
We Energies
Cookie Book
2026
Baking Spirits Bright
we

Baking spirits bright

The rolling pin is covered in flour, cookie cutters are on the counter and you're singing along to a playlist of seasonal favorites. Before you know it, you're not just *making* spirits bright, you're *baking* spirits bright with each cookie you create for family and friends.

That's the feeling we want you to have with each recipe from this year's We Energies Cookie Book. Bakers from around the state shared their favorite creations — and these aren't one-hit wonders. Testing is an important part of our process. We've carefully tested each recipe, picking the best for you to enjoy.

Below and throughout this year's book you'll find recommendations straight from our test kitchen for mouthwatering cookies. Our submitters shared their baking tips, tricks and advice, too.

Our best advice? Remember to have fun and don't skimp on the frosting!

From all of us at We Energies, have a bright holiday season.

Scott

Scott Lauber
Chief Executive Officer

Mike

Mike Hooper
President



Notes from our test kitchen

We use quality ingredients and specific techniques when testing your recipes to ensure consistent results. Here are our recommendations for a great bake:

- Use unsalted, room-temperature butter.
- Use large, room-temperature eggs.
- Spoon flour into measuring cup before leveling off.
- Line baking sheets with parchment paper.
- Preheat oven for 30 minutes before baking.
- Allow chilled dough to sit at room temperature for at least 5 minutes before using.

Recipes

Maple Cookies	4	Crispy Oatmeal Cherry Cookies	16
Thimbelina Cookies	4	Nana's Coffee Toffee Cookies	16
Cherry Walnut Bars	5	Baklava Thumbprints	18
Peanut Butter Scotchies	5	Potato Chip Almond Delights	18
Mimi's Sugar Cookies	6	Mini Chocolate Mint Balls	19
Gingersnap Bars	6	Root Beer Float Cookies	19
Coffee Bean Cookies	8	Gramma's Peanut Butter Cookies	20
Italian Ricotta Cookies	8	Super Spicy Gingerbread Cookies	20
Eggnog Spritzers	9	Pumpkin Chocolate Chip Cookies	21
Snow-Topped Tea Cakes	9	Poppyseed Yummies	21
Poinsettia Cookies	10	Coquito Sugar Cookies	22
Iced Lemon Pistachio Butter Cookies	10	B's Chocolate Chip Cookies	22
Butter Pecan Turtle Bars	11	Chocolate Truffle Cookies	24
Peppermint Ribbon Cookies	11	Peanut Butter Crunch Cookies	24
Chocolate Delight Bars	13	Butter Brickle Bars	25
Chocolate Chip Cherry Cookies	13	Cherries and Cream Cookies	25
Cherry Bomb Sugar Cookies	14	Frosted Sour Cream Drops	27
Maxine's Molasses Cookies	14	Shakar Lokhma Cookies	27
Nutcracker Sweets	15		
Peanut-Tipped Shortbread	15		





Kathleen Dunbar
COLFAX
Bakers should always be willing to try different recipes. Don't be afraid of failure.

Maple Cookies

¾ cup butter, softened, or butter-flavored shortening
2 ¼ cups packed brown sugar
3 eggs
1 tablespoon maple extract
1 teaspoon vanilla extract
1 ½ cups sour cream
4 ½ cups all-purpose flour
¾ teaspoon baking soda
1 teaspoon salt
1 cup finely chopped walnuts or pecans

Preheat oven to 350 degrees F. In large mixing bowl, combine butter, brown sugar, eggs and extracts; mix until well combined. Add sour cream; blend until just combined. In separate bowl, combine flour, baking soda and salt. Gradually add to creamed mixture; mix until well blended. Fold in nuts. Drop by rounded 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. Spread cooled cookies with Maple Icing. Makes about 7 dozen.

Maple Icing

1 cup butter
3 ½ cups powdered sugar
2 ½ teaspoons maple extract
Pinch of salt
5 to 8 tablespoons hot water

In medium saucepan over low heat, melt and brown the butter. Remove from heat; allow to cool. In large mixing bowl, combine butter, powdered sugar, maple extract, salt and 5 tablespoons hot water; beat for 4 to 5 minutes to create a smooth, spreadable icing. Thin with additional hot water to desired consistency.



Jamie Kulesa
ABBOTSFORD
I always bake cookies on parchment paper, then they never stick to the pan.

Thimbelina Cookies

½ cup butter, softened
¼ cup granulated sugar
1 egg, divided
1 teaspoon vanilla extract
1 cup all-purpose flour
¼ teaspoon salt
1 cup finely chopped walnuts
1 cup jam or frosting of choice

Preheat oven to 350 degrees F. In medium mixing bowl, cream butter and sugar until light and fluffy. Add egg yolk and vanilla; mix well. In separate bowl, sift together flour and salt. Gradually add to creamed mixture; mix until just combined. Shape dough into 1-inch balls, dip each ball into beaten egg white; roll in nuts. Place 1 inch apart on parchment paper-lined baking sheets. Using thumb or back of ¼ teaspoon, gently indent center of each cookie. Bake at 350 degrees for 5 minutes, remove from oven and indent again. Return to oven; bake an additional 7 to 8 minutes, or until edges are lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Cool completely. Fill indentations with jam or frosting. Makes about 2 dozen.

Cherry Walnut Bars

2 ¼ cups sifted all-purpose flour
½ cup granulated sugar
1 cup butter, softened
2 eggs
1 cup packed brown sugar
½ teaspoon salt
½ teaspoon baking powder
½ teaspoon vanilla extract
1 (10-12 ounce) jar maraschino cherries, drained and chopped (juice reserved)
½ cup walnuts or pecans, chopped
½ cup sweetened coconut, optional

Preheat oven to 350 degrees F. In large mixing bowl, combine flour, sugar and butter until dough resembles coarse crumbles. Gently press into ungreased, or parchment paper-lined, 13x9-inch baking pan. Bake at 350 degrees for 20 minutes. In medium mixing bowl, blend eggs, brown sugar, salt, baking powder and vanilla until well combined. Stir in cherries and nuts. Spread over base layer. Return to oven; bake an additional 22 to 25 minutes, or until bars are lightly browned. Cool completely. Spread Icing over cherry-nut layer. Sprinkle with coconut, if using. Cut into bars. Makes about 3 dozen.

