

We Energies
Cookie Book

2022

Wisconsin
HOMETOWN
Favorites

we[®]

Celebrating Wisconsin HOMETOWNS



Wisconsin is filled with many amazing hometowns. These are the special places where we grew up, where we live, where we play and where we work. They are the places that give us a sense of community.

This year's Cookie Book celebrates the hometowns we all know and love. From the north woods to the southern border of the dairy state — and everywhere in between — you'll find recipes and stories that are sure to rekindle that hometown pride this holiday season.

We are proud to be part of the fabric of our state's history and delighted to call Wisconsin our home, just as you do. From all of us at We Energies, we hope you enjoy this year's Cookie Book and create sweet memories in your hometown this holiday.

Season's greetings.

A handwritten signature in black ink that reads "Scott Lauber".

Scott Lauber
President and Chief Executive Officer
We Energies



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Ann and Kris Sager
Appleton

Our hometown, Appleton, can boast about having the first house to be lit by electricity.

Grandma Leisering's Cardamom Cookies

- 1 cup butter, softened
- 2 cups granulated sugar
- 5 eggs, divided
- 4 cups all-purpose flour
- 1 ½ teaspoons lemon zest
- 1 teaspoon baking powder
- 1 teaspoon ground cardamom
- Colored decorating sugars

In large mixing bowl, cream butter and sugar; beat in 4 eggs, one at a time. In separate bowl, combine flour, lemon zest, baking powder and cardamom. Gradually add to creamed mixture until well blended. Divide dough in half; wrap each in plastic wrap. Chill at least 3 hours.

Preheat oven to 350 degrees F. On floured surface, roll half the dough to ⅛-inch thickness; cut with cookie cutters. Place on parchment paper-lined baking sheets. Lightly beat remaining egg and brush tops; sprinkle with colored sugar. Repeat with other half of dough. Bake at 350 degrees for 9 to 11 minutes. Transfer to wire cooling racks. Makes about 6 dozen.



This year, we celebrate the 140th anniversary of **Appleton's** first electric service, lighting the **Hearthstone House** and powering two paper mills. **Hearthstone** was the first residential structure to be powered by a central hydroelectric plant in the United States.



Jean Becker-Cornell
Kewaskum

Kewaskum — the gateway to the Kettle Moraine State Forest — is a wonderful small town. We are fortunate to have friends, family and neighbors who are always there for us when we need anything.

Peanut Butter Thins

- 120 square thin wheat crackers
- 1 cup peanut butter, creamy or chunky
- 18 ounces semi-sweet chocolate, melted

Spread ¾ teaspoon peanut butter on half the crackers; top with second cracker to form sandwich cookie. With two forks, dip each sandwich cookie into melted chocolate; shake off excess chocolate. Place dipped sandwich cookies on waxed paper-lined baking sheets; refrigerate until chocolate is set. Makes 5 dozen.

Calico Meringues

2 egg whites
Pinch of cream of tartar
½ cup granulated sugar

1 cup candy-coated chocolate pieces,
divided

Preheat oven to 250 degrees F. In medium mixing bowl, beat egg whites and cream of tartar until frothy. Add sugar, one tablespoon at a time, beating until stiff peaks form. Gently fold in ¾ cup candy pieces. Drop by rounded teaspoonfuls onto greased and floured baking sheets. Top each with an additional candy piece. Bake at 250 degrees for 30 minutes. Makes about 3 dozen.



Kaylin Eichner
Waubeka

In Ozaukee County, Waubeka was the site of the first formal observance of Flag Day. We celebrate the national holiday every year in June with a parade, ceremonies and fireworks.

Frosted Cranberry Drop Cookies

½ cup butter, softened
1 cup packed brown sugar
1 egg
¼ cup milk
2 tablespoons orange juice
3 cups all-purpose flour
1 teaspoon baking powder

¼ teaspoon baking soda
½ teaspoon salt
2 ¼ cups chopped fresh or frozen cranberries (thawed, drained and patted dry)
1 cup chopped walnuts

Preheat oven to 350 degrees F. In large mixing bowl, cream butter and brown sugar. Add egg, milk and juice; mix well. In separate bowl, combine flour, baking powder, baking soda and salt; add to creamed mixture. Stir in cranberries and walnuts. Drop by level tablespoonfuls onto greased baking sheets. Bake at 350 degrees for 12 to 15 minutes or until golden brown. Transfer to wire cooling racks. Spread cooled cookies with Frosting. Makes about 4 dozen.

Frosting

½ cup butter
2 cups powdered sugar

1 ½ teaspoons vanilla extract
2 to 4 tablespoons hot water

In small saucepan over low heat, melt butter until golden brown; cool slightly and transfer to medium mixing bowl. Beat in powdered sugar, vanilla and enough water for desired consistency.



Mary Nugent
East Troy

In the early 1900s, The Milwaukee Electric Railway and Light Co. extended public transportation to East Troy. My father took the interurban into Milwaukee to attend Marquette University. A small section of that track still remains and is used by the East Troy Railroad Museum.



Our company began as The Milwaukee Electric Railway and Light Co., which provided electric, steam and interurban rail service. Today, the We Energies Foundation partners with the **East Troy** Railroad Museum to keep the history of electric rail alive.



Old-Fashioned Date Bars

½ cup butter, softened
½ cup packed brown sugar

1 cup all-purpose flour

Preheat oven to 375 degrees F. In medium mixing bowl, combine butter, brown sugar and flour; mix until crumbly. Press into ungreased 13x9-inch baking pan. Bake at 375 degrees for 10 to 12 minutes. Spread Date Filling over crust; let cool. Spread with Cream Cheese Frosting. Chill at least 2 hours or until frosting is set. Cut into bars. Makes about 3 dozen.

