

WE ENERGIES

Cookie Book





From your cookie jar to ours...

Every year, we receive hundreds of recipes from customers within our service area, and we're honored you share them with us. This year is no exception. Bright flavors. Warm spices. Goopy caramel and chocolate. We had a hard time narrowing it down to just 37 recipes.

Employees from across the company enjoy tasting the cookies and deciding which ones will fill the pages of the We Energies Cookie Book. This year, you'll see a few of our favorites marked throughout the book.

Our cookie jar is overflowing with so many delicious treats. We hope you enjoy the recipes and find a few new favorites to fill your jar.

Thank you for sharing this tradition with us. We wish you the best for a bright holiday season and safe New Year.

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

Scott Lauber
Chief Executive Officer

A handwritten signature in black ink that reads "Mike".

Mike Hooper
President



The We Energies hard hats mark the recipes that our employees especially enjoy and note as their favorites.



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Nana's Toto Cookies

SUBMITTED BY PAT DELISIO, STRATFORD

1 cup margarine, softened	5 cups all-purpose flour
1 cup granulated sugar	2 ½ teaspoons baking powder
3 egg yolks	½ cup cocoa powder
1 teaspoon vanilla extract	1 cup milk
1 tablespoon orange zest (about 1 large orange)	1 cup finely chopped walnuts

Preheat oven to 350 degrees F. In large mixing bowl, beat margarine, sugar, egg yolks and vanilla until well combined. Blend in orange zest. In separate bowl, sift together flour, baking powder and cocoa powder. Gradually add to creamed mixture, alternating with milk; beat until well blended. Stir in walnuts. Shape dough into 1-inch balls and place 2 inches apart on parchment paper-lined baking sheets. Bake at 350 degrees for 9 to 11 minutes, or until firm to the touch. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Dip tops of cooled cookies in icing. Place on wire cooling racks to set. Makes about 8 dozen.

Icing

3 cups powdered sugar	⅓ to ½ cup milk
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In medium mixing bowl, combine powdered sugar and ⅓ cup milk. Thin with more milk to preferred consistency. Stir until smooth.



Suzette's Surprise Cookies

SUBMITTED BY SUZETTE BAER, WISCONSIN RAPIDS

1 cup butter, softened	1 teaspoon salt
½ cup packed brown sugar	1 teaspoon baking soda
1 cup granulated sugar	18 to 24 crème de menthe thins, broken in half
2 eggs	36 to 48 walnut halves
1 ½ teaspoons vanilla extract	
3 ¼ cups all-purpose flour	

Preheat oven to 350 degrees F. In large mixing bowl, cream butter and sugars until light and fluffy. Add eggs one at a time; add vanilla. Beat until well combined. In separate bowl, combine flour, salt and baking soda; gradually add to creamed mixture. Shape scant tablespoon dough around each crème de menthe thin; place 1 inch apart on parchment paper-lined baking sheets. Flatten slightly and place walnut on top. Bake at 350 degrees for 9 to 11 minutes, or until edges are lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 3 dozen.

❄ Freezes well

Allie and Frances
Local Affairs



Local Affairs works with municipalities and customers to keep everyone informed about project plans.

Chocolate Cream Cheese Supremes

SUBMITTED BY KAREN HANSEN, ALLENTON

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|--|--------------------------------------|
| ½ cup butter, divided | 2 cups all-purpose flour |
| 1 cup semi-sweet chocolate chips | 1 teaspoon salt |
| 1 (8-ounce) package cream cheese, softened | ½ teaspoon baking soda |
| ½ cup granulated sugar | 1 teaspoon baking powder |
| ½ cup packed brown sugar | 2 cups candy-coated chocolate pieces |
| 1 egg | 1 cup chopped pecans |
| 1 teaspoon vanilla extract | |

Preheat oven to 350 degrees F. In small saucepan, over low heat, melt ¼ cup butter with chocolate chips, stirring until smooth. Cool to room temperature. In large mixing bowl, blend remaining butter and cream cheese until light and fluffy. Add sugars; blend until creamy. Add egg; beat well. Add chocolate mixture and vanilla; mix until well combined. In separate bowl, combine flour, salt, baking soda and baking powder; gradually add to creamed mixture. Stir in candy pieces and pecans. Drop dough by rounded teaspoonfuls 2 inches apart onto parchment paper-lined baking sheets. Bake at 350 degrees for 10 minutes. Cool 1 minute on baking sheets; transfer to wire cooling racks. Cookies will seem soft but will set as they cool. Makes about 5 ½ dozen.

❄️ Freezes well



Kyle

Power Generation



Our Power Generation department produces electricity using a mix of fuel sources to provide the energy you depend on.

Peanut Butter Reindeer Cookies

SUBMITTED BY DEB KENNEDY, MARSHFIELD

- | | |
|----------------------------|--|
| 1 cup margarine, softened | 1 cup creamy peanut butter |
| 1 cup granulated sugar | 3 cups all-purpose flour |
| 1 cup packed brown sugar | Tiny twist pretzels |
| 2 eggs | Chocolate chips |
| ½ teaspoon salt | Red candy-coated chocolate pieces or cinnamon-flavored candies |
| 1 teaspoon vanilla extract | |
| 1 teaspoon baking soda | |

Preheat oven to 375 degrees F. In large mixing bowl, cream margarine and sugars until light and fluffy. Add eggs, salt, vanilla, baking soda and peanut butter; beat well. Gradually add flour; mix until well combined. Shape dough into 1 ½-inch balls and place 2 inches apart on parchment paper-lined baking sheets. Form dough to resemble head of reindeer. Firmly press 2 pretzels into top for antlers, 2 chocolate chips between pretzels for eyes, and 1 candy piece in center for nose. Bake at 375 degrees for 7 to 9 minutes, or until edges are set and cookies have puffed. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 5 dozen.