Icing

3 tablespoons butter, melted
3 cups powdered sugar
6 to 8 tablespoons reserved cherry juice

In medium mixing bowl, combine butter, powdered sugar and 6 tablespoons cherry juice; beat until smooth. Thin with additional cherry juice to desired consistency.



Teresa Holzhueter
LAKE MILLS
It is a simple recipe with options. You can use pecans instead of walnuts, and sprinkles in place of the coconut.

Peanut Butter Scotchies

½ cup butter, softened
1 cup packed brown sugar
¾ cup creamy peanut butter
3 eggs, slightly beaten
¼ teaspoon vanilla extract
¼ teaspoon light corn syrup
2 teaspoons baking soda
4 ½ cups quick rolled oats
¼ cup chopped nuts
⅓ cup plus 1 tablespoon chocolate chips
⅓ cup plus 1 tablespoon butterscotch-flavored chips
1 cup white chocolate chips

Preheat oven to 350 degrees F. In large mixing bowl, cream butter and brown sugar until light and fluffy. Add peanut butter and eggs; mix well. Blend in vanilla and corn syrup. In separate bowl, combine baking soda and rolled oats. Gradually add to creamed mixture; blend until well combined. Fold in nuts, chocolate chips and butterscotch chips. Drop dough by tablespoonfuls 2 inches apart onto greased, or parchment paper-lined, baking sheets. Press down gently on each cookie. Bake at 350 degrees for 8 to 10 minutes, or until edges are lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. In double boiler or microwave, melt white chocolate chips, stirring until smooth. Drizzle over cooled cookies. Makes about 6 dozen.

Freezes well



Courtney Hilgendorf
COLGATE
My grandma was known for her holiday cookies. To get it all done, she started baking right after Thanksgiving.



Sharon Zawicki
MUSKEGO

I always sift my flour and dry ingredients. It makes a huge difference in the final product.

Mimi's Sugar Cookies

1 cup butter, softened
1 cup granulated sugar
2 egg yolks, whites reserved
1 teaspoon almond extract
3 cups all-purpose flour
1 teaspoon baking powder
½ teaspoon salt
⅓ cup milk
Decorating sprinkles, optional

In large mixing bowl, cream butter and sugar until light and fluffy. Blend in egg yolks one at a time. Add almond extract; mix until well combined. In separate bowl, sift together flour, baking powder and salt; gradually add to creamed mixture. Slowly add milk; blend until smooth dough forms. Cover dough with plastic wrap; chill 30 minutes, or overnight.

Preheat oven to 350 degrees F. 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 9 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 Icing. Decorate as desired. Allow Icing to set overnight. Makes about 4 dozen.

Icing

2 egg whites
2 ½ cups powdered sugar
¼ cup light corn syrup

In large mixing bowl, whip egg whites with mixer on high speed for 4 to 6 minutes until peaks start to form. Add powdered sugar; mix until well combined. Add corn syrup. Blend 1 minute, or until smooth and shiny.



Barbara O'Donnell
MILWAUKEE

I like to make my cookies smaller than usual, then you can eat more without the guilt.

Gingersnap Bars

½ cup butter, softened
1 ½ cups gingersnap crumbs
½ cup all-purpose flour
1 teaspoon baking powder
1 cup sweetened coconut
1 cup cinnamon-flavored chips
1 cup white chocolate chips
1 (14-ounce) can sweetened condensed milk
1 cup chopped pecans

Preheat oven to 325 degrees F. In large mixing bowl, cream butter until light and fluffy; add gingersnap crumbs, flour and baking powder. Mix until just combined. Gently press into lightly greased, or parchment paper-lined, 13x9-inch baking pan. Sprinkle coconut evenly over base; repeat with cinnamon chips and white chocolate chips. Spread sweetened condensed milk over top; allow to settle. Sprinkle with pecans. Bake at 325 degrees for 30 to 35 minutes, or until center is set. Cool completely. Cut into bars. Makes about 3 dozen.



Alice Tesch
WATERTOWN
I love cookies with a little crunch. The coffee beans are the perfect addition.

Coffee Bean Cookies

½ cup butter, softened
½ cup shortening
¾ cup granulated sugar
¾ cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 ¼ cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
½ teaspoon ground cinnamon
1 cup chopped almonds, toasted
1 cup chopped chocolate-covered coffee beans
1 cup toffee bits

In large mixing bowl, cream butter and shortening until well combined. Add sugars; beat until light and fluffy. Add eggs and vanilla; beat well. In separate bowl, combine flour, baking soda, salt and cinnamon. Gradually add to creamed mixture; beat until well combined. Stir in almonds, chocolate-covered coffee beans and toffee bits. Cover dough with plastic wrap; chill 1 hour.

Preheat oven to 350 degrees F. Drop dough by heaping teaspoonfuls 2 inches apart onto ungreased, or parchment paper-lined, baking sheets. Bake at 350 degrees for 9 to 11 minutes, or until edges appear lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 6 dozen.

Freezes well



Debbie Gramza
GERMANTOWN
It's great when you find a favorite cookie that's easy to make. This has become a staple for me after receiving the recipe from an Italian friend's mother.

Italian Ricotta Cookies

1 cup butter, softened
2 cups granulated sugar
2 eggs
2 cups ricotta cheese, room temperature
1 teaspoon vanilla extract
1 tablespoon orange zest (about 1 large orange)
4 ½ cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
½ teaspoon salt

Preheat oven to 350 degrees F. In large mixing bowl, cream butter and sugar until light and fluffy. Add eggs, ricotta cheese, vanilla and orange zest; beat until well combined. In separate bowl, sift together 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 11 to 13 minutes, or until edges 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
4 cups powdered sugar
1 teaspoon vanilla extract
⅓ cup milk

In medium mixing bowl, blend butter, powdered sugar and vanilla. Add milk; beat for 4 to 5 minutes to create a smooth, spreadable frosting.

