grandma Simmons' Date-Filled Cookies	10	Caramel Oatmeal Bars	20
Chocolate Pudding Cookies	10	Ribbon Cookies	21
Eleanore's Oshkosh Cookies	12	Chocolate Peanut Butter Balls	21
Jill's Chocolate Chip Cookies	12	Mom's Peanut Butter Chocolate Chip Cookies	23
Gramma's Oatmeal Cookies	13	Old Time Oatmeal Cookies	23
Marlene's Chocolate Chip Bars	13	Fall Harvest Oatmeal Cookies	24
Wonderful Pumpkin Bars	14	Toffee Squares	24
Grandma Weister's Cookies	14	Symphony Tier Bars	25
Peanut Butter Oatmeal Cookies	15	Orange Dainties	25
Peppermint Pinwheels	15	Cranberry Supremes	26
		Biscochitos	26
		Scotch Shortbread	27
		Nutty For Peanut Butter Cookies	27





Hometown heroes: 128th Air Refueling Wing

The 128th Air Refueling Wing, Wisconsin Air National Guard, has a long and illustrious record of service to the State of Wisconsin and the United States of America. From natural disasters to service in the Korean War and operations Desert Storm, Restore Hope, Enduring Freedom and Noble Eagle, the 128th Air Refueling Wing has responded to changing world events and tasking requirements with dignity, honor and courage.

128arw.ang.af.mil

Members of the 128th Air Refueling Wing held a contest to choose a recipe to submit for Cookie Book consideration. They couldn't choose just one and neither could we. We're featuring all three recipes they submitted.



Sweet spotlight: Organizations supporting our troops

Support for our active and retired military comes in many forms, including organizations committed to providing care for those who serve. It is our honor to share recipes from four of these groups, which you will find on Pages 8 and 9.

Blue Star Mothers of Southeastern Wisconsin Chapter 2 — Unites military mothers of all types in supporting our military forces and veterans, as well as each other.

bluestarmomssew.com

Fisher House — Provides a home away from home for families of veterans and active military who need temporary housing while their loved one receives care at the Clement J. Zablocki VA Medical Center.

fisherhousewi.org

Operation Home Baked — Sends holiday cheer in the form of cookies to our service members stationed overseas, with more than 300,000 cookies sent to date.

youarespecialwi.org

Stars and Stripes Honor Flight Inc. — Honors veterans with a life-changing trip to Washington, D.C., to visit the memorials and experience a day of honor and thanks.

starsandstripeshonorflight.org



128th Brew City Brookies

Brownie

½ cup cold butter, cubed	½ teaspoon salt
1 cup plus 2 tablespoons granulated sugar	2 eggs
¾ cup gluten-free flour	1½ teaspoons chocolate extract
½ cup plus 2 tablespoons Dutch-processed cocoa powder	¾ cup white, milk, semi-sweet chocolate or peanut butter-flavored chips
1 teaspoon baking powder	

Preheat oven to 350 degrees F. Combine butter and sugar in microwave-safe bowl; cook for 1 minute in microwave, then stir to combine. Cook another 1 minute until bubbly and smooth; cool. In large mixing bowl, combine flour, cocoa powder, baking powder and salt. Add eggs, chocolate extract and melted butter mixture; mix well. Stir in chips. Pour batter into greased 13x9-inch baking pan. Spoon Chocolate Chip Cookie Batter over top and bake at 350 degrees for 25 to 30 minutes, or until edges pull away from pan. Cool, then cut into bars. Makes about 3 dozen.



Chocolate Chip Cookie Batter

½ cup butter, softened	½ teaspoon vanilla extract
¼ cup plus 2 tablespoons packed brown sugar	1¼ cups gluten-free flour
¼ cup plus 1 tablespoon granulated sugar	½ teaspoon baking soda
1 egg	¼ teaspoon salt
	1 cup semi-sweet chocolate chips

In large mixing bowl, cream butter and sugars. Beat in egg and vanilla. In separate bowl, combine flour, baking soda and salt; add to butter mixture and mix well. Stir in chocolate chips.

Submitted by Lieutenant Colonel Kristin Rebholz-Hatten for

★ 128th Air Refueling Wing

128th Minuteman Egg White Delights

6 egg whites, room temperature	2 teaspoons vanilla extract
1 tablespoon white vinegar	3 cups finely ground pecans
Pinch of salt	3 ounces unsweetened chocolate, grated
2 cups granulated sugar	

Preheat oven to 275 degrees F. In large mixing bowl, beat egg whites, vinegar and salt until stiff peaks form. Fold in sugar, vanilla, pecans and chocolate. Drop dough by rounded tablespoonfuls 2 inches apart onto parchment paper-lined baking sheets. Bake at 275 degrees for 30 minutes; cool on baking sheets. Makes about 4 dozen.

Submitted by Master Sergeant Ray Browne for

★ 128th Air Refueling Wing







128th Brew City Tanker Cookies

1 (12-ounce) bottle craft brewery coffee stout

1½ cups all-purpose flour

1 cup granulated sugar

½ cup unsweetened cocoa powder

⅓ cup malted milk powder

½ teaspoon baking powder

½ teaspoon salt

1 egg

6 tablespoons butter, melted and cooled

3 tablespoons vegetable oil

2 tablespoons water

⅓ cup semi-sweet chocolate chips

2 cups roughly chopped pretzels

1 teaspoon flaked sea salt

In small saucepan, gently simmer stout until reduced to ⅓ cup. Skim off any foam; set aside to cool.

Preheat oven to 350 degrees F. In large mixing bowl, combine flour, sugar, cocoa powder, malted milk powder, baking powder and salt. Add egg, butter, oil, water and 2 tablespoons reduced stout; mix well. Stir in chocolate chips. Shape dough into 1½-inch balls. Coat tops of dough balls with pretzels by pressing and slightly flattening in bowl filled with chopped pretzels. Place on parchment paper-lined baking sheets and bake at 350 degrees for 10 to 12 minutes. Cool on baking sheets for 10 minutes, then drizzle with Caramel Sauce. Immediately sprinkle with flaked sea salt. Transfer to wire cooling racks. Makes about 2 dozen.