Minne Maple Bars

SUBMITTED BY **CONNIE THOMASON, PEWAUKEE**

2 cups unsalted butter, divided
3 cups milk chocolate chips
2 cups semi-sweet chocolate chips
1 cup butterscotch-flavored chips
1 cup creamy peanut butter
2 ½ cups dry roasted, lightly salted peanuts, divided

1 (3-ounce) vanilla pudding and pie filling (non-instant)
3 cups powdered sugar, sifted
2 cups mini marshmallows
2 teaspoons maple extract

In large saucepan, over medium-high heat, melt 1 cup butter. Reduce to low heat; gradually add chips, stirring constantly until melted. Remove from heat; stir in peanut butter. Spread half of mixture in parchment paper-lined 13x9-inch baking pan. Lightly tap pan to evenly distribute; refrigerate 30 minutes, or until firm. Transfer remaining mixture to medium microwave-safe bowl; stir in 2 cups peanuts, set aside.

In large saucepan, over low heat, melt remaining butter. Add pudding mix, powdered sugar and marshmallows; stir until marshmallows are just melted. Remove from heat; add maple extract. Spread mixture over base; lightly tap baking pan to evenly distribute. Freeze 30 to 40 minutes, or until firm.

Microwave chocolate-peanut mixture until softened, about 20 to 30 seconds. Spread over marshmallow layer. Finely chop remaining peanuts; sprinkle over top. Cover and refrigerate 3 hours, or until firm. Keep refrigerated until ready to serve. Cut into bars. Makes about 3 dozen.

❄️ *Freezes well*

Cookie Book team

Corporate Communications

A dedicated team works to provide you with this annual tradition. The team handles every step of the process — from collecting recipes to handing out the latest book.



Uncle Scott's Favorite Chocolate Chip Cookies

SUBMITTED BY **CAROLINE LUEDTKE, WEBSTER**

1 ¼ cups butter, softened
1 ½ cups granulated sugar
1 ¼ cups packed brown sugar
3 eggs
1 tablespoon vanilla extract
3 ¾ cups all-purpose flour

¾ cup cocoa powder
1 ¼ teaspoons baking soda
½ teaspoon salt
1 ¼ cups semi-sweet chocolate chips
1 ¼ cups white chocolate chips

Preheat oven to 375 degrees F. In large mixing bowl, cream butter and sugars until light and fluffy. Add eggs and vanilla; beat until well combined. In separate bowl, combine flour, cocoa powder, baking soda and salt; gradually add to creamed mixture, alternating with chocolate and white chocolate chips. Mix until evenly combined. Shape dough into 1 ½-inch balls and place 2 inches apart on parchment paper-lined baking sheets; gently flatten to ½-inch thickness. Bake at 375 degrees for 8 to 9 minutes, or until edges are set. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 8 dozen.

❄️ *Freezes well*





Merry Cherry Shortbread Cookies

SUBMITTED BY DENISE CONRAD, SUSSEX

2 ½ cups all-purpose flour
½ cup granulated sugar, plus
additional for rolling
1 cup cold butter, cubed

½ teaspoon almond extract
½ cup maraschino cherries, well
drained and finely chopped
Pink or red food coloring, optional

Preheat oven to 325 degrees F. In large mixing bowl, combine flour and ½ cup sugar. Cut in butter; knead until dough comes together. Add almond extract, cherries and food coloring, if using; blend until well combined. Shape dough into 1-inch balls; roll in sugar and place 2 inches apart on parchment paper-lined baking sheets. Gently press dough with bottom of glass. Bake at 325 degrees for 10 to 12 minutes, or until edges are set. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Dip cooled cookies halfway in White Chocolate Glaze; allow excess to drip off. Place on parchment paper to set. Makes about 4 dozen.

White Chocolate Glaze

1 (11-ounce) package white chocolate chips 1 teaspoon shortening

In double boiler or microwave, melt white chocolate chips with shortening. Stir until smooth.

❄️ Freezes well

Dave Customer Service and Operations



Customer Service and Operations runs and maintains the electric and natural gas distribution systems to provide you with safe and reliable energy service.



Dianna's Heavenly Dreams

SUBMITTED BY JEFFREY MILLER AND DAVID CSIZMADIA, GREENFIELD

½ cup butter, melted
1 ⅔ cups cinnamon graham cracker
crumbs
3 cups sweetened coconut
1 (14-ounce) can sweetened
condensed milk

1 cup apricot preserves
½ teaspoon ground cinnamon
½ cup pistachios, chopped
¾ cup white chocolate chips

Preheat oven to 350 degrees F. In small mixing bowl, combine butter and graham cracker crumbs. Gently press into lightly greased, or parchment paper-lined, 13x9-inch baking pan. Sprinkle coconut over base. Spread sweetened condensed milk over top, covering coconut. Bake at 350 degrees for 22 to 25 minutes, or until coconut is lightly browned. Cool completely. In separate bowl, mix together preserves and cinnamon; spread over cooled crust. Sprinkle with pistachios. Remove from pan and cut into bars. In double boiler or microwave, melt white chocolate chips, stirring until smooth. Drizzle over cut bars. Makes about 3 dozen.

Almond Crunch Cookies

SUBMITTED BY **BEVERLY DYBLE, CEDARBURG**

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|---|---------------------------------|
| 1 cup unsalted butter, softened | 3 ½ cups all-purpose flour |
| 1 cup vegetable oil | 1 cup whole-wheat flour |
| 1 cup granulated sugar, plus additional for dipping | 1 teaspoon baking soda |
| 1 cup powdered sugar | 1 teaspoon salt |
| 2 eggs, room temperature | 1 teaspoon cream of tartar |
| 1 teaspoon almond extract | 2 cups sliced almonds |
| | 1 (8-ounce) package toffee bits |

In large mixing bowl, cream butter. Add oil and sugars; blend until light and fluffy. Beat in eggs and almond extract; mix well. In separate bowl, combine flours, baking soda, salt and cream of tartar; gradually add to creamed mixture. Mix until just combined. Stir in almonds and toffee bits. Cover bowl with plastic wrap; chill 30 minutes.

Preheat oven to 350 degrees F. Shape dough into 1-inch balls and place 2 inches apart on parchment paper-lined baking sheets. Press down slightly with fork dipped in sugar, making a crisscross pattern. Bake at 350 degrees for 12 to 14 minutes, or until edges appear lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 7 dozen.