Eggnog Spritzers

1 cup butter, softened
⅔ cup granulated sugar
1 egg
1 tablespoon vanilla extract
2 ¼ cups all-purpose flour
1 teaspoon ground nutmeg
Colored sprinkles, optional

Preheat oven to 375 degrees F. In large mixing bowl, combine butter, sugar, egg and vanilla; beat until creamy. Gradually add flour and nutmeg; beat until well combined. Fill cookie press with dough. Press dough 1 inch apart onto ungreased, or parchment paper-lined, baking sheets. Bake at 375 degrees for 6 to 9 minutes, or until edges are lightly browned. Cool 1 to 2 minutes on baking sheets; transfer to wire cooling racks. While still warm, brush with Glaze; top with sprinkles, if desired. Makes about 5 dozen.

Glaze

¼ cup butter, melted
1 cup powdered sugar
¼ teaspoon rum extract
1 to 2 tablespoons hot water

In medium mixing bowl, combine butter, powdered sugar, rum extract and 1 tablespoon hot water. Whisk until smooth. Thin with more hot water to preferred consistency.

Freezes well



Jamie Kolodzek
GREENDALE
This is a twist on the traditional spritz. We've been making this recipe for 22 years.

Snow-Topped Tea Cakes

1 cup butter, softened
1 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
½ teaspoon plus a pinch of salt
2 (4-ounce) German's sweet chocolate bars
½ cup chopped pecans, or nut of choice
White nonpareils

Preheat oven to 350 degrees F. In large mixing bowl, cream butter until smooth. Add brown sugar; mix until light and fluffy. Add egg and vanilla; mix until thoroughly combined. In separate bowl, sift together flour and salt. Gradually add to creamed mixture; blend until just combined. Spread dough into ungreased, or parchment paper-lined, 15x10x1-inch baking pan. Bake at 350 degrees for 20 to 25 minutes, or until golden brown. In double boiler or microwave, melt chocolate. Spread over warm base layer; sprinkle with chopped nuts and nonpareils. While still warm, cut into bars. Makes about 3 dozen.

Freezes well



Jean Woskoski
WEST BEND
If you are new to baking, keep trying. Not every batch of cookies will be perfect. The more you practice, the better you will be. A good cookie takes patience. It's not a race.



Peggy Esche
APPLETON

When baking large quantities, have help and assign duties. It makes the work go quicker if you divide it up. Also, get kids involved. They don't know how fun baking can be until they participate.

Poinsettia Cookies

¾ cup butter or margarine, softened
½ cup granulated sugar
1 egg
1 teaspoon vanilla extract
1 (3-ounce) package raspberry-flavored gelatin mix
2 cups all-purpose flour
Yellow jimmies or decorating sprinkles

In large mixing bowl, cream butter and sugar until light and fluffy. Add egg, vanilla and gelatin mix; beat well. Gradually add flour; mix until well combined. Shape dough into 1 ¼-inch balls and place 2 inches apart on parchment paper-lined baking sheets. Cover with plastic wrap; chill 1 hour.

Preheat oven to 375 degrees F. With paring knife, make 6 cuts from top of each dough ball three-quarters through to make 6 wedges. Spread wedges apart slightly to form flower petals. Bake at 375 degrees for 5 minutes. Place small amount of jimmies or sprinkles in center of each cookie. Return to oven; bake an additional 4 to 6 minutes, or until edges appear set. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 3 dozen.



Denise Sokolowski
MILWAUKEE

When baking, don't stress, and be creative. It's how I came up with this recipe and won second place at the 2016 Wisconsin State Fair.

Iced Lemon Pistachio Butter Cookies

1 cup butter, softened
2 tablespoons lemon zest (about 2 lemons)
1 tablespoon lemon juice
1 egg yolk
1 cup granulated sugar
½ teaspoon lemon extract
½ teaspoon vanilla extract
2 cups all-purpose flour
¼ teaspoon baking soda
½ teaspoon salt
1 ¼ cups unsalted pistachios, coarsely ground, divided

Preheat oven to 350 degrees F. In large mixing bowl, cream butter. Add lemon zest, lemon juice, egg yolk, sugar and extracts; mix until well combined. In separate bowl, combine flour, baking soda, salt and 1 cup pistachios. Gradually add to creamed mixture; blend until combined. Shape dough into 1-inch balls and place 2 inches apart on greased, or parchment paper-lined, baking sheets. Gently press with fork in crisscross pattern. Bake at 350 degrees for 10 to 12 minutes, or until tops begin to color and bottoms are pale golden brown. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Spread cooled cookies with Icing; sprinkle with remaining pistachios. Makes about 4 ½ dozen.

Icing

2 cups white chocolate chips
2 tablespoons shortening
1 teaspoon lemon zest

In microwave or small saucepan over low heat, melt white chocolate chips and shortening; stir constantly. Remove from heat. Add zest; stir until smooth.

Butter Pecan Turtle Bars

2 cups all-purpose flour
1 cup packed brown sugar
½ cup butter, softened
1 ¼ cups pecan halves
1 ½ cups chocolate chips

Preheat oven to 350 degrees F. In medium mixing bowl, combine flour, brown sugar and butter; mix until dough resembles small crumbles. Press evenly into ungreased, or parchment paper-lined, 13x9-inch baking pan. Sprinkle pecan halves over base layer. Spread Caramel Layer over pecans. Bake in center of oven at 350 degrees for 18 to 22 minutes, or until Caramel Layer is bubbly and crust is lightly browned. Sprinkle chocolate chips over top. Allow chips to sit for 2 minutes; swirl melted chips to create marbled effect. Cool completely. Cut into bars. Makes about 3 dozen.

