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

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

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

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

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Gale Klappa  
Chief Executive Officer  
We Energies

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

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

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

After the 1973 edition of the Cookie Book, another book would not be produced until 1984. New versions also were available in 1991 and 1998. Desserts for All Seasons, a cookbook featuring specialty desserts, was distributed in 2002. The Cookie Book returned to its roots in 2006 and has been produced annually since then.
We kick off our cookie-baking season with a trip to get our Cookie Book. We always feature a new cookie from that year’s Cookie Book (and some from past years). I can’t wait to pass on the tradition to my kids someday.

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

Christmas Miniatures

1 cup butter, softened  1 cup all-purpose flour
1/2 cup powdered sugar  1 cup cornstarch
1 teaspoon vanilla extract  1/4 teaspoon salt

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

Preheat oven to 375 degrees F. On lightly floured surface, roll dough to 1/4-inch thickness. Cut with a 1x11/2-inch rectangular cookie cutter or other small cutters; place on greased cookie sheets. Bake at 375 degrees for 7 to 10 minutes. Cool on wire cooling racks. Pipe roses and leaves with Decorating Frosting. Makes about 6 dozen.

Decorating Frosting

2 egg whites, room temperature  1/4 cup light corn syrup
2 1/2 cups powdered sugar  Red and green food coloring

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

Butterscotch Bars

3/4 cup butter, cubed  2 cups miniature marshmallows
2 eggs, beaten  1 cup butterscotch chips
1 cup granulated sugar  3 tablespoons crunchy peanut butter
1/4 teaspoon salt  1/2 teaspoon vanilla extract
2 1/2 cups graham cracker crumbs

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

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

Sarah Lake • NEW BERLIN
We kick off our cookie-baking season with a trip to get our Cookie Book. We always feature a new cookie from that year’s Cookie Book (and some from past years). I can’t wait to pass on the tradition to my kids someday.
Jeanette Walcheske • West Allis
I like the meringue recipe. A version of it appeared in the 1970 Cookie Book as Pastel Fudge-Filled Meringues, and I revised the recipe to my taste.

Pastel Fudge-Filled Meringues

2 egg whites, room temperature    ½ cup granulated sugar
¼ teaspoon cream of tartar    ¼ teaspoon almond extract
¼ teaspoon salt

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

Pastel Fudge Filling

6 ounces white chocolate, chopped    1 tablespoon water
3 ounces cream cheese, softened    1 teaspoon vanilla extract
½ cup powdered sugar    Red, green and yellow food coloring

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

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

Easy No-Bake Cookies

½ cup butter, cubed    ½ cup peanut butter
2 cups granulated sugar    1 teaspoon vanilla extract
½ cup unsweetened cocoa powder    3 cups uncooked oats
½ cup milk

In large saucepan, combine butter, sugar, cocoa and milk. Bring to boil over medium heat, stirring occasionally; let boil for 1 minute. Remove from heat. Add peanut butter, vanilla and oats; stir until thick. Drop by rounded teaspoonfuls onto waxed paper. Cool until set. Makes about 4 dozen.
Ice Box Cookies (p. 18)
Easy Roll Sugar Cookies (p. 11)
Cocoa Pecan Delights (p. 9)
Robin Juras • Racine
My grandpa worked for the electric company, and I remember helping my Grandma Binn make cookies from the Cookie Book. I enjoyed my time baking with her.

Orange Walnut Dipped Crisps

2014
1¼ cups butter, softened ½ teaspoon salt
1 cup powdered sugar 1 cup walnuts, finely chopped
1 tablespoon grated orange peel Granulated sugar
2 teaspoons vanilla extract 7 ounces dark chocolate, coarsely chopped
2¼ cups all-purpose flour

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

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

Praline Strips

1970
24 graham cracker squares 1 cup brown sugar, packed
1 cup butter, cubed 1 cup pecans, chopped
Preheat oven to 350 degrees F. Line 15x10-inch baking pan with heavy-duty foil. Arrange graham crackers in pan in a single layer; set aside. In saucepan, combine butter and sugar. Bring to boil over medium heat; cook and stir for 2 minutes. Stir in pecans; spread evenly over crackers. Bake at 350 degrees for 10 minutes. Cut each cracker in half while warm. Makes 48 pieces.