Caramel Sauce

1 cup granulated sugar

6 tablespoons cold butter, cut into slices

½ cup heavy whipping cream, room temperature

½ teaspoon salt

In small saucepan, heat and stir sugar over medium-high heat until sugar melts and browns. Remove from heat and stir in butter; mix until smooth. Return to heat and allow to cook for 1 minute; do not stir. Slowly add cream and cook for another minute without stirring. Remove from heat; stir in salt. Allow to cool to room temperature. Warm slightly if it's too thick to drizzle.

Submitted by Senior Master Sergeant Kristen Stanley for

★ 128th Air Refueling Wing



Malted Double Chocolate Chip Cookies

1 cup butter-flavored shortening
1¼ cups packed brown sugar
½ cup malted milk powder
2 tablespoons chocolate syrup
1 tablespoon vanilla extract
1 egg

2 cups all-purpose flour
1 teaspoon baking soda
½ teaspoon salt
1½ cups semi-sweet chocolate chunks
1 cup milk chocolate chips
½ cup chopped pecans

Preheat oven to 375 degrees F. In large mixing bowl, beat shortening and brown sugar; blend in malted milk powder, chocolate syrup and vanilla. Add egg and beat for 2 minutes. In separate bowl, combine flour, baking soda and salt; add to shortening mixture. Fold in chocolate chunks, chocolate chips and pecans. Shape dough into 1¾-inch balls and place 3 inches apart on ungreased baking sheets. Bake at 375 degrees for 10 to 14 minutes, or until golden brown. Cool on baking sheets for 2 minutes, then transfer to wire cooling racks. Makes about 3 dozen.

Submitted by Debbie Kliese for

★ **Stars and Stripes Honor Flight Inc.**



Peanut Butter Chip and Jelly Bars

1½ cups all-purpose flour
½ cup granulated sugar
¾ teaspoon baking powder
½ cup cold butter, cubed
1 egg, beaten

¾ cup strawberry jelly, or jelly of your choice
1 (10-ounce) package peanut butter-flavored chips, divided

Preheat oven to 375 degrees F. In large mixing bowl, combine flour, sugar and baking powder; cut in butter until mixture resembles coarse crumbs. Add egg; mix well. Press half the mixture into greased 9x9-inch baking pan. Spread jelly evenly over crust stopping ¼ inch from sides. Sprinkle with 1 cup peanut butter chips. Stir remaining chips into remaining flour mixture; sprinkle over crust. Bake at 375 degrees for 25 to 30 minutes, or until lightly browned. Cool completely, then cut into bars. Makes about 1½ dozen.

Submitted by Austin Siegel for

★ **Operation Home Baked**



Walnut Caramel Triangles

2 cups all-purpose flour
½ cup powdered sugar
1 cup cold butter
1 (14-ounce) can
sweetened condensed milk

½ cup heavy whipping cream
1 teaspoon vanilla extract
1½ cups chopped walnuts

Preheat oven to 350 degrees F. In medium mixing bowl, combine flour and powdered sugar. Cut in butter until it looks like coarse crumbs. Press into 13x9-inch greased baking pan. Bake at 350 degrees for 15 to 20 minutes, or until edges are lightly browned.

In medium saucepan, bring condensed milk, cream and vanilla to a boil. Reduce heat to medium; cook and stir for 8 to 10 minutes until mixture thickens. Remove from heat, stir in walnuts. Spread evenly over baked crust. Bake at 350 degrees for 15 to 20 minutes, or until golden brown. Cool, then top with Chocolate Drizzle. Chill briefly to set chocolate. Cut into triangles. Makes about 4 dozen.



Chocolate Drizzle

½ cup semi-sweet chocolate chips 1 teaspoon vegetable shortening

In double boiler or microwave, melt chocolate chips with shortening; stir until melted and smooth.

Submitted by Jacquelyn Ignatowski for

★ **Fisher House**

Patriotic Crinkle Cookies

1 cup butter, softened
2 cups granulated sugar
4 eggs
2 tablespoons vanilla extract

4½ cups all-purpose flour
4 teaspoons baking powder
Red and blue gel paste food coloring
¾ cup powdered sugar

In large mixing bowl, cream butter and sugar; add eggs and vanilla. In separate bowl, combine flour and baking powder. Gradually add to creamed mixture. Divide dough in half. Add red food coloring to one half and blue food coloring to other half. Cover and refrigerate for 2 hours.

Preheat oven to 350 degrees F. Shape dough into 1-inch balls; roll in powdered sugar. Place on ungreased baking sheets. Bake at 350 degrees for 8 to 10 minutes. Transfer to wire cooling racks. Makes about 8 dozen.

Submitted by Kim Cutberth for

★ **Blue Star Mothers of Southeastern Wisconsin Chapter 2**





Lori Chamberlain-Stoner

★ *Veteran*

Staff Sergeant, U.S. Air Force

Mukwonago

This recipe came from my Grandma Simmons and was my father's favorite holiday cookie. Though our parents and grandparents are no longer with us, my family and extended family still make these cookies.

Grandma Simmons' Date-Filled Cookies

1½ cups vegetable shortening
1½ cups packed brown sugar
1 egg
4 cups quick-cooking oats

1 teaspoon baking soda
mixed with ½ cup hot water
3 cups bread flour
¾ teaspoon salt

Preheat oven to 375 degrees F. In large mixing bowl, cream shortening and brown sugar; beat in egg. Add oats and baking soda-water mixture to bowl; mix well. Blend in flour and salt. On lightly floured surface, roll dough to ¼-inch thickness; cut with 2-inch round cookie cutters. Place on greased baking sheets and bake at 375 degrees for 9 to 11 minutes. Transfer to wire cooling racks. Place 1 tablespoon Date Filling on half the cookies; top with remaining cookies to form sandwich. Makes about 4 dozen.