Date Filling

½ cup butter, cubed
1 cup dates, chopped
½ cup granulated sugar
1 egg, well beaten

2 cups crisp rice cereal
1 cup walnuts, chopped
1 teaspoon vanilla extract

In saucepan over medium heat, combine butter, dates and sugar. Stir constantly until mixture comes to a full boil, about 4 to 7 minutes. Reduce heat; simmer for 3 minutes. Let cool slightly. Stir ½ cup date mixture into egg; add back to saucepan. Bring to gentle boil; cook and stir for 2 minutes. Remove from heat; stir in cereal, walnuts and vanilla.

Cream Cheese Frosting

4 ounces cream cheese, softened
2 cups powdered sugar

½ teaspoon vanilla extract
2 to 3 teaspoons milk

In medium mixing bowl, beat cream cheese, powdered sugar and vanilla. Add milk and mix until smooth and spreadable.



Anna Sattler

Cedarburg

"Fall in love." Three simple words that perfectly capture the essence of Cedarburg. Every year, thousands of folks from across the country visit our little town to experience our Rockwellesque main street and many seasonal festivals.



In 1907, our company began the interurban electric rail service from Milwaukee to **Cedarburg**. Since then, we have partnered with local communities to make the land that was used for the rail available for public recreation and enjoyment. Much of the route through Ozaukee County now is converted to bike paths and is known as the Ozaukee Interurban Trail.



Eileen Donlan
Mercer

Mercer is the loon capital of the world. There is such a small-town, homespun atmosphere. We absolutely love Mercer and the way the community embraces and cares for its citizens.

Brickle Bars

12 graham crackers, separated into quarters
½ cup margarine
½ cup butter

½ cup granulated sugar
1 ½ cups pecans, chopped
7 ounces milk chocolate, melted

Preheat oven to 350 degrees F. Line 15x10-inch baking pan with greased or nonstick aluminum foil. Arrange single layer of graham crackers to cover bottom of pan. In medium saucepan, melt margarine, butter and sugar. Bring to a boil and stir constantly for 3 minutes. Pour hot mixture over graham crackers, making sure to coat each cracker; sprinkle with pecans. Bake at 350 degrees for 10 minutes. Transfer each graham cracker quarter to greased or nonstick aluminum foil to cool completely. Drizzle with melted chocolate. Makes about 4 dozen.



Christa Hanson
Burlington

Burlington is affectionately known as Chocolate City, U.S.A. The aroma of chocolate morsels being made fills the air.

Chocolate Chip Sandwich Cookies

1 (15.25-ounce) box devil's food cake mix
⅓ cup vegetable oil

2 eggs, lightly beaten
1 cup miniature chocolate chips
¼ cup granulated sugar

Preheat oven to 350 degrees F. In large mixing bowl, combine cake mix, oil and eggs; mix well. Add chocolate chips. Drop by rounded teaspoonfuls onto parchment paper-lined baking sheets. Flatten with the bottom of a glass dipped in sugar. Bake at 350 degrees for 8 to 10 minutes. Transfer to wire cooling racks. Spread Filling between two cooled cookies to form sandwich. Makes about 2 dozen.

Filling

½ cup butter, softened
1 teaspoon vanilla extract
Pinch of salt

2 cups powdered sugar
3 tablespoons milk

Cream butter until fluffy; add vanilla and salt. Gradually add powdered sugar and milk; beat until smooth.

To-Die-For Cookies

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| 1 cup butter, softened | ½ teaspoon salt |
| ¾ cup granulated sugar | 2 cups semi-sweet chocolate chips |
| ¾ cup packed brown sugar | 1 cup butterscotch flavored chips |
| 2 eggs | 1 cup white chocolate chips |
| 1 teaspoon vanilla extract | 2 cups chocolate-coated toffee bits |
| 2 ¾ cups all-purpose flour | 1 cup chopped walnuts or nuts of choice |
| 1 teaspoon baking soda | |

Preheat oven to 375 degrees F. In large mixing bowl, cream butter and sugars. Add eggs and vanilla; mix well. In separate bowl, combine flour, baking soda and salt; gradually add to creamed mixture. Stir in chips, toffee bits and nuts. Drop by rounded teaspoonfuls onto parchment paper-lined baking sheets. Bake at 375 degrees for 8 to 10 minutes. Cool slightly on baking sheets; transfer to wire cooling racks. Makes about 10 dozen.



In 1935, the **Port Washington Power Plant** went into service. When the plant was converted to natural gas in 2005, we preserved the stonework of the north and west walls. We turned the docks used for unloading coal barges into Coal Dock Park — a green space that provides community access to Lake Michigan and a bird sanctuary.



Cathy Ferguson

Port Washington

Port Washington celebrates many things. We are best known for Fish Days when young and old come together to celebrate friendships.

Pecan Dreams

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| 1 cup butter, softened | 2 cups all-purpose flour |
| ¼ cup granulated sugar | 1 ½ cups chopped pecans |
| 1 teaspoon vanilla extract | 1 cup powdered sugar |

In large mixing bowl, cream butter, granulated sugar and vanilla. Add flour; mix well. Stir in pecans. Cover and refrigerate at least 1 hour.

Preheat oven to 350 degrees F. Shape heaping tablespoonfuls of dough into logs; bend each into crescent shape. Place on ungreased baking sheets. Bake at 350 degrees for 13 to 15 minutes. Cool for 2 minutes on baking sheets. Roll in powdered sugar; transfer to wire cooling racks. Makes about 3 dozen.



Betty Hutchinson

Hayward

Looking for the perfect getaway in northern Wisconsin? The beauty and peace that awaits you in Hayward is the perfect place to escape from everyday life. That's why we love our hometown.



Jennifer Edmondson Milwaukee

While today I call Appleton home, I was born and raised in Milwaukee. When my mom and her family left China after World War II, they came to the United States and made Milwaukee their home. It was the wide diversity of people, really good people, who made our hometown so special.