❄️ *Freezes well*



Toffee Cookies

SUBMITTED BY **RENEE WACLAWSKI, WAUWATOSA**

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|-------------------------------|---|
| 1 cup butter, softened | 2 cups old-fashioned oats |
| 1 ½ cups packed brown sugar | 1 (12-ounce) package semi-sweet chocolate chips |
| ½ cup granulated sugar | ¾ cup chopped pecans, toasted |
| 2 eggs | 1 cup coconut, toasted |
| 1 ½ teaspoons vanilla extract | 1 (8-ounce) package milk chocolate toffee bits |
| 2 cups all-purpose flour | |
| 1 teaspoon baking soda | |
| ½ teaspoon salt | |

Preheat oven to 350 degrees F. In large mixing bowl, cream butter and sugars until light and fluffy. Add eggs and vanilla; beat well. In separate bowl, combine flour, baking soda and salt. Gradually add to creamed mixture; mix until well combined. Stir in oats, chocolate chips, pecans, coconut and toffee bits. Drop dough by rounded teaspoonfuls 2 inches apart onto parchment paper-lined baking sheets. Bake at 350 degrees for 10 to 12 minutes, or until edges begin to brown. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 6 dozen.

❄️ *Freezes well*



Ashley
Finance



Our Finance department oversees accounting, budgeting and taxes, and works with investors to share our corporate strategy.



Cranberry Oatmeal Bars

SUBMITTED BY **ARLEEN GEARY, MOUNT PLEASANT**

1 cup all-purpose flour
1 cup quick oats
 $\frac{2}{3}$ cup packed brown sugar

$\frac{1}{4}$ teaspoon baking soda
 $\frac{1}{2}$ cup butter, softened

Preheat oven to 350 degrees F. In medium mixing bowl, combine flour, oats, brown sugar and baking soda; cut in butter. Blend until dough resembles coarse crumbles. Press dough firmly into bottom of ungreased, or parchment paper-lined, 9x9-inch baking pan, reserving $\frac{1}{2}$ cup mixture. Spread Cranberry Filling over base. Sprinkle remaining mixture over filling. Bake at 350 degrees for 30 to 35 minutes, or until lightly browned. Cool completely. Cut into bars. Makes about 3 dozen.

Cranberry Filling

1 (6-ounce) package sweetened dried cranberries
 $\frac{1}{2}$ cup water

2 tablespoons granulated sugar
2 teaspoons cornstarch

In medium saucepan, combine cranberries, water, sugar and cornstarch. Cook over medium-high heat until bubbling and thickened, about 5 minutes. Allow to cool slightly.



Zesty Lime Cookies

SUBMITTED BY **SUSAN MEHRING, FORT ATKINSON**

1 cup butter, softened
 $\frac{1}{2}$ cup powdered sugar
 $\frac{1}{4}$ cup cornstarch
1 $\frac{3}{4}$ cups all-purpose flour

1 teaspoon vanilla extract
1 tablespoon lime zest (about 2 limes)
Granulated sugar for pressing

Preheat oven to 350 degrees F. In large mixing bowl, cream butter and powdered sugar until light and fluffy. In separate bowl, combine cornstarch and flour; gradually add to creamed mixture. Add vanilla and lime zest; blend until just combined. Shape dough into 1-inch balls and place 1 inch apart on parchment paper-lined baking sheets. Gently press dough with bottom of glass dipped in granulated sugar. Bake at 350 degrees for 10 to 12 minutes, or until bottoms are lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Dip tops of cooled cookies in Glaze. Place on wire cooling racks to set. Makes about 3 dozen.

Glaze

1 cup powdered sugar
1 tablespoon lime zest

1 to 2 tablespoons fresh lime juice

In medium mixing bowl, combine powdered sugar, lime zest and 1 tablespoon lime juice. Stir until smooth. Thin with more juice to preferred consistency.

❄️ *Freezes well*

Derrick Gas Distribution



Our distribution crews install and maintain natural gas piping. We have 21,600 miles of pipes connecting you to the natural gas you depend on for cooking and heating.

Zucchini Cookies

SUBMITTED BY LINDA HANSON, WAUPACA

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|--------------------------|--|
| ½ cup butter, softened | 1 teaspoon ground cinnamon |
| 1 cup granulated sugar | 1 cup grated zucchini, excess moisture removed |
| 1 egg | 1 cup raisins |
| 2 cups all-purpose flour | 1 cup chopped pecans |
| 1 teaspoon baking soda | 1 cup semi-sweet chocolate chips |
| ½ teaspoon salt | |

Preheat oven to 350 degrees F. In large mixing bowl, cream butter and sugar until light and fluffy. Add egg, beat well. In separate bowl, combine flour, baking soda, salt and cinnamon; gradually add to creamed mixture. Stir in zucchini, raisins, pecans and chocolate chips. Drop dough by heaping teaspoonfuls 2 inches apart onto parchment paper-lined baking sheets. Bake at 350 degrees for 10 to 12 minutes, or until lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 5 dozen.

✿ Freezes well



Luis and William
Valley Power Plant mechanics



Valley Power Plant is a co-generation facility that produces electricity for the grid and supplies steam for heating and industrial use in downtown Milwaukee.

Chocolate Frosted Cookies

SUBMITTED BY DENISE HECKEL, KENOSHA

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|-----------------------------|-----------------------------------|
| 1 cup shortening | ¾ cup cocoa powder |
| 2 cups packed brown sugar | 1 teaspoon salt |
| 2 eggs | ½ teaspoon baking soda |
| 2 teaspoons vanilla extract | 2 ½ cups all-purpose flour |
| 1 cup buttermilk | 2 cups walnuts or chocolate chips |
| ¼ cup canola oil | |

Preheat oven to 350 degrees F. Cream shortening and brown sugar until light and fluffy. Add eggs, vanilla, buttermilk and oil; beat until well combined. Add cocoa powder, salt and baking soda; mix well. Gradually add flour. Stir in walnuts or chocolate chips. Drop dough by heaping teaspoonfuls 2 inches apart onto parchment paper-lined baking sheets. Bake at 350 degrees for 11 to 13 minutes, or until bottoms are lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Spread cooled cookies with Frosting. Makes about 6 dozen.