Date Filling

3 cups chopped dates
¾ cup packed brown sugar

1½ cups water
Dash of salt

In large saucepan, cook dates, brown sugar, water and salt over medium heat; stir constantly. Cook until mixture becomes thick and smooth; add more water, if necessary, to achieve desired consistency. Let cool.



Kevin Hanley ★ *Veteran*

Master Sergeant, U.S. Air Force

New Berlin

My wife's Aunt Dawn used to bake these cookies and give them to us when we were home on leave. They are delicious.

Chocolate Pudding Cookies

1 cup butter-flavored shortening
1 (3.9-ounce) package chocolate
instant pudding mix
¾ cup packed brown sugar
¼ cup granulated sugar

2 eggs
1 teaspoon vanilla extract
2¼ cups all-purpose flour
1 teaspoon baking soda
1 cup semi-sweet chocolate chips

Preheat oven to 350 degrees F. In large mixing bowl, cream shortening, pudding mix and sugars. Beat in eggs and vanilla. In separate bowl, combine flour and baking soda; gradually add to creamed mixture. Stir in chocolate chips (batter will be stiff). Drop dough by rounded teaspoonfuls onto ungreased baking sheets. Bake at 350 degrees for 8 to 10 minutes. Transfer to wire cooling racks. Makes about 4 dozen.



Chocolate Pudding Cookies p. 10
Grandma Simmons'
Date-Filled Cookies p. 10
Sour Cream Holiday Cookies p. 19



Martin Schubilske ★ *Veteran*
 First Lieutenant, U.S. Marine Corps
 Milwaukee

My sister made these for me when I returned from training in the Aleutian Islands, Alaska. I immediately grabbed the milk and a couple of cookies to get some comfort of home that I had been missing.

Eleanore's Oshkosh Cookies

½ cup vegetable shortening	2 cups all-purpose flour
1 cup granulated sugar	1 teaspoon baking powder
2 eggs, lightly beaten	1 teaspoon baking soda
½ cup sour milk (½ cup milk mixed with ½ tablespoon white vinegar)	¼ teaspoon salt
1 teaspoon vanilla extract	Peanut butter, optional

Preheat oven to 375 degrees F. In large mixing bowl, cream shortening and sugar; add eggs, milk and vanilla. In separate bowl, combine flour, baking powder, baking soda and salt; gradually add to shortening mixture. Drop dough by rounded tablespoonfuls 2 inches apart onto parchment paper-lined baking sheets. Bake at 375 degrees on middle and upper oven racks, 10 to 12 minutes, or until cookies are golden and bounce back when touched. Transfer to wire cooling racks. Spread cooled cookies with a thin layer of peanut butter, if using. Frost and decorate as desired. Makes about 3 dozen.

Frosting

⅔ cup butter, softened	4 to 6 tablespoons milk, divided
6 cups powdered sugar	2 teaspoons vanilla extract

In large mixing bowl, cream butter, powdered sugar, 2 tablespoons milk and vanilla. Thin with more milk to desired consistency.



Brandon Conley ★ *Active Duty*
 Master Sergeant, U.S. Air Force
 National Guard
 Hartford

Boxes and bags of these traveled to locations throughout the U.S. and world for trainings and deployments over the last 17 years.

Jill's Chocolate Chip Cookies

½ cup vegetable shortening	1½ cups all-purpose flour
⅓ cup butter, softened	½ teaspoon baking soda
½ cup packed brown sugar	½ teaspoon salt
1 egg	1 cup semi-sweet chocolate chips
1 teaspoon vanilla extract	½ cup chopped nuts, optional

Preheat oven to 375 degrees F. In large mixing bowl, beat shortening, butter and brown sugar until smooth. Add egg and vanilla. In separate bowl, combine flour, baking soda and salt; add to butter mixture. Stir in chocolate chips and nuts, if using. Drop dough by rounded tablespoonfuls 2 inches apart onto parchment paper-lined baking sheets. Bake at 375 degrees for 9 to 12 minutes. Transfer to wire cooling racks. Makes about 2 dozen.

Gramma's Oatmeal Cookies

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

1 cup all-purpose flour
1 teaspoon baking soda
2 cups quick-cooking oats

Preheat oven to 375 degrees F. In large mixing bowl, cream butter and sugar; add vanilla. In separate bowl, combine flour, baking soda and oats; add to butter mixture. Shape dough into 1-inch balls and place 2 inches apart on parchment paper-lined baking sheets. Flatten each ball slightly and bake at 375 degrees for 7 to 10 minutes. Transfer to wire cooling racks. Makes about 5 dozen.



Stewart Nagao ★ *Veteran*
Senior Chief Petty Officer, U.S. Navy
Racine

I got this recipe from my wife's grandma. With about 15 years of tweaking, it has won over many oatmeal cookie converts.

Marlene's Chocolate Chip Bars

1 (14-ounce) can sweetened condensed milk
½ cup plus 2 tablespoons softened butter, divided
1 cup semi-sweet chocolate chips
1 teaspoon vanilla extract

1 cup packed brown sugar
1 egg
1¼ cups all-purpose flour
1 cup quick-cooking oats
½ cup chopped walnuts or pecans

In saucepan or double boiler, combine condensed milk, 2 tablespoons butter and chocolate chips. Cook over low heat until chocolate is melted, stirring constantly; add vanilla and remove from heat. Set aside.