Date-Filled Pinwheels

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

¼ teaspoon ground cinnamon
¼ teaspoon ground ginger or cardamom, optional
½ teaspoon finely grated orange zest, optional
½ cup chopped nuts, optional

In large mixing bowl, cream butter; add brown sugar gradually, making sure sugar is completely incorporated. Beat in egg. In separate bowl, whisk flour, baking soda, salt and cinnamon; add ginger or cardamom and orange zest, if desired. Gradually add to creamed mixture until well blended. Shape dough into flat disc, wrap in plastic wrap and chill at least 1 hour.

Divide chilled dough into thirds. Roll each third into 11x7-inch rectangle and place on waxed paper-lined baking sheets; chill again for 30 minutes. Spread one-third of cooled Date Filling onto one-third of dough; roll up jellyroll style, starting at the 7-inch side. Wrap roll in waxed paper; chill at least 30 minutes. Repeat process for remaining dough.

Preheat oven to 350 degrees F. Slice chilled rolls into ½-inch rounds; place on greased or parchment paper-lined baking sheets. Sprinkle with chopped nuts, if desired. Bake at 350 degrees for 10 to 13 minutes. Cool completely on baking sheets. Makes about 3 dozen.

Date Filling

¾ cup dates, chopped
¾ cup water
⅓ cup granulated sugar

⅓ cup finely chopped toasted pecans or nuts of choice
1 teaspoon finely grated orange zest, optional

In heavy saucepan over medium heat, cook dates in water until soft; add sugar. Cook, stirring until mixture is thickened. Add nuts and, if desired, orange zest; stir well. Cool to room temperature.



Milwaukee is the location of our headquarters, as well as our parent company, WEC Energy Group. The Public Service Building, now listed on the National Register of Historic Places, opened in 1906 and remains the hub of corporate activity.

Brandy Balls

1 cup vanilla wafer crumbs
(approximately 22 vanilla wafers)
1 cup finely chopped pecans
1 ½ cups sifted powdered sugar,
divided

2 tablespoons unsweetened
cocoa powder
¼ cup brandy
1 ½ tablespoons light corn syrup

In large mixing bowl, combine vanilla wafer crumbs, pecans, 1 cup powdered sugar and cocoa powder. In separate bowl, whisk brandy with corn syrup; add to crumb mixture and mix well. Form dough into 1-inch balls and roll in remaining powdered sugar; chill. Makes about 3 dozen.



Byron was the location of our first two wind turbines in 1999. Fond du Lac County now is home to our 88-turbine Blue Sky Green Field Wind Energy Center.



Nancy Lee Schumacher
Byron

Located in Fond du Lac County, Byron celebrated 175 years in 2021. When I was first married, I lived on a farm and only had a stovetop and no oven. My mom gave me this no-bake recipe, and it's a family favorite.

Chocolate Caramel Bars

¾ cup butter, softened
¾ cup powdered sugar
1 teaspoon vanilla extract

2 cups all-purpose flour
¼ teaspoon salt
2 tablespoons evaporated milk

Preheat oven to 350 degrees F. In large mixing bowl, cream butter, powdered sugar and vanilla. Add flour, salt and evaporated milk; mix well. Roll dough to ¼-inch thickness. Cut into 2x1-inch rectangles; place on parchment paper-lined baking sheets. Bake at 350 degrees for 10 to 12 minutes. Transfer to wire cooling racks. Top with Caramel and Chocolate Toppings; let set. Makes about 4 dozen.

Caramel Topping

¼ cup butter
¼ cup evaporated milk

28 caramels
1 cup sifted powdered sugar

In small saucepan over low heat, melt butter, evaporated milk and caramels; whisk until smooth. Stir in powdered sugar.

Chocolate Topping

1 tablespoon butter
3 tablespoons evaporated milk
½ cup milk chocolate chips

½ teaspoon vanilla extract
¼ cup sifted powdered sugar

In small saucepan over low heat, melt butter, evaporated milk, chocolate chips and vanilla; mix well. Stir in powdered sugar.



Sandra Ann Cain
Elkhart Lake

People travel from all over to enjoy the crystal clear waters of Elkhart Lake. We are a small village with big hospitality.



Julie Liston

Princeton

Just west of Green Lake, there is no place like home in Princeton. Neighbors still know neighbors, and you can always count on a helping hand.

Snowy Winter Moons

- 1 cup butter, softened
- 1 ¾ cups powdered sugar, divided
- 1 egg
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract
- 2 ¼ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- ¾ cup jam, any flavor

In large mixing bowl, blend butter, 1 ½ cups powdered sugar, egg and extracts. In separate bowl, combine flour, baking soda and cream of tartar; add to butter mixture. Cover dough; chill at least 2 hours.

Preheat oven to 375 degrees F. Divide dough in half; roll out each half on lightly floured surface to ¼-inch thickness. Cut with 2 ½-inch round cookie cutter. Place ½ teaspoon jam just off-center on each round; fold over to create half-moon shape, pressing edges to seal. Place on parchment paper-lined baking sheets. Bake at 375 degrees for 7 to 8 minutes or until edges are lightly browned. Cool slightly, then dust with powdered sugar. Makes about 5 dozen.



Colleen Hawbaker

Racine

We grew up in a neighborhood where large families were the norm. Our summer days were spent outside, and we were expected to come home when the streetlights came on. Although I moved to Kenosha when I married, I still consider Racine my hometown.

Chocodiles

- ½ cup butter, softened
- ½ cup vegetable shortening
- ⅓ cup crunchy peanut butter
- 1 ¼ cups packed brown sugar
- 1 egg
- 1 teaspoon vanilla extract
- 2 ¼ cups all-purpose flour
- ¼ teaspoon salt

Preheat oven to 350 degrees F. In large mixing bowl, cream butter, shortening and peanut butter with brown sugar; beat in egg and vanilla. In separate bowl, combine flour and salt; gradually add to creamed mixture. Press dough evenly into ungreased 13x9-inch baking pan. Bake at 350 degrees for 15 to 18 minutes or until lightly browned; let cool. Spread Peanut Butter Topping over baked base; chill. Cut into bars. Makes about 3 dozen.