Caramel Layer

1 ⅓ cups butter
1 cup packed brown sugar

In small saucepan over medium heat, combine butter and brown sugar. Bring to a boil, stirring constantly. Continue to boil and stir for one minute.

❄ *Freezes well*



Mary Salverson
WHITEWATER

My boys love to have these bars during the holidays. They disappear quickly from the cookie tray.

Peppermint Ribbon Cookies

4 ounces cream cheese, softened
½ cup salted butter, melted and cooled
1 egg
½ teaspoon peppermint extract
1 teaspoon vanilla extract
2 cups all-purpose flour
1 ½ cups granulated sugar
1 tablespoon cornstarch
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
2 tablespoons powdered milk
1 cup peppermint-flavored baking chips
½ cup dark chocolate chips
1 ¼ cups chopped chocolate sandwich cookies

In large mixing bowl, beat cream cheese until smooth; add butter, egg and extracts. Mix until well blended. In separate bowl, combine flour, sugar, cornstarch, baking powder, baking soda, salt and powdered milk. Gradually add to creamed mixture; mix until well combined. Stir in peppermint chips and chocolate chips; gently fold in chocolate sandwich cookie pieces. Cover dough with plastic wrap; chill 30 minutes, or overnight.

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 8 to 10 minutes, or until edges appear set. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 5 dozen.

❄ *Freezes well*



Rachel Tillman
MENOMONEE FALLS

Peppermint baking chips are key to this recipe, but they are seasonal. If I don't stock up around the holidays, I purchase them online.



Chocolate Delight Bars

½ cup butter, softened
1 egg yolk
4 tablespoons water
1 ¼ cups all-purpose flour
1 teaspoon granulated sugar
1 teaspoon baking powder
2 cups semi-sweet chocolate chips

Preheat oven to 350 degrees F. In large mixing bowl, beat butter, egg yolk and water until well combined. In separate bowl, sift together flour, sugar and baking powder. Gradually add to creamed mixture; mix until just combined. Gently press into greased, or parchment paper-lined, 13x9-inch baking pan. Bake at 350 degrees for 10 minutes. While crust is baking, prepare Topping. Remove base layer from oven and sprinkle with chocolate chips. Return to oven; bake 1 minute. Carefully spread melted chocolate chips over base layer. Spread Topping over chocolate chip layer. Return to oven; bake an additional 30 to 35 minutes, or until top is golden brown. Cool completely. Cut into bars. Makes about 3 dozen.

Topping

2 eggs
¾ cup granulated sugar
6 tablespoons butter, melted
2 teaspoons vanilla extract
2 cups finely chopped walnuts

In medium mixing bowl, beat eggs until thickened. Add sugar, butter, vanilla and walnuts; stir until well combined.

❄ *Freezes well*



Jamie Voster
NEENAH

My grandmother baked these for special occasions — a comfort food always made with love.

Chocolate Chip Cherry Cookies

½ cup butter, softened
4 ounces cream cheese, softened
1 ½ cups granulated sugar
1 teaspoon vanilla extract
1 egg
2 ½ cups all-purpose flour
1 teaspoon baking soda
½ teaspoon baking powder
⅛ teaspoon salt
1 cup mini chocolate chips
1 ¼ cups chopped dried cherries

Preheat oven to 375 degrees F. In large mixing bowl, combine butter and cream cheese; mix until smooth. Add sugar and vanilla; beat until light and fluffy. Add egg; mix well. In separate bowl, sift together flour, baking soda, baking powder and salt. Gradually add to creamed mixture; beat until well combined. Fold in chocolate chips and cherries. Shape dough into 1-inch balls and place 2 inches apart on parchment paper-lined baking sheets. Bake at 375 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.

❄ *Freezes well*



Barbara Lambert
BURLINGTON

Don't be afraid to make a variation on a traditional recipe. I use cherries as a tribute to my Door County heritage, and chocolate chips are always a favorite in my current hometown of Burlington.



LeAnn LeBlanc
WAUKESHA
My grandmother always kept a jar of maraschino cherries in her refrigerator. She had them to make brandy old fashioneds, but during the holidays, she also used them in this recipe.

Cherry Bomb Sugar Cookies

½ cup butter, softened
½ cup vegetable oil
½ cup granulated sugar
½ cup powdered sugar
1 egg
1 teaspoon almond extract
1 teaspoon cherry extract
1 (12-ounce) jar maraschino cherries, drained and chopped (juice reserved)
2 ¼ cups all-purpose flour
½ teaspoon baking soda
½ teaspoon cream of tartar

Preheat oven to 375 degrees F. In large mixing bowl, cream butter, oil and sugars until light and fluffy. Beat in egg, extracts and cherries. In separate bowl, combine flour, baking soda and cream of tartar. Gradually add to creamed mixture; blend until just combined. Drop dough by heaping teaspoonfuls 2 inches apart onto parchment paper-lined baking sheets. Bake at 375 degrees for 8 to 11 minutes, or until edges are lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Spread cooled cookies with Cherry Icing. Makes about 4 dozen.

Cherry Icing

4 tablespoons butter, softened
⅓ to ½ cup reserved cherry juice
1 teaspoon almond extract
1 teaspoon cherry extract
4 cups powdered sugar

In large mixing bowl, combine butter, ⅓ cup cherry juice and extracts. Blend in powdered sugar. Stir until smooth. Thin with more juice to preferred consistency.

Freezes well



Susan Oechsner
MUSCODA
Memories can help you in the kitchen. I bake these to honor my mom.

Maxine's Molasses Cookies

1 ½ cups butter
2 ½ cups granulated sugar, divided
½ cup dark molasses
2 eggs, beaten
4 cups all-purpose flour
4 teaspoons baking soda
1 teaspoon ground cloves
1 teaspoon ground ginger
2 teaspoons ground cinnamon
1 teaspoon salt

In small saucepan, melt butter; cool 10 minutes. In large mixing bowl, blend butter, 2 cups sugar, molasses and eggs; beat until well combined. In separate bowl, sift together flour, baking soda, cloves, ginger, cinnamon and salt. Gradually add to creamed mixture; blend until well combined. Cover dough with plastic wrap; chill 2 hours, or overnight.