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

1¼ cups butter, softened  ¼ teaspoon salt
1 cup powdered sugar  2 cups all-purpose flour
½ cup unsweetened cocoa powder  1 cup pecans, chopped
1 teaspoon vanilla extract  Powdered sugar


California Dream Bars

First Layer

½ cup butter, melted  1 cup sifted all-purpose flour
½ cup brown sugar, packed

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

Second Layer

2 eggs  ¼ teaspoon salt
1 cup brown sugar, packed  1 cup flaked or shredded coconut
2 tablespoons all-purpose flour  1 cup pecans, chopped
½ teaspoon baking powder

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

1 cup butter, softened  
1½ cups granulated sugar  
3 eggs  
2½ cups bread flour  
1 teaspoon baking soda

1 teaspoon ground cinnamon  
½ teaspoon ground allspice  
1½ cups dates, chopped  
1½ cups walnuts, finely chopped

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

Pecan Fingers

1 cup butter, softened  
¼ cup powdered sugar  
¼ teaspoon salt  
1 teaspoon vanilla extract

1 tablespoon water  
2 cups sifted all-purpose flour  
2 cups pecans, grated or finely chopped  
Powdered sugar

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

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

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

Mary Reiss • WAUKESHA
The 1984 edition included what I considered the quintessential Christmas cookie ... Pecan Fingers. It is still the centerpiece of my holiday cookie tray.
Mocha Nut Butter Balls

1 cup butter, softened  
½ cup granulated sugar  
½ cup unsweetened cocoa powder  
2 teaspoons instant coffee powder  
2 teaspoons vanilla extract

1¼ cups all-purpose flour  
½ teaspoon salt  
2 cups walnuts, finely chopped  
Powdered sugar

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

Easy Roll Sugar Cookies

1 cup butter, softened  
1 cup granulated sugar  
2 egg yolks (save egg whites for frosting)  
1 teaspoon vanilla extract

3 cups all-purpose flour  
1 teaspoon baking powder  
½ teaspoon salt  
½ cup milk

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

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

Decorating Frosting

2 egg whites, room temperature  
2½ cups powdered sugar

¼ cup light corn syrup  
Red and green food coloring

In medium bowl (not plastic), beat egg whites until soft peaks form. Add sugar gradually, beating after each addition. Continue beating until stiff peaks form. Add corn syrup; beat for 1 minute. Divide egg white mixture in half; tint one half red and one half green. Add a few drops of water if thinner frosting is desired. Keep frosting covered when not in use.
Deborah Marchand • OAK CREEK
I have always loved the 1966 Cookie Book. The whimsical artwork draws a child to it. I look forward to pulling this book out each year and looking at the pictures and the recipes.

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

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

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

Raspberry Meringue Kisses

1966

3 egg whites, room temperature
⅛ teaspoon salt
⅛ cup granulated sugar

3 tablespoons plus ⅛ teaspoons
raspberry gelatin powder
1 teaspoon white vinegar
1 cup miniature chocolate chips

Preheat oven to 250 degrees F. In medium bowl (not plastic or copper), beat egg whites and salt until frothy. Blend together sugar and gelatin powder; gradually add to whipped egg whites, beating after each addition. Beat until stiff peaks form, about 4 to 5 minutes. Blend in vinegar. Fold in chocolate chips. Drop by teaspoonfuls onto parchment paper-lined baking sheets. Bake at 250 degrees for 25 minutes. TURN OVEN OFF; leave cookies in oven about 20 minutes longer. Makes about 9 dozen.

Currant Jelly Cookies

1969

1 cup butter, softened
1¾ cups powdered sugar, divided
1 egg
1½ teaspoons almond extract

1 teaspoon vanilla extract
2½ cups all-purpose flour
1 teaspoon salt
Currant or cherry jelly

In mixing bowl, cream butter and 1 cup sugar. Add egg and extracts; mix well. In separate bowl, combine flour and salt. Add to creamed mixture. Divide dough in half; wrap each in plastic wrap. Refrigerate for 1 hour.

Preheat oven to 375 degrees F. On lightly floured surface, roll each portion of dough to ⅛-inch thickness. Cut with 1¾-inch round cookie cutter. Using a ¾-inch cutter, cut small hole in center of half the cookies; place on lightly greased cookie sheets. Bake at 375 degrees for 6 to 8 minutes. Cool on wire cooling racks. Dip cookies with holes in remaining sugar. Spread whole cookies with jelly, placing more toward center; top with sugar-coated cookies. Makes about 5 dozen.

Currant Jelly Cookies

1 cup butter, softened
1¾ cups powdered sugar, divided
1 egg
1½ teaspoons almond extract

1 teaspoon vanilla extract
2½ cups all-purpose flour
1 teaspoon salt
Currant or cherry jelly

In mixing bowl, cream butter and 1 cup sugar. Add egg and extracts; mix well. In separate bowl, combine flour and salt. Add to creamed mixture. Divide dough in half; wrap each in plastic wrap. Refrigerate for 1 hour.

