

THE COOKIE BOOK

Celebrating the Tradition of Cooking and Conserving Energy

Wisconsin Electric
A WISCONSIN ENERGY COMPANY



Traditions. When we asked Wisconsin Electric employees to share their favorite recipes with us for this commemorative edition of The Cookie Book, it came as no surprise to hear of so many special family traditions that have begun in the kitchen. In fact, since the first edition in 1928, The Cookie Book itself has become an important tradition to many families, handed down from generation to generation with the most delicious recipes marked in the margins.

Today, this special 1998 Cookie Book is more than a collection of baking traditions.

these new recipes, read and use the energy-saving tips we've sprinkled throughout the pages. Saving energy is easiest in your own home! How will you teach your family to answer the challenge: "What are you doing to save energy?" Read carefully, because it's easier than you think!

WELCOME TO THE 70TH ANNIVERSARY EDITION OF THE COOKIE BOOK!

This book represents the Wisconsin Electric tradition of helping you and your family learn new and easy ways to save energy in and around your home.

Energy conservation is an easy tradition you can start with your family. As you're trying

When you consider how important energy-saving traditions will be to future generations, you'll be happy to share these conservation ideas as well as these tasty recipes with them.

From our Wisconsin Electric Family to yours, may the 1998 Wisconsin Electric Cookie Book bring you and your family lots of memories, maybe a new tradition or two, wonderful cookies, and a future bright with energy.



CONSERVATION

Saving energy ... It's easier than you think.

Look for these symbols to learn how you can conserve energy around the house.

energy tip

Think of this cookbook as more than directions for how to make great-tasting treats. It's also a guide to **energy conservation**. We've gone to great care to include many good ideas about how you and your family can save energy in and around the home. This green leaf is scattered throughout the following pages—look for it and read the simple ideas that may make a difference on your energy bill. Saving energy is important to us now, and will be even more important to future generations of bakers.

save energy: keep cool!

Make sure your refrigerator is running efficiently and not wasting energy by keeping it clean, inside and out. Dust or vacuum the coils once a year, and keep it less crowded inside. Make sure cool air isn't sneaking out a poorly-sealed door, too. If you can pull a dollar bill through the seal of a closed refrigerator door, the seal isn't tight enough and you're wasting energy.



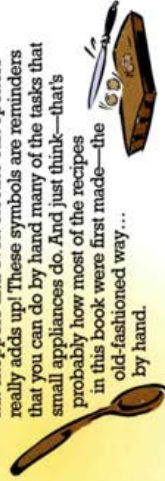
save energy: don't peek!

Who can resist the smell of fresh-baked cookies? Sometimes, it's enough to bring the whole family into the kitchen to see how they can "help." But be sure they're not opening the oven door "just to check" too often. Every time you open the oven door, the temperature in the oven drops by 25°. Then it takes even more energy to get the oven temperature back up—a real waste—and it takes longer for your cookies, cakes and casseroles to finish cooking. This symbol can help you remember—don't peek!



save energy: stir & chop by hand

Every little bit of energy you save is a little more energy for the future. The energy used by small appliances like mixers, food processors, nut choppers and even electric can openers really adds up! These symbols are reminders that you can do by hand many of the tasks that small appliances do. And just think—that's probably how most of the recipes in this book were first made—the old-fashioned way... by hand.



save energy: melt in microwave

The main advantage of microwave ovens is that they have shorter cooking times. And shorter cooking times save energy. Instead of bringing out your double boiler to melt chocolate or butter, try melting in the microwave for faster, more energy-efficient results. Look for this symbol near recipes that can use the microwave for quick, easy and energy-saving cooking.



no bake recipe

Four recipes in this cookbook deserve special recognition—**Sugar Date Squares** on page 21, **Bars to the Stars** on page 23, **Easy No-Bake Cookies** on page 31 and **Peanut Butter Fudge** on page 25. These are treats you can make without ever turning on the oven—making them extra energy-efficient! They use either the stove top or the microwave to cook the ingredients, both of which use less energy than your oven.

