

2011 We Energies Cookie Book 



Note from the President



For many families, the holiday season officially begins with the time-honored tradition of cookie baking. We're delighted that our holiday Cookie Book is part of that tradition in thousands of homes. Every year, customers share wonderful stories with me about turning to their favorite recipes in books that are now 40 or 50 years old.

I know you'll enjoy the 2011 edition of our Cookie Book, filled with 37 delicious recipes from the kitchens of our employees. They're happy to share their family favorites with you.

From all of us at We Energies, please accept our best wishes for a warm and wonderful holiday season.

Sincerely,

A handwritten signature in black ink that reads "Gale Klappa". The signature is fluid and cursive, written in a professional style.

Gale Klappa
Chairman, President and Chief Executive Officer
We Energies

Thank you

**The following employees
generously offered their
recipes for this year's
edition:**

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Special thanks to the baking and pastry arts students and instructors at Milwaukee Area Technical College who graciously gave their time and talent to test the recipes.

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Appearing on cover (from left):
Cereal Cookies (Pg. 5)
Pastel Cookies (Pg. 27)
Frosted Pecan Dainties (Pg. 9)
Mini-Danish Cookies (Pg. 23)



Aunt Jean's No-Bake Peanut Mallow Squares

- 1 cup (6-ounce package) semi-sweet chocolate chips**
- 1 cup butterscotch chips**
- 1/2 cup creamy peanut butter (not low fat)**
- 3 cups miniature marshmallows**
- 1 cup salted peanuts**

Combine chocolate chips, butterscotch chips and peanut butter. Melt, using double boiler or microwave oven, stirring frequently. Cool slightly. Stir in marshmallows and peanuts. Pour into 8x8-inch pan lined with aluminum foil. Cool until set. Use foil to lift from pan; cut into squares. *Makes about 2 dozen squares.*

Bird's Nest Cookies

- 1/2 cup shortening**
- 1/2 cup brown sugar, packed**
- 1 egg yolk**
- 1/2 teaspoon vanilla extract**
- 1 cup all-purpose flour**
- 1/4 teaspoon salt**
- 1 egg white, beaten**
- 3/4 cup chopped walnuts**
- 1/3 cup jam or 12 large maraschino cherries, drained and cut in half**

In medium bowl, cream shortening and brown sugar. Mix in egg yolk and vanilla. Blend in flour and salt. Cover bowl; refrigerate 2 to 3 hours or overnight.

Preheat oven to 350 degrees F. Shape rounded teaspoonfuls of dough into balls, dip in egg white, then roll in chopped walnuts. Place on greased cookie sheets. Make thumb print in center; fill with jam or cherry half. Bake at 350 degrees for 12 to 15 minutes or until slightly browned on edges. Cool on wire cooling racks. *Makes about 2 dozen.*

*Appearing on previous page (from left):
Bird's Nest Cookies (Pg. 3)
Aunt Jean's No-Bake Peanut Mallow
Squares (Pg. 3)
Holly Clusters (Pg. 20)
Chinese Almond Cookies (Pg. 20)*

Grandma's Ginger Cream Mini-Cupcakes

4 cups all-purpose flour
2 teaspoons ground ginger
1 teaspoon ground nutmeg
1 teaspoon ground cloves
1 teaspoon ground cinnamon
2 teaspoons baking soda
1/2 teaspoon salt
1/2 cup shortening
1 cup granulated sugar
1 egg
1 cup mild molasses
1 cup hot water

Preheat oven to 350 degrees F. In large bowl, mix flour, ginger, nutmeg, cloves, cinnamon, baking soda and salt; set aside. In separate large bowl, cream shortening and sugar; beat in egg. Blend in molasses. Add flour mixture alternately with hot water; mix well. Line 2-inch mini-muffin pans with paper liners; fill 3/4 full with batter. Bake at 350 degrees for 12 to 15 minutes or until toothpick inserted in the center comes out clean. Cool in pan on wire rack for 5 minutes, then remove cupcakes from pan. Cool completely on wire racks. Spread Cream Cheese Frosting on cupcakes or decorate cupcakes by putting frosting in pastry bag or tube with a star or round tip. Store in covered container in refrigerator. *Makes about 7 dozen.*

Cream Cheese Frosting

1/4 cup butter, softened
2 (3-ounce packages) cream cheese, softened
1 teaspoon vanilla extract
3 cups powdered sugar

Cream butter and cream cheese; blend in vanilla. Slowly add powdered sugar; beat until smooth. Add additional powdered sugar or milk to adjust consistency as needed.

