

# We Energies 2012 Cookie Book



## Note from the President



Home to home. Generation to generation.

For more than 80 years, the We Energies Cookie Book has been part of festive holiday gatherings across the region.

This year, it's my pleasure to share with you our first Cookie Book featuring recipes submitted by our customers. As you page through these family favorites, I'm sure you'll find a number of recipes that will become favorites in your family as well.

On behalf of all of us at We Energies, we wish you a joyous holiday season filled with warmth and good cheer.

A handwritten signature in green ink that reads "Gale Klappa". The signature is fluid and cursive, written in a light green color.

**Gale Klappa**  
Chairman, President and Chief Executive Officer  
We Energies



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**\*  
Gluten-free**



## Trixie Treat Christmas Cookies



**Diana Roberts**

Kenosha, Wis.

*Christmas is not Christmas  
without Trixie Treat Christmas  
Cookies!*

**1 cup butter, softened**  
**1-1/2 cups sifted powdered sugar**  
**1 egg**  
**1 teaspoon vanilla extract**  
**2-1/2 cups sifted all-purpose flour**  
**1 teaspoon baking soda**  
**1 teaspoon cream of tartar**  
**1/4 teaspoon salt**  
**Red and green decorating sugars**

Cream butter; add powdered sugar gradually and beat until fluffy. Add egg and vanilla; mix well. In separate bowl, combine flour, baking soda, cream of tartar and salt; blend into creamed mixture. Chill dough for several hours or overnight.

Preheat oven to 400 degrees F. Roll dough into 1-inch balls; roll in desired decorating sugars. Place on greased cookie sheets. Bake at 400 degrees for 8 to 10 minutes. Cool on wire cooling racks.  
*Makes about 6 dozen.*

## Snowball Surprise Delights



**Samantha Jablonski**

Oconomowoc, Wis.

**1/2 cup butter, softened**  
**1-1/2 cups powdered sugar**  
**2 teaspoons almond extract**  
**1-1/2 cups sweetened flaked coconut**  
**25 maraschino cherries, drained and patted dry**  
**1 cup graham cracker crumbs**

Cream butter; add powdered sugar and mix well. Blend in almond extract and coconut. Use level tablespoonfuls of dough to cover cherry completely. Place graham cracker crumbs in separate shallow bowl. Roll balls in crumbs. Chill for 1 hour or until set. Store in sealed container in refrigerator. *Makes about 2 dozen.*

Appearing on previous page:

*Trixie Treat Christmas Cookies (Pg. 3)*

*Maple Cookies (Pg. 11)*

*Snowball Surprise Delights (Pg. 3)*

*Your Lucky Star Christmas Cookies (Pg. 32)*

# Cherry Walnut Bars



## **Jauneen Hosking**

*Wind Lake, Wis.*

*This is a really old family recipe that my mom got from her mom.*

*The recipe is so good and so festive, not to be made just for holidays but for anytime.*

## **Crust**

- 2 cups all-purpose flour**
- 1/2 cup granulated sugar**
- 1/2 cup cold margarine**
- 1/2 cup cold butter**

Preheat oven to 350 degrees F. Sift together flour and sugar. Cut in margarine and butter until mixture resembles coarse crumbs. Press mixture into greased 9x13-inch pan. Bake at 350 degrees for 12 minutes. Top with Filling. Bake for 16 to 20 minutes. Cool on wire cooling rack. Frost with Cherry Frosting. Chill for several hours; cut into rectangles. *Makes about 4 dozen.*

## **Filling**

- 2 eggs**
- 1 egg yolk**
- 1-1/2 cups brown sugar, packed**
- 1/4 cup all-purpose flour**
- 1/2 teaspoon baking powder**
- 1/2 teaspoon salt**
- 1/2 cup maraschino cherries, chopped and drained**
- 1 cup chopped walnuts**

In medium bowl, beat eggs, egg yolk and sugar on high speed until mixture is thick. In a separate bowl, combine flour, baking powder and salt. Stir in cherries and walnuts; add to egg mixture. Pour over baked crust.

## **Cherry Frosting**

- 2-1/2 cups powdered sugar**
- 2 tablespoons vegetable shortening**
- 3-1/2 tablespoons maraschino cherry juice**
- 1 to 2 teaspoons milk**

Blend powdered sugar and shortening with cherry juice. Add milk if frosting is too thick to spread.

## Pistachio Cookies



**Tammy Prell**  
Kenosha, Wis.

- 1/2 cup butter, softened**
- 1 cup granulated sugar, divided**
- 1/4 cup canola oil**
- 1/4 cup water**
- 1 egg**
- 1 teaspoon almond extract**
- 2 (3.4-ounce) packages instant pistachio pudding**
- 1/2 teaspoon salt**
- 1 teaspoon baking powder**
- 2-1/4 cups all-purpose flour**
- 2/3 cup chopped pistachios**

Preheat oven to 350 degrees F. Cream butter with 1/2 cup sugar. Add oil, water, egg and almond extract; mix well. In separate bowl, combine pudding mix, salt, baking powder and flour; blend into butter mixture. Stir in pistachios. Shape level tablespoonfuls of dough into balls; roll in remaining 1/2 cup sugar. Place balls 1 inch apart on greased or parchment paper-lined cookie sheets. Bake at 350 degrees for 15 to 18 minutes. *Makes about 4 dozen.*

## Lovely Cookies



**Adeline Luedke**  
Glendale, Wis.  
*I am 90 years of age, and this was my mother's recipe.*

- 1 cup vegetable shortening**
- 1 cup granulated sugar**
- 2 eggs**
- 1 teaspoon vanilla extract**
- 3 cups all-purpose flour**
- 1/2 teaspoon baking soda**
- 1/2 teaspoon baking powder**
- 1/2 teaspoon salt**
- 1/4 teaspoon ground nutmeg**
- Granulated sugar for dipping**

