

We Energies 2024

Cookie Book

Childhood Memories



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For many of us, there is something about a plate of warm cookies that reminds us of our childhood. The smell alone transports us back in time. It's that feeling of anticipation and joy as we put the finishing touches on a special treat — all thanks to a few spices or a drizzle of icing.

The 2024 We Energies Cookie Book celebrates childhood memories, and we're honored to be a part of your traditions. We hope you enjoy the stories and recipes on the pages that follow — many that have been passed down from generation to generation — and that they inspire you to create new memories with your loved ones.

From all of us at We Energies, we offer warm wishes for a bright holiday season.

Scott

Scott Lauber
Chief Executive Officer

Mike

Mike Hooper
President



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Heather Bachmann BROOKFIELD

My mom made these every year and let me do the frosting and decorating. I always made a mess, but they never failed to taste delicious. My favorite part, even still, is to lick the beaters.

Eggnog Cookies

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| ¾ cup unsalted butter, softened | 2 cups all-purpose flour |
| ½ cup granulated sugar | 2 teaspoons baking powder |
| ½ cup packed brown sugar | ½ teaspoon salt |
| 2 egg yolks | ½ teaspoon ground nutmeg, plus additional for dusting |
| 1 teaspoon vanilla extract | ½ teaspoon ground cinnamon |
| ½ teaspoon rum extract | |
| ½ cup full-fat eggnog | |

Preheat oven to 350 degrees F. In large mixing bowl, cream butter and sugars until light and fluffy. Add egg yolks, one at a time; blend well. Beat in extracts and eggnog. In separate bowl, whisk flour, baking powder, salt, nutmeg and cinnamon; slowly add to creamed mixture until just combined. Drop by rounded tablespoonfuls 2 inches apart onto parchment paper-lined baking sheets. Bake at 350 degrees for 11 to 13 minutes, or until lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Spread cooled cookies with Frosting; lightly dust with nutmeg. Makes about 3 dozen.

Frosting

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| ½ cup unsalted butter, softened | ½ teaspoon rum extract |
| 4 to 5 tablespoons full-fat eggnog | 3 cups powdered sugar |

In large mixing bowl, whip butter until pale and fluffy. Blend in 4 tablespoons eggnog and rum extract; mix in powdered sugar until smooth. Thin with more eggnog to preferred consistency.



Katherine Kelly FREEDOM

Years ago, my son asked his grandma for this recipe and she had him write it down. He did his best, but when he brought it home to me, flour was spelled flower. To this day, I still have his handwritten recipe.

Grandma Eleanor's Meltaways

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| ¾ cup butter, softened | ½ cup cornstarch |
| ½ cup powdered sugar | 1 cup all-purpose flour |

In large mixing bowl, combine butter and powdered sugar; blend thoroughly. Gently mix in cornstarch and flour. Cover bowl with plastic wrap and chill dough for 30 minutes.

Preheat oven to 325 degrees F. Shape dough into ¾-inch balls and place 1 inch apart on parchment paper-lined baking sheets. Bake at 325 degrees for 10 to 12 minutes, or until lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Spread cooled cookies with Icing. Makes about 2 dozen.

Icing

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| 1 ½ cups powdered sugar | 2 to 3 teaspoons milk |
| 1 tablespoon butter, softened | Red and green food coloring, optional |
| 1 teaspoon vanilla extract | |

In medium mixing bowl, combine powdered sugar, butter, vanilla and 2 teaspoons milk. Thin with more milk to preferred consistency. Separate icing into two bowls; add red food coloring to one and green to other, stirring until smooth.

Triple Ginger Gingersnaps

½ cup unsalted butter, softened

¾ cup packed brown sugar

1 egg yolk

3 tablespoons molasses

4 tablespoons crystallized ginger,
finely diced

1 ⅔ cups all-purpose flour

1 teaspoon ground ginger

1 teaspoon freshly grated ginger, or
additional ¼ teaspoon ground ginger

1 teaspoon ground cinnamon

¼ teaspoon ground nutmeg

¼ teaspoon freshly ground black
pepper

½ teaspoon baking soda

¼ teaspoon salt

In large mixing bowl, cream butter and brown sugar until light and fluffy. Add egg yolk, molasses and crystallized ginger; mix until well blended. In separate bowl, whisk flour, ground ginger, grated ginger, cinnamon, nutmeg, pepper, baking soda and salt; add to butter mixture and blend until well combined and small pebbles form. Place dough on floured work surface and knead until mixture comes together. Form dough into 12-inch log about 1 ½ inches in diameter; wrap in plastic wrap and refrigerate 3 hours, or overnight.

Preheat oven to 350 degrees F. Unwrap dough. Using a sharp, thin knife, cut log into ¼-inch slices. Place 1 inch apart on parchment paper-lined baking sheets. Bake at 350 degrees for 10 to 12 minutes, or until edges appear slightly darker brown. Cool for 15 minutes on baking sheets; transfer to wire cooling racks. Decorate, as desired. Makes about 4 dozen.



Carla Konen
PRINCETON

*My mom loved these cookies.
She used to dip them in her coffee.
Now, when I bake them, it feels like
she's in the room helping me.*

Chocolate Halfway Bars

⅔ cup shortening

½ cup granulated sugar

½ cup packed brown sugar

2 egg yolks beaten with

1 ½ teaspoons water

1 teaspoon vanilla extract

2 cups sifted all-purpose flour

½ teaspoon salt

1 teaspoon baking powder

½ teaspoon baking soda

2 cups semi-sweet chocolate chips

Preheat oven to 350 degrees F. In large mixing bowl, cream shortening and sugars until light and fluffy. Add egg mixture and vanilla. In separate bowl, combine flour, salt, baking powder and baking soda; add to creamed mixture. Spread into greased 15x10x1-inch baking pan. Sprinkle with chocolate chips and press firmly. Spread Meringue evenly over base layer. Bake at 350 degrees for 25 minutes, or until golden brown. Cool in pan. Cut into bars. Makes about 3 dozen.

Meringue

2 egg whites

1 cup packed brown sugar

1 teaspoon vanilla extract

In medium mixing bowl, beat egg whites until stiff peaks form. Gently fold in brown sugar and vanilla.