Frosting

- | | |
|-----------------------------|-------------------------------|
| ½ cup butter, softened | ⅔ cup cocoa powder, sifted |
| 2 teaspoons vanilla extract | 3 cups powdered sugar, sifted |
| ⅛ teaspoon salt | ⅓ cup milk |

In large mixing bowl, combine butter, vanilla, salt, cocoa powder and powdered sugar; blend well. Add milk to create a smooth, spreadable frosting.





Chocolate Caramel Cookies

SUBMITTED BY **LEOLA SCHNEIDER, GILLETT**

1 cup butter, softened	2 ½ cups all-purpose flour
1 cup, plus 1 tablespoon granulated sugar, divided	¾ cup cocoa powder
1 cup packed brown sugar	1 teaspoon baking soda
2 eggs	1 cup chopped pecans, divided
2 teaspoons vanilla extract	1 (10.6-ounce) package chocolate-covered caramel candies

Preheat oven to 375 degrees F. In large mixing bowl, cream butter, 1 cup sugar and brown sugar until light and fluffy. Add eggs and vanilla; beat well. In separate bowl, combine flour, cocoa powder and baking soda; gradually add to creamed mixture. Mix until well combined. Stir in ½ cup pecans. Shape 1 tablespoon dough around each candy. In small bowl, combine remaining sugar and pecans; dip tops of cookies in mixture. Place nut-side up, 2 inches apart on parchment paper-lined baking sheets. Bake at 375 degrees for 7 to 9 minutes, or until surface cracks slightly. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 3 dozen.

❁ *Freezes well*



Peaches and Cream Cookies

SUBMITTED BY **MARY TURNER, OAK CREEK**

1 cup butter, softened	3 cups all-purpose flour
2 ounces cream cheese, softened	1 ½ teaspoons baking powder
1 cup granulated sugar	½ teaspoon salt
1 egg	1 (12-ounce) jar peach preserves
2 ½ teaspoons vanilla extract	

In large mixing bowl, blend butter and cream cheese; add sugar and mix until light and fluffy. Add egg and vanilla; beat until well combined. In separate bowl, combine flour, baking powder and salt; gradually add to creamed mixture. Cover bowl with plastic wrap; chill 1 hour.

Preheat oven to 350 degrees F. Shape dough into 1 ½-inch balls and place 1 inch apart on parchment paper-lined baking sheets. Flatten dough to ¼ inch. Using thumb or back of ½ teaspoon measuring spoon, gently indent center of each cookie. Bake at 350 degrees for 11 to 13 minutes, or until edges are lightly browned. Cool 5 minutes on baking sheets; transfer to wire cooling racks. Spread cooled cookies with Frosting, avoiding indentation. Fill centers with preserves. Makes about 4 dozen.

Frosting

¼ cup butter, softened	2 cups powdered sugar
4 ounces cream cheese, softened	1 teaspoon vanilla extract

In medium mixing bowl, blend butter and cream cheese. Add powdered sugar and vanilla; beat until well combined.



Domonique
Meter and Service



Meter and Service teams install, replace and maintain electric and natural gas meters to make sure they accurately measure your energy use.



Chocolate Mint Cookies

SUBMITTED BY JAN KRIBS, LAND O' LAKES

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|---|--|
| ¾ cup butter | 2 ½ cups all-purpose flour |
| 1 ½ cups packed brown sugar | 1 ¼ teaspoons baking soda |
| 2 tablespoons water | ½ teaspoon salt |
| 1 (12-ounce) package semi-sweet chocolate chips | 36 crème de menthe thins, broken in half |
| 2 eggs | |

In medium saucepan, over low heat, melt butter with brown sugar and water. Add chocolate chips and stir until chips are almost fully melted. Remove from heat and transfer to large mixing bowl; allow to cool 10 minutes. On high speed, add eggs one at a time; beat well. Reduce speed to low; add flour, baking soda and salt. Blend until just combined. Cover bowl with plastic wrap; chill 1 hour.

Preheat oven to 350 degrees F. Shape dough into 1-inch balls and place 2 inches apart on parchment paper-lined baking sheets. Bake at 350 degrees for 10 to 12 minutes, or until edges are lightly set. Immediately top cookies with crème de menthe thins. Allow to melt 1 minute. Swirl melted thins with back of spoon. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 6 dozen.

❄ Freezes well

Shanecqua and Tiara Customer Care Center



Customer Care Center consultants work around the clock to provide you with the best customer care anywhere. They listen to your questions and find solutions.



Orange Zest Cookies

SUBMITTED BY CAROL BURGESS, ELKHORN

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|---|--------------------------|
| ⅔ cup shortening | 2 cups all-purpose flour |
| ¾ cup granulated sugar | ½ teaspoon baking powder |
| 1 egg | ½ teaspoon baking soda |
| ½ cup fresh orange juice | ½ teaspoon salt |
| 2 tablespoons orange zest (about 2 large oranges) | |

Preheat oven to 350 degrees F. In large mixing bowl, cream shortening and sugar until light and fluffy. Add egg and beat until well combined; mix in orange juice and orange zest. In separate bowl, combine flour, baking powder, baking soda and salt; gradually add to creamed mixture. Mix until well blended. Drop by rounded teaspoonfuls 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. Spread cooled cookies with Orange Butter Icing. Makes about 4 dozen.

Orange Butter Icing

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| 5 tablespoons butter, softened | 3 cups sifted powdered sugar |
| 1 tablespoon orange zest (about 1 large orange) | 4 to 5 tablespoons fresh orange juice |

In medium mixing bowl, beat butter, orange zest and powdered sugar. Blend in enough orange juice to create a smooth, spreadable icing.