Preheat oven to 375 degrees F. On lightly floured surface, roll each portion of dough to ⅛-inch thickness. Cut with 1¾-inch round cookie cutter. Using a ¾-inch cutter, cut small hole in center of half the cookies; place on lightly greased cookie sheets. Bake at 375 degrees for 6 to 8 minutes. Cool on wire cooling racks. Dip cookies with holes in remaining sugar. Spread whole cookies with jelly, placing more toward center; top with sugar-coated cookies. Makes about 5 dozen.
We have been making these cookies since I was very little. Mom would start baking in early November, and they were kept in tins in the basement freezer. But we all snitched those frozen yummies.

**Santa Claus Cookies**

1½ cups butter, softened  2½ teaspoons ground cinnamon
2 cups brown sugar, packed  1½ teaspoons baking powder
1 egg  1¼ teaspoons ground cloves
3¾ cups all-purpose flour

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

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

**Butter Frosting**

3 tablespoons butter, softened  3 tablespoons cream or milk
1½ cups powdered sugar  1 teaspoon vanilla extract

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

**Pecan Corn Flake Cookies**

½ cup butter, softened  1½ cups sifted all-purpose flour
½ cup shortening  1½ cups corn flakes, lightly crushed
1½ cups powdered sugar  ¾ cup finely chopped pecans
1½ teaspoons vanilla extract

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

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

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

½ cup butter, softened 1/4 teaspoon ground cinnamon
1 cup brown sugar, packed ½ teaspoon baking soda
1 egg ¼ teaspoon salt
2 cups all-purpose flour

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

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

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

Date Filling

¾ cup pitted dates, finely chopped ½ cup water
½ cup granulated sugar ½ cup walnuts or pecans, finely chopped

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

Ella’s White Sugar Cookies

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

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

Preheat oven to 375 degrees F. On floured surface, roll each portion of dough to 1/8-inch thickness. Cut with floured 3-inch cookie cutters. Place on greased cookie sheets; sprinkle with granulated sugar. Bake at 375 degrees for 6 to 8 minutes. Cool on wire cooling racks. Makes about 5 dozen.

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

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

Wendy Galecki • WEST BEND
When baking with my grandpa, he would make Ella’s White Sugar Cookies for every holiday. He taught me just the right thickness and how to decorate them beautifully.
Coconut Cookies

2 eggs
½ cup granulated sugar
½ cup brown sugar, packed
½ cup butter, melted
½ teaspoon lemon extract

2 cups bread flour
1½ teaspoons baking powder
½ teaspoon salt
2 cups finely chopped shredded coconut

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

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

Chocolate-Dipped Creams

1 cup butter, softened
½ cup powdered sugar
1 teaspoon vanilla extract
1 cup all-purpose flour
1 cup cornstarch

¼ teaspoon salt
Powdered sugar
1 cup semisweet chocolate chips, melted
Chopped nuts, coconut or chocolate jimmies

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

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

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

Sue Weiss • BROOKFIELD
I loved sampling my mom’s baked goods while looking at her We Energies Cookie Books and the great pictures. They were magical from the eyes of a child.
Fruitcake Gems (p. 27)
Santa Claus Cookies (p. 14)
Date-Filled Pinwheels (p. 15)
When the new Cookie Book would come out each year, my mom would study the recipes and select the year’s special cookies. I now have her Cookie Books, and they make me tear up when I think of the happiness they brought her.

Peanut Butter Cookies

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

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

Ice Box Cookies

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

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

Preheat oven to 425 degrees F. Remove dough from pan. Cut widthwise into ⅛-inch thick slices; cut slices in half, forming squares. Place on greased cookie sheets. Bake at 425 degrees for 6 to 8 minutes. Cool on wire cooling racks. Makes about 6 dozen.
Carolyn Preston • KENOSHA
The 1998 Cookie Book has been one of my all-time favorites. I remember making thousands of cookies, but my family’s favorite has to be the Pixies.

Pixies
½ cup vegetable oil
2 cups granulated sugar
4 ounces unsweetened chocolate, melted and cooled
4 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
¼ teaspoon salt
1 cup powdered sugar

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

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

1998

1950
Julie Holler • OAK CREEK
It’s fun to look back at all of the old Cookie Books and see how recipes have changed over the years.

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

Preheat oven to 350 degrees F. In mixing bowl, cream butter and sugars. Add eggs and vanilla; mix well. In separate bowl, combine flour, baking soda and salt; add to creamed mixture. Stir in chocolate chunks. Drop by teaspoonfuls onto greased cookie sheets. Bake at 350 degrees for 8 to 10 minutes. Cool on wire cooling racks. Makes about 8 dozen.