Preheat oven to 350 degrees F. In large mixing bowl, cream ½ cup butter and brown sugar; beat in egg until light and fluffy. Mix in flour and oats. Press ⅔ oat mixture into greased 13x9-inch baking pan. Top with reserved chocolate mixture; sprinkle with remaining oat mixture and nuts. Bake at 350 degrees for 25 to 30 minutes. Cool, then cut into bars. Makes about 3 dozen.



Floyd Leonard ★ *Veteran*
Specialist, U.S. Army
Oak Creek

This recipe is a family favorite that my wife, Marlene, has made for family and friends for many years.



Don Kenner ★ *Veteran*

Specialist, U.S. Army

Grafton

This recipe is from a friend who brought them to many gatherings. As the recipe's name says, they are wonderful.

Wonderful Pumpkin Bars

2 cups all-purpose flour	2 cups pureed canned pumpkin
2 cups granulated sugar	4 eggs
1 teaspoon baking soda	1 cup vegetable oil
2 teaspoons ground cinnamon	1¾ cups chopped nuts, divided, optional
2 teaspoons pumpkin pie spice	
¼ teaspoon salt	

Preheat oven to 350 degrees F. In large mixing bowl, combine flour, sugar, baking soda, spices and salt. Beat in pumpkin puree, eggs and oil; mix until well combined. Stir in 1 cup nuts, if desired. Pour mixture into ungreased 15x10-inch baking pan and bake at 350 degrees for 25 to 30 minutes. Cool, then top with Frosting and sprinkle with remaining nuts, if using. Cut into bars and store in refrigerator. Makes about 3 dozen.

Frosting

6 tablespoons margarine, softened	1 teaspoon vanilla extract
6 ounces cream cheese, softened	1 teaspoon milk
2 cups powdered sugar	

In medium mixing bowl, combine margarine, cream cheese, powdered sugar, vanilla and milk; beat until smooth.



John Weister ★ *Veteran*

Petty Officer First Class, U.S. Navy

Oconto Falls

After school, I used to walk across the street to my grandma's house. Her cookie jar would always be sitting on the kitchen cupboard with fresh cookies.

Grandma Weister's Cookies

1 cup butter, softened	2¼ cups all-purpose flour
¾ cup granulated sugar	1 teaspoon baking soda
¾ cup packed brown sugar	1 teaspoon salt
2 eggs	2 cups semi-sweet chocolate chips
1 teaspoon vanilla extract	

Preheat oven to 375 degrees F. In large mixing bowl, cream butter and sugars. Add eggs, one at a time; beat well. Add vanilla. In separate bowl, combine flour, baking soda and salt; gradually add to creamed mixture. Stir in chocolate chips. Drop dough by rounded tablespoonfuls onto ungreased baking sheets. Bake at 375 degrees for 9 to 11 minutes. Transfer to wire cooling racks. Makes about 5 dozen.

Peanut Butter Oatmeal Cookies

$\frac{3}{4}$ cup butter, softened
1 cup peanut butter, creamy or crunchy
 $\frac{1}{2}$ cup granulated sugar
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract

2 cups quick-cooking oats
1 cup all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt

Preheat oven to 350 degrees F. In large mixing bowl, cream butter, peanut butter and sugars; add eggs and vanilla. In separate bowl combine oats, flour, baking powder, baking soda and salt. Add flour mixture to butter mixture; mix thoroughly. Drop dough by level tablespoonfuls onto ungreased baking sheets. Bake at 350 degrees for 8 to 10 minutes. Transfer to wire cooling racks. Makes about 6 dozen.



John Costa ★ Veteran

Staff Sergeant, U.S. Air Force Reserve
New Berlin

This recipe was handed down from my dad, a WWII U.S. Army Nurse Corps vet, who would have been 98 this year.

Peppermint Pinwheels

1 cup butter, softened
1 cup powdered sugar
1 egg
 $\frac{1}{2}$ teaspoons almond extract
1 teaspoon vanilla extract
 $2\frac{3}{4}$ cups sifted all-purpose flour

$\frac{1}{2}$ teaspoon salt
 $\frac{3}{4}$ teaspoon red gel food coloring
 $\frac{3}{4}$ cup granulated sugar, divided
 $\frac{1}{2}$ cup water
 $\frac{1}{4}$ cup crushed peppermint candy

In medium mixing bowl, cream butter; gradually add powdered sugar. Beat in egg and extracts. Blend in flour and salt; mix until dough forms. Divide dough in half. Add food coloring to one portion. Wrap each portion in wax paper; chill for several hours or until firm.

Divide each dough portion in half. On floured surface, roll one portion each of white and red dough into 8-inch squares. Place atop each other; roll tightly to form log. Repeat with remaining dough. Wrap logs in wax paper; chill overnight.

Preheat oven to 375 degrees F. Slice each dough log into $\frac{1}{4}$ -inch-thick rounds; place on greased baking sheets. Bake at 375 degrees for 8 to 10 minutes. Dissolve $\frac{1}{4}$ cup sugar with water; brush on hot cookies. Combine remaining $\frac{1}{2}$ cup sugar with crushed peppermint candy; sprinkle over cookies. Transfer to wire cooling racks. Makes about 5 dozen.



Duane Vander Putten ★ Veteran

Chief Boatswain's Mate
U.S. Coast Guard Reserve

Appleton

In addition to my 30 years of military service, I've been a We Energies employee for 20 years. The Cookie Book is exciting both as an employee and as a customer.



Peppermint Pinwheels p. 15

Helen's Thumbprint Cookies p. 17

Seven Layer Bars

½ cup butter, melted
1 cup graham cracker crumbs
1 cup sweetened flaked coconut
1 cup semi-sweet chocolate chips
1 cup butterscotch chips
1 cup chopped walnuts
1 (14-ounce) can sweetened condensed milk

Preheat oven to 350 degrees F. Pour butter into 13x9-inch baking pan; sprinkle evenly with cracker crumbs. Sprinkle with coconut, chocolate chips, butterscotch chips and walnuts. Pour condensed milk over top. Bake at 350 degrees for 20 to 25 minutes, or until top is golden brown. Cool, then cut into bars. Makes about 3 dozen.