Cereal Cookies

1 cup butter or margarine, softened
1 cup granulated sugar
1 cup brown sugar, packed
2 eggs
1 tablespoon water
2 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking soda
1/2 teaspoon baking powder
2 cups uncooked oats (quick or old fashioned)
1 cup cornflakes
1 cup raisins
1 cup chopped nuts

Preheat oven to 350 degrees F. In a large bowl, cream butter, granulated and brown sugars. Mix in eggs and water. Combine flour, salt, baking soda and baking powder; blend into sugar mixture. Stir in oats, cornflakes, raisins and nuts; mix well. Drop by teaspoonfuls on lightly greased cookie sheets. Bake at 350 degrees for 8 to 10 minutes. Cool on wire cooling racks. *Makes about 5 dozen.*

Chocolate Peppermint Kisses

2 egg whites (room temperature)
1/4 teaspoon salt
3/4 cup granulated sugar
1/2 teaspoon vanilla extract
1/2 cup miniature chocolate chips
2 tablespoons crushed peppermint candies
Red food coloring

Preheat oven to 250 degrees F. In glass bowl, beat egg whites and salt until frothy. Add sugar gradually, beating after each addition. Beat until stiff peaks form, about 4 to 5 minutes. Blend in vanilla and a few drops of red food coloring until mixture turns pink. Fold in chocolate chips and crushed peppermint. Drop teaspoonfuls of mixture onto parchment-lined cookie sheets; bake at 250 degrees for 45 minutes. Cool on pan for 2 to 3 minutes, then transfer to wire cooling racks. *Makes about 5 dozen.*



Grandma Obrigewitsch's Sugar Kuchen

9 cups all-purpose flour
2 cups granulated sugar, divided
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground anise or anise extract
1-1/2 cups lard
4 eggs
2 cups (1 pint) whipping cream

In large bowl, combine flour, 1-1/2 cups sugar, salt, baking powder, baking soda and ground anise (if used). Cut in lard. In separate bowl, mix eggs, whipping cream and anise extract (if used); mix into flour mixture. Work dough to a pliable consistency. Wrap tightly in plastic wrap; chill for several hours or overnight.

Make Date Filling. Preheat oven to 350 degrees F. Divide dough in half. On a 16x14-inch or larger ungreased cookie sheet, roll out half of dough to a 14x12-inch rectangle that is 1/4-inch thick. Spread Date Filling evenly over the top. Roll the remaining dough on parchment to the same size as the bottom and 1/4-inch thick. Use parchment to lift and position dough on top of date filling; peel off parchment. Pinch outside edges together. Sprinkle remaining 1/2 cup sugar on top. Bake at 350 degrees for about 35 minutes or until top is light brown. Place cookie sheet on wire cooling rack to cool. Cut into bars. *Makes about 6 dozen, depending on size.*

Variation: Bake without the filling by rolling dough to 1/2-inch thickness on cookie sheet. Sprinkle with 1/2 cup granulated sugar. Bake until top is light brown.

Note: Ground anise can be purchased at spice specialty stores.

Date Filling

1 pound chopped pitted dates
1 cup granulated sugar
1 cup water

In medium saucepan, combine dates, sugar and water; bring to a boil, then cook on low heat until mixture reduces to a smooth consistency. Stir often.

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Appearing on previous page (from left):
Grandma Obrigewitsch's Sugar Kuchen (Pg. 7)
Gluten-Free Chocolate Chip Cookies (Pg. 12)
Spitzbuben (Pg. 29)
Raisin Cookies (Pg. 28)

Chocolate Kiss Cookies

1/4 cup butter or margarine
4 squares (1-ounce each) unsweetened chocolate
2 cups granulated sugar
4 eggs
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup finely chopped walnuts or pecans
Powdered sugar
60 (about 10 ounces) chocolate kisses, unwrapped

Melt butter or margarine and chocolate; cool slightly. Mix in sugar. Add eggs, one at a time, stirring well after each. Combine flour, baking powder and salt; blend into chocolate mixture. Stir in nuts. Refrigerate dough in covered container for at least 1 hour for easier handling.

Preheat oven to 300 degrees F. Shape level tablespoons of dough into 1-inch balls; roll in powdered sugar. Place 2 inches apart on parchment-lined cookie sheets. Bake at 300 degrees for 12 to 15 minutes or until set. Do not over bake. Remove from oven; place chocolate kiss in center of each cookie. Cool on wire cooling racks. *Makes about 5 dozen.*

Note: Mint, milk chocolate, dark chocolate, cherry, truffle, peanut butter and other flavors of kisses can be used.

Peanut Clusters

2 pounds white almond bark
1 (8-ounce) milk or dark chocolate candy bar
2-1/2 cups (16 ounces) semi-sweet chocolate chips
1 teaspoon almond extract
4 to 5 cups dry roasted, salted or unsalted peanuts

Melt almond bark, candy bar and chocolate chips together using double boiler or microwave oven. Blend in almond extract and peanuts. Drop teaspoonfuls or tablespoonfuls (depending on size desired) on waxed paper; cool. Store in airtight containers or freeze. *Makes about 7 dozen tablespoon-sized clusters.*

Variation: Substitute cornflakes for all or part of the peanuts.

Frosted Pecan Dainties

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

Cream butter; mix in sugar and vanilla. Combine flour and salt; blend into butter mixture. Shape into roll 1-1/2 inches in diameter. Cover and chill several hours or overnight.

Preheat oven to 350 degrees F. Cut into 1/4-inch slices; place on ungreased cookie sheets. Bake at 350 degrees for 13 to 16 minutes. Cool on wire cooling racks. Frost with Browned Butter Frosting; sprinkle with chopped pecans. *Makes about 7 dozen.*

Browned Butter Frosting

2 tablespoons butter
1-1/2 cups powdered sugar
1 tablespoon hot water
2 to 2-1/2 tablespoons cream

Lightly brown butter in saucepan. In medium bowl, combine powdered sugar, water and butter. Beat in 2 tablespoons cream. If needed, add remaining cream to adjust spreading consistency.