Peanut Butter Topping

- ¾ cup semi-sweet chocolate chips
- ½ cup crunchy peanut butter
- 1 ½ cups crisp rice cereal

In large saucepan over low heat, melt chocolate chips and peanut butter; stir in cereal.





Jane Steben
Kansasville

Kansasville is special because we are situated between Milwaukee and Chicago. We are close to big corporations that employ thousands of people, and we are not far from beautiful Lake Michigan and the Richard Bong State Recreation Area.

Crunchy Molasses Cookies

- ¾ cup vegetable shortening
- 1 ⅓ cups granulated sugar, divided
- ¼ cup molasses
- 1 egg
- 2 cups all-purpose flour
- 2 ½ teaspoons baking soda
- 1 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- ¼ teaspoon salt

Preheat oven to 350 degrees F. In large mixing bowl, cream shortening and 1 cup sugar. Beat in molasses and egg. In separate bowl, combine flour, baking soda, ginger, cinnamon and salt; gradually add to creamed mixture. Shape dough into 1-inch balls and roll in remaining sugar. Place on parchment paper-lined baking sheets. Bake at 350 degrees for 10 to 12 minutes. Transfer to wire cooling racks. Makes about 4 dozen.



Carolyn Preston
Kenosha

Kenosha is right along the shores of Lake Michigan. We love our lakefront, parks, bike paths and just being outdoors any time of the year. We are a large city with a small-town feel, which I am happy to call home.

Maple Pecan Drops

- ½ cup butter, softened
- ½ cup granulated sugar
- 3 tablespoons pure maple syrup
- 1 cup all-purpose flour
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 cup quick-cooking oats
- ¼ cup chopped dates
- ½ cup coarsely chopped pecans, toasted
- ⅓ cup finely chopped pecans, toasted

Preheat oven to 350 degrees F. In large mixing bowl, cream butter and sugar. Mix in maple syrup. In separate bowl, combine flour, baking soda and salt; gradually add to creamed mixture. Stir in oats, dates and coarsely chopped pecans. Drop dough by rounded tablespoonfuls 2 inches apart onto ungreased or parchment paper-lined baking sheets. Bake at 350 degrees for 12 minutes or until cookies are golden brown. Cool 2 minutes on baking sheets; transfer to wire cooling racks. Spread cooled cookies with Maple-Cream Cheese Frosting; sprinkle with finely chopped pecans. Makes about 2 dozen.

Maple-Cream Cheese Frosting

- 4 tablespoons cream cheese, softened
- 2 tablespoons butter, softened
- 2 tablespoons pure maple syrup
- 1 ½ cups powdered sugar

In small mixing bowl, beat cream cheese and butter until smooth. Beat in maple syrup. Gradually add powdered sugar, beating until smooth and spreadable.

Chocolate Dutch Balls

- 1 cup butter, melted
- 3 cups graham cracker crumbs
- ½ cup creamy peanut butter
- 2 cups powdered sugar
- 1 teaspoon vanilla extract
- 2 cups sweetened flaked coconut
- 1 cup chopped walnuts

In large mixing bowl, combine butter, graham cracker crumbs, peanut butter, powdered sugar and vanilla; mix well. Stir in coconut and walnuts. Roll mixture into 1-inch balls; place on waxed paper-lined baking sheets to chill in refrigerator at least 3 hours. Dip chilled balls into Coating; return balls to baking sheets to set. Makes about 6 dozen.

Coating

- 1 cup semi-sweet chocolate chips
- 1 cup butterscotch-flavored chips
- 1 ounce food-grade paraffin wax, grated

In double boiler, melt chips and wax.



Shelly Schlitz
Burlington

Burlington is a close-knit community. It's a small town with a big heart. A place I'm proud to call home.

Raspberry Walnut Bars

- ¾ cup butter, softened
- 1 ¾ cups all-purpose flour, divided
- 1 ½ cups packed brown sugar, divided
- ½ cup seedless raspberry jam
- 2 eggs, beaten
- 1 teaspoon baking powder
- 1 teaspoon salt
- ½ cup walnuts, chopped
- Powdered sugar, optional

Preheat oven to 350 degrees F. In large mixing bowl, blend butter, 1 ½ cups flour and ⅓ cup brown sugar. Press into bottom of ungreased 13x9-inch baking pan. Bake at 350 degrees for 18 minutes. Spread jam over warm crust. In separate bowl, combine remaining flour and brown sugar, eggs, baking powder and salt; spread over top of jam layer. Sprinkle with walnuts. Return to oven; bake an additional 18 to 20 minutes. Cool completely. Dust with powdered sugar, if desired, and cut into bars. Makes about 3 dozen.



Shari Oberg
Pleasant Prairie

I've been baking cookies out of the We Energies Cookie Books for over 23 years. Our friends here in Pleasant Prairie love the treats I make from these wonderful books. What makes our hometown so special is great friends, great neighbors and great cookies.



In 1980, the **Pleasant Prairie Power Plant** went into service. The coal-fueled plant was retired in 2018 as part of our transition to a clean energy future.



Joanne Johnson-Clauser
Brookfield

We live in a wonderful, ethnically diverse neighborhood. This traditional Indian sweet treat has become a favorite with family and friends.

Coconut Ladoos

- ½ cup butter
- 2 ½ cups coconut powder (unsweetened and desiccated, divided)
- 1 (14-ounce) can sweetened condensed milk

In a large saucepan over medium heat, melt butter, add 2 cups coconut powder; stir until butter is absorbed. Add sweetened condensed milk; cook and stir until mixture is thickened and comes together, about 13 to 15 minutes. Remove from heat and place mixture into bowl; chill several hours. Shape mixture into 1-inch balls; roll in remaining coconut powder. Keep refrigerated until serving. Makes about 4 dozen.

Note: Coconut powder is available in Indian markets and online.