For more ideas about how you and your family can start an energy-saving tradition, call Wisconsin Electric at 1-800-842-0926.

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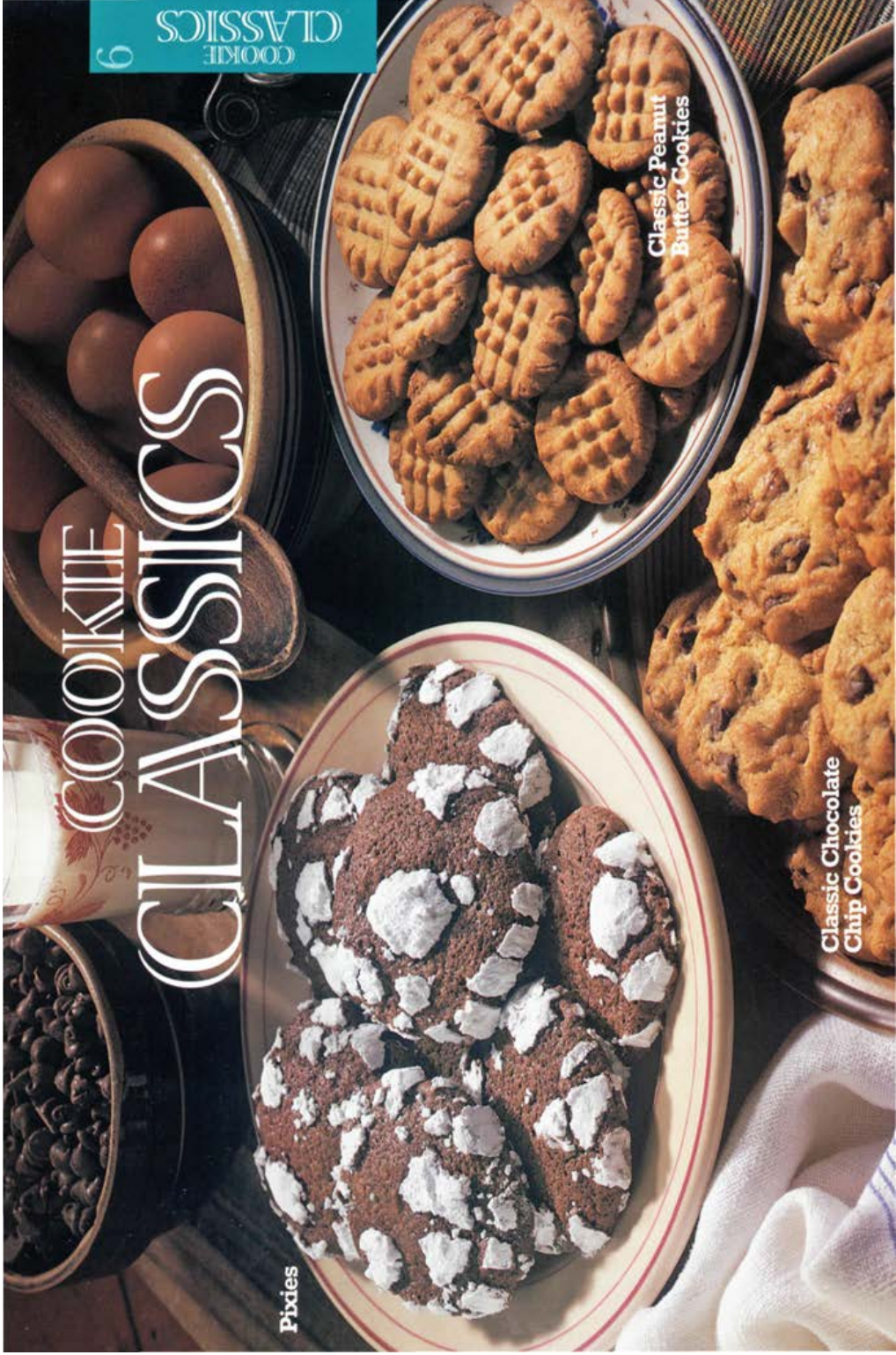
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COOKIE CLASSICS