Chocolate Chip Squares

2 cups finely crushed graham cracker crumbs (about 30 crackers)
1 (14-ounce) can sweetened condensed milk (not evaporated)
1 cup chopped pecans
1 cup chocolate chips, semi-sweet, dark or milk chocolate
1 teaspoon vanilla extract

Preheat oven to 325 degrees F. Blend cracker crumbs with condensed milk; stir in pecans, chocolate chips and vanilla. Spread into greased 7x11-inch pan. Bake at 325 degrees about 35 minutes. Cool pan on wire cooling rack. Cut into squares while warm. *Makes about 24 squares.*



Glazed Pfeffernuesse

6 cups sifted cake flour
1/8 teaspoon ground black pepper
1/2 teaspoon ground cloves
1/2 teaspoon ground allspice
1/2 teaspoon ground nutmeg
1/4 teaspoon ground mace
1-1/2 teaspoons ground cinnamon
1/8 teaspoon ground cardamom
1/2 teaspoon salt
1/2 teaspoon baking soda
1-1/4 cups butter, softened
1-1/4 cups brown sugar, packed
3/4 cup mild molasses
1/2 cup warm water
1 teaspoon anise extract
2 cups chopped walnuts
Powdered sugar

Sift together flour, pepper, cloves, allspice, nutmeg, mace, cinnamon, cardamom, salt and baking soda; set aside. Cream butter and brown sugar. Blend in molasses, water and anise. Add dry ingredients and nuts to butter mixture; mix well. Chill overnight.

Preheat oven to 375 degrees F. Make glaze. Shape dough into 1-inch balls (dough is sticky). Bake on parchment-lined cookie sheets at 375 degrees for 10 to 12 minutes. Cool on wire cooling racks for about 2 minutes, then dip top of hot cookie into glaze. Immediately coat with powdered sugar; cool completely on wire cooling racks. *Makes about 9 dozen.*

Glaze

1-1/2 cups powdered sugar
4-1/2 tablespoons hot milk
1/2 teaspoon vanilla extract

In small bowl, blend powdered sugar, milk and vanilla until smooth.

*Appearing on previous page (from left):
Grandma's Ginger Cream Mini-Cupcakes
(Pg. 4)*

*Gluten-Free Coconut Macaroons (Pg. 13)
Grandma's Christmas Cookies (Pg. 33)
Glazed Pfeffernuesse (Pg. 11)*

Gluten-Free Chocolate Chip Cookies

2-1/4 cups rice flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup shortening (not butter or margarine)
3/4 cup granulated sugar
3/4 cup brown sugar, packed
2 eggs
2 teaspoons vanilla extract (gluten free)
1 teaspoon water, if needed
2 cups (12-ounce package) semi-sweet chocolate chips

Preheat oven to 350 degrees F. In medium mixing bowl, combine rice flour, baking soda and salt. Set aside. In large mixing bowl, cream shortening, granulated sugar and brown sugar. Mix in eggs and vanilla. Blend in rice flour mixture. Add water if dough is dry or crumbly. Stir in chocolate chips. Shape teaspoonfuls or tablespoonfuls of dough into balls; place on parchment paper lined cookie sheets. Bake at 350 degrees for 7 to 9 minutes or until browned around edges. Cool on pan for 2 to 3 minutes, then transfer to wire cooling racks. *Makes about 5 dozen.*

Note: There are two types of rice flour. The type that is most readily available is ground from long- or medium-grain rice. Sweet rice flour (also called glutinous rice flour) is ground from short grain glutinous rice ("sticky rice"). It does not contain gluten but has a higher starch content. This recipe has been tested with both rice flours. The cookies made from the most commonly available rice flour are crisper and flatter than the cookies made from the glutinous rice flour.

Gluten-Free Coconut Macaroons

2 egg whites, room temperature
1/4 teaspoon salt
1 teaspoon vanilla extract (gluten free)
1/2 cup granulated sugar
2 tablespoons rice flour
2-1/3 cups flaked coconut
Chocolate jimmies for topping

Preheat oven to 350 degrees F. In glass bowl, beat egg whites, salt and vanilla until frothy. Slowly add sugar, a tablespoon at a time, beating with electric mixer at high speed after each addition. Beat until soft peaks form. In separate bowl, combine rice flour and coconut; fold into beaten egg whites. Drop teaspoonfuls of dough onto parchment-lined cookie sheets. Sprinkle with jimmies. Bake at 350 degrees for 9 to 11 minutes or until just starting to brown around edges. Let rest on cookie sheets for 2 to 3 minutes, then transfer to wire cooling racks. *Makes about 3 dozen.*

Grandma Anne's Kolachky

1 cup butter, softened
1 (3-ounce) package cream cheese
1 teaspoon vanilla extract
1/2 teaspoon salt
2-1/2 cups all-purpose flour
1/2 cup preserves (raspberry, apricot, etc.)
Powdered sugar