CareyAnn Vogt
Germantown

Germantown is a village with the warm and friendly feeling known as gemütlichkeit. Many of the traditions of Germany have been transplanted here and are enjoyed by the citizens of our village.

Nana's Cutouts

- 1 cup butter, softened
- 1 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 3 ¾ cups all-purpose flour
- 2 teaspoons baking powder
- ¼ cup whipping cream

In large mixing bowl, cream butter and sugar. Add eggs and vanilla. In separate bowl, combine flour and baking powder. Add to butter mixture alternately with cream; mix until dough forms. Divide dough in half; wrap each in plastic wrap. Refrigerate at least 3 hours.

Preheat oven to 350 degrees F. On lightly floured surface, roll dough to ¼-inch thickness; cut with cookie cutters. Place on parchment paper-lined baking sheets. Bake at 350 degrees for 9 to 11 minutes. Transfer to wire cooling racks; spread cooled cookies with Frosting. Makes about 4 dozen.

Frosting

- ½ cup butter, softened
- 3 cups powdered sugar
- 1 teaspoon vanilla extract
- 3-4 tablespoons whipping cream
- Gel food coloring, optional

In large mixing bowl, cream butter, powdered sugar and vanilla; mix well. Beat in cream until smooth and spreadable. Add food coloring, if desired; mix well.



Germantown is home to a natural gas-fueled power plant used during hours of high demand. Electricity generated at this location helps keep customers cool on hot summer days and warm on cold winter nights.

Traditional Mandelbrot Cookies

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| 1 cup vegetable oil | 2 teaspoons ground cinnamon, divided |
| 3 eggs | ¼ teaspoon salt |
| 1 ½ cups granulated sugar, divided | 1 teaspoon vanilla extract |
| 3 cups all-purpose flour | ½ teaspoon almond extract |
| 2 tablespoons matzo meal | 1 cup chopped almonds or walnuts |
| 1 teaspoon baking powder | |

Preheat oven to 350 degrees F. In large mixing bowl, beat oil, eggs and 1 cup sugar for 5 minutes or until thick and lemon-colored. In separate bowl, combine flour, matzo meal, baking powder, 1 teaspoon cinnamon and salt. Add flour mixture to oil mixture; beat well. Add extracts and nuts; mix well. Divide dough into four 8x2-inch logs. Place on parchment paper-lined baking sheets and slightly flatten each into loaf shape. Bake at 350 degrees for 20 minutes; let cool for 5 minutes. Slice loaves into ¾-inch slices, separating slightly. In small bowl, combine remaining sugar and cinnamon; sprinkle over loaves, allowing it to get between slices. Return to oven; bake an additional 10 minutes or until browned. Remove from oven; let cool. Makes about 3 dozen.



The We Energies Foundation is creating brighter futures for those in need in our communities. The foundation provides grants to organizations that enhance education, support our neighbors, make the arts accessible and protect the environment.

Raspberry Jam-Filled Cookies

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| 2 cups butter, softened | Pinch of salt |
| 1 ½ cups granulated sugar, divided | ¾ cup raspberry jam |
| 1 teaspoon vanilla extract | ½ cup powdered sugar, optional |
| 4 cups all-purpose flour | |

Preheat oven to 350 degrees F. In large mixing bowl, cream butter, 1 cup granulated sugar and vanilla. Add flour and salt; mix well. On lightly floured surface, roll dough to ⅛-inch thickness; cut with 1 ¾-inch round cookie cutters. Place on ungreased or parchment paper-lined baking sheets. Bake at 350 degrees for 7 to 8 minutes. Transfer to wire cooling racks. Spread ½ teaspoon jam on half the slightly cooled cookies; top with remaining cookies to form sandwiches. Coat both sides with either remaining granulated sugar or powdered sugar. Makes about 5 dozen.



Christine Jablonski
Milwaukee

This recipe was given to me by my landlady, Mrs. Anna Goldstein, while I was a nursing student at Marquette University in 1975. She quickly became like a grandmother to me, and she made these traditional Jewish cookies for my family. Mrs. Goldstein immigrated to Milwaukee from Russia as a small child in the early 1900s. Milwaukee was a destination for many people looking for hope and a new start. Good neighbors and good food always have been part of Milwaukee.



Diane Koch
Monroe

Monroe is the only city in the United States that makes Limburger cheese. It's also the home of Cheese Days, a three-day festival celebrating the history of cheesemaking and Swiss heritage.



Ginger Lemon Creams

½ cup unsalted butter, softened
½ cup packed dark brown sugar
2 teaspoons freshly grated ginger
2 teaspoons ground ginger
1 teaspoon ground cinnamon
¼ teaspoon ground nutmeg
⅛ teaspoon ground cloves
⅛ teaspoon kosher salt
1 egg
½ cup dark molasses
1 ½ cups all-purpose flour
1 ½ teaspoons baking soda
¼ cup granulated sugar

In large mixing bowl, beat butter, brown sugar, freshly grated ginger, ground ginger, cinnamon, nutmeg, cloves and salt. Add egg and molasses; mix well. In separate bowl, whisk flour and baking soda; add to butter mixture. Cover and refrigerate at least 1 hour.

Preheat oven to 325 degrees F. Shape level tablespoonfuls of dough into balls; roll in granulated sugar. Place on parchment paper-lined baking sheets. Bake at 325 degrees for 10 to 12 minutes. Cool on baking sheets for 5 minutes; transfer to wire cooling racks to cool completely. Spread Buttercream Filling onto flat side of half the cookies; top with remaining cookies to form sandwiches. Makes about 1 ½ dozen.

Buttercream Filling

½ cup butter, softened
2 tablespoons lemon juice
1 teaspoon vanilla extract
2 cups powdered sugar

Cream butter until light and fluffy; add lemon juice and vanilla. Gradually add powdered sugar; beat until smooth.