Preheat oven to 375 degrees F. Cream shortening and sugar; beat in eggs and vanilla. In separate bowl, combine flour, baking soda, baking powder, salt and nutmeg. Add to shortening mixture; blend well. Shape level tablespoonfuls of dough into balls; place 2 inches apart on ungreased cookie sheets. Flatten balls with bottom of glass dipped in sugar. Bake at 375 degrees for 8 to 10 minutes. Cool on wire cooling racks. *Makes about 3 dozen.*



## Heavenly Bars

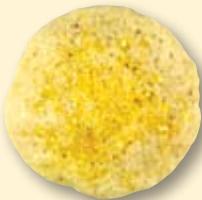


**Matthew Holzmann**  
Mount Calvary, Wis.

- 1/2 cup butter**
- 1 cup creamy peanut butter**
- 1 cup (6-ounce package) butterscotch chips**
- 1 cup (6-ounce package) semi-sweet chocolate chips**
- 1 teaspoon vanilla extract**
- 1 (10-ounce) package mini-marshmallows**
- 1-1/4 cups sweetened flaked coconut, divided**
- 1/2 cup chopped peanuts**

In large saucepan, melt butter, peanut butter and chips over low heat. Remove from heat; stir in vanilla. Add marshmallows, 3/4 cup coconut and peanuts. Pat mixture into greased 9x13-inch pan; sprinkle with remaining 1/2 cup coconut. Cool at room temperature for 1 hour, then refrigerate for several hours or overnight. Cut into squares. Store in covered container in refrigerator. *Makes about 3 dozen.*

## Danish Sugar Cookies



**Barbara Clark**  
Greenfield, Wis.

*My mom made these cookies every year at Christmastime. They melt in your mouth and are so good that you will be tempted to make them all year.*

- 2 cups sifted all-purpose flour**
- 3/4 teaspoon baking soda**
- 1 teaspoon cream of tartar**
- 1/4 teaspoon salt**
- 1 cup powdered sugar**
- 1/2 cup cold margarine**
- 1/2 cup vegetable shortening**
- 1 egg**
- 1 teaspoon vanilla extract**
- Decorating sugars, white or colored**
- Granulated sugar for dipping**

Sift together flour, baking soda, cream of tartar, salt and powdered sugar. Cut in margarine and shortening with pastry blender until mixture resembles coarse crumbs. In separate bowl, combine egg and vanilla. Add to dry ingredients; mix until just blended. Chill dough for 2 hours or until easy to handle.

Preheat oven to 350 degrees F. Shape dough into 1-inch balls; roll in decorating sugars. Place 2 inches apart on cookie sheets; flatten to 1/4-inch with bottom of glass dipped in granulated sugar. Bake at 350 degrees for 10 to 12 minutes or until light golden brown. Cool on cookie sheets for 10 minutes, then transfer to wire cooling racks. *Makes about 6 dozen.*

*Appearing on previous page:*  
*Myrtle's Chocolate Chip Cookies (Pg. 31)*  
*Pistachio Cookies (Pg. 5)*  
*Heavenly Bars (Pg. 7)*  
*Double Peanut Butter Cookies (Pg. 12)*

## Five-Chip Cookies



**Nancy Schmidt**  
Muskego, Wis.

*I am not sure where I got this recipe, but it has been a family favorite for many years.*

**1 cup butter or margarine, softened**  
**1 cup creamy peanut butter**  
**1 cup granulated sugar**  
**2/3 cup brown sugar, packed**  
**2 eggs**  
**1 teaspoon vanilla extract**  
**2 cups all-purpose flour**  
**1 cup uncooked oats (old-fashioned)**  
**2 teaspoons baking soda**  
**1/2 teaspoon salt**  
**2/3 cup milk chocolate chips**  
**2/3 cup semi-sweet chocolate chips**  
**2/3 cup peanut butter chips**  
**2/3 cup white chocolate chips**  
**2/3 cup butterscotch chips**

Preheat oven to 350 degrees F. In mixing bowl, cream butter, peanut butter and sugars. Add eggs, one at a time, beating well after each addition; add vanilla. In separate bowl, combine flour, oats, baking soda and salt; gradually add to creamed mixture. Stir in all chips. Drop by level tablespoonfuls onto ungreased cookie sheets. Bake at 350 degrees for 9 to 11 minutes or until lightly browned. Cool for 2 minutes on cookie sheets, then transfer to wire cooling racks. *Makes about 6 dozen.*

# Warming Red Velvet Cookies



**Holly Ochs**  
Milwaukee, Wis.

- 1/2 cup butter, softened**
- 1/2 cup granulated sugar**
- 1/2 cup brown sugar, packed**
- 2 egg whites**
- 1 teaspoon vanilla extract**
- 1 teaspoon red food coloring**
- 1/3 cup unsweetened cocoa powder**
- 1-1/2 cups all-purpose flour**
- 1 teaspoon baking soda**
- 1/2 teaspoon ground cinnamon**
- 1/2 teaspoon ground cayenne pepper**
- 1/4 teaspoon salt**
- 3/4 cup semi-sweet chocolate chips**

Preheat oven to 375 degrees F. Beat butter and sugars until fluffy; mix in egg whites, vanilla and red food coloring until smooth. In separate bowl, whisk together cocoa, flour, baking soda, cinnamon, pepper and salt; add to butter mixture. Fold in chocolate chips. Drop by rounded tablespoonfuls onto greased cookie sheets. Bake at 375 degrees for 8 to 10 minutes. Cool on cookie sheets for 5 minutes, then transfer to wire cooling racks. When completely cooled, frost with Cream Cheese Frosting. Store in refrigerator. *Makes about 2-1/2 dozen.*

## Cream Cheese Frosting

- 1/4 cup butter**
- 1/2 cup (4 ounces) cream cheese**
- 1/2 teaspoon vanilla extract**
- 2 cups powdered sugar**

Use medium speed of electric mixer to beat all ingredients until smooth.