Preheat oven to 400 degrees F. In large bowl, cream butter, cream cheese, vanilla and salt. Blend in 2 cups flour; work in remaining 1/2 cup flour to form a smooth dough. Divide dough in half; roll out one portion of dough at a time. On a lightly floured surface, roll dough about 1/4-inch thick. Cut into 2-inch rounds or squares. For rounds and squares, make a slight indentation in center with thumb; fill with scant 1/2 teaspoon preserves. Finish shaping squares by tightly pinching opposite ends together to cover preserves; leave other ends flat. Place about 2 inches apart on ungreased cookie sheets. Bake at 400 degrees for about 12 to 17 minutes or until edges start to brown. Cool on wire cooling racks. Dust with powdered sugar. *Makes about 3 dozen.*



Grandma Loni's Butter Cookies

1 cup butter, softened
1/2 cup granulated sugar
1 egg
1 tablespoon vanilla extract
1/2 teaspoon grated lemon peel
3 cups all-purpose flour
1/2 teaspoon baking powder
1 tablespoon milk (optional)
Colored sugar

In large bowl, cream butter and sugar. Beat in egg, vanilla and lemon peel. Sift together flour and baking powder; blend into butter mixture. If mixture is dry or crumbly, add milk. Cover container; chill dough for several hours or overnight.

Preheat oven to 425 degrees F. Take 1/3 of dough from the refrigerator at a time and place on very lightly floured surface. Roll 1/8-inch thick. Cut with floured cookie cutters of desired shapes. Sprinkle with colored sugar. Place on ungreased cookie sheets; bake at 425 degrees for 5 to 7 minutes or until golden brown. Cool on wire cooling racks. Repeat with remaining dough. *Makes about 6 dozen, depending on size of cookie cutters used.*

Sugared Pecans

1 egg white
1 teaspoon vanilla extract
1 pound pecan halves
1 cup brown sugar, packed
1 teaspoon salt
1 teaspoon cinnamon

Preheat oven to 250 degrees F. Beat egg white and vanilla until stiff. Fold in pecans. In small bowl, combine brown sugar, salt and cinnamon. Blend into nut mixture. Spread mixture on greased jelly roll pan. Bake at 250 degrees for about 1 hour, stirring every 15 minutes. *Makes about 6 to 7 cups.*

*Appearing on previous page (from left):
Grandma's Loni's Butter Cookies (Pg. 15)
Nathan's Gingerbread Men (Pg. 21)
Lisa's Sugar Plums (Pg. 25)
Sugared Pecans (Pg. 15)*

Have fun – create your own dippers!

Dippers	Coatings	Pizzazz
Apricots or pineapple, dried	Colored/flavored confectionery coating	Cereal or granola
Cookies	Chocolate wafers	Chocolate sprinkles
Dates	Dark chocolate	Chopped nuts
Fresh fruits (<i>eat within 24 hours</i>)	Milk chocolate	Chopped peanuts
Crackers (saltines or buttery)	Semi-sweet or bittersweet chocolate	Cocoa powder
Maraschino cherries with stems	White chocolate	Colored sprinkles
Marshmallows		Crushed candies/candy bars
Nuts		Crushed cookie crumbs
Pretzels (rods, sticks, classic shapes)		Crushed peppermint
Potato chips (ridged or thick)		Flaked coconut
		Miniature candy-coated chocolates
		Miniature chocolate chips
		Toffee bits

Sandwich dippers	Fillings
Cookies	Frosting
Buttery crackers	Jam, jelly or preserves
Graham crackers	Nut butters (almond, cashew, walnut)
Saltine crackers	Peanut butter

Ideas to get you started

Dippers	Variations	
Prepare coating. Dip half to three-fourths of dipper in a coating. If desired, dip in one or more pizzazz while coating is warm. Place on parchment- or waxed paper-lined cookie sheets; cool for 30 to 40 minutes or until firm. Refrigerate if desired.	<p>Dippers with two coatings Dip in one coating, cool until firm, dip part way in another coating and allow first coating to show at top; cool until firm. Or, dip in one coating, cool until firm and drizzle another coating over dipper. Refrigerate if desired.</p> <p>Partially dipped sandwich dippers Spread one cookie/cracker with filling and place another one on top. Dip about one-half of sandwich in</p>	<p>coating. If desired, dip in pizzazz while coating is warm. Cool until firm. Refrigerate if desired.</p> <p>Completely dipped sandwich dippers Using tongs or fork, completely cover sandwich dipper with coating. If desired, dip in pizzazz or drizzle with another coating. Place on parchment- or waxed paper-lined cookie sheets; cool for 30 to 40 minutes or until firm. Refrigerate if desired.</p>

Tips for working with chocolate

Melting chocolate

Bittersweet and semi-sweet chocolate can be heated to a slightly higher temperature than milk chocolate or white chocolate. If chocolate is melted at too high a temperature, it may scorch, separate or become grainy or too thick.

Microwave oven

Place chocolate in microwave-safe bowl. Microwave chocolate at medium power. The chocolate will turn glossy and be soft to touch when done. Remove from microwave and stir to finish melting.

Tempering chocolate

Tempering chocolate is a method of heating and cooling chocolate to use it for dipping and coating foods. Proper tempering provides a smooth and glossy finish. Tempered chocolate will have a crisp snap and won't melt on fingers as easily. Chocolate sold in blocks, squares or chips should be tempered before using. Chocolate wafers sold for candy making are tempered. Chocolate can be tem-

pered several ways. An easy method is to grate or chop desired amount of chocolate. Place 2/3 of chocolate in top of double boiler. Heat chocolate over hot, not boiling, water. Stir constantly until chocolate reaches 110 degrees F to 115 degrees F. Place top of double boiler on hot pad. Cool to 95 degrees F to 100 degrees F. Add remaining chocolate, stirring until melted. The chocolate is ready for dipping or making molded candies.