Mary Beth Cordie
WAUWATOSA

*My mother stored her cookies in
Gimbels and Marshall Field's shirt
boxes in our walk-up attic, where it
was almost refrigerator temperature.
As a child, I couldn't wait and would
go to the attic to sneak a taste. I
never knew if my mother noticed.*



Chocolate Cherry Cheers

1 cup sifted all-purpose flour
⅓ cup packed brown sugar
½ cup, plus ⅓ cup, cold butter, divided

18 maraschino cherries, drained and halved
1 ⅓ cups semi-sweet chocolate chips

Preheat oven to 350 degrees F. Line 8x8-inch square pan with parchment paper. In large mixing bowl, combine flour and brown sugar; cut in ½ cup butter until mixture resembles coarse crumbs. Press dough into pan and bake at 350 degrees for 10 minutes, or until golden brown. Remove from oven and cool 2 to 4 minutes. While still warm, remove from pan; cut into 36 squares and place on wire cooling racks. Place a cherry half on each cookie square. In double boiler or microwave, melt ⅓ cup butter and chocolate chips; blend until smooth. Spoon mixture over each square, covering completely. Allow chocolate to fully set. Makes 36 squares.



Maureen Welgos
THORP

These bring me back to childhood. I can still remember the heavenly aroma of the fresh-baked crust and melted chocolate. My mom would let me help add the ingredients and, of course, lick the spoon. I couldn't wait to taste one.

Cherry Pie Cookie Cups

1 cup butter, softened
1 ½ cups granulated sugar, plus additional for dipping
1 egg
1 teaspoon vanilla extract
½ teaspoon almond extract

2 ¾ cups all-purpose flour
1 teaspoon baking soda
½ teaspoon baking powder
¼ teaspoon salt
2 (21-ounce) cans cherry pie filling

Preheat oven to 350 degrees F. In large mixing bowl, cream butter and sugar until light and fluffy. Beat in egg and extracts. In separate bowl, combine flour, baking soda, baking powder and salt; gradually blend into creamed mixture. Shape dough into 1-inch balls; roll in sugar. Place balls in ungreased mini muffin pans. Bake at 350 degrees for 12 minutes; remove from oven and press center of each cookie to make an indent. Fill each with cherry pie filling; return to oven and bake for 3 to 5 minutes, or until lightly browned. Cool completely before removing from pans. Using a pastry bag or spoon, drizzle Glaze over cookie cups. Makes about 5 dozen.

Glaze

1 cup powdered sugar
1 tablespoon butter, melted

1 to 2 tablespoons milk

In small mixing bowl, combine powdered sugar, butter and 1 tablespoon milk. Thin with more milk to preferred consistency.



Michelle Kaczmarowski
CALEDONIA

Decorating is my favorite part of baking. As a child, I spent hours methodically adding sprinkles and jimmies to the cookies we made. These cookie cups have bright red cherries and a glaze — making them easy to decorate.





Roselie Tarantino Stikl MILWAUKEE

I used to spend summers with my Aunti Jan and Uncle Joe in Brown Deer. I grew up in the city, so for me, that was like going to the country in those days. I have wonderful memories of watching my aunt make cookies for family and friends. Now, I make her cookies and share them with my loved ones.

Aunti Jan's Italian Cookies

4 cups all-purpose flour
1 cup granulated sugar
1 ½ tablespoons baking powder
1 cup butter, softened and cubed

4 eggs
1 tablespoon vanilla extract
¼ teaspoon almond extract
Red and green food coloring

Preheat oven to 350 degrees F. In large mixing bowl, whisk flour, sugar and baking powder; add butter and mix with hands. In separate bowl, beat eggs; add extracts. Make a well in flour mixture; add egg mixture to center. With hands, mix from back to middle of bowl until dough is combined and shiny. Divide dough into three equal balls. Knead red food coloring into one ball and green into another; the third will remain white. Cover each with plastic wrap to keep fresh while forming cookies. Pinch off 1 teaspoon of each color dough; roll together and shape into an oval. Place 1 inch apart on parchment paper-lined baking sheets. Bake at 350 degrees for 9 to 10 minutes, or until bottoms appear lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Spread cooled cookies with icing; decorate as desired. Makes about 3 dozen.

Icing

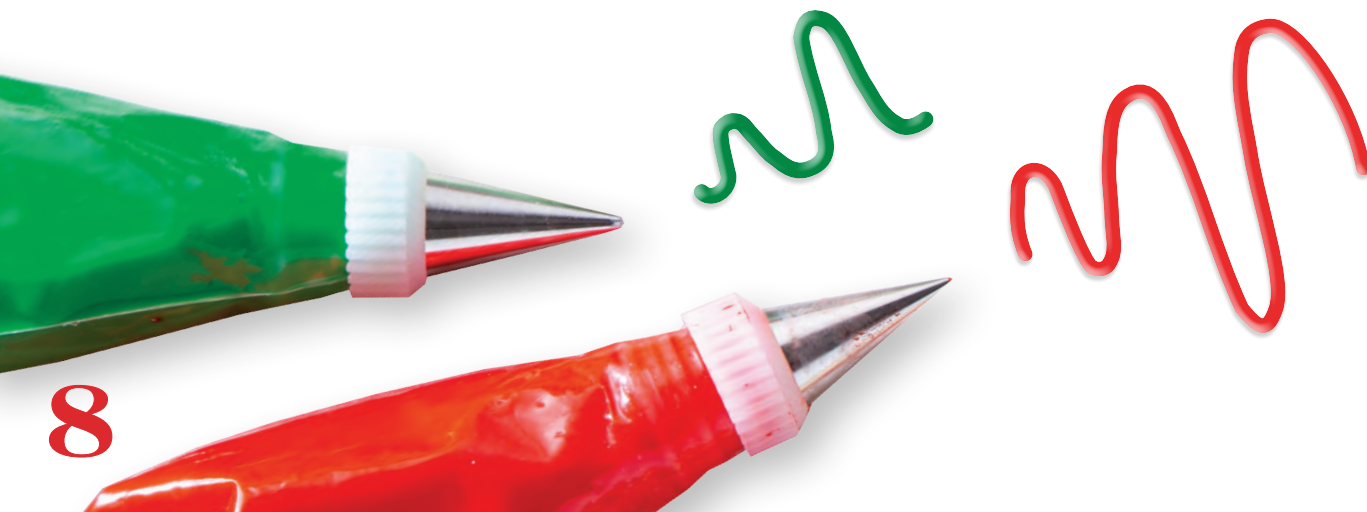
4 cups powdered sugar
1 teaspoon vanilla extract
½ teaspoon almond extract
¼ cup milk, plus more as needed

1 to 2 drops lemon juice for shine, not flavor
Red and green food coloring

In medium mixing bowl, blend ingredients, except food coloring, until smooth. Color ⅓ cup icing red and ⅓ cup icing green; leave remaining icing white. Dunk tops of cookies in white icing and allow to dry. Once set, drizzle red and green icing over cookies.