## Maple Cookies



**Barb Connaughton**  
Burlington, Wis.

*These are my mother-in-law's favorite cookies. When I make them, she cannot stop eating them.*

**3 cups uncooked oats (old-fashioned)**  
**1 cup unsweetened flaked coconut**  
**2-2/3 cups all-purpose flour**  
**2 cups brown sugar, packed**  
**2 teaspoons baking soda**  
**1 teaspoon ground cinnamon**  
**1 teaspoon salt**  
**1 cup unsalted butter**  
**1/2 cup pure maple syrup**  
**2 tablespoons light corn syrup**  
**1 teaspoon maple extract**  
**2 cups chopped pecans, toasted**

Preheat oven to 300 degrees F. In large mixing bowl, combine oats, coconut, flour, sugar, baking soda, cinnamon and salt; set aside. In saucepan, combine butter and syrups; heat until butter is melted. Remove from heat; add maple extract. Stir butter mixture into dry ingredients; add pecans and mix well. Drop rounded tablespoonfuls 3 inches apart on parchment paper-lined cookie sheets; flatten slightly. Bake at 300 degrees for 14 to 18 minutes or until golden brown. Cool on cookie sheets for 5 minutes, then transfer to wire cooling racks. *Makes about 5 dozen.*

## Sweetheart Cookies



**Debbie Schroeder**  
Milwaukee, Wis.

*This is a cookie that came from my mom. I hope to pass them down to my daughter and grandchildren.*

**2 cups plus 3 tablespoons butter, softened**  
**1-1/2 cups granulated sugar**  
**3 egg yolks**  
**4-1/2 cups all-purpose flour**  
**1/3 cup strawberry jam**  
**54 maraschino cherries**  
**1/2 cup powdered sugar**

In large bowl, cream butter and sugar; add egg yolks and mix well. Add flour, one cup at a time; mix well. Chill dough several hours or overnight.

Preheat oven to 350 degrees F. Shape dough into 1-inch balls; place on ungreased cookie sheets. Make indentation in middle of each cookie; place 1/4 teaspoon jam on half of the cookies and a maraschino cherry on the remaining half. Bake at 350 degrees for 12 to 15 minutes or until lightly browned. Cool slightly; dust with powdered sugar. Cool completely on wire cooling racks. Store in airtight containers. *Makes about 9 dozen.*

*Appearing on previous page:*  
*Hunting Camp Cookies (Pg. 33)*  
*Million Dollar Fudge (Pg. 24)*  
*JK's Oatmeal Cookies (Pg. 28)*  
*Sweetheart Cookies (Pg. 11)*  
*Grandma Diekelman's Fruit Cookies (Pg. 29)*

## Pecan Pie Minis



**Karen Schmidt**  
Racine, Wis.

*These cookies have been a favorite of our family for years! They always disappear off the cookie plate first when I bring them to an event.*

**2/3 cup butter, melted and slightly cooled**  
**1 cup brown sugar, packed**  
**2 eggs, beaten**  
**1/2 cup all-purpose flour**  
**1 cup chopped pecans**

Preheat oven to 350 degrees F. Combine butter and sugar in medium bowl. Add eggs; mix well. In separate bowl, stir flour and pecans together; add to butter mixture until just moistened. Fill greased and floured mini-muffin cups 2/3 full. Bake at 350 degrees for 18 to 20 minutes. Immediately remove cookies from pan; transfer to wire cooling racks. *Makes about 2-1/2 dozen.*

## Double Peanut Butter Cookies



**Carol Lange**  
Milwaukee, Wis.

*Bite into a Double Peanut Butter Cookie and you'll find a creamy surprise – a layer of peanut butter that's baked right in the middle!*

**1-1/2 cups sifted all-purpose flour**  
**1/2 cup granulated sugar**  
**1/2 teaspoon baking soda**  
**1/4 teaspoon salt**  
**1/2 cup vegetable shortening**  
**3/4 cup creamy peanut butter, divided**  
**1/4 cup light corn syrup**  
**1 tablespoon milk**

In medium bowl, combine flour, sugar, baking soda and salt; cut in shortening and 1/2 cup peanut butter until mixture resembles coarse crumbs. Blend in corn syrup and milk. Shape into 2x12-inch log. Chill 1 to 2 hours or until firm enough to slice.

Preheat oven to 350 degrees F. Slice dough into 1/4-inch thick rounds. Place half of rounds 2 inches apart on ungreased cookie sheets; spread each round with 1/2 teaspoon peanut butter. Cover with remaining rounds to form sandwich; seal edges with fork. Bake at 350 degrees for 10 to 12 minutes or until browned. Cool on wire cooling racks. *Makes about 2 dozen.*

# Valencia Delights



**Jill Drury**  
Milwaukee, Wis.

*Living with my grandma, baking easily became a bond that we shared. I thank my grandma for her patience with me in the kitchen.*

**1 cup granulated sugar**  
**3/4 cup unsalted butter, softened**  
**1 teaspoon vanilla extract**  
**1 egg**  
**2-1/2 cups all-purpose flour**  
**1 teaspoon baking powder**  
**3/4 teaspoon salt**  
**2 tablespoons grated orange peel**  
**Granulated sugar for dipping**

In large bowl, beat sugar and butter until light and fluffy. Add vanilla and egg; blend well. In separate bowl, combine flour, baking powder, salt and orange peel; add to butter mixture. Chill dough overnight or until easy to handle.