Carly Cerniglia New Berlin

My partner purchased his grandmother's home in New Berlin. Our neighbors all are connected, some still original to the neighborhood, while others are grandchildren like us. Everyone watches out for each other. Upholding a little piece of family history in this city feeds our sense of care for the community.

Grandma Babe's Potato Chip Cookies

2 cups butter, softened
1 cup granulated sugar
1 teaspoon vanilla extract
3 ½ cups all-purpose flour
1 ½ cups crushed potato chips

Preheat oven to 350 degrees F. In large mixing bowl, cream butter, sugar and vanilla. Gradually add flour; mix well. Gently fold in potato chips. Drop dough by level tablespoonfuls onto parchment paper-lined baking sheets. Bake at 350 degrees for 10 to 12 minutes. Transfer to wire cooling racks. Makes about 4 ½ dozen.



Amber Ferry Cudahy

This recipe was handed down to me from my grandma. I continue to make this every year for family and friends to remember the good times my grandma and I had baking them together.



Jennifer Swartz Racine

My grandma emigrated from Scotland, bringing this shortbread recipe with her. Three generations of our family have been raised in Racine. My 95-year-old mother still makes grandma's shortbread every year for the holidays.

Grandma's Scottish Shortbread

1 ½ cups butter, softened
1 ½ cups powdered sugar
¼ teaspoon baking soda

1 egg yolk
4 cups sifted all-purpose flour
¼ cup granulated sugar

Preheat oven to 265 degrees F. In large mixing bowl, cream butter and powdered sugar. Add baking soda and egg yolk; mix well. Gradually add flour until well combined. On parchment paper-lined 15x10-inch baking sheet, roll dough into 12x8-inch rectangle. Crimp edges; prick entire surface with tines of fork. Bake at 265 degrees for 60 to 65 minutes or until edges just begin to brown. While warm, sprinkle top with granulated sugar; cut into squares. Makes about 2 dozen.



In 1912, Wisconsin Gas and Electric Co. began providing natural gas service to Racine. Today, we have about 20,000 miles of underground pipe that supplies customers with safe, reliable natural gas across Wisconsin.



Jim Van Dreese

Wisconsin Rapids

Wisconsin Rapids, like the river that runs through it, is hard-working. Caring people, clean water and easy access to goods and services make it a great place to raise a family.

Black Forest Candy Cookies

1 ¼ cups butter, softened
2 cups granulated sugar
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
¾ cup unsweetened cocoa powder

1 teaspoon baking soda
½ teaspoon salt
1 cup candied cherries, chopped
1 cup white chocolate chips
1 cup semi-sweet chocolate chunks

Preheat oven to 350 degrees F. In large mixing bowl, cream butter and sugar until light and fluffy. Add eggs and vanilla; beat well. In separate bowl, combine flour, cocoa powder, baking soda and salt. Gradually blend into creamed mixture. Add cherries, chocolate chips and chocolate chunks. Drop dough by rounded tablespoonfuls onto parchment paper-lined baking sheets. Bake at 350 degrees for 9 to 11 minutes. Allow to set before transferring to wire cooling racks to cool completely. Drizzle with Almond Icing. Makes about 5 dozen.

Almond Icing

2 cups powdered sugar
½ teaspoon almond extract

2 tablespoons milk

In medium mixing bowl, beat powdered sugar, almond extract and milk until smooth.

Cindy's Chocolate Red and Green Bars

- | | |
|-----------------------------|---|
| 1 cup butter, softened | ½ teaspoon baking soda |
| ¾ cup granulated sugar | ¼ teaspoon salt |
| ¾ cup packed brown sugar | 1 ½ cups sweetened flaked coconut |
| 2 eggs | 1 cup old-fashioned oats |
| ¼ cup brewed coffee, cooled | 2 ½ cups milk chocolate chips, divided |
| 1 teaspoon vanilla extract | 1 cup red and green candy-coated chocolate pieces, chopped or miniature |
| 2 ¼ cups all-purpose flour | |

Preheat oven to 350 degrees F. In large mixing bowl, cream butter and sugars. Add eggs, coffee and vanilla; mix well. In separate bowl, combine flour, baking soda and salt; gradually add to creamed mixture. Stir in coconut, oats and ¾ cup chocolate chips. Spread into greased 15x10-inch baking pan. Bake at 350 degrees for 25 minutes. Remove from oven and immediately sprinkle with remaining chocolate chips. Allow chocolate chips to melt; spread over crust. Sprinkle with candy pieces; cool completely. Cut into bars. Makes about 4 dozen.



Cindy Juds Milwaukee

I've lived in the Sherman Park neighborhood for more than 30 years. I work at a pay-what-you-can community café that offers an inclusive and welcoming space for all who visit. It reminds us how amazing it is to give to others.

Goldie's Oak Creek Crunchies

- | | |
|-----------------------------|--------------------------------|
| 1 cup butter, softened | 1 teaspoon baking powder |
| 1 ½ cups packed brown sugar | 1 teaspoon baking soda |
| 1 teaspoon vanilla extract | ½ teaspoon salt |
| 1 egg | 1 ¼ cups rolled oats |
| 1 ½ cups all-purpose flour | 1 cup sweetened flaked coconut |

In large mixing bowl, cream butter and brown sugar. Add vanilla and egg; mix well. In separate bowl, mix flour, baking powder, baking soda, salt, oats and coconut. Stir into creamed mixture one cup at a time. Chill dough at least 2 hours.

Preheat oven to 375 degrees F. Shape dough into 1-inch balls. Place on parchment paper-lined baking sheets; flatten with fork. Bake at 375 degrees for 7 to 8 minutes; transfer to wire cooling racks. Makes about 6 dozen.



Jane Leonard-Soto and Floyd Leonard Oak Creek

My Grandma Goldie and my dad were born in Oak Creek, back when Puetz Road was a dirt road. We love the small-town feel of Oak Creek, even as it develops into a larger, more diverse city.