Baker's note: To avoid stained hands, wear rubber gloves when kneading red and green food coloring into dough.



Grandma Valeria's Christmas Sugar Cookies

⅔ cup butter, softened
1 ½ cups granulated sugar
2 eggs, beaten
1 orange, zested
1 tablespoon fresh orange juice

3 cups all-purpose flour, sifted
2 teaspoons baking powder
1 ¼ teaspoons salt
Decorating sprinkles, if desired

In large mixing bowl, cream butter; add sugar and mix until light and fluffy. Add eggs, orange zest and juice until well combined. In separate bowl, combine flour, baking powder and salt; gradually add to butter mixture. Divide dough; wrap each portion in plastic wrap. Chill 2 hours, or overnight.

Preheat oven to 350 degrees F. On floured surface, roll portion of dough to ¼-inch thickness. Cut with cookie cutters. Place 2 inches apart on parchment paper-lined baking sheets. Bake at 350 degrees for 10 to 11 minutes, or until edges appear set and firm. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Spread cooled cookies with Frosting; decorate as desired. Makes about 4 dozen.

Frosting

1 cup powdered sugar
½ teaspoon vanilla extract
1 teaspoon butter, softened
1 teaspoon corn syrup
1 to 2 tablespoons milk
Food coloring, optional

In medium mixing bowl, combine powdered sugar, vanilla, butter, corn syrup and 1 tablespoon milk. Thin with more milk to preferred consistency; add food coloring, if desired.

Cinnamon Chip Cookies

1 cup butter, softened
1 ⅓ cups, plus ¼ cup, granulated sugar, divided
2 eggs
2 ⅔ cups all-purpose flour
2 teaspoons cream of tartar

1 teaspoon baking soda
⅛ teaspoon salt
4 teaspoons, plus 1 tablespoon, ground cinnamon, divided
2 cups cinnamon chips

Preheat oven to 350 degrees F. In large mixing bowl, cream butter and 1 ⅓ cups sugar until light and fluffy. Add eggs; mix well. In separate bowl, combine flour, cream of tartar, baking soda, salt and 4 teaspoons cinnamon; gradually add to butter mixture. Fold in cinnamon chips. In small bowl, combine ¼ cup sugar and 1 tablespoon cinnamon. Shape dough into 1-inch balls and roll in sugar mixture; place 1 inch apart on parchment paper-lined baking sheets. Bake at 350 degrees for 8 to 10 minutes, or until golden brown. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 4 dozen.



Megan Wirkus WEST BEND

This was my Grandma Valeria's recipe and the only sugar cookie I have ever seen or tasted that uses orange. Whether it was at Grandma's house or my childhood home, we got together as a family to make these cookies every year. It is still a family tradition.



Lori Eckes WEST ALLIS

My sisters and I, along with our daughters and nieces, plan an annual Cookie Book day. We carpool to get our books, then we go to breakfast where we divide out which cookies each of us is going to make.



Frosted Nutmeg Log Cookies

1 cup butter, softened	¼ teaspoon salt
¾ cup granulated sugar	1 egg
2 teaspoons vanilla extract	3 cups all-purpose flour
1 teaspoon ground nutmeg	Decorating sprinkles

Preheat oven to 350 degrees F. In large mixing bowl, cream butter; add sugar and mix until light and fluffy. Beat in vanilla, nutmeg, salt, egg and flour; mix until well combined. Divide dough into four parts. Shape each section of dough with palm of hand into ½-inch rope-like strand. Cut into 2 ½-inch lengths. Place 1 inch apart on parchment paper-lined baking sheets. Bake at 350 degrees for 12 to 14 minutes, or until lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Dip tops of each cooled cookie into Rum Butter Glaze; immediately decorate with sprinkles, as desired. Makes about 4 dozen.

Rum Butter Glaze

3 tablespoons butter, softened	1 tablespoon dark rum, or rum of choice
2 ½ cups powdered sugar	4 to 5 tablespoons half and half
1 teaspoon vanilla extract	

In large mixing bowl, blend butter, powdered sugar, vanilla and rum; add enough half and half to create a smooth, spreadable glaze.

Choco-Butterscotch Potato Chip Cookies

1 cup butter, softened	1 teaspoon baking soda
¾ cup granulated sugar	½ teaspoon salt
¾ cup packed brown sugar	2 cups semi-sweet mini chocolate chips
1 teaspoon vanilla extract	3 ounces potato chips, crushed
1 teaspoon almond extract	1 jar butterscotch-flavored topping
2 eggs	Sea salt
2 ¼ cups all-purpose flour	

Preheat oven to 350 degrees F. In large mixing bowl, cream butter and sugars until light and fluffy. Beat in extracts and eggs. In separate bowl, sift together flour, baking soda and salt; add to creamed mixture. Stir in chocolate chips and potato chips. Drop by rounded tablespoonfuls 2 inches apart onto parchment paper-lined baking sheets. Bake at 350 degrees for 8 to 10 minutes, or until lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Spoon 1 teaspoon butterscotch on each cooled cookie. After topping glazes over, sprinkle with sea salt. Makes about 4 dozen.



Brenda Stark MILWAUKEE

When I was in high school, I had a movie date on the same day my mom and sisters were baking holiday cookies. My date found himself drawn into the cookie making and carols. The movie plans faded as he pulled up a chair and joined our tradition. We remained friends when we left for college.



Lorelei and Jamie Hardt OCONOMOWOC

Last year, while my mom was baking her traditional cookies, I created this one all on my own. I'm 12 years old, and this cookie has my three favorite things: chocolate, potato chips and butterscotch. I love the sweet and salty together.



Lu Ann Pendzich

CUDAHY

My mom would make these every year, using a gingerbread man cookie cutter that looked more like a sailor.

We would cover them with icing. I still have Mom's collection of cutters and cake decorating supplies, which range from 70 to 100 years old.



Joyann Guerndt

SLINGER

I first made this recipe in 1969 or 1970 for a home economics demonstration when I was in FHA — Future Homemakers of America. These rich cookies are a favorite in our family.