Preheat oven to 375 degrees F. Roll dough into 3/4-inch balls; place 2 inches apart on ungreased cookie sheets. Flatten balls to 1/4-inch thick with bottom of glass dipped in sugar. Bake at 375 degrees for 6 to 8 minutes or until edges are lightly browned. Cool 1 minute on cookie sheets, then transfer to wire cooling racks. Cool completely before dipping. *Makes about 6 dozen.*

## Glaze

**1 cup (6-ounce package) semi-sweet chocolate chips**  
**1/4 cup unsalted butter**  
**3 tablespoons light corn syrup**  
**Hot water**

In small saucepan over low heat, combine chips, butter and syrup; stir constantly until smooth. Pour glaze into glass measuring cup; set cup in pan containing about 1 inch of hot water. Dip 1/2 of each cookie into glaze; shake off excess. Place dipped cookies on waxed paper-lined cookie sheets. Chill until glaze is set, about 10 minutes.



# Mike's Cherry Nut Biscotti



**Patricia Gunn**

*Waukesha, Wis.*

*Adapted from my grandmother's recipe, my dad has made these Italian cookies over the years to the delight of many.*

**1 cup granulated sugar**  
**3 eggs**  
**3/4 cup canola oil**  
**1 teaspoon vanilla extract**  
**1/4 teaspoon anise extract**  
**3-1/2 to 4 cups all-purpose flour, divided**  
**1 teaspoon baking powder**  
**1/2 cup chopped pecans**  
**1/2 cup chopped candied or maraschino cherries (drained and patted dry)**  
**Powdered sugar**

Preheat oven to 350 degrees F. In large bowl, beat sugar, eggs, oil and extracts. In separate bowl, combine 2-1/2 cups flour and baking powder; add to sugar mixture and mix well. In separate bowl, combine 1 cup flour, pecans and cherries; stir into sugar mixture until flour is completely incorporated. If dough is too soft to hold its shape, incorporate up to an additional 1/2 cup flour. Divide dough into 3 portions. Working on surface dusted with powdered sugar, shape each portion into logs about 12 to 13 inches long. Place on greased cookie sheets. Bake at 350 degrees for 30 to 35 minutes or until light brown. Cool on wire rack for 5 minutes. Use a sharp or electric knife to cut logs diagonally into 1/2-inch thick slices. Place slices, cut side down, on cookie sheets. Bake an additional 8 to 10 minutes. Cool on wire cooling racks. Store in covered containers. *Makes about 3 dozen.*

*Appearing on previous page:*

*Candied Oatmeal Dandies (Pg. 16)*

*Danish Sugar Cookies (Pg. 7)*

*Mike's Cherry Nut Biscotti (Pg. 15)*

*Pecan Banana Cookies (Pg. 17)*

*Espresso Chocolate Chip Cookies (Pg. 17)*

## Gluten-free Baking

**What is gluten-free baking?** It is baking without gluten-containing ingredients. These grains have gluten: wheat, barley, rye, triticale and oats (because of cross contamination with wheat).

**Why eat gluten free?** Many people have gluten sensitivities or allergies so they need to avoid foods containing gluten.

**Baking gluten free** can seem a little intimidating at first. But, there are many gluten-free recipes available that you can try. Some recipes use flours made from brown or white rice, quinoa, buckwheat, garbanzo beans, coconut, almonds, teff or sorghum. You can buy these flours at most health food stores. You also can use gluten-free all-purpose flour. Most grocery stores now carry this flour which is a mixture of gluten-free flours and starch. Just be sure to follow a recipe that has been specifically developed for gluten-free flour, as you cannot substitute this flour for traditional all-purpose flour.

## Candied Oatmeal Dandies\*



**Judy Kirchner**  
Kenosha, Wis.

*These are gluten-free cookies and are my favorite year round.*

**\*  
Gluten-free**

- 1/4 cup butter, softened
- 1/4 cup vegetable shortening
- 1-1/4 cups gluten-free chunky peanut butter
- 1 cup granulated sugar
- 1 cup brown sugar, packed
- 3 eggs
- 1/2 teaspoon gluten-free vanilla extract
- 1 teaspoon ground cinnamon
- 1-1/2 teaspoons baking soda
- 4-1/2 cups uncooked gluten-free oats (quick-cooking)
- 1/2 cup red and green candy-coated chocolate pieces
- 1 cup (6-ounce package) dark chocolate chips
- 1/2 cup white chocolate chips
- 1/2 cup toffee bits

Preheat oven to 350 degrees F. Cream butter, shortening, peanut butter and sugars. Add eggs, vanilla, cinnamon and baking soda; mix well. Gradually add oats to butter mixture. Stir in chocolate pieces, chips and toffee bits. Drop rounded tablespoonfuls 2 inches apart on greased or parchment paper-lined cookie sheets. Bake at 350 degrees for 12 to 16 minutes. Cool on wire cooling racks. *Makes about 6 dozen.*

## Espresso Chocolate Chip Cookies\*



**Karen Schuppie**  
Menomonee Falls, Wis.

\*  
**Gluten-free**

- 1 cup butter, softened
- 1 cup granulated sugar
- 1/2 cup brown sugar, packed
- 2 eggs
- 1 teaspoon gluten-free vanilla extract
- 2 cups gluten-free all-purpose flour
- 1/2 teaspoon xanthan gum
- 1/2 teaspoon baking powder
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground cayenne pepper
- 1/2 teaspoon salt
- 4 tablespoons instant espresso powder
- 1 cup (6-ounce package) semi-sweet chocolate chips
- 1 cup (6-ounce package) white chocolate chips