What happens to chocolate when water is added?

Water causes chocolate to seize (clump and harden). If this happens, try adding 1 to 2 tablespoons of vegetable oil (not olive oil) or shortening per 6 ounces of chocolate; stir constantly until smooth.

Why is shortening added to chocolate for coating foods?

Add vegetable shortening to chocolate to create a smoother and more manageable consistency than melted chocolate alone. Add 1/2 teaspoon of vegetable shortening

for each ounce or 1 tablespoon of vegetable shortening to 1 cup of chocolate chips. The addition of shortening helps to make a more evenly coated product. Do not substitute butter or margarine, which contain water.

Tips

After chocolate is melted, use it immediately. Chocolate can be kept warm for dipping by placing container with chocolate over bowl of warm water for a short time.

Break large chunks of chocolate into smaller pieces for even melting. Stir frequently while melting.

Dry fruits with paper towel before dipping. A drop of water from wet fruit can cause chocolate to seize.

Never cover warm chocolate with a lid as heat of chocolate can form condensation on inside of container and cause chocolate to seize.





Butter Balls

3/4 cup butter, softened
1 cup brown sugar, packed
1 egg
1 teaspoon vanilla extract
3 cups all-purpose flour
3/4 teaspoon baking powder
1/2 cup finely chopped walnuts or pecans
Powdered sugar

Preheat oven to 400 degrees F. In large bowl, cream butter and brown sugar. Beat in egg and vanilla. Combine flour and baking powder; blend into butter mixture. Mix in nuts. Shape level tablespoonfuls of dough into balls; place on ungreased cookie sheets. Bake at 400 degrees for 7 to 11 minutes or until just starting to brown. Cool on cookie sheets for 2 to 3 minutes, then transfer to wire cooling racks. When cool, roll in powdered sugar. *Makes about 7 dozen.*

Carol's Brown Sugar Cookies

2/3 cup shortening
1-1/2 cups brown sugar, packed
2 eggs
2 tablespoons milk
1 tablespoon grated orange rind
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/4 teaspoon salt
1 cup raisins
1/2 cup chopped walnuts or pecans (optional)

Preheat oven to 350 degrees F. In large bowl, cream shortening and sugar until light and fluffy. Beat in eggs, milk and orange rind. Sift flour, baking powder, cinnamon, cloves and salt together; mix into sugar mixture. Stir in raisins and nuts. Drop dough by teaspoonfuls on greased cookie sheets. Bake at 350 degrees for about 10 to 12 minutes. Cool on wire cooling racks. Store in airtight container. *Makes about 5 dozen.*

*Appearing on previous page (from left):
Carol's Brown Sugar Cookies (Pg. 19)
Grandma Anne's Kolachky (Pg. 13)
Chocolate Peppermint Kisses (Pg. 5)
Peanut Clusters (Pg. 8)*

Chinese Almond Cookies

2 cups shortening
2 cups granulated sugar
1 egg
4 teaspoons almond extract
3 tablespoons pure maple syrup
1/2 teaspoon yellow food coloring
4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
3/4 cup slivered almonds

Preheat oven to 375 degrees F. In a large bowl, cream shortening and sugar; mix in egg, almond extract, maple syrup and food coloring. Combine flour, baking soda and baking powder; blend into shortening mixture. Mix dough until smooth. Shape level tablespoonfuls of dough into balls, place on ungreased cookie sheets and flatten with bottom of glass. (Or, shape dough into half-dollar size circles and place on ungreased cookie sheets.) Firmly press 5 almond slivers onto center of each cookie. Bake at 375 degrees for 10 to 14 minutes or until lightly browned. Cool on cookie sheets for several minutes, then transfer to wire cooling racks. *Makes about 6 dozen.*

Holly Clusters

1/2 cup butter or margarine
40 large marshmallows
2 teaspoons vanilla extract
Green food coloring
4 cups cornflakes
Red cinnamon candies

In large saucepan, melt butter. Add marshmallows; stir until melted. Add vanilla and enough food coloring to make mixture dark green. Fold in cornflakes until completely coated. Working quickly, drop by teaspoonfuls onto waxed paper. Immediately, while clusters are sticky, press 3 cinnamon candies firmly on top of each to look like holly. Store in airtight container between sheets of waxed paper. *Makes about 2 dozen.*

Nathan's Gingerbread Men

1 cup butter or margarine, softened
1-1/2 cups granulated sugar
1 cup mild molasses
1/2 cup cold coffee
6 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves
Colored sugar or nonpareils for decorating (optional)

In large mixing bowl, cream butter and sugar; blend in molasses and coffee. Sift together flour, baking soda, salt, nutmeg and cloves; add to molasses mixture and mix well. Chill dough 1 to 2 hours or until easy to handle. If needed, add a little additional flour.