Sweet Rolled Oatmeal Cookies

2 ½ cups all-purpose flour, sifted
½ cup granulated sugar
1 teaspoon salt
¼ teaspoon baking soda
¾ cup packed brown sugar
2 eggs

1 teaspoon vanilla extract
¾ cup shortening, plus more as needed
2 cups old-fashioned oats
Powdered sugar for rolling

In large mixing bowl, combine flour, sugar, salt and baking soda. Add brown sugar, eggs and vanilla; mix well. Cut in shortening until coarse crumbles form; add oats and work with hands until dough holds together. If oats do not fully incorporate, add a bit more shortening. Form into a disk, cover with plastic wrap and let rest 20 minutes.

Preheat oven to 350 degrees F. Lightly dust work surface with sifted powdered sugar. Roll dough to ¼-inch thickness. Dip 2-inch round cookie cutter in powdered sugar; cut out cookies. Place 1 inch apart on parchment paper-lined baking sheets. Bake at 350 degrees for 10 to 12 minutes, or until edges appear lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Drizzle cooled cookies with icing. Makes about 5 ½ dozen.

Icing

1 cup powdered sugar
1 to 2 tablespoons milk

1 teaspoon vanilla extract

In small mixing bowl, combine powdered sugar, 1 tablespoon milk and vanilla. Thin with more milk to preferred consistency.

Creme Wafers

1 cup butter, softened
⅓ cup heavy cream

2 cups all-purpose flour

Preheat oven to 350 degrees F. In large mixing bowl, blend butter, cream and flour until evenly mixed. On floured work surface, roll dough to ⅛-inch thickness; cut with 1 ½-inch round cookie cutter. Place 1 inch apart on parchment paper-lined baking sheets. Chill 15 minutes. Bake at 350 degrees for 8 to 9 minutes, or until very lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Spread Filling on center of one cooled cookie; top with second cookie. Store cookies in refrigerator. Makes about 2 dozen.

Filling

¼ cup butter, softened
¾ cup powdered sugar
1 egg yolk

1 teaspoon vanilla extract
Food coloring, optional

In medium mixing bowl, blend butter, powdered sugar, egg yolk and vanilla until smooth. Add food coloring, if desired.

Grandma Gerry's Peppermint Mocha Cookies

½ cup unsalted butter, softened	⅓ cup unsweetened cocoa powder
⅔ cup granulated sugar	1 ½ teaspoons instant espresso powder
⅔ cup packed dark brown sugar	½ teaspoon baking powder
2 eggs, room temperature	½ teaspoon baking soda
1 teaspoon vanilla extract	½ teaspoon kosher salt
¼ teaspoon peppermint extract	1 cup semi-sweet chocolate chips
2 cups all-purpose flour	

In large mixing bowl, cream butter and sugars until light and fluffy. Beat in eggs, one at a time; add extracts. In separate bowl, sift together flour, cocoa powder, espresso powder, baking powder and baking soda; whisk in salt. Gradually add to creamed mixture, beating until just combined. Do not overmix. Gently fold in chocolate chips. Cover bowl with plastic wrap and refrigerate 1 hour, or overnight.

Preheat oven to 350 degrees F. Drop by heaping tablespoonfuls 1 inch apart onto parchment paper-lined baking sheets. Gently press down on each cookie. Bake at 350 degrees for 10 to 12 minutes, or until cookies are set in center. Cool 10 minutes on baking sheets; transfer to wire cooling racks. Makes about 4 ½ dozen.



Debra Dillon
KENOSHA

Unbeknownst to me, my mother would secretly double her recipes at the holidays. She would freeze an assortment of cookies to eat later. She thought eating Christmas cookies in July was a good thing.

Almond White Chocolate Cookies

1 cup butter, softened	½ teaspoon salt
1 ½ cups granulated sugar	1 (12-ounce) package white chocolate chips
2 eggs	1 (6-ounce) package slivered almonds
4 ½ teaspoons almond extract	
2 ¼ cups all-purpose flour	
1 teaspoon baking soda	

Preheat oven to 375 degrees F. In large mixing bowl, cream butter and sugar until light and fluffy. Add eggs and almond extract; beat until well combined. In separate bowl, whisk flour, baking soda and salt; gradually beat into butter mixture. Stir in white chocolate chips and almonds. Drop by heaping tablespoonfuls 1 inch apart onto parchment paper-lined baking sheets. Bake at 375 degrees for 9 to 10 minutes, or until lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 4 dozen.



Gerri Nelson
ELKHART LAKE

I was the oldest child, so I always helped my mother with baking and cooking on the farm. Now, I bake with my own daughters. These cookies have a lot of almond flavor and smell so good.



Ruth Ann Meyer
PLAINFIELD

Years ago, I entered my mom's recipe for this cookie in a newspaper contest. She didn't know until it won second place. These days, I enjoy entering my own recipes in contests at the Waushara County Fair with my old 4-H friends.



Christine Olson
ST. CROIX FALLS

This recipe comes from my husband's two grandmothers. They made them together every year. My husband and his brothers helped with the icing.

Choco-Date Chewy Cookies

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| 1 cup butter-flavored shortening | ½ teaspoon salt |
| ½ cup granulated sugar | 1 cup unsweetened coconut, toasted |
| 1 ½ cups packed brown sugar | 2 cups old-fashioned oats |
| 2 extra-large eggs | 2 cups semi-sweet chocolate chips |
| 1 ½ teaspoons vanilla extract | 1 cup finely chopped dates |
| 2 cups all-purpose flour | 1 cup chopped pecans, toasted |
| 1 teaspoon baking soda | 1 cup chopped fresh cranberries |

Preheat oven to 350 degrees F. In large mixing bowl, cream shortening and sugars until light and fluffy. Add eggs and vanilla; beat well. In separate bowl, combine flour, baking soda, salt, coconut, oats, chocolate chips, dates and pecans; add to creamed mixture. Fold in cranberries. Drop by rounded tablespoonfuls 2 inches apart onto parchment paper-lined baking sheets. Bake at 350 degrees for 9 to 11 minutes, or until lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 6 dozen.

German Anise Cookies

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| ⅔ cup packed brown sugar | ½ lemon, juice and zest |
| 2 squares unsweetened chocolate | 1 teaspoon ground cinnamon |
| ½ cup shortening | 1 teaspoon ground nutmeg |
| 1 cup dark corn syrup | ½ teaspoon anise oil |
| ¼ cup molasses | ¼ teaspoon ground cardamom |
| ½ cup sour cream | ¼ teaspoon salt |
| ½ tablespoon baking soda | 4 to 5 cups all-purpose flour |
| 1 egg, beaten | Decorating sprinkles, if desired |

Place brown sugar in large mixing bowl; set aside. In double boiler or microwave, melt chocolate squares with shortening; stir until smooth. Pour over brown sugar; mix thoroughly. Add remaining ingredients, except decorating sprinkles; blend until stiff dough forms. Divide dough; wrap each portion in plastic wrap. Chill 2 hours, or overnight.