Preheat oven to 350 degrees F. In large bowl, cream butter and sugars. Add eggs and vanilla; mix well. In separate bowl, combine flour, xanthan gum, baking powder, cinnamon, pepper, salt and espresso powder; add to butter mixture and mix well. Stir in chips. Place rounded tablespoonfuls 2 inches apart on parchment paper-lined cookie sheets. Bake at 350 degrees for 12 to 16 minutes. Cool on cookie sheets for 5 minutes, then transfer to wire cooling racks. *Makes about 2-1/2 dozen.*

## Pecan Banana Cookies\*



**Jennifer Janz**  
Mequon, Wis.

\*  
**Gluten-free**

- 1/3 cup olive oil
- 2 eggs
- 1 cup mashed ripe bananas
- 1/2 teaspoon gluten-free vanilla extract
- 1/2 cup granulated sugar
- 1/2 cup brown sugar, packed
- 2-1/2 cups gluten-free all-purpose flour
- 1/4 teaspoon baking soda
- 1 teaspoon baking powder
- 1-1/4 teaspoon xanthan gum
- 1 cup pecan halves, chopped

Preheat oven to 350 degrees F. In large bowl, combine olive oil, eggs, bananas, vanilla and sugars. In separate bowl, combine flour, baking soda, baking powder and xanthan gum; add to banana mixture and mix well. Stir in pecans. Drop by rounded teaspoonfuls on parchment paper-lined cookie sheets. Bake at 350 degrees for 12 to 15 minutes. Cool on wire cooling racks. Frost with Buttercream Frosting. *Makes about 6 dozen.*

### Buttercream Frosting

- 1 cup butter, softened
- 4 cups powdered sugar, sifted
- 1 tablespoon gluten-free vanilla extract
- 3 to 4 tablespoons half and half

In medium bowl, beat butter until light and fluffy. Slowly add powdered sugar; combine well. Add vanilla and 3 tablespoons half and half. Add additional tablespoons if thinner consistency is desired.



# Jumbo Raisin Cookies



**Trudy Hannam**  
West Bend, Wis.

*This recipe was given to me by an older lady friend 50 years ago, and it was her grandmother's. It is my favorite raisin cookie.*

**1 cup water**  
**3 cups raisins, divided**  
**1 cup vegetable shortening**  
**2 cups granulated sugar**  
**3 eggs**  
**1 teaspoon vanilla extract**  
**4 cups all-purpose flour**  
**1 teaspoon baking powder**  
**1 teaspoon baking soda**  
**1 teaspoon salt**  
**1-1/2 teaspoon ground cinnamon**  
**1/4 teaspoon ground nutmeg**  
**1/4 teaspoon ground allspice**  
**1 cup chopped walnuts**

Preheat oven to 350 degrees F. In small saucepan, combine water and 2 cups raisins; boil 5 minutes and cool. Cream shortening and sugar. Add eggs and vanilla; beat well. In separate bowl, combine flour, baking powder, baking soda, salt, cinnamon, nutmeg and allspice; add to creamed mixture and combine well. Stir in boiled raisin mixture, walnuts and remaining 1 cup raisins. Drop by rounded tablespoonfuls on greased cookie sheets. Bake at 350 degrees for 12 to 15 minutes. Cool on cookie sheets for 5 minutes, then transfer to wire cooling racks. *Makes about 8 dozen.*

*Appearing on previous page:*  
*Pecan Pie Minis (Pg. 12)*  
*Jumbo Raisin Cookies (Pg. 19)*  
*Valencia Delights (Pg. 13)*  
*Cherry Almond Crescents (Pg. 25)*  
*Cherry Walnut Bars (Pg. 4)*

## Italian Chocolate Dough Doughs



**Josephine E. Woods**  
West Bend, Wis.

*This recipe has been in our family all my life. I am sure whoever makes this recipe also will make it one of their favorites. Enjoy!*

**2 cups margarine, softened**  
**1 cup granulated sugar**  
**1/2 cup light corn syrup**  
**2 tablespoons vanilla extract**  
**6 cups all-purpose flour**  
**5 teaspoons baking powder**  
**1/2 cup unsweetened cocoa powder**  
**1 cup (6-ounce package) semi-sweet mini chocolate chips**  
**1 cup finely chopped walnuts**

Preheat oven to 350 degrees F. Beat margarine and sugar until fluffy. Add corn syrup and vanilla; mix well. In separate bowl, combine flour, baking powder and cocoa powder; add to margarine mixture. Stir in chips and walnuts. Shape dough into 1-1/4-inch balls; place on greased or parchment paper-lined cookie sheets. Bake at 350 degrees for 8 to 10 minutes. Cool on wire cooling racks. Drop completely cooled cookies into Glaze, coating entire cookie. Place on wire racks over waxed paper to allow excess glaze to drip off. *Makes about 8 dozen.*

### Glaze

**1 (2-pound) bag powdered sugar**  
**1 cup warm milk**  
**1 tablespoon vanilla extract**

Beat powdered sugar, milk and vanilla until smooth.

## Peanut Butter Bars



**Mary Schwabe**  
Milwaukee, Wis.

**1/2 cup unsalted butter, softened**  
**1-1/2 cups creamy peanut butter**  
**2 eggs**  
**1 teaspoon vanilla extract**  
**1-1/2 cups all-purpose flour**  
**2-1/2 teaspoons baking powder**  
**1-1/2 teaspoons salt**  
**1-3/4 cups granulated sugar**  
**1/4 cup brown sugar, packed**  
**1-3/4 cups sweetened flaked coconut**

Preheat oven to 350 degrees F. Beat butter, peanut butter, eggs and vanilla until smooth. Combine flour, baking powder, salt, sugars and coconut; add to butter mixture and mix well. Spread dough in ungreased 9x13-inch pan; bake at 350 degrees for 18 to 20 minutes. Cut into bars while warm. *Makes about 2 dozen.*