Preheat oven to 375 degrees F. Shape dough into 1 ½-inch balls; roll in sugar. Place 2 inches apart on parchment paper-lined baking sheets. Bake at 375 degrees for 8 to 10 minutes, or until edges appear set. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 6 dozen.

Freezes well

Nutcracker Sweets

⅓ cup butter-flavored shortening
½ cup creamy peanut butter
1 ½ cups packed brown sugar
2 eggs
1 ½ cups all-purpose flour
1 ½ teaspoons baking powder
½ teaspoon salt
¼ cup milk
1 teaspoon vanilla extract

Preheat oven to 350 degrees F. In large mixing bowl, cream shortening and peanut butter. Add brown sugar; beat until light and fluffy. Add eggs one at a time; beat until creamy. In separate bowl, combine flour, baking powder and salt. In measuring cup, combine milk and vanilla. Gradually add dry ingredients and liquid alternately to creamed mixture. Scrape sides of bowl frequently; mix until well combined. Spread dough into greased, or parchment paper-lined, 15x10x1-inch baking pan. Bake at 350 degrees for 17 to 20 minutes, or until edges are lightly browned. Cool completely. Spread base layer with Frosting; follow with Chocolate Drizzle. Refrigerate 15 minutes, or until chocolate is firm. Cut into bars. Makes about 4 dozen.

Frosting

¼ cup butter-flavored shortening
⅔ cup creamy peanut butter
4 cups powdered sugar
½ cup milk

In large mixing bowl, cream shortening and peanut butter. Add powdered sugar and milk; beat until light and fluffy.

Chocolate Drizzle

½ cup semi-sweet chocolate chips

In double boiler or microwave, melt chocolate chips.

Freezes well



Debby Cwikla
MEDFORD
When you find a recipe that works for you, stick with it. I always enjoyed eating these at church luncheons. Now, I'm the one who bakes them.

Peanut-Tipped Shortbread

1 cup salted butter, softened
¾ cup lightly packed brown sugar
2 teaspoons vanilla extract
2 cups all-purpose flour
1 (10-ounce) package vanilla melting wafers
½ cup finely chopped salted peanuts

Preheat oven to 325 degrees F. In large mixing bowl, cream butter and brown sugar until light and fluffy. Beat in vanilla. Gradually add flour; mix until well combined. Shape portions of dough into ½-inch-thick logs, approximately 12 inches long. Cut into 2-inch pieces and place 2 inches apart on ungreased, or parchment paper-lined, baking sheets. Bake at 325 degrees for 14 to 16 minutes, or until lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. In double boiler or microwave, melt vanilla wafers. Dip cooled cookies halfway in melted vanilla. Allow excess to drip off; sprinkle with peanuts. Place on parchment paper to set. Makes about 4 ½ dozen.



Kathy Kleman
HALES CORNERS
My biggest tip is to start with a clean kitchen, then get your ingredients and bowls ready, preheat the oven, and take your time. Baking should be relaxing and enjoyable.



Letitia Trathen
KENOSHA

Before I even start baking, I make sure I have all my ingredients measured and ready.

Crispy Oatmeal Cherry Cookies

1 cup butter, softened
1 cup packed brown sugar
1 cup granulated sugar
1 ¼ teaspoons ground cinnamon
1 teaspoon vanilla extract
1 teaspoon baking soda
1 teaspoon salt
2 eggs
3 cups old-fashioned oats
½ cup dried cherries
½ cup chopped pecans
1 ⅔ cups all-purpose flour

Preheat oven to 350 degrees F. In large mixing bowl, beat butter for 30 seconds. Add sugars, cinnamon and vanilla; mix until well combined. Add baking soda, salt and eggs; blend well. Gradually add oats, cherries and pecans; mix until well combined. Add flour; mix until fully incorporated. Shape dough into 1 ½-inch balls and place 2 inches apart on 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. Makes about 6 dozen.

❄ *Freezes well*



Julie Wolski
MILWAUKEE

Texture and presentation are important to me because we eat first with our eyes.

Nana's Coffee Toffee Cookies

½ cup butter, softened
¾ cup packed dark brown sugar
½ cup coffee liqueur
1 teaspoon coffee extract
1 ¾ cups all-purpose flour
½ cup cocoa powder
½ teaspoon baking soda
¼ teaspoon salt
½ cup chopped pecans, toasted
1 cup toffee bits, divided

In large mixing bowl, cream butter and brown sugar until light and fluffy. Add coffee liqueur and coffee extract; mix until well combined. In separate bowl, combine flour, cocoa powder, baking soda and salt. Gradually add to creamed mixture; mix until well combined. Fold in pecans and ¾ cup toffee bits. Cover dough 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. Bake at 350 degrees for 8 to 10 minutes, or until edges appear set. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Dip tops of cooled cookies in Coffee Glaze; sprinkle with remaining toffee bits. Makes about 5 dozen.

Coffee Glaze

1 ½ cups powdered sugar
1 tablespoon coffee extract
2 to 3 tablespoons milk

In medium mixing bowl, combine powdered sugar, coffee extract and 2 tablespoons milk. Whisk until smooth. Thin with more milk to preferred consistency.



Sara Froeming
APPLETON

These have a similar taste to traditional Greek baklava but are easier to make. Chill the dough for a day to allow the flavors to concentrate.

Baklava Thumbprints

½ cup butter, softened
1 cup, plus 3 tablespoons granulated sugar, divided
2 eggs
1 teaspoon almond extract
1 teaspoon vanilla extract
2 ¼ cups all-purpose flour
1 teaspoon baking powder
½ teaspoon salt
1 cup honey
1 ½ cups finely chopped walnuts, toasted
2 teaspoons ground cinnamon

In large mixing bowl, cream butter and 1 cup sugar until light and fluffy. Blend in eggs, one at a time. Add extracts; beat until well combined. In separate bowl, whisk together flour, baking powder and salt. Gradually add to creamed mixture; blend well. Cover dough with plastic wrap; chill 30 minutes, or overnight.