Preheat oven to 350 degrees F. On a lightly floured surface, roll dough 1/4-inch thick; cut with cookie cutters that were dipped in flour. Place on ungreased cookie sheets; bake for 12 to 15 minutes. Cool on wire cooling racks. Frost cookies with icing by inverting them and quickly swirling tops in icing; decorate as desired. For traditional gingerbread men, use decorator icing to add features as desired. *Quantity varies by size of cookie cutters used.*

Icing

1 envelope unflavored gelatin
3/4 cup cold water
3/4 cup granulated sugar
3/4 cup powdered sugar
3/4 teaspoon baking powder
1/2 teaspoon vanilla extract

In small saucepan, combine unflavored gelatin and cold water; let stand 5 minutes to soften. Stir in granulated sugar. Heat and stir over very low heat until gelatin and sugar dissolve. Transfer mixture to mixing bowl. Add powdered sugar; beat until foamy. Add baking powder and vanilla; beat for about 10 minutes or until very thick.



Mini-Danish Cookies

- 2-3/4 cups all-purpose flour**
- 1 teaspoon baking soda**
- 1/2 teaspoon baking powder**
- 1 cup flaked coconut**
- 1 cup butter, softened**
- 1-1/2 cups granulated sugar**
- 1 egg**
- 1 teaspoon vanilla extract**
- 2/3 cup lemon curd or fruit preserves**
- 1/3 cup white chocolate chips**

Preheat oven to 350 degrees F. In medium bowl, stir together flour, baking soda, baking powder and coconut; set aside. In large bowl, cream butter and sugar; beat in egg and vanilla. Gradually blend in dry ingredients. Roll rounded teaspoonfuls of dough into balls; place on ungreased cookie sheets about 2 inches apart. With thumb or handle of wooden spoon, make indentation in center of each cookie. Spoon about 1/2 teaspoonful of lemon curd or preserves into each indentation. Bake at 350 degrees for 10 to 15 minutes or until edges are light golden brown. Cool on wire cooling racks. Put white chocolate chips in small microwave-safe bowl. Microwave on medium for about 1-1/2 to 2 minutes; stir until smooth. Use spoon to drizzle white chocolate over cookies. *Makes about 4 dozen.*

English Toffee

- 1-3/4 cups granulated sugar**
- 1/8 teaspoon cream of tartar**
- 1 cup half & half cream**
- 1/2 cup butter**
- 1 teaspoon rum**
- 1/3 cup finely chopped pecans**

Mix sugar, cream of tartar and cream in a large saucepan; stir and heat slowly until sugar is dissolved. Boil, uncovered, to 232 degrees F. Add butter and cook to 282 degrees F (soft crack stage), stirring only enough to prevent scorching. Remove from heat; add rum and mix well. Pour immediately into a buttered 8x8-inch pan; sprinkle with pecans. When candy begins to set, mark into squares; break into pieces when cold. *Makes about 1 pound.*

Appearing on previous page (from left):
Cereal Cookies (Pg. 5)
Pastel Cookies (Pg. 27)
Frosted Pecan Dainties (Pg. 9)
Mini-Danish Cookies (Pg. 23)

Melting Moments – Christmas Version

1 cup butter, softened
1/3 cup powdered sugar
1/2 teaspoon almond extract
1 cup all-purpose flour
2/3 cup cornstarch

Cream butter and powdered sugar; blend in almond extract. Stir in flour and cornstarch. Cover bowl; chill dough for 1 to 2 hours or until firm enough to shape into balls.

Preheat oven to 350 degrees F. Form rounded teaspoonfuls of dough into small balls; place on ungreased cookie sheets. Make thumb print in centers. Bake at 350 degrees for 11 to 14 minutes or until slightly browned on edges. Cool on cookie sheets for 2 to 3 minutes, then transfer to wire cooling racks to cool completely. Fill centers with center frosting. *Makes about 4 dozen.*

Center Frosting

3 tablespoons melted butter
1-1/3 cups powdered sugar
4 teaspoons hot milk
1 teaspoon almond extract
Food coloring

In small bowl, combine all ingredients; mix until smooth.

Buttermint Cookies

1 cup butter, softened
1 cup buttermint candies, crushed
2 cups all-purpose flour
2 tablespoons granulated sugar

Preheat oven to 300 degrees F for about 12 minutes. Cream butter; add buttermint candies and flour. Mix thoroughly. Roll 1/4-inch thick on floured surface; cut into 1-inch squares and sprinkle with sugar. Place on lightly greased cookie sheets. Bake at 300 degrees about 12 minutes. Cool on wire cooling racks. *Makes about 5 dozen.*

Mom's Poppy Seed Cookies

1/3 cup poppy seeds
2 tablespoons milk
1 cup butter, softened
3/4 cup granulated sugar
1 egg
1 teaspoon vanilla extract
2-1/2 cups all-purpose flour
1/2 teaspoon cinnamon
1/2 teaspoon salt
1/4 teaspoon baking soda
Red or green candied cherries (optional)

Soak poppy seeds in milk for 1 hour or until milk is absorbed.