## Grandma Ewald Cookies



**Bonnie Shor**  
Elkhorn, Wis.

*This recipe was my grandmother's. Last year, I took the recipe and made copies for all her great-grandchildren to have.*

**1 cup butter, softened**  
**1/2 cup brown sugar, packed**  
**1 tablespoon granulated sugar**  
**1 egg yolk**  
**2 cups all-purpose flour**  
**Flour for dipping**  
**Colored sugar or sprinkles**

Preheat oven to 350 degrees F. In medium bowl, cream butter and sugars; add egg yolk. Add flour; mix well. Roll dough into 1-inch balls; place on greased or parchment paper-lined cookie sheets. Flatten each ball crosswise with fork dipped in flour. Sprinkle with colored sugar or sprinkles. Bake at 350 degrees for 10 to 12 minutes or until lightly browned. Cool on wire cooling racks. *Makes about 3 dozen.*



# Rugalach



**Renee Schmidt**  
Jackson, Wis.

*An old family recipe that everyone loves. Christmas would not be the same without this cookie!*

- 1 cup butter, softened**
- 1 (8-ounce) package cream cheese, softened**
- 1/2 teaspoon salt**
- 2 cups all-purpose flour**
- 1/2 cup melted butter**

In large bowl, beat butter, cream cheese and salt until smooth. With electric mixer on low speed, add flour and mix well. Divide dough into 4 equal portions; shape each into a disk and wrap each in plastic wrap. Chill until firm.

Preheat oven to 350 degrees F. On floured surface, roll each disk into 10-inch circle; brush with melted butter. Sprinkle evenly with Cinnamon-Sugar Filling. Cut into 12 wedges with pizza cutter or sharp knife; roll each wedge crescent style. Place on parchment paper-lined cookie sheets. Bake at 350 degrees for 18 to 20 minutes or until golden brown. Cool slightly. Lightly brush with melted butter; sprinkle with Cinnamon-Sugar Filling.  
*Makes about 4 dozen.*

## Cinnamon-Sugar Filling

- 1-1/2 cups granulated sugar**
- 1-1/2 tablespoons cinnamon**
- 1 cup chopped walnuts**

Combine sugar, cinnamon and walnuts.

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*Rugalach (Pg. 23)*

*Italian Chocolate Dough Doughs (Pg. 20)*

*Peanut Butter Bars (Pg. 21)*

*Christmas Balls (Pg. 24)*

*Grandma Strehlow's Caramels (Pg. 33)*

## Christmas Balls



**Elizabeth Houtz**  
Somers, Wis.

*I received this recipe 50 years ago from a lady who was to become my lifelong friend. I would like to share her friendship with others by sharing a version of her cookie recipe.*

**1 cup butter, softened**  
**1/2 cup brown sugar, packed**  
**1 egg yolk**  
**1 teaspoon vanilla extract**  
**1/4 teaspoon salt**  
**2 cups all-purpose flour**  
**1 cup (6-ounce package) semi-sweet mini chocolate chips or chopped pecans**

Preheat oven to 375 degrees F. Cream butter and sugar. Add egg yolk, vanilla, salt and flour; mix well. Stir in chocolate chips, or omit chips and roll in chopped pecans. Drop by rounded teaspoonfuls onto parchment paper-lined cookie sheets. Bake at 375 degrees for 10 to 12 minutes. Cool on wire cooling racks. *Makes about 3-1/2 dozen.*

## Million Dollar Fudge



**Jean Roman**  
New Berlin, Wis.

*I can remember my mother making this recipe when I was a child. I started making it and passing it out as gifts. I'm still doing that some 50 years later.*

**4-1/2 cups granulated sugar**  
**2 tablespoons butter**  
**1/8 teaspoon salt**  
**1 (12-ounce) can evaporated milk**  
**2 cups (12-ounce package) semi-sweet chocolate chips**  
**3 (4-ounce) bars sweet baking chocolate, chopped**  
**2 (7-ounce) jars marshmallow creme**  
**2 cups chopped walnuts (optional)**

In large heavy saucepan, mix sugar, butter, salt and evaporated milk; bring to a boil. Boil for 6 minutes; remove from heat. Add chips and sweet chocolate; stir until chocolate is melted. Fold in marshmallow creme. Add walnuts, if desired. Pour into greased or foil-lined 10x15x1-inch jelly roll pan. Let stand several hours or overnight. Cut into 1-inch squares. Store in airtight container. *Makes about 150 pieces.*

## Cherry Almond Crescents



**Cindy Schweitzer**  
Muskego, Wis.

*I received this recipe over 25 years ago from a co-worker. It has become a family favorite and always appears on the trays that I give out at Christmas.*

**1 cup butter, softened**  
**1/3 cup powdered sugar**  
**1 teaspoon almond extract**  
**1-1/2 cups all-purpose flour**  
**1/4 teaspoon salt**  
**1/4 cup cornstarch**  
**1/2 cup finely chopped candied red cherries**  
**1/2 cup finely chopped blanched almonds**  
**Powdered sugar for rolling**

Cream butter and sugar until light and fluffy; add almond extract. In separate bowl, combine flour, salt and cornstarch; blend into butter mixture. Stir in cherries and almonds. Divide dough into 8 pieces; roll each into a 12-inch log. Chill for 2 hours or until easy to handle.