Dale Kooyenga ★ *Active Duty*

Major, U.S. Army Reserve

Brookfield

We never take for granted that family will be together for the holidays, but when the Kooyenga family is blessed with each other's presence, this recipe is certain to make an appearance.

Helen's Thumbprint Cookies

¼ cup butter, softened
¼ cup vegetable shortening
¼ cup lightly packed brown sugar
1 egg, yolk and white separated
½ teaspoon vanilla extract
1 cup all-purpose flour
¼ teaspoon salt
½ cup ground walnuts
Frosting or melted chocolate

Preheat oven to 375 degrees F. In large mixing bowl, cream butter, shortening and brown sugar. Add egg yolk and vanilla; mix well. Beat in flour and salt. Shape dough into ¾-inch balls. In small bowl, lightly beat egg white. Coat dough balls with egg white and roll in walnuts. Place 1 inch apart on greased baking sheets and bake at 375 degrees for 5 minutes. Remove from oven and press thumb or back of wooden spoon into center of each cookie. Return to oven and bake an additional 7 to 9 minutes. Transfer to wire cooling racks. Fill centers with frosting of choice or melted chocolate. Makes about 2½ dozen.



Al Rebek ★ *Veteran*

Staff Sergeant, U.S. Marine Corps

Dousman

My mom made these cookies for holidays and when I was home on leave from Hawaii or Okinawa. My mom passed on the recipe to my wife, Jean, who still makes them during the holidays.



David Goodman ★ *Veteran*
Specialist, Army National Guard
Fredonia

Growing up in northern Wisconsin, my dad would have us collect sap from maple trees. Over the years, I've taken recipes and added this touch of home for memories of my childhood.

Maple Syrup Turtle Brownies

1 (11-ounce) bag caramels
1 (5-ounce) can evaporated milk, divided
 $\frac{3}{4}$ cup unsalted butter, softened
1 box (15.25-ounce) German chocolate cake mix
1 cup chopped pecans, divided
1 cup semi-sweet chocolate chips, divided

In small saucepan, melt caramels and $\frac{1}{4}$ cup evaporated milk over medium heat, whisking constantly. Remove from heat; set aside.

Preheat oven to 350 degrees F. In large mixing bowl, beat butter and cake mix. Add $\frac{3}{4}$ cup pecans and remaining evaporated milk. Press half the brownie mixture into parchment paper-lined 8x8-inch baking pan. Bake at 350 degrees for 10 minutes. Remove from oven and sprinkle with $\frac{1}{2}$ cup chocolate chips. Top with $\frac{3}{4}$ cup reserved caramel mixture. Drop remaining brownie batter onto top; sprinkle with remaining $\frac{1}{4}$ cup pecans. Bake at 350 degrees for 25 to 28 minutes. Cool completely. Melt remaining $\frac{1}{2}$ cup chips, then drizzle brownies with Caramel-Maple Syrup Topping and melted chocolate chips. Cut into bars. Makes about 16.

Caramel-Maple Syrup Topping

$\frac{1}{4}$ cup reserved caramel mixture
 $\frac{1}{4}$ cup maple syrup

In saucepan or microwave-safe bowl, combine reserved caramel mixture with maple syrup. Gently heat; stir until smooth.



Neil Willman ★ *Veteran*
Sergeant First Class, U.S. Army
Iron Ridge

What helped with deployments away from my family was when my wife would send me a care package with these cookies in it to remind me of home.

Oatmeal Raisin Cookies

1 cup butter, softened
 $\frac{1}{4}$ cup granulated sugar
 $\frac{3}{4}$ cup packed brown sugar
1 (3.4-ounce) package vanilla instant pudding mix
2 eggs
 $1\frac{1}{4}$ cups all-purpose flour
1 teaspoon baking soda
 $3\frac{1}{2}$ cups quick-cooking oats
1 cup raisins

Preheat oven to 375 degrees F. In large mixing bowl, cream butter, sugars and pudding mix; beat in eggs. In separate bowl, combine flour and baking soda; gradually add to butter mixture. Stir in oats and raisins. Drop dough by rounded teaspoonfuls 2 inches apart onto ungreased baking sheets. Bake at 375 degrees for 10 to 12 minutes. Transfer to wire cooling racks. Makes about 5 dozen.

Sour Cream Holiday Cookies

¾ cup vegetable shortening
1½ cups granulated sugar
1 cup sour cream
2 eggs
1 teaspoon vanilla extract

3 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
Sprinkles

Preheat oven to 350 degrees F. In large mixing bowl, beat shortening and sugar. Add sour cream, eggs and vanilla. In separate bowl, combine flour, baking powder and baking soda; add to shortening mixture. Drop dough by rounded tablespoonfuls 2 inches apart onto lightly greased or parchment paper-lined baking sheets. Bake at 350 degrees for 12 minutes, or until lightly browned. Transfer to wire cooling racks. Frost with Cream Cheese Frosting and decorate with sprinkles as desired. Makes about 4 dozen.

Cream Cheese Frosting

½ cup butter, softened
1 (8-ounce) package cream cheese, softened

3¾ cups powdered sugar
2 teaspoons vanilla extract

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



Franciene Bebo Hassman

★ *Veteran*

Hospitalman, U.S. Navy

Waupaca

They are a holiday staple in my home and the homes of my sons and siblings.