Preheat oven to 350 degrees F. In small mixing bowl, combine honey and walnuts. In separate bowl, combine 3 tablespoons sugar with cinnamon. Shape dough into 1-inch balls and place 2 inches apart on parchment paper-lined baking sheets. Bake at 350 degrees for 8 minutes. With back of ¼ teaspoon, press deep indentations in center of cookies. Fill each indentation with honey mixture; sprinkle with cinnamon sugar mixture. Return to oven; bake an additional 7 to 9 minutes, or until edges are lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 4 dozen.



Peggy Wolf
MILWAUKEE

These cookies have less sugar than most, and the potato chips add character.

Potato Chip Almond Delights

¾ cup butter, softened
½ cup granulated sugar
1 egg yolk
1 teaspoon vanilla extract
1 tablespoon almond extract
1 ½ cups all-purpose flour
¼ teaspoon salt
½ cup chopped almonds
¾ cup crushed potato chips
1 ¼ cups milk chocolate chips

Preheat oven to 350 degrees F. In large mixing bowl, cream butter and sugar until light and fluffy. Add egg yolk and extracts; mix until well combined. Gradually add flour and salt; mix well. Blend in almonds. Gently fold in potato chips. Shape dough into finger-width logs and cut into 2-inch pieces. Place 2 inches apart on parchment paper-lined baking sheets. Bake at 350 degrees for 9 to 12 minutes, or until edges are lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. In double boiler or microwave, melt chocolate chips; dip ends of cooled cookies in chocolate. Chill to set. Makes about 3 dozen.

❄ *Freezes well*

Mini Chocolate Mint Balls

1 cup butter, softened
½ cup granulated sugar
2 drops green food coloring
1 teaspoon vanilla extract
1 teaspoon peppermint extract
2 ¼ cups all-purpose flour
¼ teaspoon salt
1 cup mini chocolate chips
1 ½ cups powdered sugar

In large mixing bowl, cream butter. Add sugar; mix until light and fluffy. Add food coloring and extracts. Gradually add flour and salt; mix until well combined. Fold in chocolate chips. Cover dough with plastic wrap; chill 1 hour, or overnight.

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 9 to 11 minutes, or until lightly browned. Cool 1 to 2 minutes on baking sheets. While cookies are still warm, roll in powdered sugar. Transfer to wire cooling racks. When ready to serve, roll again in powdered sugar. Makes about 3 ½ dozen.

❄ *Freezes well*



Ellen Taibl
THIENSVILLE

These cookies get their magic from the aroma of mint.

Root Beer Float Cookies

1 cup butter or margarine, softened
1 cup granulated sugar
1 cup packed brown sugar
2 eggs
4 teaspoons root beer extract
1 teaspoon vanilla extract
4 cups all-purpose flour
1 teaspoon baking soda
¼ teaspoon salt
½ cup buttermilk

In large mixing bowl, cream butter and sugars until light and fluffy. Add eggs and extracts; beat until well combined. In separate bowl, combine flour, baking soda and salt. Gradually add to creamed mixture, alternating with buttermilk; mix until soft dough forms. Cover dough with plastic wrap; chill 1 hour.

Preheat oven to 370 degrees F. Drop dough by rounded teaspoonfuls 2 inches apart onto lightly greased, or parchment paper-lined, baking sheets. Bake at 370 degrees for 9 to 12 minutes, or until lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Spread cooled cookies with Frosting. Makes about 4 dozen.

Frosting

½ cup butter, softened
4 cups powdered sugar
2 teaspoons vanilla extract
5 to 6 tablespoons milk

In medium mixing bowl, cream butter. Add powdered sugar, vanilla and 5 tablespoons milk; blend until smooth. Thin with additional milk to desired consistency.



Joel Harper
NEW BERLIN

This is a great recipe to adjust to your preferences. For a lighter, fluffier cookie, use three eggs. For a stronger root beer flavor, add another teaspoon of extract to the dough.



Paul Shoman
ASHIPPUN

Don't forget to try the classics. My mother stored these in tins and hid them. I'd always sneak some when my parents were gone, so they started leaving me notes to stay out!

Gramma's Peanut Butter Cookies

½ cup shortening
½ cup granulated sugar
½ cup packed brown sugar
½ cup creamy peanut butter
1 egg
1 ¼ cups sifted all-purpose flour
½ teaspoon baking powder
¾ teaspoon baking soda
¼ teaspoon salt

Preheat oven to 350 degrees F. In large mixing bowl, cream shortening and sugars until light and fluffy. Add peanut butter and egg; mix until well combined. In separate bowl, combine sifted flour, baking 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 greased, or parchment paper-lined, baking sheets. Press down slightly with fork dipped in flour, making crisscross pattern. Bake at 350 degrees for 8 to 10 minutes, or until edges appear set. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 4 dozen.

Freezes well



Alaria Taylor
BROOKFIELD

My husband loves spicy cookies, so I kept experimenting with adding more spice. Using cayenne pepper gave them the "kick" he wanted.

Super Spicy Gingerbread Cookies

½ cup salted butter, softened
½ cup packed dark brown sugar
1 egg
¼ cup dark molasses
2 ¼ cups pastry flour*
2 tablespoons ground ginger
1 ½ teaspoons ground cinnamon
¼ teaspoon ground cloves
¼ teaspoon cayenne pepper

In large mixing bowl, cream butter and dark brown sugar until light and fluffy. Add egg and molasses; beat until well combined. In separate bowl, combine flour, ginger, cinnamon, cloves and cayenne pepper; mix until well combined. Cover dough with plastic wrap; chill 30 minutes.

Preheat oven to 350 degrees F. On floured surface, roll portions of dough to ¼-inch thickness. Cut with holly leaf cookie cutter, or cookie cutter of choice. Place 1 inch apart on parchment paper-lined baking sheets. Bake at 350 degrees for 7 to 8 minutes, or until centers are no longer shiny. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Decorate as desired. Makes about 4 dozen.