Preheat oven to 350 degrees F. On floured surface, roll portion of dough to ¼-inch thickness. Cut with cookie cutters. Place 1 inch apart on parchment paper-lined baking sheets. Bake at 350 degrees for 8 to 10 minutes, or until lightly browned and edges appear set. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Spread cooled cookies with icing; decorate as desired. Makes about 5 dozen.

Icing

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| 2 cups sifted powdered sugar | 2 teaspoons vanilla extract |
| 3 tablespoons butter, softened | 2 to 5 tablespoons milk |
| ¼ teaspoon salt | |

In medium mixing bowl, combine powdered sugar, butter, salt, vanilla and 2 tablespoons milk. Thin with more milk to preferred consistency.





Sandy Mercer

SPARTA

The sights and sounds of the kitchen take me back to childhood. A sink of hot soapy water is where it begins. Then the smells fall into place and I drift back to memories of baking with my nana.

Friendship Cookies

1 cup butter, softened	1 teaspoon salt
1 cup granulated sugar	1 teaspoon baking soda
1 cup packed brown sugar	1 teaspoon cream of tartar
2 eggs, room temperature	1 cup crispy rice cereal
1 teaspoon vanilla extract	1 cup sweetened coconut
$\frac{2}{3}$ cup vegetable oil	1 cup old-fashioned oats
3 cups all-purpose flour	

Preheat oven to 350 degrees F. In large mixing bowl, cream butter. Add sugars, eggs, vanilla and oil; mix until well combined. In separate bowl, whisk flour, salt, baking soda and cream of tartar; gradually add to creamed mixture. Slowly add cereal, coconut and oats until just combined. Drop by rounded tablespoonfuls 1 inch apart onto parchment paper-lined baking sheets. Bake at 350 degrees for 9 to 11 minutes, or until edges appear lightly browned. Cool 5 minutes on baking sheets; transfer to wire cooling racks. Makes about 6 dozen.



Anne Schroeder

APPLETON

Baking cookies with my mom and sister was a tradition I passed on to my grandson, Charlie, when he was 4 or 5. He loved anything lemon, so these became his favorite.

Lemon Butter Cookies

1 cup unsalted butter, softened	1 lemon, zested
1 cup shortening	1 teaspoon lemon extract
2 cups granulated sugar	5 $\frac{1}{2}$ cups cake flour, sifted
6 egg yolks	Decorating sugar
1 cup sour cream	

In large mixing bowl, cream butter, shortening and sugar until light and fluffy. Add egg yolks, sour cream, lemon zest and lemon extract; mix until well combined. Add flour 1 cup at a time until just combined. Divide dough; wrap each portion in plastic wrap. Chill overnight.

Preheat oven to 350 degrees F. Generously dust work surface with cake flour; place dough on prepared surface and dust top of dough with cake flour. Roll dough to $\frac{1}{4}$ -inch thickness; cut into desired shapes with cookie cutters; sprinkle with decorating sugar. Place 1 inch apart on parchment paper-lined baking sheets. Bake at 350 degrees for 10 to 13 minutes, or until bottoms appear lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 4 dozen.

White Chocolate Surprise Cookies

¾ cup butter, melted
½ cup granulated sugar
1 cup packed brown sugar
2 teaspoons almond extract
1 egg
2 egg yolks

2 ¼ cups all-purpose flour
½ teaspoon baking soda
½ teaspoon salt
1 ⅓ cups mini candy-coated chocolate pieces
1 ½ cups white chocolate chips

Preheat oven to 350 degrees F. In large mixing bowl, blend butter and sugars until light and fluffy. Add almond extract, egg and yolks; mix well. In separate bowl, combine flour, baking soda and salt; gradually add to creamed mixture. Fold in candy pieces and white chocolate chips. Drop by heaping teaspoonfuls 1 inch apart onto parchment paper-lined baking sheets. Bake at 350 degrees for 10 to 11 minutes, or until lightly browned. Cool for 5 minutes on baking sheets; transfer to wire cooling racks. Makes about 4 dozen.



Rose Athey
CONOVER

I started making these cookies for my son because white chocolate chips are his favorite. My love of baking stems from my mom. Her recipes were delicious, and there was always a great aroma in the kitchen.

Butterscotch Cookies

½ cup shortening
1 ½ cups packed brown sugar
2 eggs, beaten
2 ½ cups all-purpose flour
½ teaspoon baking powder

1 teaspoon baking soda
½ teaspoon salt
1 cup sour cream
1 teaspoon vanilla extract
¾ cup almonds or pecans, chopped

Preheat oven to 375 degrees F. In large mixing bowl, cream shortening and brown sugar until light and fluffy. Add eggs; mix well. In separate bowl, sift together flour, baking powder, baking soda and salt; gradually add to shortening mixture alternately with sour cream. Add vanilla and nuts; mix until well combined. Drop by heaping teaspoonfuls 2 inches apart onto parchment paper-lined baking sheets. Bake at 375 degrees for 8 to 10 minutes, or until lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Spread each cooled cookie with Frosting. Makes about 4 dozen.

Frosting

½ cup butter, softened
5 cups powdered sugar

2 teaspoons vanilla extract
⅓ to ¼ cup hot water

In small saucepan over low heat, melt butter until color is very brown, being careful not to burn. In large mixing bowl, combine butter, powdered sugar, vanilla and enough hot water to create a smooth, spreadable frosting.



Ann Edwards
BURLINGTON

This is my mother's recipe. In my 80-plus years, it has always been a favorite. I remember smelling the cookies when I walked into the kitchen after school.



Nana Rose's Italian Amaretto Drops

2 ½ cups all-purpose flour, plus more as needed
½ cup powdered sugar
½ cup margarine, softened
2 ½ tablespoons milk

2 eggs, beaten
1 tablespoon baking powder
2 teaspoons amaretto extract
Decorating sprinkles

Preheat oven to 350 degrees F. In large mixing bowl, combine flour, powdered sugar, margarine and milk. In small bowl, whisk eggs and baking powder until frothy; add to flour mixture. Add amaretto extract; blend on low speed for 1 minute. If dough seems too sticky, add more flour, 1 teaspoon at a time, until easy to handle. Shape dough into ¾-inch balls and place 1 inch apart on parchment paper-lined baking sheets. Bake at 350 degrees for 9 to 12 minutes, or until bottoms appear lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Spread cooled cookies with icing; immediately decorate with sprinkles, as desired. Makes about 3 ½ dozen.