Almond Crispies

SUBMITTED BY CINDY REPPHUN, SHELL LAKE

1 cup butter, softened	2 cups all-purpose flour
$\frac{3}{4}$ cup powdered sugar	$\frac{1}{2}$ teaspoon salt
1 teaspoon vanilla extract	Decorating sugar for rolling
$\frac{1}{2}$ teaspoon almond extract	

In large mixing bowl, cream butter and powdered sugar until light and fluffy. Add extracts and beat until well combined. In separate bowl, combine flour and salt; gradually add to creamed mixture. Mix until well combined. Cover bowl with plastic wrap; chill 45 to 60 minutes.

Preheat oven to 350 degrees F. Shape dough into 1-inch balls; roll in decorating sugar. Place 2 inches apart on parchment paper-lined baking sheets. Press with bottom of glass or cookie stamp dipped in decorating sugar. Bake at 350 degrees for 11 to 13 minutes, or until set but not browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 3 dozen.

❄️ Freezes well



Raisin Bars

SUBMITTED BY RICHARD CRANDELL, CLINTON

1 cup raisins	1 teaspoon baking powder
3 cups water	$\frac{1}{2}$ teaspoon baking soda
$\frac{1}{2}$ cup shortening	$\frac{1}{2}$ teaspoon salt
1 cup granulated sugar	1 teaspoon ground nutmeg
1 egg	1 teaspoon ground cinnamon
2 cups all-purpose flour	1 teaspoon pumpkin pie spice

In medium saucepan, combine raisins with water and cook to tender, about 15 minutes. Drain, reserving $\frac{3}{4}$ cup liquid; cool to room temperature.

Preheat oven to 350 degrees F. In large mixing bowl, cream shortening and sugar until light and fluffy. Add egg; beat until well combined. In separate bowl, sift together flour, baking powder, baking soda, salt, nutmeg, cinnamon and pumpkin pie spice. Gradually add to creamed mixture, alternating with raisin liquid; mix until just combined. Stir in raisins. Spread dough into greased and floured, or parchment paper-lined, 15x10-inch baking pan. Bake at 350 degrees for 18 to 20 minutes, or until top is lightly browned. Cool 5 minutes. Spread warm bars with Orange Icing. Makes about 3 dozen.

Orange Icing

2 cups powdered sugar, sifted	Juice from 1 large orange
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In medium mixing bowl, combine powdered sugar and orange juice; whisk until smooth.

❄️ Freezes well



Sarah
Gas Supply



Gas Supply manages natural gas resources, including buying and storing natural gas when prices are lower.



Chewy Chocolate Gingerbread Cookies

SUBMITTED BY KAREN ROSS, SUN PRAIRIE

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|--|---------------------------------------|
| ½ cup unsalted butter, softened | ¼ teaspoon ground cloves |
| 1 tablespoon freshly grated ginger | ¼ teaspoon ground nutmeg |
| ½ cup packed dark brown sugar | 1 tablespoon cocoa powder |
| ¼ cup molasses | 1 teaspoon baking soda |
| 1 ½ cups plus 1 tablespoon all-purpose flour | 1 ½ teaspoons boiling water |
| 1 ¼ teaspoons ground ginger | 7 ounces quality semi-sweet chocolate |
| 1 teaspoon ground cinnamon | Granulated sugar for rolling |

In large mixing bowl, cream butter and grated ginger until whitened, about 4 minutes. Add brown sugar and molasses; beat until well combined. In separate bowl, sift together flour, ground ginger, cinnamon, cloves, nutmeg and cocoa powder; gradually add half to creamed mixture. Mix until just combined. In small bowl, dissolve baking soda in boiling water. Add to mixture; blend well. Add remaining flour mixture; blend until just combined. Chop chocolate into small chunks, about ¼ inch in size; fold into dough. Shape into rectangle about 1-inch thick; seal with plastic wrap. Chill until firm, about 2 hours.

Unwrap dough and cut into approximately 30 squares. Shape into balls about 1 ½ inches in diameter; place 2 inches apart on parchment paper-lined baking sheets. Chill 20 minutes.

Preheat oven to 325 degrees F. Roll chilled dough balls in sugar and press down gently. Bake at 325 degrees for 13 to 15 minutes, or until surface cracks slightly. Cool 5 minutes on baking sheets; transfer to wire cooling racks. Makes about 2 ½ dozen.

✧ Freezes well

Christopher

Power plant electrician

Our plant electricians keep operations running smoothly to power your home or business. They maintain, troubleshoot and repair all plant electrical systems and upgrade or repair equipment.



Coconut Comfort Cookies

SUBMITTED BY DORIS BEHLING, MONTELLO

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|---|---|
| 1 (14-ounce) package sweetened coconut | 1 (14-ounce) can sweetened condensed milk |
| 1 (12-ounce) package semi-sweet chocolate chips | ¾ cup chopped almonds |

Preheat oven to 350 degrees F. In large mixing bowl, combine all ingredients. Drop by heaping teaspoonfuls 2 inches apart onto parchment paper-lined baking sheets. Bake at 350 degrees for 12 to 14 minutes, or until tops are lightly browned. Cool completely on baking sheets. Makes about 5 ½ dozen.

✧ Freezes well





Jeff

Energy Efficiency Services

Energy efficiency engineers work with industrial customers on projects to improve workflow and save energy.



Raspberry Chocolate Bars

SUBMITTED BY JOANNE PETERSON, BROOKFIELD

1 cup all-purpose flour
¼ cup powdered sugar

½ cup cold butter, cubed
½ cup raspberry jam

Preheat oven to 375 degrees F. In medium mixing bowl, whisk flour and powdered sugar; cut in butter until mixture resembles coarse crumbs. Press evenly into ungreased, or parchment paper-lined, 9x9-inch baking pan. Bake at 375 degrees for 15 to 18 minutes, or until lightly browned. Spread jam over warm crust. Carefully spread Filling over jam layer. Chill until set, 2 hours, or overnight. Spread Chocolate Glaze over Filling. Chill 10 minutes; cut into bars. Keep refrigerated. Makes about 2 dozen.

Filling

4 ounces cream cheese, softened
2 tablespoons milk

1 cup white chocolate chips, melted

In small mixing bowl, combine cream cheese and milk; blend until smooth. Add white chocolate chips; beat until well combined.