Preheat oven to 375 degrees F. In large bowl, cream butter and sugar. Beat in egg and vanilla. Sift together flour, cinnamon, salt and baking soda; blend with poppy seeds into butter mixture. Knead dough until soft and pliable. Press dough through a cookie press onto ungreased cookie sheets or parchment-lined cookie sheets. Decorate with pieces of cherries, if desired. Bake at 375 degrees for 9 to 11 minutes. Cool on wire cooling racks. *Makes about 7 dozen.*

Lisa's Sugar Plums

1 cup butter, softened
1/2 cup powdered sugar
1-1/2 teaspoons vanilla extract
1/4 teaspoon almond extract
2 cups all-purpose flour
1/4 teaspoon salt
1 cup uncooked oats (old fashioned)
36 red or green candied cherries
Powdered sugar

Preheat oven to 325 degrees F. In large bowl, cream butter and powdered sugar; beat in vanilla and almond extracts. Sift together flour and salt; blend into butter mixture. Stir in oats; mix well. Shape dough into balls around cherries by cupping dough in palm to help shape it. Place on ungreased cookie sheets and bake at 325 degrees for about 30 minutes. While warm, roll in powdered sugar; cool on wire cooling rack. Optional: Roll in powdered sugar again after cookies have cooled. *Makes 3 dozen.*



Large Sugar Cookies

4-1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon cream of tartar
1 cup margarine, softened
3/4 cup vegetable oil
1 cup granulated sugar
1 cup powdered sugar
2 eggs
1 teaspoon vanilla extract
Granulated or colored decorating sugar

Preheat oven to 350 degrees F. Combine flour, salt, baking soda and cream of tartar; set aside. In large bowl, cream margarine, oil, granulated sugar and powdered sugar; beat in eggs and vanilla until smooth. Blend in flour mixture. Shape dough into walnut-sized balls; place on ungreased cookie sheets and flatten with bottom of a glass that has been dipped in granulated or colored decorating sugar. Bake at 350 degrees for 12 to 14 minutes or until lightly browned around edges. Cool on wire cooling racks. *Makes about 6 dozen.*

Pastel Cookies

1-1/2 cups butter or margarine, softened
1 cup granulated sugar
1 (3-ounce) package flavored gelatin (not sugar free)
1 egg
1 teaspoon vanilla extract
3-1/2 cups all-purpose flour
1 teaspoon baking powder
Additional packages of same-flavored gelatin or colored sugar

Preheat oven to 400 degrees F. In large bowl, cream butter; gradually beat in sugar and 1 box of gelatin. Beat in egg and vanilla. Mix flour with baking powder; gradually blend into sugar mixture. Press dough through cookie press onto greased cookie sheets. Sprinkle with additional gelatin powder or colored sugar. Bake at 400 degrees for about 7 to 9 minutes or until edges are golden brown. Cool on wire cooling racks. *Makes about 10 dozen.*

*Appearing on previous page (from left):
Toffee Butter Cookies (Pg. 32)
Mom's Poppy Seed Cookies (Pg. 25)
Large Sugar Cookies (Pg. 27)
Refrigerator Cookies (Pg. 32)*

Raisin Cookies

1-1/2 cups raisins
1 cup water
1/2 cup butter, softened
1/2 cup shortening
1 cup granulated sugar
1/2 cup brown sugar, packed
1 teaspoon vanilla extract
3 eggs
3-1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
Granulated sugar

Preheat oven to 350 degrees F. Put raisins and water in small saucepan. Cook, uncovered, over medium heat until water evaporates. Remove from heat; cool. In large bowl, cream butter, shortening, granulated sugar, brown sugar and vanilla. Add eggs; beat until creamy. In separate bowl, combine flour, baking soda and salt. Gradually blend into egg mixture. Stir in raisins. Roll rounded teaspoonfuls of dough into balls, roll balls in granulated sugar and place on ungreased baking sheets. Bake at 350 degrees for 10 to 14 minutes or until light brown. Do not overbake. Cool on wire cooling racks. Store in tightly covered container. *Makes about 6 dozen.*

Potato Chip Crisps

3/4 cup butter, softened
1/2 cup granulated sugar
1/2 cup ground pecans
1/2 cup finely crushed potato chips
1-1/2 cups all-purpose flour

Preheat oven to 350 degrees F. Cream butter; add sugar gradually. Stir in nuts and potato chips. Blend in flour; chill.

Shape level teaspoonfuls of dough into balls. Place on ungreased cookie sheets; flatten to 1/4-inch thickness with bottom of glass dipped in flour. Bake at 350 degrees about 7 minutes. Cool on wire cooling racks. *Makes about 7 dozen.*

Spitzbuben

1-1/4 cups butter, softened
3/4 cup granulated sugar
2 teaspoons vanilla sugar
2-3/4 cups all-purpose flour
1/3 cup apricot jam or preserves

Cream butter, sugar and vanilla sugar until smooth. Blend in flour. Refrigerate for about 1 hour.

Preheat oven to 350 degrees F. Roll out half of dough about 1/8-inch thick on floured surface. Put parchment or wax paper on top of dough to prevent dough sticking to rolling pin. Cut out cookies using a 2-1/2-inch cookie cutter that was dipped in flour. Using a 1-inch cutter, cut a hole in middle of half of cookies. Place cookies without holes on parchment-lined cookie sheets. Place about 1/2 teaspoon jam or preserves in center of cookies, then top with cookies with holes. Do not press or crimp edges as edges will seal during baking. Bake at 350 degrees for about 18 to 25 minutes or until lightly brown around edges. Cool on cookie sheets for 2 to 3 minutes, then transfer to wire cooling racks. While warm, sprinkle topping over cookies. Store in airtight container in cool place. *Makes about 2 dozen.*

Topping

3 tablespoons granulated sugar
2 teaspoons vanilla sugar

Vanilla Sugar

(Vanilla sugar can be purchased at spice specialty stores or made with this recipe.)