Icing

1 cup powdered sugar
1 teaspoon amaretto extract

1 to 2 tablespoons milk

In medium mixing bowl, combine powdered sugar, amaretto extract and 1 tablespoon milk. Thin with more milk to preferred consistency.

Walnut Bars

½ cup butter, softened

1 cup sifted all-purpose flour

Preheat oven to 350 degrees F. In medium mixing bowl, thoroughly blend butter and flour. Press dough firmly into greased or parchment paper-lined 9x9-inch baking pan. Bake at 350 degrees for 15 minutes. While base is baking, prepare Walnut Layer. Remove from oven; immediately spread Walnut Layer over base and bake for 25 minutes, or until edges appear lightly browned. Cool completely. Spread Orange Frosting over Walnut Layer. Cut into bars. Makes about 3 dozen.

Walnut Layer

1 ½ cups packed brown sugar
2 tablespoons all-purpose flour
¼ teaspoon baking powder
½ teaspoon salt

2 eggs, slightly beaten
1 ½ teaspoons vanilla extract
1 cup chopped walnuts
½ cup unsweetened coconut

In large mixing bowl, combine brown sugar, flour, baking powder and salt. Stir in remaining ingredients until combined.

Orange Frosting

2 ¼ cups powdered sugar
3 tablespoons butter, melted

3 tablespoons fresh orange juice
1 tablespoon fresh lemon juice

In medium mixing bowl, combine ingredients; stir until smooth.



Diane Farina Wawrzyniak GREENFIELD

Baking days are always hectic, but it is my favorite time of year. It is the culmination of what family means to me: grandparents, parents and children sharing memories from the past while making new ones.



Cynthia King MOUNT PLEASANT

My mom loved baking recipes from the Cookie Book. She made these bars every year after the recipe debuted in 1964. I just loved them. She made batches after Thanksgiving, and I would go into the freezer every day after school to sneak one.



Tammy Ehrett BROOKFIELD

My mom started getting the Cookie Book when I was a child. We would bake every recipe from the book and share them with our neighbors. I carry on a similar tradition today, sharing both old and new recipes with friends.



Kristine Rued-Clark ARPIN

My mom's oldest sister, Dorothy, baked cookies every week, and this was one of her recipes. When we would visit her, I would immediately go for the cookie jar. Now, I think of Auntie Dorothy whenever I am baking.

Raspberry Dark Chocolate Delights

¾ cup butter, softened
3 tablespoons powdered sugar
2 to 3 drops red food coloring
½ teaspoon raspberry oil

2 cups all-purpose flour, sifted, plus more as need
Seedless raspberry jam

Preheat oven to 350 degrees F. In large mixing bowl, cream butter and sugar until light and fluffy, about 5 minutes. Blend in food coloring and raspberry oil; gradually add 1 ½ cups flour. If dough seems too sticky, add more flour, 1 tablespoon at a time; dough should not be dry. Roll 2 teaspoons dough into ball and place 1 inch apart on parchment paper-lined baking sheets. Using the back of a spoon or your thumb, gently indent each cookie. Place ½ teaspoon jam in each indentation. Bake at 350 degrees for 10 to 13 minutes, or until edges appear lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Cool completely; top with Chocolate Drizzle. Makes about 2 dozen.

Chocolate Drizzle

¼ cup bittersweet chocolate chips ¼ cup milk chocolate chips

In double boiler or microwave, melt chocolate chips, stirring until smooth.

Dorothy's Oatmeal Cookies

1 cup butter, softened
1 cup granulated sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon baking soda

¼ cup sour milk
2 cups all-purpose flour
2 cups old-fashioned oats
1 cup sweetened dried cranberries
½ cup white chocolate chips

Preheat oven to 350 degrees F. In large mixing bowl, cream butter and sugar until light and fluffy. Add eggs; beat well. Add vanilla. Whisk baking soda into sour milk; add alternately with flour to creamed mixture until well combined. Stir in oats, cranberries and white chocolate chips. Drop heaping tablespoonfuls 1 inch apart onto parchment paper-lined baking sheets. Bake at 350 degrees for 9 to 10 minutes, or until lightly browned and centers appear set. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 6 dozen.



Baker's note: To make sour milk, pour 1 tablespoon white vinegar in measuring cup; add milk to reach ¼ cup.

Aunt Dolly's Butter Cookies

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

1 teaspoon baking soda
40-45 pecan halves

In large mixing bowl, cream butter and sugar until light and fluffy. In separate bowl, combine flour and baking soda; gently add to butter mixture. Cover and chill 1 hour.

Preheat oven to 375 degrees F. Shape dough into 1-inch balls and place 1 inch apart on parchment paper-lined baking sheets; press pecan half into each ball. Bake at 375 degrees for 8 to 9 minutes, or until edges appear lightly browned. Cool 10 minutes on baking sheets; transfer to wire cooling racks. Makes about 3 ½ dozen.



Jennifer Patrick
ELKHORN

This recipe is on a card written by my aunt Dolly in 1985. She would make these with me when I was little, saying they were easy, affordable and very tasty.

Happy Hedgehogs

1 cup butter, softened
1 ¼ cups granulated sugar
¼ cup honey
2 eggs
1 tablespoon vanilla extract
4 cups all-purpose flour
¾ teaspoon baking powder

½ teaspoon baking soda
½ teaspoon salt
1 (8-ounce) package flavored candy-coated chocolate pieces (e.g., caramel, brownie, peanut butter)
8-12 ounces coating chocolate
Chopped sliced almonds, crushed nuts, toasted coconut or jimmies

In large mixing bowl, cream butter and sugar until light and fluffy. Add honey, eggs and vanilla; mix well. In separate bowl, combine flour, baking powder, baking soda and salt; gradually add to creamed mixture until just combined. Cover with plastic wrap and chill 30 to 60 minutes.

Preheat oven to 350 degrees F. Shape 1 tablespoon dough into a ball and flatten slightly. Place candy-coated chocolate piece in center of dough; wrap dough around candy piece and form into teardrop shape. Place 1 inch apart on parchment paper-lined baking sheets. Chill 15 minutes; bake at 350 degrees for 10 to 12 minutes, or until golden brown. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Cool completely.