Chocolate Glaze

¾ cup semi-sweet chocolate chips

2 tablespoons butter

In double boiler or microwave-safe bowl, slowly melt chocolate chips and butter; stir until smooth.



Norwegian Butter Cookies

SUBMITTED BY RUTH MAHNKE, APPLETON

¾ cup butter, softened
½ cup granulated sugar
1 teaspoon vanilla extract

2 teaspoons baking powder
1 tablespoon milk, if needed

1 egg, plus 1 beaten egg white, divided

Pearl or decorating sugar

2 cups plus 1 tablespoon
all-purpose flour

Sliced almonds for decorating

Preheat oven to 375 degrees F. In large mixing bowl, cream butter; add sugar and blend until light and fluffy. Add vanilla and egg; beat well. In separate bowl, combine flour and baking powder. Gradually add to creamed mixture; mix until just combined. If dough appears dry, add milk. Shape dough into long, sausage-like strand. Cut into approximately 30 equal pieces. Roll into balls and place 2 inches apart on parchment paper-lined baking sheets. If desired, gently press dough with fork to create pattern. Brush each cookie with egg white; sprinkle with pearl sugar and almonds. Bake at 375 degrees in center of oven, one baking sheet at a time, for 10 to 12 minutes, or until golden. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 2 ½ dozen.

❄ Freezes well

Frosted Cutout Cookies

SUBMITTED BY **MARTHA CHAVERIAT, WATERTOWN**

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|--|----------------------------|
| 1 cup butter, softened | 1 egg |
| 1 ½ cups powdered sugar, plus additional for dusting | 2 ½ cups all-purpose flour |
| 1 teaspoon vanilla extract | 1 teaspoon baking soda |
| 1 teaspoon almond extract | 1 teaspoon cream of tartar |

Preheat oven to 375 degrees F. In large mixing bowl, blend butter, powdered sugar, extracts and egg; beat until well combined. Add flour, baking soda and cream of tartar; mix until dough forms soft ball. Generously dust work surface with powdered sugar; place dough on prepared surface and lightly dust with powdered sugar. Roll to ⅛-inch thickness. Cut desired shapes with cookie cutters; place 1 inch apart on parchment paper-lined baking sheets. Bake at 375 degrees for 7 to 9 minutes, or until lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Spread cooled cookies with Frosting. Decorate as desired. Makes about 5 dozen.

Frosting

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| ½ cup shortening | 2 cups powdered sugar |
| ½ cup butter, softened | 1 to 2 tablespoons milk |
| 1 teaspoon vanilla extract | Food coloring, optional |
| 1 teaspoon almond extract | |

In medium mixing bowl, cream shortening and butter until light and fluffy; add extracts. Gradually add powdered sugar, 1 tablespoon milk and food coloring, if using. Thin with more milk to preferred consistency; mix at high speed at least 2 minutes.

Cherry Chip Corn Flake Cookies

SUBMITTED BY **NANCY GRITTNER, MILWAUKEE**

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| 1 cup butter, softened | 2 ¼ cups all-purpose flour |
| ½ cup granulated sugar, plus additional for sprinkling | ⅛ teaspoon salt |
| 1 egg yolk | ¾ cup roughly chopped corn flakes |
| 1 teaspoon almond extract | 1 (6-ounce) package cherry-flavored chips |

Preheat oven to 375 degrees F. In large mixing bowl, cream butter and sugar until light and fluffy. Add egg yolk and almond extract; beat until well combined. In separate bowl, combine flour and salt. Gradually add to creamed mixture; blend well. Stir in corn flakes and cherry chips. Shape dough into 1-inch balls and place 2 inches apart on parchment paper-lined baking sheets. Gently press with fork; sprinkle lightly with sugar. Bake at 375 degrees for 9 to 11 minutes, or until set. Cookies will remain light in appearance. Cool 1 to 2 minutes on baking sheets; transfer to wire cooling racks. Makes about 4 ½ dozen.

✿ Freezes well



Keona
Safety and Health



Safety is our top priority in everything we do. The Safety and Health team works across our organization to help us live and work safely.



Missie Customer Programs



From billing options to energy efficiency, Customer Programs runs all the tools available to customize your energy service.

Peppermint Sugar Cookies

SUBMITTED BY **RAELYN DONALDSON, LAKE GENEVA**

1 cup unsalted butter, softened
1 ½ cups granulated sugar
2 eggs
2 teaspoons vanilla extract
3 ¾ cups all-purpose flour

1 teaspoon baking powder
½ teaspoon salt
1 (10-ounce) package peppermint crunch baking chips, chopped

Preheat oven to 350 degrees F. In large mixing bowl, cream butter and sugar until light and fluffy. Add eggs and vanilla; beat until well combined. In separate bowl, combine flour, baking powder and salt; gradually add to creamed mixture. On floured surface, roll portions of dough to ¼-inch thickness. Cut with 2 ½-inch round cookie cutter or cookie cutter of choice. Place 1 inch apart on parchment paper-lined baking sheets. Bake at 350 degrees for 10 to 11 minutes, or until edges are lightly golden. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Spread cooled cookies with Frosting; immediately sprinkle with baking chips. Makes about 4 ½ dozen.

Frosting

⅓ cup unsalted butter, softened
4 ¼ cups powdered sugar
¼ to ⅓ cup milk

1 ½ teaspoons vanilla extract
Pink food coloring, optional

In medium mixing bowl, combine butter, powdered sugar, ¼ cup milk, vanilla and food coloring, if using. Thin with more milk to preferred consistency. Beat until smooth.



Butterscotch Scotties

SUBMITTED BY **LINDA HUENINK, MUKWONAGO**

1 cup butter
1 cup packed brown sugar
1 cup granulated sugar
2 eggs, beaten
1 teaspoon vanilla extract
1 teaspoon baking powder
½ teaspoon baking soda

½ teaspoon salt
½ teaspoon ground cinnamon, optional
2 cups all-purpose flour
1 (11-ounce) package butterscotch-flavored chips
1 ½ cups old-fashioned oats

In large microwave-safe bowl, melt butter. Stir in sugars and allow to come to room temperature. Add eggs, vanilla, baking powder, baking soda, salt and cinnamon, if using; beat until well combined. Add flour; mix until combined. Stir in chips and oats. Chill dough 10 to 15 minutes.