*Baker's note: Mix equal parts cake and all-purpose flours as a substitute for pastry flour.

Freezes well

Pumpkin Chocolate Chip Cookies

1 cup butter, softened
1 cup granulated sugar
½ cup packed brown sugar
2 eggs
2 teaspoons vanilla extract
3 ½ cups all-purpose flour
1 slightly heaping teaspoon baking soda
½ teaspoon salt
3 ¼ teaspoons pumpkin pie spice
2 cups white chocolate chips
Colored jimmies

In large mixing bowl, cream butter 2 minutes. Add sugars; beat until light and fluffy. Add eggs; mix well. Add vanilla. In separate bowl, sift together flour, baking soda, salt and pumpkin pie spice. Gradually add to creamed mixture; mix well. Fold in white chocolate chips. Cover dough 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. Sprinkle with jimmies and gently press into dough. Bake at 350 degrees for 8 to 10 minutes, or until set. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 6 dozen.

Freezes well



John Hilist
WAUWATOSA

Always make sure your butter is room temperature by putting it on the counter about 30 minutes before using it.

Poppyseed Yummies

1 cup butter, softened
½ cup granulated sugar
2 egg yolks
1 teaspoon vanilla extract
2 cups all-purpose flour
¼ teaspoon salt
3 tablespoons poppyseeds
1 cup vanilla or milk chocolate melting wafers

In large mixing bowl, cream butter and sugar until light and fluffy. Add egg yolks and vanilla; beat well. Gradually add flour, salt and poppyseeds; blend until just combined. Cover dough with plastic wrap; chill 1 hour.

Preheat oven to 375 degrees F. Shape dough into 1-inch balls and place 2 inches apart on parchment paper-lined baking sheets. Using thumb, or back of ¼ teaspoon, press deep indentations in center of cookies. Bake at 375 degrees for 8 to 10 minutes, or until bottoms are lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. In double boiler or microwave, melt wafers. Fill cooled cookies with melted chocolate or vanilla; allow to set. Makes about 4 dozen.

Freezes well



Jean Drewiske
WISCONSIN RAPIDS

My favorite tools in the kitchen are classics. I have an old set of spoons and knives that I always use for baking.



Marixa Gonzalez-Graetz

OAK CREEK

This Puerto Rican cookie has the same flavors as eggnog. The seasonal spices are nostalgic and leave you wanting more.

Coquito Sugar Cookies

½ cup butter, softened
½ cup granulated sugar
1 egg
1 teaspoon coconut extract
2 cups all-purpose flour
½ teaspoon salt
¼ teaspoon ground cinnamon, plus additional for dusting
Pinch of ground nutmeg
¼ teaspoon baking powder
¼ teaspoon baking soda
¼ cup unsweetened coconut

In large mixing bowl, cream butter and sugar until light and fluffy. Add egg and coconut extract; mix until well combined. Gradually add flour, salt, cinnamon, nutmeg, baking powder, baking soda and coconut; mix until well combined. On parchment paper, roll dough to ¼-inch thickness. Place on baking sheet; gently press another sheet of parchment paper on top. Chill 1 hour.

Preheat oven to 350 degrees F. Cut dough with 2 ½-inch round cookie cutter; transfer to separate parchment paper-lined baking sheets. Bake at 350 degrees for 10 to 11 minutes, or until edges appear lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Dip tops of cooled cookies in Icing; allow excess to drip off. Dust with cinnamon. Makes about 3 dozen.

Icing

1 cup powdered sugar
1 ½ teaspoons rum extract
1 to 3 tablespoons full-fat coconut milk

In medium mixing bowl, combine powdered sugar, rum extract and 1 tablespoon coconut milk. Stir until smooth. Thin with more coconut milk to preferred consistency.



Brandi Buchholz

FREDERIC

I never measure vanilla. A little extra never hurts.

B's Chocolate Chip Cookies

¾ cup salted butter, softened
¾ cup packed brown sugar
¼ cup granulated sugar
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1 (3.5-ounce) package instant vanilla pudding mix
1 teaspoon baking powder
1 (12-ounce) package milk chocolate chips

Preheat oven to 350 degrees F. In large mixing bowl, combine butter, sugars, egg and vanilla; beat for 4 minutes. In separate bowl, combine flour, pudding mix and baking powder. Gradually add to creamed mixture; beat for 1 minute. Stir in chocolate chips. Shape dough into 1-inch balls and place 2 inches apart on greased, or parchment paper-lined, baking sheets. Bake at 350 degrees for 8 to 10 minutes, or until edges appear set. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 5 dozen.

❄ *Freezes well*



Sandra Ingram
CEDARBURG

My best advice is to remember you can do it. To start, follow the recipe exactly and pretty soon, you will be adding your own ideas.

Chocolate Truffle Cookies

- 1 ¼ cups butter or margarine, softened
- 2 ¼ cups powdered sugar
- ⅓ cup cocoa powder
- ¼ cup sour cream, room temperature
- 1 tablespoon vanilla extract
- 2 ¼ cups all-purpose flour
- 1 (11-ounce) package mini chocolate chips
- ½ cup chocolate jimmies

In large mixing bowl, cream butter, powdered sugar and cocoa powder until light and fluffy. Add sour cream and vanilla; beat until smooth. Add flour; mix well. Stir in chocolate chips. Cover dough with plastic wrap; chill 1 hour, or overnight.

Preheat oven to 350 degrees F. Shape dough into 1-inch balls; dip tops in chocolate jimmies. Place 2 inches apart on ungreased, or parchment paper-lined, baking sheets. Bake at 350 degrees for 10 to 11 minutes, or until set. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 5 ½ dozen.

Freezes well



Wendy Sleider
WAUKESHA

The perfect cookie starts with butter and quality ingredients.