In double boiler or microwave, melt coating chocolate. Dip top of rounded end of cookie into chocolate. Immediately sprinkle with sliced almonds, crushed nuts, coconut or jimmies to resemble quills. After all are complete, fill pastry bag with remaining melted chocolate and cut off very small corner of bag; add eyes and nose to undecorated end of cookie to resemble a face. Makes about 5 dozen.



Mary Zelenka
MILWAUKEE

When I was younger, my sister and I loved baking with our mother and grandmother. We weren't allowed to do much decorating because powdered sugar and jimmies ended up all over the kitchen. Now, I make these with my nieces and nephews.



Robert Rasmussen GREENDALE

I was raised by a single parent. In the 1930s and '40s, my mother worked in downtown Milwaukee where she would walk to the store to buy nuts for these cookies. It was only later in life that I realized the hardships she overcame to make my holidays merry.

Spanish Peanut Cookies

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| 1 cup butter, softened | 1 ¼ teaspoons baking soda |
| 1 cup packed brown sugar | 1 ¼ cups old-fashioned or quick oats |
| 1 egg | 1 cup Spanish peanuts |
| 1 ½ cups all-purpose flour | 2 cups cornflakes |
| 1 ¼ teaspoons baking powder | |

Preheat oven to 350 degrees F. In large mixing bowl, cream butter; gradually add brown sugar and mix until light and fluffy. Beat in egg. In separate bowl, combine flour, baking powder and baking soda; add to creamed mixture. Stir in oats and peanuts; gently fold in cornflakes. Shape dough into 1-inch balls and place 1 inch apart on parchment paper-lined baking sheets; flatten slightly. Bake at 350 degrees for 8 to 9 minutes, or until lightly browned. Cool 3 to 5 minutes on baking sheets; transfer to wire cooling racks. Makes about 4 dozen.



Robin Koehler KAUKAUNA

My grandmother received this recipe from one of her card club friends in the 1970s. It has been a family favorite ever since. I think of her every time I make them.

Windmill Cookies

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| 2 cups shortening | 4 ½ teaspoons ground cinnamon |
| 1 cup granulated sugar | ½ teaspoon ground nutmeg |
| 1 cup packed brown sugar | 1 teaspoon baking soda |
| 2 eggs | 1 teaspoon salt |
| 4 ½ cups all-purpose flour | 4 ounces sliced almonds |
| ½ teaspoon ground cloves | |

In large mixing bowl, cream shortening and sugars until light and fluffy. Add eggs; mix well. In separate bowl, sift together flour, cloves, cinnamon, nutmeg, baking soda and salt; add to creamed mixture and mix well. Stir in almonds. Divide dough in half. Place each half on a sheet of wax paper. Shape into logs approximately 12 inches long, 3 inches wide and 1 ½ inches high. Wrap each log tightly in wax paper. Chill dough 2 hours, or overnight.

Preheat oven to 375 degrees F. Remove wax paper; using a sharp, thin knife, cut logs into ¼-inch slices. Place 1 inch apart on parchment paper-lined baking sheets. Bake at 375 degrees for 10 to 12 minutes, or until edges appear lightly browned. Cool for 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 5 dozen.



Baker's note: This version of the cookie is sliced. If you prefer the iconic windmill shape, use a cookie mold. Wood and silicone versions are available online and in specialty stores.

Orange Dreamsicle Cookies

1 cup butter, softened	2 tablespoons orange zest (about 2 oranges)
½ cup granulated sugar	2 ½ cups all-purpose flour
½ cup packed brown sugar	¾ teaspoon baking soda
1 egg	½ teaspoon salt
1 teaspoon vanilla extract	2 cups white chocolate chips
1 teaspoon orange extract	

Preheat oven to 375 degrees F. In large mixing bowl, cream butter and sugars until light and fluffy. Add egg, extracts and orange zest; mix until combined. In separate bowl, combine flour, baking soda and salt; add to creamed mixture. Fold in white chocolate chips. Drop by rounded tablespoonfuls 2 inches apart onto parchment paper-lined baking sheets. Bake at 375 degrees for 7 to 10 minutes, or until lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 4 dozen.



Linda Lindell
WAUTOMA

My mother was an excellent baker. She did it all while whistling a tune. I'm not sure she was even aware she was doing it. I think of her in the kitchen and I can still hear the "Blue Skirt Waltz"!

Frosted Cooky Canes

1 cup butter, softened	2 cups sifted all-purpose flour
½ cup powdered sugar	¼ teaspoon baking powder
1 teaspoon vanilla extract	¼ teaspoon salt

Preheat oven to 350 degrees F. In large mixing bowl, cream butter. Add powdered sugar; blend until light and fluffy. Add vanilla. In separate bowl, combine flour, baking powder and salt; gradually add to creamed mixture. Shape level teaspoonfuls of dough into pencil-like strips. Bend one end of strip to resemble a cane; place 1 inch apart on parchment paper-lined baking sheets. Bake at 350 degrees for 8 to 9 minutes, or until undersides appear lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Dip top side of each cooled cookie into Glaze. Allow cookies to dry; color remaining Glaze red and transfer to piping bag. Drizzle with red stripes to resemble a candy cane. Makes about 5 dozen.

Glaze

2 cups powdered sugar	3 to 5 tablespoons half and half
¾ teaspoon vanilla extract	Red food coloring
1 teaspoon peppermint extract	

In a medium mixing bowl, whisk powdered sugar. Add extracts and enough half and half to create a smooth, spreadable mixture. Do not add food coloring until all cookies are dipped in white Glaze.



Aleta Hoffman
NEW BERLIN

The holiday cookie-baking season takes me back to being a child and looking through my great-grandma's old Cookie Books. She would take the trolley downtown and stand in line to get the book. I still have hers and use them every year. This recipe is a family favorite.



Nut Butter Balls

1 cup butter, softened	2 cups sifted all-purpose flour
½ cup granulated sugar	2 cups finely chopped pecans or walnuts
½ teaspoon salt	2 cups powdered sugar
2 teaspoons vanilla extract	

In large mixing bowl, cream butter and sugar until light and fluffy. Add salt, vanilla, flour and nuts; mix well. Cover and chill dough 1 hour, or overnight.

Preheat oven to 350 degrees F. Shape dough into 1-inch balls and place 1 inch apart on parchment paper-lined baking sheets. Bake at 350 degrees for 12 to 14 minutes, or until lightly browned. While cookies are warm, roll in powdered sugar. Transfer to wire cooling racks. Makes about 5 dozen.