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

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

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

1984
Spritz (p. 25)
Christmas Fruit Sticks (p. 25)
Snickerdoodles (p. 27)
Chocolate 'N' Cherry Refrigerator Cookies

1 cup butter, softened
1½ cups granulated sugar
1 egg
2 teaspoons vanilla extract
2½ cups all-purpose flour
1½ teaspoons baking powder

½ teaspoon salt
½ cup candied cherries, diced
½ cup pecans, chopped
1 ounce unsweetened chocolate, melted and cooled
1 tablespoon hot milk

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

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

Candy Bar Cookies

14 ounces light caramels, about 50, unwrapped
½ cup evaporated milk (not condensed), divided
1 package German chocolate cake mix

¾ cup melted butter
1 teaspoon vanilla extract
½ cups walnuts or pecans, chopped and divided
1 cup semisweet chocolate chips

Preheat oven to 350 degrees F. Melt caramels with ½ cup milk, stirring occasionally; set aside. Combine dry cake mix, butter, remaining milk, vanilla and 1 cup nuts. Mix well. Spread half the dough into a well-greased 13x9-inch pan. Reserve remaining dough for topping. Bake at 350 degrees for 8 minutes. Sprinkle chips over hot crust. Spread warm caramel mixture over chips. Drop and carefully spread reserved dough over caramel mixture. Sprinkle with remaining nuts. Bake about 20 minutes. Cool in pan on wire cooling rack; refrigerate about 1 hour to set caramel layer. Cut into bars. Makes about 4 dozen.
Nut Horns

1 (¼-ounce) packet active dry yeast
2 tablespoons granulated sugar
¼ cup warm water (105-110 degrees F)
6½ cups all-purpose flour, divided
1 teaspoon salt
2 teaspoons baking powder

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

Filling

6 egg whites, room temperature
1½ cups granulated sugar

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

Both customers and stockholders submitted recipes included in the 2013 Cookie Book.
Cheesecake-In-Between Bars

Crust

- ⅓ cup butter, softened
- ⅓ cup brown sugar, packed
- 1 cup all-purpose flour
- ½ cup pecans, finely chopped

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

Cheesecake Filling

- 8 ounces cream cheese, softened
- ¼ cup granulated sugar
- 1 egg
- 2 tablespoons milk
- 1 tablespoon lemon juice
- ½ teaspoon vanilla extract

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

Pecan Topping

- 2 eggs
- ¾ cup dark corn syrup
- ¼ cup brown sugar, packed
- 3 tablespoons all-purpose flour
- 1 teaspoon vanilla extract
- ½ teaspoon salt
- ¾ cup pecans, chopped

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

Chocolate Cherry Nuggets

- 2 cups butter or margarine, softened
- 2 cups powdered sugar
- 2 teaspoons vanilla extract
- ½ teaspoon salt (optional)
- 4½ cups sifted all-purpose flour
- 2 cups semisweet chocolate chips
- ½ cup chopped walnuts
- 2 (10-ounce) jars maraschino cherries, drained and quartered

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

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

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

Brandy Wreaths

1½ cups butter, softened 3 tablespoons brandy
¾ cup granulated sugar 3½ cups all-purpose flour
½ teaspoon salt Colored sugar or small pieces of citron and candied cherries

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

Chocolate Devils

½ cup butter, softened ¼ teaspoon salt
1 cup granulated sugar ¼ cup milk
2 eggs 2 ounces unsweetened chocolate, melted and cooled
1 teaspoon vanilla extract 1 cup nuts, chopped
¾ cup all-purpose flour

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

An archive of Cookie Books can be found online at www.we-energies.com/recipes.
My mom has collected the books for years. We still bake together for the holidays and now with the next generation.

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

### Spritz

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

Preheat oven to 400 degrees F. In mixing bowl, cream butter and sugar. Add egg, extracts and salt; mix well. Add flour; mix well. Press dough through cookie press onto ungreased cookie sheets; decorate as desired. Bake at 400 degrees for 6 to 7 minutes. Cool on wire cooling racks. Makes about 11 dozen.

### Christmas Fruit Sticks

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

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

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

### Powdered-Sugar Icing

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

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

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

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

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

Snickerdoodles

1 cup butter, softened  1 cup granulated sugar  2 eggs  2½ cups sifted all-purpose flour
2 teaspoons cream of tartar  1 teaspoon baking soda  ¼ teaspoon salt

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

Cinnamon-Sugar Mixture

1½ tablespoons granulated sugar  1½ tablespoons ground cinnamon

In a shallow bowl, combine sugar and cinnamon.

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

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

Gilda M. Smith • KENOSHA
When I was little and my mom was still alive, she'd be so excited when the Cookie Book came. She'd let me pick out any cookie I wanted, and we'd make it together. I lovingly passed this tradition on to my 24-year-old daughter.
To download a copy of this book or find additional recipes, visit us at www.we-energies.com/recipes.