Preheat oven to 350 degrees F. Drop dough by heaping teaspoonfuls 2 inches apart onto parchment paper-lined baking sheets. Bake at 350 degrees for 9 to 11 minutes, or until edges are set. Cool 5 minutes on baking sheets; transfer to wire cooling racks. Makes about 9 dozen.

✧ *Freezes well*

Date-Filled Cookies

SUBMITTED BY JERRY ORLANDO, BONDUEL

1 cup butter-flavored shortening	3 ½ cups all-purpose flour
2 cups packed brown sugar	Pinch of salt
3 eggs	Powdered sugar for dusting

Preheat oven to 350 degrees F. In large mixing bowl, cream shortening and brown sugar until light and fluffy. Add eggs; beat until well combined. Gradually add flour and salt to creamed mixture until just combined. On floured surface, roll portions of dough to ⅛-inch thickness. Cut with 2-inch cookie cutter; place half of cutouts 2 inches apart on parchment paper-lined baking sheets. Spoon 1 teaspoon Filling in each center; cover with second cutout. Use fork to pinch edges together. 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. Dust cooled cookies with powdered sugar. Makes about 6 dozen.

Filling

1 cup granulated sugar	1 (8-ounce) package chopped dates
2 to 3 tablespoons all-purpose flour	1 cup water

In small saucepan, over low heat, combine all ingredients. Cook, stirring often, until dates break down and sauce thickens, about 20 minutes. Remove from heat; allow to cool.



Snow Bars

SUBMITTED BY CATHERINE SINGER, BROOKFIELD

½ cup butter	½ teaspoon salt
2 cups white chocolate chips, divided	1 teaspoon almond extract
2 eggs	½ cup raspberry jam
½ cup granulated sugar	Powdered sugar for dusting
1 cup all-purpose flour	

Preheat oven to 325 degrees F. In small saucepan, over low heat, melt butter. Remove from heat; add 1 cup white chocolate chips. Do not stir but allow to stand. In large mixing bowl, beat eggs until foamy. Gradually add sugar; beat at high speed until lemon-colored. Stir in white chocolate chip mixture. Add flour, salt and almond extract; mix on low speed until combined. Spread about 1 ½ cups batter into greased and floured, or parchment paper-lined, 9x9-inch baking pan. Bake at 325 degrees for 15 to 17 minutes, or until lightly browned. While base is baking, stir remaining white chocolate chips into leftover batter. In small saucepan over low heat, melt jam; spread evenly over warm, partially baked crust. Drop teaspoonfuls of remaining batter over jam; ease together to create top layer. Some jam will show through. Bake 25 to 28 minutes, or until toothpick inserted in center comes out clean. Cool completely. Dust with powdered sugar. Cut into bars. Makes about 2 dozen.



Kerryn
Account manager



Account managers work with commercial and industrial customers with large-scale energy needs. They are the point of contact on everything from billing to energy efficiency improvements.



Pistachio Cream Cheese Cookies

SUBMITTED BY KRISTINE BIRKHOLZ, SUN PRAIRIE

1 cup butter, softened	1 teaspoon baking powder
8 ounces cream cheese, softened	½ teaspoon salt
1 cup granulated sugar	3 (3.4-ounce) packages instant pistachio pudding mix
1 teaspoon vanilla extract	2 ¼ cups all-purpose flour
1 egg	

Preheat oven to 350 degrees F. In large mixing bowl, cream butter, cream cheese and sugar until light and fluffy. Add vanilla and egg; beat well. Add baking powder, salt, pudding mix and flour; blend until well combined. Shape dough into 1 ½-inch balls and place 1 inch apart on parchment paper-lined baking sheets. Bake at 350 degrees for 11 to 13 minutes, or until bottoms are golden brown. Cool 5 minutes on baking sheets; transfer to wire cooling racks. Drizzle cooled cookies with Glaze. Makes about 6 dozen.

Glaze

1 cup semi-sweet or white chocolate chips	1 teaspoon shortening
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In double boiler or microwave, melt chocolate chips with shortening, stirring until smooth.

❄️ Freezes well

Jacqueline, Dan and Zach Metro North Service Center



Our service centers are the home base for natural gas technicians, line mechanics and fleet operators — just to name a few. Metro North Service Center in Milwaukee features the Electrical Power Distribution Training Center, where students train for a career in energy.



Anna's Molasses Cookies

SUBMITTED BY PATRICK STEVENSON, SPARTA

1 cup granulated sugar	1 teaspoon salt
1 cup shortening	1 teaspoon baking soda
2 eggs, beaten	1 teaspoon ground ginger
¾ cup molasses	1 teaspoon ground cinnamon
½ cup brewed coffee, cooled	1 teaspoon ground cloves
5 to 6 cups all-purpose flour	

Preheat oven to 350 degrees F. In large mixing bowl, cream sugar and shortening until light and fluffy. Add eggs, molasses and coffee; beat until well combined. In separate bowl, sift together 5 cups flour, salt, baking soda, ginger, cinnamon and cloves. Slowly add to creamed mixture; mix until just combined. If needed, add additional flour, ¼ cup at a time, until stiff dough forms. On floured surface, roll portions 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 10 to 12 minutes, or until cookies are set. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Decorate as desired. Makes about 5 dozen.