We have generated reliable energy at our power plant site in Oak Creek since the 1950s. While the city and our operations have evolved since then, our Oak Creek site continues to be critical to powering a bright, sustainable future for Wisconsin.



Cake Batter Toffee Cookies

- 1 (15.25-ounce) box yellow cake mix
- 2 eggs
- 1/3 cup canola oil
- 1 1/3 cups chocolate-coated toffee bits

In large mixing bowl, combine cake mix, oil and eggs. Stir in toffee bits; chill at least 1 hour.

Preheat oven to 350 degrees F. Drop dough by rounded tablespoonfuls onto parchment paper-lined baking sheets. Bake at 350 degrees for 8 to 10 minutes. Transfer to wire cooling racks. Makes about 3 dozen.

Kyla Sanders
Waukesha

I always enjoy sharing Waukesha with out-of-state friends. Tribute Tuesday concerts at Cutler Park and Friday Night Live are wonderful examples of what a fun and caring community we have.



Our employees hand out nearly 15,000 Cookie Books to customers at our **Waukesha** distribution event each year. We are thrilled that our Cookie Book is part of the holiday tradition in Waukesha — and so many other hometowns throughout Wisconsin.



Spicy Mexican Chocolate Cookies

- 1 cup butter, softened
- 1 3/4 cups granulated sugar, divided
- 2 eggs
- 1 1/2 teaspoons vanilla extract
- 2 1/4 cups all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon, divided
- 3/4 teaspoon cayenne pepper, or to taste
- 1/2 teaspoon salt
- 1 cup semi-sweet chocolate chips

Preheat oven to 375 degrees F. In large mixing bowl, cream butter and 1 1/2 cups sugar. Add eggs and vanilla; mix well. In separate bowl, combine flour, cocoa powder, cream of tartar, baking soda, 1/2 teaspoon cinnamon, cayenne pepper and salt. Gradually add to creamed mixture. Stir in chocolate chips. In small bowl, combine remaining sugar and cinnamon. Shape dough into 1 1/2-inch balls; roll in sugar mixture. Place on parchment paper-lined baking sheets. Bake at 375 degrees for 9 to 11 minutes. Cool on baking sheets for 5 minutes; transfer to wire cooling racks. Makes about 4 dozen.

Jan Brockmann
Fort Atkinson

The city of Fort Atkinson is a beautiful, warm and friendly town, featuring good eating establishments, lovely parks, civic-minded clubs and great recreation areas on both the Rock and Bark rivers.

Raspberry Thumbprints with White Chocolate Drizzle

1 cup butter, softened
½ cup granulated sugar
2 cups all-purpose flour

¼ cup raspberry jam
½ cup white chocolate chips, melted

Preheat oven to 375 degrees F. In large mixing bowl, cream butter and sugar. Gradually add flour; mix well. Shape dough into 1 ¼-inch balls; place on ungreased baking sheets. Using thumb, make small depression in center of each ball; fill with ¼ teaspoon raspberry jam. Bake at 375 degrees for 10 to 12 minutes. Transfer to wire cooling racks. Drizzle melted chocolate over cookies. Let stand until set. Makes about 2 ½ dozen.



Susan Schermeister
New Berlin

New Berlin is special because of the people who live here. I like the rural feeling with the convenience of a big city.

Gluten-Free Chocolate Pixies

3 eggs
1 cup packed brown sugar
1 ½ teaspoons vanilla extract
¼ cup unsalted butter
5 ounces unsweetened chocolate, chopped
¾ cup millet flour
½ cup Dutch-processed cocoa powder

¼ cup tapioca starch
¼ teaspoon plus ⅛ teaspoon xanthan gum
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
½ cup granulated sugar
½ cup powdered sugar

In large mixing bowl, combine eggs, brown sugar and vanilla; beat until pale in color. Melt butter and chocolate in small saucepan or microwave; stir until smooth. Cool slightly, then slowly whisk into egg mixture until well combined. In separate bowl, combine millet flour, cocoa powder, tapioca starch, xanthan gum, baking powder, baking soda and salt. Gradually add to egg and chocolate mixture; mix until thoroughly combined. Cover and refrigerate at least 1 hour.

Preheat oven to 325 degrees F. Shape dough into 1-inch balls; roll in granulated sugar, then in powdered sugar. Place 2 inches apart on parchment paper-lined baking sheets. Bake at 325 degrees for 10 to 12 minutes; let cool on baking sheets. Makes about 3 dozen.



Sadie Tuescher
West Allis

West Allis, or "Best Allis" as a friend's child calls it, is full of warm people and creative businesses who make our community a great place to live and work.



West Allis is home to the Wisconsin State Fair. For more than 25 years, We Energies has welcomed visitors into Energy Park — a beautiful green space on the fair grounds that provides activities and learning opportunities for all.



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

Surprise Bars

1 cup vegetable shortening
½ cup granulated sugar
1 cup packed brown sugar, divided
3 eggs, separated
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
¼ teaspoon baking soda
1 cup chocolate chips
1 cup ground salted peanuts

Preheat oven to 350 degrees F. In large mixing bowl, cream shortening, granulated sugar and ½ cup brown sugar. Add egg yolks and vanilla; mix well. In separate bowl, combine flour, baking powder and baking soda; add to creamed mixture. Press mixture into parchment paper-lined 13x9-inch baking pan. Sprinkle with chocolate chips and gently press into dough. In medium mixing bowl, beat egg whites until almost stiff; slowly beat in remaining brown sugar. Top dough with beaten egg white mixture. Sprinkle with peanuts. Bake at 350 degrees for 32 to 35 minutes. Let cool; cut into bars. Makes about 3 dozen.



Carol Kettner *Rice Lake*

In northwestern Wisconsin, Rice Lake is a small city with something for everyone: music, theater, parks, a great library and plenty of places to enjoy the lake.