Coconut Chews

½ cup butter, softened
1½ cups packed brown sugar, divided
1¼ cups all-purpose flour, divided
2 eggs
1 teaspoon vanilla extract
1 teaspoon baking powder

½ teaspoon salt
1 cup sweetened flaked coconut
1 cup chopped pecans
1 cup chopped dates

Preheat oven to 350 degrees F. In large mixing bowl, combine butter, ½ cup brown sugar and 1 cup flour. Press into ungreased 13x9-inch baking pan. Bake at 350 degrees for 8 to 10 minutes. While crust is baking, combine eggs, vanilla, remaining 1 cup brown sugar, remaining ¼ cup flour, baking powder and salt in large mixing bowl. Stir in coconut, pecans and dates. Spread over warm crust. Bake at 350 degrees an additional 18 minutes, or until top is lightly browned. Cut into bars. Makes about 3 dozen.



Todd Peterson ★ *Veteran*

Specialist, Wisconsin Army
National Guard

Greenfield

While serving in Iraq, several supportive parents of my battle buddies sent books, magazines and toiletries. Service groups also sent homemade cookies for the holidays. Having the taste of a homemade treat made our time there a bit better.



Alexandra Smars ★ *Veteran*

Senior Airman, U.S. Air Force

West Allis

While I was on active duty and stationed at Joint Base Pearl Harbor-Hickam, we would always make cookies for troops that were deployed during the holiday season.

Peppermint Chocolate Chip Meringues

2 egg whites, room temperature
¼ teaspoon cream of tartar
¼ teaspoon salt
⅔ cup granulated sugar

⅛ teaspoon peppermint extract
6 to 8 drops green food coloring
⅓ cup miniature chocolate chips

Preheat oven to 225 degrees F. In medium mixing bowl, beat egg whites, cream of tartar and salt on high speed until soft peaks form. Add sugar, one tablespoon at a time, until stiff peaks form. Beat in peppermint extract and amount of food coloring needed to achieve desired color. Gently fold in chocolate chips. Transfer meringue to pastry bag with large round tip or resealable plastic bag with corner snipped. Pipe meringue into 1½-inch rounds about 1 inch apart onto parchment paper-lined baking sheets. Bake at 225 degrees for 60 minutes. Turn off oven and let meringues cool in oven overnight or at least 4 hours. Makes about 2 dozen.



Colleen Groshek ★ *Veteran*

Master Sergeant, U.S. Air Force

Franklin

A lady who won a blue ribbon at the Wisconsin State Fair was kind enough to share this recipe, and I have made it ever since.

Caramel Oatmeal Bars

14 ounces caramels
⅓ cup evaporated milk
1 cup sifted all-purpose flour
½ teaspoon baking soda
¼ teaspoon salt

¾ cup packed brown sugar
1 cup old-fashioned oats
¾ cup cold butter
1 cup semi-sweet chocolate chips
½ cup coarsely chopped pecans

In double boiler or microwave, melt caramels with evaporated milk; stir until smooth. Set aside.

Preheat oven to 350 degrees F. In large mixing bowl, sift together flour, baking soda and salt. Stir in sugar and oats. Cut in butter until mixture looks like coarse crumbs. Press half of oat mixture into lightly greased 11x7-inch baking pan. Bake at 350 degrees for 10 to 12 minutes, or until lightly browned. Remove from oven; sprinkle with chocolate chips and pecans. Top evenly with caramel mixture; sprinkle with remaining oat mixture. Bake at 350 degrees for 20 to 22 minutes, or until lightly browned. Set pan on wire cooling rack for 30 to 45 minutes. Transfer to refrigerator for 2 hours, or until caramel layer is set. Cut into bars. Makes about 2 dozen.

Ribbon Cookies

2 cups butter, softened
2 cups granulated sugar
2 eggs
1 teaspoon vanilla extract
4½ cups all-purpose flour
2½ tablespoons baking powder

¾ teaspoon salt
1 cup chopped red candied cherries
5 drops red food coloring
1 ounce bittersweet chocolate, melted
½ cup finely chopped pecans
3 tablespoons poppy seeds

In large mixing bowl, cream butter and sugar; add eggs and vanilla. In separate large bowl, combine flour, baking powder and salt; gradually add to butter mixture and mix well. Divide dough into three equal parts. Add cherries and red food coloring to one part, chocolate and pecans to another part, and poppy seeds to third part. Line 8x8-inch baking pan with wax paper. Press each part evenly into pan with poppy seed mixture on bottom followed by chocolate pecan mixture and cherry mixture on top. Cover and chill 4 hours or overnight.

Preheat oven to 375 degrees F. Remove cookie dough from baking pan and cut into 3 equal rectangular pieces. Cut each portion into ¼-inch slices. Place on greased baking sheets and bake at 375 degrees for 8 to 11 minutes. Transfer to wire cooling racks. Makes about 8 dozen.



Submitted by Janine Sijan in memory of
★ **Captain Lance P. Sijan**

A Milwaukee native, Captain Lance P. Sijan was a U.S. Air Force officer and Vietnam fighter pilot who posthumously received the Medal of Honor, the United States' highest military award, in 1976. In addition, the Air Force created the Lance P. Sijan Award, one of the branch's most prestigious awards, to recognize individuals demonstrating the highest qualities of leadership in their jobs and in their lives.

This recipe was my brother Lance's favorite. My mom would bake dozens of cookies and send them to him when he was attending prep school, the Air Force Academy, pilot training, and Vietnam. — Janine Sijan

Chocolate Peanut Butter Balls

1 (18-ounce) jar peanut butter, creamy or crunchy
2½ cups powdered sugar

1 teaspoon vanilla extract
3 cups crisp rice cereal
3 cups semi-sweet chocolate chips

In large mixing bowl, combine peanut butter, powdered sugar and vanilla. Stir in cereal. Refrigerate mixture for one hour.

Shape mixture into 1¼-inch balls; place on wax paper-lined baking sheets. Refrigerate for one hour.

Melt chocolate chips in double boiler or microwave. Place shaped balls, one at a time, on fork and dip into chocolate. Let excess chocolate drip off; return to wax paper-lined baking sheets. Chill to set. Makes about 4 dozen.