2 cups granulated sugar
2 vanilla beans, cut open

Put sugar and beans in glass jar; cover and shake well. Let rest at least a month to absorb the flavor. Use flavored sugar, replenishing with fresh sugar as needed.



Pumpkin Cookies

1 cup butter, melted
1 cup granulated sugar
1/2 cup brown sugar, packed
1/3 cup canned pumpkin (not pumpkin pie mix)
1 egg
1 teaspoon vanilla extract
1-1/4 cups all-purpose flour
3/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/2 teaspoon baking soda
2 cups uncooked oats (old fashioned)
1/2 cup toasted chopped pecans
1/2 cup chopped dried cherries

Preheat oven to 350 degrees F. In a large bowl, mix butter, granulated sugar, brown sugar and pumpkin. Add egg and vanilla; mix until smooth. In separate bowl, mix flour, cinnamon, nutmeg and baking soda; blend into butter mixture. Stir in oats, pecans and cherries. Drop teaspoonfuls of dough onto well-greased cookie sheets. Bake at 350 degrees for 10 to 15 minutes or until brown around the edges. Cool about 2 minutes on cookie sheets, then transfer to wire cooling racks. Store in airtight container. *Makes about 4 dozen.*

Toasted Pecans

Pecans, shelled
Cooking spray

Preheat oven to 350 degrees F. Lightly spray jelly roll pan with cooking spray. Spread pecans on pan; bake at 350 degrees for about 5 minutes or just until aromatic. Watch carefully as they burn easily. Cool.

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Appearing on previous page (from left):

Butter Balls (Pg. 19)

Pumpkin Cookies (Pg. 31)

Chocolate Kiss Cookies (Pg. 8)

Melting Moments – Christmas Version (Pg. 24)

Refrigerator Cookies

1 cup butter, softened
1/2 cup margarine, softened
1 cup granulated sugar
1 cup brown sugar, packed
3 eggs
1 tablespoon water
4 cups all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon baking soda
2 cups finely chopped almonds or walnuts

In large bowl, cream butter and margarine. Add granulated sugar and brown sugar gradually; cream thoroughly. Add eggs one at a time, beating well after each addition. Mix in water. Sift together flour, cinnamon and baking soda. Add flour mixture and nuts to butter mixture; mix well. Pack dough evenly into loaf pan lined with plastic wrap or waxed paper. Cover and chill overnight.

Preheat oven to 375 degrees F. Remove dough from pan; cut into thin slices. Cut each slice into small squares or rectangles. Place cookies on lightly greased or parchment-lined cookie sheets. Bake at 375 degrees for 8 to 10 minutes. Cool on wire cooling racks. *Makes about 6 dozen.*

Toffee Butter Cookies

1 cup butter, softened
1 cup brown sugar, packed
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1 cup milk chocolate chips
1/4 cup chopped pecans

Preheat oven to 350 degrees F. In large bowl, cream butter and sugar. Mix in egg and vanilla; blend in flour. Spread on ungreased 15x10-inch jelly roll pan. Pierce dough liberally with fork to prevent large air bubbles from forming during baking. Bake at 350 degrees for 15 to 20 minutes or until lightly browned. Remove from oven; immediately sprinkle chocolate chips over top. After chips melt, spread evenly. Sprinkle with chopped pecans. Cool on wire cooling rack. Cut in squares. *Makes about 3 dozen.*

Grandma's Christmas Cookies

3 cups all-purpose flour
2 teaspoons baking powder
1/2 cup butter, softened
1 cup granulated sugar
2 eggs, well beaten
1/4 teaspoon almond extract
1/4 teaspoon anise extract
1/4 teaspoon lemon extract
1/4 teaspoon vanilla extract
1 egg yolk
1 tablespoon milk
Colored sugars for decorating

Sift together flour and baking powder; set aside. In large bowl, cream butter and sugar until smooth. Add 2 eggs to butter mixture; mix well. Blend in flour mixture. Divide dough into 4 parts; mix 1/4 teaspoon of flavoring extract into each part. Use a different flavoring for each part. Cover and chill dough for at least 1 hour or overnight.

Preheat oven to 350 degrees F. In small bowl, mix egg yolk and milk; set aside. Roll out dough 1/8-inch thick on lightly floured surface. Cut into shapes with cookie cutters; place on lightly greased cookie sheets. Brush egg mixture over cookies and sprinkle with colored sugar. Bake at 350 degrees for 8 to 10 minutes or until lightly browned. Cool on wire cooling racks. *Quantity varies depending on size of cookie cutters used.*

Fairy Food

1 cup granulated sugar
1 cup light corn syrup
1 tablespoon vinegar
1-1/2 tablespoons baking soda
1 cup (6-ounce package) semi-sweet chocolate chips, melted

Mix sugar, syrup and vinegar in a 3-quart saucepan. Cook to hard crack stage (300 degrees F). Remove from heat; add baking soda and mix quickly and vigorously. Pour immediately into greased 13x9-inch pan. Cool. Invert on tray; spread with melted chocolate. Break into chunks. *Makes about 1 pound.*



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