Chocolate-Dipped Almond Cookies

1 ½ cups vegetable shortening
1 ¼ cups granulated sugar
1 egg
2 teaspoons almond extract
3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
8 ounces semi-sweet chocolate, melted
1 ½ cups finely chopped sliced almonds

Preheat oven to 325 degrees F. In large mixing bowl, cream shortening and sugar. Add egg and almond extract; mix well. In separate bowl, blend flour, baking soda and salt. Add flour mixture to creamed mixture; mix until well combined. Shape dough into 1-inch balls; place on parchment paper-lined baking sheets. Slightly flatten dough balls with the bottom of a glass. Bake at 325 degrees for 10 to 12 minutes. Cool on baking sheets for 2 to 3 minutes; transfer to wire cooling racks to cool completely. Roll each cookie along edge into melted chocolate, then almonds. Place on waxed paper-lined baking sheets; refrigerate until chocolate is set. Makes about 5 dozen.



Carrie Hayek *Wauwatosa*

Even though Wauwatosa has grown to a large city over the years, Tosa Village still has a small-town feel. It's the people in the community who make it special. They make it home.



Vickie Meyer Whitewater

Whitewater is a college town and has lots of activities for families. We have hiking trails and lakes to access during the summer and hills for sledding in the winter. It's a close-knit community where people come together to help each other when needed.

Chocolate-Covered Wafer Bars

- 1 cup butter
- 2 cups graham cracker crumbs
- 1 cup granulated sugar
- 1 cup packed brown sugar
- ½ cup milk
- 1 (13.7-ounce) box rectangular butter-flavored crackers

In large saucepan over medium heat, melt butter, add graham cracker crumbs, sugars and milk; bring to a boil. Boil for 5 minutes, stirring constantly; set aside to cool slightly. Line 13x9-inch baking pan with parchment paper or nonstick aluminum foil. Arrange butter-flavored crackers (approximately 30) in one layer on bottom of pan. Pour half the graham cracker mixture over crackers, followed by second layer of crackers. Finish with remaining graham cracker mixture, then final layer of crackers. Spread with Chocolate Peanut Butter Topping. Chill to set; cut into bars. Makes about 3 dozen.

Chocolate Peanut Butter Topping

- 1½ cups milk chocolate chips
- ¾ cup peanut butter

In saucepan over low heat, melt chocolate chips and peanut butter; stir to combine.



Carol L. Wojtecki St. Francis

As the saying on the city motto states, "City of St. Francis: Where your heart remains." It is a friendly community that takes pride in its rich history.

Jumbles

- 1 cup butter, softened
- 2 ½ cups granulated sugar, divided
- 3 eggs
- ½ cup milk
- 1 teaspoon vanilla extract
- 4 cups all-purpose flour
- 3 teaspoons baking powder
- ¼ teaspoon salt
- Water

Preheat oven to 375 degrees F. In large mixing bowl, cream butter and 2 cups sugar. Add eggs, milk and vanilla; mix well. In separate bowl, combine flour, baking powder and salt. Gradually add to creamed mixture. On well-floured surface, roll dough to ⅛-inch thickness; cut with 2-inch round cookie cutter. Place on ungreased baking sheets. Lightly brush tops with water; sprinkle with remaining sugar. Bake at 375 degrees for 9 to 11 minutes. Transfer to wire cooling racks. Makes about 7 dozen.



In 1921, Lakeside Power Plant was built in St. Francis, along the shores of Lake Michigan. By 1925, Lakeside became the workhorse of our electricity generating system, supplying 86% of the power for our customers. We decommissioned the plant in 1983.

Honey Ginger Cookies

1 ½ cups butter-flavored vegetable shortening
2 ½ cups granulated sugar, divided
2 eggs
½ cup honey
4 cups all-purpose flour

4 teaspoons baking soda
3 teaspoons ground cinnamon
2 teaspoons ground ginger
½ teaspoon salt
Sprinkles, optional

Preheat oven to 350 degrees F. In large mixing bowl, cream shortening and 2 cups sugar. Add eggs and honey; mix well. In separate bowl, combine flour, baking soda, cinnamon, ginger and salt; gradually add to creamed mixture. Shape dough into 2-inch balls; roll in remaining sugar. Place 2 inches apart on parchment paper-lined baking sheets. Bake at 350 degrees for 9 to 11 minutes. Transfer to wire cooling racks. Spread cooled cookies with Cream Cheese Frosting; decorate with sprinkles, if desired. Makes about 3 dozen.

Cream Cheese Frosting

½ cup butter, softened
8 ounces cream cheese, softened
½ teaspoon vanilla extract
3 ½ cups powdered sugar

Beat butter and cream cheese until fluffy; add vanilla. Gradually add powdered sugar; beat until smooth.

Coconut Caramel Crunch

1 cup butter, softened
1 cup granulated sugar, divided
½ cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
¼ teaspoon baking soda
½ teaspoon salt
1 ½ cups toffee bits
1 cup caramel bits
1 cup unsweetened flaked coconut

In large mixing bowl, cream butter, ½ cup granulated sugar and brown sugar. Add eggs and vanilla; mix well. In separate bowl, combine flour, baking soda and salt; gradually add to creamed mixture. Stir in toffee bits, caramel bits and coconut. Refrigerate dough at least 2 hours.

Preheat oven to 325 degrees F. Shape dough into 1 ½-inch balls; place 3 inches apart on parchment paper-lined baking sheets. Slightly flatten dough balls with the bottom of a glass dipped in remaining granulated sugar. Bake at 325 degrees for 10 to 12 minutes. Transfer to wire cooling racks. Makes about 4 dozen.



Diny Heindel
Sherwood

On Lake Winnebago, Sherwood is home to High Cliff State Park. Biking, hiking and bird-watching are just a few of the fun activities at our fingertips.



Dorothy Bringe and
Lilly Dombrowski

East Troy

I created this recipe with my granddaughter Lilly, and we have a hard time eating just a few. We love East Troy for the lakes, camps and hiking trails.