Kyle Zierer ★ **Veteran**

Sergeant, U.S. Army

Brookfield

While serving in the Army, one of my civilian co-workers invited me to his home for Thanksgiving. They served many great treats like this one. I will never forget their kindness by including me during a time when I would have otherwise been alone.



Orange Dainties p. 25

Marlene's Chocolate Chip Bars p. 13

Cranberry Supremes p. 26

Mom's Peanut Butter Chocolate Chip Cookies

½ cup butter, softened
½ cup peanut butter
½ cup granulated sugar
½ cup packed brown sugar
1 egg
½ teaspoon vanilla extract

1¼ cups all-purpose flour
¾ teaspoon baking soda
½ teaspoon salt
1 (12-ounce) package semi-sweet chocolate chips

Preheat oven to 375 degrees F. In large mixing bowl, cream butter, peanut butter and sugars until light and fluffy. Beat in egg and vanilla. In separate bowl, combine flour, baking soda and salt; gradually add to creamed mixture. Stir in chocolate chips. Shape dough into 1-inch balls and place 2 inches apart on ungreased baking sheets. Flatten with fork in crisscross pattern. Bake at 375 degrees for 10 to 12 minutes. Cool on baking sheets for 5 minutes, then transfer to wire cooling racks. Makes about 4 dozen.



Christy Schultz ★ *Veteran*
Specialist, U.S. Army

New Berlin

While deployed to Desert Storm, my mom would send care packages with tins of homemade cookies. A squad favorite was this peanut butter chocolate chip cookie.

Old Time Oatmeal Cookies

¾ cup vegetable shortening
½ cup granulated sugar
1 cup packed brown sugar
1 egg
¼ cup water

1 teaspoon vanilla extract
1 cup all-purpose flour
3 cups old-fashioned oats
½ teaspoon baking soda
1 teaspoon salt

Preheat oven to 350 degrees F. In large mixing bowl, cream shortening and sugars. Add egg, water and vanilla; beat well. In separate large mixing bowl, combine flour, oats, baking soda and salt; add to shortening mixture and mix well. Drop dough by rounded teaspoonfuls onto ungreased baking sheets. Bake at 350 degrees for 11 to 13 minutes, or until edges are golden brown. Cool on baking sheets for 1 minute, then transfer to wire cooling racks. Makes about 5 dozen.



Ernest Hadler ★ *Veteran*
Private First Class, U.S. Army

Waubeka

One year I decided to enter these cookies at the County Fair. Competing against seasoned cooks and bakers, I was very proud to receive the blue ribbon for these cookies.



Fall Harvest Oatmeal Cookies

- ¾ cup vegetable shortening
- 1¼ cups packed brown sugar
- 1 egg
- ⅓ cup milk
- 1 tablespoon orange zest
- 1½ teaspoons vanilla extract
- 1 cup all-purpose flour
- 3 cups quick-cooking oats
- ½ teaspoon baking soda
- 1½ teaspoons ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- ½ teaspoon salt
- 1 cup coarsely chopped peeled apples
- 1 cup raisins
- 1 cup coarsely chopped walnuts

Bruce Bauman ★ *Veteran*

Petty Officer Second Class, U.S. Navy
Burlington

I proudly served as a U.S. Navy Seabee, and later worked at We Energies for almost 40 years. My favorite cookie has always been oatmeal raisin, and this variation moved to the top of my cookie list.

Preheat oven to 375 degrees F. In large mixing bowl, beat shortening, brown sugar, egg, milk, orange zest and vanilla until well blended. In separate large bowl, combine flour, oats, baking soda, spices and salt. Add to shortening mixture; beat until just combined. Stir apples, raisins and walnuts into shortening mixture. Drop dough by rounded teaspoonfuls 2 inches apart onto greased baking sheets. Bake at 375 degrees for 10 to 13 minutes, or until cookies are lightly browned. Cool 2 minutes on baking sheets, then transfer to wire cooling racks. Makes about 3 dozen.



Toffee Squares

- 1 cup butter, softened
- 1 cup packed brown sugar
- 1 egg yolk
- 1 teaspoon vanilla extract
- 2 cups sifted all-purpose flour
- ¼ teaspoon salt
- 2 cups semi-sweet chocolate chips
- Sprinkles, optional
- Nuts, optional

Preheat oven to 350 degrees F. In large mixing bowl, cream butter and brown sugar; blend in egg yolk and vanilla. Add flour and salt. Spread into greased 15x10-inch baking pan. Pierce dough several times with fork. Bake at 350 degrees for 12 to 15 minutes. Remove from oven and immediately sprinkle with chocolate chips. Spread melted chocolate chips over crust. Top with sprinkles or nuts as desired. Cool, then cut into squares. Makes about 3 dozen.

Ronald Goyette ★ *Veteran*

Lance Corporal, U.S. Marine Corps
Greendale

This is the first cookie my wife makes for the holidays, and the only ones she has to hide until she puts out the cookie plate.

Symphony Tier Bars

1 cup butter, softened
2 cups granulated sugar
4 eggs
1 tablespoon vanilla extract
2 cups all-purpose flour
½ teaspoon salt
2 cups chopped pecans
2 ounces melted semi-sweet chocolate

Preheat oven to 350 degrees F. In large mixing bowl, cream butter and sugar. Add eggs and vanilla. Blend in flour and salt. Stir in pecans. Divide dough in half. Spread half into greased 13x9-inch baking pan. Add melted chocolate to other half; spread on top of first layer. Bake at 350 degrees for 25 to 30 minutes. Cool; spread with Frosting, then cut into bars. Makes about 3 dozen.