Peanut Butter Crunch Cookies

- 1 cup butter, softened
- 1 ¼ cups crunchy peanut butter
- 1 cup granulated sugar
- 1 cup packed brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2 ½ cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 4 cups corn flakes
- 1 (8-ounce) package candy-coated peanut butter pieces
- 1 (10-ounce) package mini peanut butter cups, roughly chopped

Preheat oven to 350 degrees F. In large mixing bowl, cream butter and peanut butter. Add sugars; beat until light and fluffy. Add eggs and vanilla; mix until well combined. In separate bowl, combine flour, baking powder, baking soda and salt. Gradually add to creamed mixture; beat until well blended. Gently fold in corn flakes, candy-coated peanut butter pieces and peanut butter cups. Shape dough into 1-inch balls and place 2 inches apart on ungreased, or 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 8 dozen.

Freezes well

Butter Brickle Bars

- 1 cup butter, softened
- 1 cup packed brown sugar
- 1 egg yolk, beaten
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- ½ teaspoon salt

Preheat oven to 325 degrees F. In large mixing bowl, beat butter, brown sugar and egg yolk until well combined. Add vanilla; mix well. Gradually add flour and salt; blend until just combined. Gently press dough into lightly greased, or parchment paper-lined, 15x10x1-inch baking pan. Bake at 325 degrees for 15 to 20 minutes, or until lightly browned.

Increase oven temperature to 375 degrees F. Immediately spread Topping over base layer. Return to oven; bake at 375 degrees for 8 additional minutes. Cool completely. Cut into bars. Makes about 3 dozen.

Topping

- 1 cup butterscotch-flavored chips
- ¼ cup light corn syrup
- 2 tablespoons shortening
- 1 tablespoon water
- ¼ teaspoon salt
- 1 cup chopped walnuts or pecans

In double boiler, combine butterscotch chips, corn syrup, shortening, water and salt. Stir constantly until melted and fully combined. Remove from heat; stir in nuts.



Sharon Clayton
WATERLOO

Dig out some of your family's old "must bake" recipes. I had forgotten about these until my brother recently asked for them. Fifty years later, and they still taste as good as I remember.

Cherries and Cream Cookies

- 1 cup butter, softened
- 1 cup powdered sugar
- 1 egg
- ¼ cup Irish cream liqueur
- 2 ¼ cups all-purpose flour
- 1 cup white chocolate chips
- 2 cups chopped candied cherries (red, green or combination)
- Granulated sugar for rolling

In large mixing bowl, cream butter and powdered sugar until light and fluffy. Add egg and Irish cream liqueur; mix well. Add flour; beat until well blended. Fold in white chocolate chips and candied cherries. Cover dough with plastic wrap; chill 3 hours.

Preheat oven to 350 degrees F. Shape dough into 1-inch balls; roll in sugar. Place 2 inches apart on parchment paper-lined baking sheets. Bake at 350 degrees for 9 to 11 minutes, or until bottoms are lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Makes about 6 dozen.

Freezes well



Elaine Rewolinski
MILWAUKEE

Cookies should be pretty and flavorful. One bite should make you want more.

Photography by Grace Natoli Sheldon
Baking by Mary McNulty

Frosted Sour Cream Drops



1 cup butter, softened
1 ½ cups granulated sugar
2 eggs
1 teaspoon vanilla extract
½ teaspoon almond extract
3 ¼ cups sifted all-purpose flour
1 teaspoon salt
½ teaspoon baking soda
½ teaspoon baking powder
1 cup sour cream, room temperature

In large mixing bowl, beat butter, sugar and eggs until light and fluffy. Add extracts; blend until well combined. In separate bowl, combine sifted flour, salt, baking soda and baking powder. Gradually add to creamed mixture, alternating with sour cream; mix until well combined. Cover dough with plastic wrap; chill 1 hour, or overnight.

Preheat oven to 375 degrees F. Drop tablespoonfuls of dough 2 inches apart onto greased, or parchment paper-lined, baking sheets. Bake at 375 degrees for 10 to 12 minutes, or until edges are lightly browned. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Spread cooled cookies with Buttercream Frosting. Makes about 5 dozen.

Buttercream Frosting

½ cup butter, softened
1 teaspoon vanilla extract
½ teaspoon almond extract
2 to 4 tablespoons half and half cream
2 ½ cups sifted powdered sugar
Food coloring, optional

In medium mixing bowl, cream butter. Add extracts, 2 tablespoons half and half, sifted powdered sugar and food coloring, if using; beat at high speed for 2 minutes. Thin with more half and half to preferred consistency.

Freezes well

Penny Nichols
DARIEN

I love to pre-measure my ingredients and have all of my tools, bowls, baking sheets and whatever else I will need ready. Then, when I start my recipe, everything is at my fingertips.

Shakar Lokhma Cookies



2 cups butter, softened
2 cups powdered sugar, plus additional for rolling
3 egg yolks
2 ounces amaretto or brandy
4 ½ cups all-purpose flour
¼ to ½ cup finely chopped walnuts, optional

Preheat oven to 325 degrees F. In large mixing bowl, cream butter and powdered sugar until light and fluffy. Add egg yolks and amaretto or brandy; mix until combined. Gradually add flour and walnuts, if using; mix until well combined. Roll dough into long, finger-width ropes. At an angle, cut dough into 2 ½- to 3-inch pieces. Place 2 inches apart on parchment paper-lined baking sheets; use fork to indent cookie tops. Bake at 325 degrees for 12 to 15 minutes, or until bottoms begin to brown. Cool 2 to 3 minutes on baking sheets; transfer to wire cooling racks. Roll cooled cookies in powdered sugar. Makes about 6 dozen.

Freezes well

Jeri Salbashian Davis
EAST TROY

Passing down recipes from our ancestors is a treasured gift. This is an Armenian cookie recipe from my grandmother, who came to America in 1920.



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

TM/©2026 WEC Energy Group Inc. All rights reserved. No reproduction or distribution without prior written consent.

WE-260150-11-JN-WP-230M