❄️ Freezes well





Chocolate Bourbon Bites

SUBMITTED BY PAULA WALDOCH, MILWAUKEE

½ cup unsalted butter, softened	1 ¾ cups all-purpose flour
¾ cup packed brown sugar	½ cup cocoa powder
½ cup quality bourbon	½ teaspoon baking soda
1 teaspoon vanilla extract	½ teaspoon salt

Preheat oven to 350 degrees F. In large mixing bowl, cream butter and brown sugar until light and fluffy. Add bourbon and vanilla; beat until well combined. In separate bowl, sift together flour, cocoa powder, baking soda and salt. Gradually add to creamed mixture; blend until just combined. Shape dough into 1-inch balls and place 2 inches apart on parchment paper-lined baking sheets. Bake at 350 degrees for 8 to 9 minutes, or until just set. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Drizzle cooled cookies with Bourbon Glaze followed by Chocolate Glaze. Makes about 3 ½ dozen.

Bourbon Glaze

½ cup powdered sugar	1 to 2 teaspoons water
2 teaspoons quality bourbon	

In small mixing bowl, combine powdered sugar and bourbon; thin with water to preferred consistency.

Chocolate Glaze

½ cup semi-sweet chocolate chips

In double boiler or microwave-safe bowl, melt chocolate chips. Stir until smooth.



Door County Crumbles

SUBMITTED BY GWEN STARK LADLEY, SHAWANO

½ cup shortening	½ teaspoon baking powder
½ cup granulated sugar, plus additional for rolling	½ teaspoon baking soda
½ cup packed brown sugar	¼ teaspoon salt
1 egg	¾ cup old-fashioned oats
½ teaspoon vanilla extract	½ cup chopped pecans
1 cup all-purpose flour	¼ cup dried Door County cherries or sweetened dried cranberries

Preheat oven to 350 degrees F. In large mixing bowl, cream shortening and sugars until light and fluffy. Beat in egg and vanilla. In separate bowl, sift together flour, baking powder, baking soda and salt; gradually add to creamed mixture. Beat until well combined. Add oats, pecans, and cherries or cranberries; mix until just combined. Shape dough into 1 ½-inch balls and roll in sugar; place 1 inch apart on parchment paper-lined baking sheets. Bake at 350 degrees for 9 to 12 minutes, or until lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 3 dozen.

❄ *Freezes well*

Cranberry Orange Sugar Cookies

SUBMITTED BY **SUE WOLLENZIEN, MUKWONAGO**

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| 1 cup butter, softened | 2 teaspoons baking soda |
| 2 cups granulated sugar, plus additional for rolling | 2 teaspoons cream of tartar |
| 2 eggs | 3 tablespoons orange zest (about 3 large oranges) |
| 1 cup vegetable oil | ½ cup dried cranberries, finely chopped |
| ⅓ teaspoon salt | Food coloring, optional |
| 1 teaspoon vanilla extract | |
| 5 cups all-purpose flour | |

Preheat oven to 350 degrees F. In large mixing bowl, cream butter and sugar until light and fluffy. Add eggs, oil, salt and vanilla; beat well. In separate bowl, combine flour, baking soda and cream of tartar; gradually add to creamed mixture. Stir in orange zest and cranberries. Add food coloring, if using. Shape dough into 1-inch balls and roll in sugar; place 2 inches apart on parchment paper-lined baking sheets. Gently press dough with bottom of glass or cookie stamp dipped in sugar. Bake at 350 degrees for 9 to 12 minutes, or until lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 8 dozen.

❄️ Freezes well



Stacy
Outdoor Lighting



Our Outdoor Lighting team designs and installs lights for municipal, commercial, industrial and residential customers.

Cherry Nut Slices

SUBMITTED BY **ALICE SMITH, PALMYRA**

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|--|----------------------------|
| 1 ½ cups butter-flavored shortening | 1 ½ cups chopped walnuts |
| 1 cup packed brown sugar | 3 ½ cups all-purpose flour |
| 1 teaspoon vanilla extract | 1 teaspoon salt |
| 4 tablespoons milk | ½ teaspoon baking soda |
| 1 (16-ounce) jar maraschino cherries, drained and finely chopped | 1 teaspoon ground cinnamon |

In large mixing bowl, cream shortening and brown sugar until light and fluffy. Add vanilla and milk; blend until creamy. In separate bowl, combine cherries, walnuts, flour, salt, baking soda and cinnamon; gradually add to creamed mixture. Form dough into 2 logs about 1 ½ inches in diameter; wrap in plastic wrap. Chill 3 hours, or overnight. Transfer to freezer for about 1 hour before slicing.

Preheat oven to 350 degrees F. Unwrap dough; use a sharp, thin knife to cut logs into ⅜-inch slices. Place 1 inch apart on 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 4 dozen.

❄️ Freezes well





Pumpkin Cookies with Maple Cream Cheese Frosting

SUBMITTED BY **WENDY HENSCHEL, ELKHART LAKE**

1 cup pumpkin puree	2 teaspoons baking powder
¾ cup granulated sugar	1 teaspoon baking soda
½ cup coconut oil, melted	½ teaspoon salt
1 egg	1 teaspoon ground cinnamon
1 teaspoon milk	⅛ teaspoon ground nutmeg
1 teaspoon vanilla extract	1 cup mini chocolate chips, optional
2 cups all-purpose flour	

Preheat oven to 350 degrees F. In large mixing bowl, combine pumpkin puree, sugar, coconut oil, egg, milk and vanilla; beat well. In separate bowl, combine flour, baking powder, baking soda, salt, cinnamon and nutmeg; gradually add to creamed mixture. Mix until well combined. Stir in chocolate chips, if using. Drop by heaping tablespoonfuls 2 inches apart onto parchment paper-lined baking sheets. Bake at 350 degrees for 9 to 11 minutes, or until centers spring back when lightly touched. Cool 5 minutes on baking sheets; transfer to wire cooling racks. Spread cooled cookies with Maple Cream Cheese Frosting. Makes about 4 dozen.

Maple Cream Cheese Frosting

¼ cup unsalted butter, softened	Pinch of salt
8 ounces cream cheese, softened	1 ½ tablespoons pure maple syrup
1 teaspoon vanilla extract	3 to 4 cups powdered sugar, sifted

In large mixing bowl, cream butter and cream cheese. Add vanilla, salt and maple syrup; blend until well combined. Gradually add powdered sugar and beat until smooth.

❁ *Freezes well*





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recipes at www.we-energies.com/recipes.