Frosting

5 tablespoons all-purpose flour
1 cup milk
1 cup butter, softened
1 cup granulated sugar
2 teaspoons vanilla extract

Whisk together flour and milk in saucepan. Cook 1 to 2 minutes over moderately low heat, whisking constantly, until mixture thickens. Place in small bowl and cover with plastic wrap so that wrap rests on top of mixture to prevent skin from forming. Allow mixture to cool. Cream butter and sugar in medium mixing bowl; add vanilla. Beat in cooled milk mixture.



Patrick O'Connor ★ Veteran

Specialist, U.S. Army Airborne,
Vietnam

Wisconsin Rapids

This is a family recipe passed down to me from my sister, Elizabeth Steinbrenner. It has been a favorite with my own family and friends.

Orange Dainties

½ cup butter, softened
1 cup granulated sugar
2 tablespoons orange zest
1 egg
1¾ cups all-purpose flour
1¾ teaspoons baking powder
¼ teaspoon salt

In large mixing bowl, cream butter and sugar. Add orange zest and egg; beat well. In separate bowl, combine flour, baking powder and salt; add to butter mixture. Shape dough into two 9x1½-inch logs. Wrap each log in plastic wrap; refrigerate for several hours or overnight.

Preheat oven to 350 degrees F. Unwrap dough logs; slice into ¼-inch rounds. Place on ungreased baking sheets and bake at 350 degrees for 6 to 8 minutes. Transfer to wire cooling racks. Makes about 6 dozen.



Thomas Smith ★ Veteran

Sergeant First Class
U.S. Army Reserve

Brookfield

I met my wife when visiting Milwaukee while stationed at Great Lakes in the early 1960s. This was her grandmother's recipe and became one of my favorites very quickly.



Peter Luther ★ *Veteran*

Second Lieutenant
U.S. Army Reserve

Lake Mills

I have made these with my girls and for the cookie exchange I organized at work. They called me Mr. Cookie.

Cranberry Supremes

½ cup vegetable shortening
1½ cups granulated sugar
¾ cup packed brown sugar
¼ cup milk
2 tablespoons orange juice
1 egg

3 cups all-purpose flour
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
1 cup chopped walnuts
2¼ cups chopped fresh cranberries

Preheat oven to 350 degrees F. In large mixing bowl, combine shortening, sugars, milk, orange juice and egg. In separate large bowl, sift together flour, baking powder, baking soda and salt; add to shortening mixture and mix well. Stir in walnuts and cranberries. Drop dough by rounded tablespoonfuls 2 inches apart onto greased baking sheets. Bake at 350 degrees for 18 to 20 minutes, or until lightly browned. Transfer to wire cooling racks. Makes about 4 dozen.



Mari VanGinkel ★ *Veteran*

Staff Sergeant, U.S. Air Force

Iron Mountain, Michigan

My unit in the New Mexico Air National Guard loved traditional food from the state, and we often shared recipes like this during deployments around the world.

Biscochitos

2 cups butter, softened
2 cups granulated sugar, divided
4 teaspoons anise seed
2 eggs
¼ cup brandy or orange juice concentrate

6 cups all-purpose flour
1 tablespoon baking powder
½ teaspoon salt
1 tablespoon ground cinnamon

Preheat oven to 350 degrees F. In large mixing bowl, cream butter, 1½ cups sugar and anise seed. Add eggs and brandy or orange juice concentrate. In separate large bowl, combine flour, baking powder and salt. Gradually add to butter mixture. Remove dough from bowl and knead lightly; separate into two portions. In small bowl, combine remaining ½ cup sugar and cinnamon. On lightly floured surface, roll dough to ¼-inch thickness; cut with desired cookie cutters dipped in flour. Place on ungreased baking sheets; sprinkle with cinnamon-sugar mixture. Bake at 350 degrees for 11 to 14 minutes. Transfer to wire cooling racks. Makes about 8 dozen.

Scotch Shortbread

1 cup butter, softened
½ cup granulated sugar

2 cups all-purpose flour

In large mixing bowl, cream butter and sugar until light and fluffy. Mix in flour. Cover dough and place in refrigerator for 2 hours.

Preheat oven to 300 degrees F. Divide dough in half and place on ungreased baking sheets. Pat dough into 7-inch circles. Cut each circle into 8 wedges. Pierce center of each wedge with fork. Bake at 300 degrees for 30 to 35 minutes. Immediately recut wedges. Cool on baking sheets for 5 minutes, then transfer to wire cooling racks. Frost if desired. Makes 16.



Steve Perrigo ★ *Veteran*

Sergeant, U.S. Army

Franklin

I was in the Army from 1967 to 1969, stationed primarily overseas. Today I stay busy supporting Fisher House and Veterans Outreach of Wisconsin.

Nutty For Peanut Butter Cookies

½ cup unsalted butter, softened

½ cup crunchy peanut butter

¾ cup packed brown sugar

¼ cup granulated sugar

1 (3.4-ounce) package vanilla instant pudding mix

2 eggs plus 1 egg yolk

1 teaspoon vanilla extract

2 cups all-purpose flour

1 teaspoon baking soda

½ teaspoon salt

1 cup candy-coated peanut butter pieces

Preheat oven to 350 degrees F. In large mixing bowl, cream butter, peanut butter and sugars until smooth. Add pudding mix, eggs, egg yolk and vanilla; beat for 1 minute. In separate medium bowl, whisk together flour, baking soda and salt; add to butter mixture a little at a time until combined. Stir in candy pieces. Shape dough into 1½-inch balls and place 2 inches apart on parchment paper-lined baking sheets. Flatten dough balls slightly. Bake at 350 degrees for 9 to 11 minutes. Cool on baking sheets for 5 minutes, then transfer to wire cooling racks. Makes about 3 dozen.



Dennis Kubicki ★ *Veteran*

Specialist, U.S. Army

Greendale

I make these cookies for my peanut butter-loving children, grandchildren and great-grandchildren. They are always a big hit.



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