Preheat oven to 350 degrees F. Slice logs into 2-inch pieces; shape into crescents on ungreased or parchment paper-lined cookie sheets. Bake at 350 degrees for 10 to 12 minutes or until lightly browned. Cool slightly; roll in powdered sugar while still warm. Cool completely on wire cooling racks. *Makes about 4 dozen.*

## Badger Cookies



**Nancy Barnett**  
Milwaukee, Wis.

*This came about since we are UW fans... a great football game treat.*

**1 cup butter, softened**  
**3/4 cup brown sugar, packed**  
**3/4 cup granulated sugar**  
**2 eggs**  
**1 teaspoon vanilla extract**  
**2-1/4 cups all-purpose flour**  
**1 teaspoon baking soda**  
**2 cups (12-ounce package) white chocolate chips**  
**1 cup dried tart cherries**  
**1/2 cup pecans, chopped (optional)**

Preheat oven to 350 degrees F. Cream butter and sugars; add eggs and vanilla. In separate bowl, combine flour and baking soda; add to butter mixture and mix well. Stir in chips and cherries. Add pecans, if desired. Drop by level tablespoonfuls on greased cookie sheets. Bake at 350 degrees for 8 to 10 minutes or until golden brown around edges. Cool on wire cooling racks. *Makes about 6 dozen.*



## Coconut Balls



**Jessica Kerslake**  
Milwaukee, Wis.

- 1 cup powdered sugar**
- 1 cup honey**
- 1 cup creamy peanut butter**
- 4 cups crisped rice cereal**
- 1 cup raisins**
- 1 (7-ounce) bag sweetened flaked coconut**

In large bowl, mix powdered sugar, honey and peanut butter; slowly mix in cereal and raisins (mixture will be thick and hard to mix). Sprinkle coconut into shallow bowl. Shape mixture into 1-inch balls; roll in coconut. Refrigerate for 15 minutes to set. Store in covered container in refrigerator. *Makes about 3 dozen.*

## Light Bar Cookies



**Mary Pytlik**  
Menomonee Falls, Wis.

*While I was growing up, a neighbor always made these bar cookies, and they became a family favorite.*

- 3/4 cup vegetable shortening**
- 1 cup granulated sugar**
- 2 eggs**
- 1 teaspoon vanilla extract**
- 2 cups all-purpose flour**
- 1/2 teaspoon salt**
- 2 teaspoons baking powder**
- 2 cups (11.5-ounce bag) milk chocolate chips**

Preheat oven to 350 degrees F. Cream shortening and sugar. Add eggs and vanilla; beat well. In separate bowl, combine flour, salt and baking powder; add to shortening mixture. Stir in chips. Spread dough into 9x13-inch baking pan. Bake at 350 degrees for 15 minutes. Cool completely. Spread with Glaze; cut into bars when set. *Makes about 2 dozen.*

### Glaze

- 2 cups powdered sugar**
- 3 tablespoons warm milk**

Mix powdered sugar with milk until smooth.

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*Coconut Balls (Pg. 27)*  
*Grandma Ewald Cookies (Pg. 21)*  
*Badger Cookies (Pg. 25)*  
*Warming Red Velvet Cookies (Pg. 9)*

## JK's Oatmeal Cookies



**Susan Shimanski**  
Racine, Wis.

**6 tablespoons butter, softened**  
**3/4 cup granulated sugar**  
**1/3 cup brown sugar, packed**  
**1 egg**  
**1 teaspoon vanilla extract**  
**1-1/2 cups uncooked oats (old-fashioned)**  
**3/4 cup all-purpose flour**  
**1/2 teaspoon baking soda**  
**1/2 teaspoon baking powder**  
**1/4 teaspoon salt**  
**1/2 teaspoon ground mace**  
**1-1/2 teaspoon ground cinnamon**  
**1/4 teaspoon ground nutmeg**  
**1/8 teaspoon ground cloves**  
**1 cup pecan halves, chopped**

Preheat oven to 350 degrees F. Cream butter and sugars; add egg and vanilla. In separate bowl, combine oats, flour, baking soda, baking powder, salt and spices. Add to butter mixture. Stir in pecans. Shape tablespoonfuls of dough into balls. Place 2 inches apart on ungreased or parchment paper-lined cookie sheets; flatten slightly. Bake at 350 degrees for 12 to 15 minutes or until golden brown. Cool on cookie sheets for 5 minutes, then transfer to wire cooling racks. Store in tightly covered container. *Makes about 3-1/2 dozen.*

**Variation:** Use 1/2 cup raisins and 1/2 cup chopped pecan halves in place of the 1 cup pecan halves.

# Grandma Diekelman's Fruit Cookies



**Elva Elliot**  
Shawano, Wis.

*This was a favorite recipe from Grandma Diekelman. Originally written in German, this recipe dates back perhaps 125 years.*

**1 cup butter, softened**  
**1-1/2 cups granulated sugar**  
**3 eggs**  
**1/2 cup mild flavor molasses**  
**3-3/4 cups all-purpose flour**  
**1 teaspoon baking soda**  
**1 teaspoon ground cloves**  
**1 teaspoon ground cinnamon**  
**1 teaspoon ground ginger**  
**1 teaspoon ground allspice**  
**1 cup raisins**  
**1 cup dried currants**

In mixing bowl, cream butter and sugar; add eggs and molasses. In separate bowl, combine flour, baking soda and spices; stir in raisins and currants. Gradually add flour mixture to butter mixture. Chill dough for 1 hour.

Preheat oven to 325 degrees F. Drop by rounded tablespoonfuls onto greased or parchment paper-lined cookie sheets. Bake at 325 degrees for 12 to 15 minutes. Cool on wire cooling racks. Frost with Powdered Sugar Frosting. *Makes about 5-1/2 dozen.*

## **Powdered Sugar Frosting**

**1/4 cup butter, softened**  
**1 cup powdered sugar**  
**1/2 teaspoon vanilla extract**  
**1 teaspoon salt**  
**1 to 2 tablespoons milk**

Cream butter and sugar until fluffy; add vanilla and salt. Beat until smooth. Add milk if thinner consistency is desired.