Beth Straka
MILWAUKEE

Holiday baking with my mom has been a treasured tradition for many decades. This beloved ritual includes my siblings and, now, our children, as "Grandma Dot" shares her time-tested recipes with our next generation.

Peanut Butter Middles

½ cup butter, softened	1 teaspoon vanilla extract
½ cup granulated sugar, plus additional for dipping	1 egg
½ cup packed brown sugar	1 ½ cups all-purpose flour
¼ cup peanut butter	½ cup unsweetened cocoa powder
	½ teaspoon baking soda

Preheat oven to 375 degrees F. In large mixing bowl, beat butter, sugars and peanut butter until light and fluffy. Add vanilla and egg; mix well. In separate bowl, combine flour, cocoa powder and baking soda; add to butter mixture and blend until combined. Cover and set aside.

Peanut Butter Filling

¾ cup peanut butter	¾ cup powdered sugar
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In small mixing bowl, combine peanut butter and powdered sugar; blend until smooth.

Shape 1 tablespoon chocolate dough into flat disk, place 1 teaspoon Peanut Butter Filling on top; shape chocolate disk around filling, covering completely. Place 2 inches apart on parchment paper-lined baking sheets and flatten slightly with bottom of glass dipped in sugar. Bake at 375 degrees for 7 to 10 minutes, or until set and slightly cracked. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 2 ½ dozen.



Jenna Gruscynski
SOUTH MILWAUKEE

My grandma used to spend hours studying the newspaper and the Cookie Books for new recipes each year. She would always say a good cookie is one to two bites in size. That way you could eat more than one.



Helen Nikolai
STRATFORD

My mother made almost everything from scratch, using produce harvested from her garden. Since coconuts don't grow in Wisconsin, these cookies were a special treat in our house. I loved the sweet smell as they baked. Memories of sneaking the first few warm ones off the cookie sheet still make me smile.

Coconut Cookies

5 cups all-purpose flour, divided	¼ cup milk
1 cup granulated sugar	1 teaspoon baking soda
1 cup packed brown sugar	¼ teaspoon salt
1 cup butter-flavored shortening or lard	1 teaspoon cream of tartar
2 eggs	2 teaspoons vanilla extract
	1 cup sweetened coconut

Preheat oven to 350 degrees F. In large mixing bowl, combine 1 ½ cups flour with remaining ingredients; mix until well combined. Gradually add remaining flour. Drop by rounded tablespoonfuls 2 inches apart onto parchment paper-lined baking sheets; press down slightly with fork. Bake at 350 degrees for 10 to 12 minutes, or until edges appear set. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 4 ½ dozen.



Jennifer Laurin
PORT WASHINGTON

I remember walking into my grandmother's house and being surrounded by joy, love and so many delicious smells. I will never forget her patience as she taught me how to read recipes.

Lemon Curd Thumbprints

1 cup unsalted butter, softened	½ teaspoon vanilla extract
¾ cup granulated sugar, plus additional for rolling	2 egg yolks
½ teaspoon salt	2 ½ cups all-purpose flour
	1 jar lemon curd

Preheat oven to 350 degrees F. In large mixing bowl, cream butter and sugar until light and fluffy. Mix in salt, vanilla and egg yolks until well combined. Gradually mix in flour. Shape dough into 1-inch balls; roll in sugar and place 1 inch apart on parchment paper-lined baking sheets. Using the back of a spoon or your thumb, gently indent each cookie. Close cracks that may have formed. Bake at 350 degrees for 12 minutes. Remove from oven; using a spoon or pastry bag, fill depressions with lemon curd. Return to oven and bake an additional 5 minutes, or until edges appear lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 4 ½ dozen.

Toffee Squares

1 cup butter, softened
1 cup packed brown sugar
1 teaspoon vanilla extract
2 cups all-purpose flour

1 teaspoon salt
2 cups milk chocolate chips, melted
½ to ¾ cup finely chopped walnuts

Preheat oven to 350 degrees F. In large mixing bowl, cream butter and brown sugar until light and fluffy, about 10 minutes. Add vanilla; slowly add flour and salt, mix until well blended. Press dough into greased 13x9-inch baking pan. Bake at 350 degrees for 20 minutes, or until lightly browned. While crust is warm, spread with chocolate. Sprinkle with walnuts. Cool completely; cut into bars. Makes about 3 dozen.



Margaret Karpen MILWAUKEE

I come from a baking family. My mother got her start working at a bakery in high school. This was always a family favorite, so Mom made two batches: one pan for cookie trays and the other for us.

Rugelach

8 ounces cream cheese, softened, cut into cubes
1 cup unsalted butter, softened, cut into cubes
¼ cup granulated sugar, plus 3 tablespoons, divided

¼ teaspoon kosher salt
1 teaspoon vanilla extract
2 cups all-purpose flour
1 egg beaten with 1 tablespoon milk, for egg wash
1 teaspoon ground cinnamon

In large mixing bowl, blend cream cheese and butter until light and fluffy. Add ¼ cup sugar, salt and vanilla; beat well. Slowly add flour and mix briefly, until combined. Place dough on well-floured surface and roll into ball. Slice into quarters and form 4 disks; wrap each portion in plastic wrap. Chill 1 hour.

On well-floured surface, roll each disk into a 9-inch circle. Cut each circle into 12 equal wedges. Gently press 1 teaspoon Chocolate Filling on each wedge. Starting with wide end, roll each wedge so point ends up in middle of rolled cookie. Place point-side down 2 inches apart on parchment paper-lined baking sheets. Chill 30 minutes.

Preheat oven to 350 degrees F. Brush each cookie with egg wash. Combine 3 tablespoons sugar and cinnamon; sprinkle on cookies. Bake at 350 degrees for 15 to 20 minutes, or until lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes 4 dozen.

Chocolate Filling

¾ cup finely chopped semi-sweet chocolate chips
1 cup finely chopped walnuts

¼ cup packed brown sugar
1 ½ teaspoons ground cinnamon

In small mixing bowl, combine all ingredients.



Lisa Englander RACINE

My French Hungarian grandmother was a superb cook and even better baker. I get emotional remembering how I'd stand on one side of my grandmother while her 70-pound Dalmatian stood on the other, waiting for samples. The smells, tastes and colors are great, vivid memories.



Download the Cookie Book and get additional
recipes at www.we-energies.com/recipes.