## Myrtle's Chocolate Chip Cookies



**Marie Oosterhouse**  
Malone, Wis.

*These are a favorite in our family, passed down from a family member who was an awesome cook. I get requests for them at bake sales, baseball games, work, holidays and many other occasions.*

**2 cups vegetable shortening**  
**1-3/4 cups granulated sugar**  
**1 cup brown sugar, packed**  
**4 eggs**  
**1-1/2 teaspoons vanilla extract**  
**4 cups whole-wheat flour**  
**2 teaspoons baking soda**  
**1/2 teaspoon salt**  
**2 cups (12-ounce package) semi-sweet chocolate chips**  
**1 cup walnuts, chopped (optional)**

Preheat oven to 375 degrees F. Cream shortening and sugars; add eggs and vanilla. In separate bowl, combine flour, baking soda and salt; add to shortening mixture. Stir in chips. Add walnuts, if desired. Drop by rounded tablespoonfuls on ungreased or parchment paper-lined cookie sheets 2 inches apart. Bake at 375 degrees for 8 to 10 minutes. Cool on cookie sheets for 5 minutes, then transfer to wire cooling racks.  
*Makes about 8 dozen.*

## Punch Bowl Cookies



**Leah Dosch**  
Milwaukee, Wis.

*This recipe is from my husband's grandma. She is no longer with us, but this was always my favorite cookie of hers.*

**1 cup butter, softened**  
**1/2 cup granulated sugar**  
**2 egg yolks**  
**1 teaspoon vanilla extract**  
**2 cups all-purpose flour**  
**1/2 teaspoon salt**  
**1/3 cup apricot jam**  
**1/4 cup candied cherries, finely chopped**

Preheat oven to 350 degrees F. Cream butter and sugar. Add egg yolks and vanilla; beat well. In separate bowl, sift flour and salt; combine with creamed mixture. Shape dough into 1-1/2-inch balls; place on ungreased cookie sheets. Make depression in center of each ball; fill with 1/2 teaspoon jam. Sprinkle with cherries. Bake at 350 degrees for 15 to 18 minutes. Cool on wire cooling racks.  
*Makes about 3 dozen.*

*Appearing on previous page:*  
*Light Bar Cookies (Pg. 27)*  
*Lovely Cookies (Pg. 5)*  
*Five-Chip Cookies (Pg. 8)*  
*Punch Bowl Cookies (Pg. 31)*

## Your Lucky Star Christmas Cookies



**Doris A. Gindt**  
Hustisford, Wis.

- 1/4 cup butter**
- 1/4 cup granulated sugar**
- 1 teaspoon vanilla extract**
- 1 teaspoon almond extract**
- 1/8 teaspoon salt**
- 1 egg**
- 1-1/3 cups all-purpose flour**
- 1 -1/2 teaspoons baking powder**
- White sugar or edible glitter for decorating**

Preheat oven to 400 degrees F. Combine butter, sugar, extracts, salt and egg; mix well. Sift flour and baking powder; add to butter mixture and mix well. Roll dough to 1/8-inch thick on floured surface. Cut with floured 2-1/2-inch star-shaped cookie cutter. Fill center of each star with 1/2 teaspoon Nut Filling. Bring points of star upright and pinch together to form one point; place on ungreased cookie sheets. Sprinkle with sugar or glitter. Bake at 400 degrees for 7 to 10 minutes or until golden brown. Cool on wire cooling racks. *Makes about 3 dozen.*

### **Nut Filling**

- 3/4 cup ground walnuts**
- 1/4 cup granulated sugar**
- 2 teaspoons melted butter**
- 1 tablespoon water**
- 1/8 teaspoon vanilla extract**

Mix all filling ingredients until well combined.

## Hunting Camp Cookies



**Shirley Benson**

*Bruce, Wis.*

*Great Grandma Nancy Joyner brought this recipe with her when her family moved from a dairy farm in central New York to Rusk County, Wis., in 1889. My son's family always demanded these treats for deer season and claim no hunting camp is complete without them.*

- 1 cup lard**
- 2 cups granulated sugar**
- 2 eggs**
- 1 cup sour cream**
- 1 teaspoon vanilla extract**
- 6 cups all-purpose flour, divided**
- 1/2 teaspoon salt**
- 1 teaspoon baking soda**
- 2 teaspoons baking powder**
- 1/2 cup strawberry preserves**

Cream lard and sugar; beat in eggs, sour cream and vanilla. Combine 2 cups flour with salt, baking soda and baking powder; stir into creamed mixture. Add remaining flour, 1 cup at a time; blend well. Refrigerate dough for 1 hour.

Preheat oven to 350 degrees F. Roll dough 1/8-inch thick on well-floured surface; cut into rounds with a 2-1/2-inch cookie cutter. Place half of the rounds on ungreased cookie sheets; top with 1 teaspoon preserves. Cut a 1/2-inch "X" in center of remaining rounds. Place cut rounds over preserves to form sandwich; press edges firmly together to seal. Bake at 350 degrees for 18 to 20 minutes or until tops are light golden brown. Cool on wire cooling racks. Store in airtight container. *Makes about 2 dozen.*

## Grandma Strehlow's Old-Fashioned Caramels



**Mark Roulette**

*Glendale, Wis.*

- 4-1/2 cups brown sugar, packed**
- 1 (14-ounce) can sweetened condensed milk**
- 1-1/2 cups unsalted butter**
- 1/4 teaspoon salt**
- 1 teaspoon vanilla extract**
- 2 cups light corn syrup**

Mix all ingredients in heavy-bottomed 4-quart saucepan over medium-high heat. Cook, stirring constantly, until candy thermometer reaches 248 degrees. Immediately pour hot mixture into buttered 10x15x1-inch jelly roll pan; cool for several hours or overnight. With large knife or pizza cutter, cut into 1-inch squares; wrap each in waxed paper. *Makes about 5 pounds.*

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