Pixies

Classic Peanut Butter Cookies

Classic Chocolate Chip Cookies



Classic Chocolate Chip Cookies

Traditional

- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 cup margarine or butter, softened
- 1 egg
- 2 1/4 cups all-purpose or whole wheat flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup coarsely chopped nuts
- 1 12-ounce package of semisweet chocolate chips

There's nothing quite like Chocolate Chip Cookies and a big glass of milk! Go ahead—pour yourself a big glass while your cookies are baking so you can enjoy them right out of the oven. But try not to keep the refrigerator door open too long. Pouring a glass of milk (or juice or water or anything!) with the door open wastes energy.

Mix sugar, margarine and egg in large bowl. Stir in flour, baking soda and salt. (Dough will be stiff.) Stir in nuts and chocolate chips.

Drop dough by rounded tablespoons about 2" apart onto ungreased cookie sheet. Bake at 375° for 8 to 10 minutes or until light brown. (Centers will be soft.) Cool slightly; remove from cookie sheet. Makes about 4 dozen cookies.



Classic Peanut Butter Cookies

Traditional

- 1 cup butter or margarine
- 1 cup granulated sugar
- 1 cup packed brown sugar
- 1 cup peanut butter
- 2 eggs
- 2 1/2 cups sifted all-purpose flour
- 2 teaspoons baking soda
- 1/2 teaspoon salt

Cream butter; add sugars and peanut butter; mix well. Beat in eggs and sifted dry ingredients. Shape into balls, using 1/2 level tablespoons of dough. Place on greased cookie sheets; flatten with tines of fork. Bake at 350° about 15 minutes. Makes about 6 dozen cookies.

Pixies

from Kathy Barbrian

"I grew up in a family of 'chocoloholics.' I can remember not wanting to make Pixies sometimes because they always disappeared so fast! I started making this recipe when I was taking cooking for 4-H and I think that I entered some of these for the County Fair; they were that good."

- 2 cups flour
- 3/4 teaspoon salt
- 2 teaspoons baking powder
- 1/2 cup vegetable oil
- 2 teaspoons vanilla
- 4 ounces unsweetened chocolate, melted and cooled
- 2 cups granulated sugar
- 4 eggs



save energy: melt in microwave

Powdered sugar

Sift flour, salt and baking powder together in large bowl. For quick, easy and energy-efficient results, melt chocolate in a microwave. Because microwaves cook faster than stove tops, they use less energy! Mix oil, melted cooled chocolate and sugar in separate bowl. Add eggs, one at a time. Mix well. Stir in vanilla. Gradually add sifted dry ingredients until ingredients are just combined. Chill thoroughly.

Drop by tablespoons into powdered sugar and shape into balls. Place about 2" apart on lightly greased baking sheets. Bake at 350° for about 14 minutes. Makes approximately 5 dozen Pixies.



Healing Cookies

Chocolate Cherry Nuggets

Peanut Kisses

Curious George

Healing Cookies

from Darla Lange

"Healing Cookies are a tradition in my family. When my children were young, we would prepare them together and they always associated these cookies with making them feel better. One day, my children were home from school, ill with a cold. I called from work to check on them. My son and daughter said, 'You know how when we're sick you always make us cookies to make us feel better?' Well, we made our own. I asked if they felt better now and they both said yes. I felt good that I was able to teach my children some little ways to nurture themselves, as I believe it to be a much-needed ability to thrive in this world."

- 1 cup butter
- 1 cup dark brown sugar
- 3/4 cup granulated sugar
- 2 eggs
- 2 tablespoons milk
- 2 tablespoons vanilla
- 1 cup all-purpose flour
- 1/2 cup whole wheat flour
- 1 teaspoon baking soda
- 1/4 cup wheat germ
- 1/4 teaspoon salt
- 2 1/2 cups old-fashioned uncooked oats
- 2 cups chocolate chips
- 1 cup chopped walnuts
- 1/4 cup sesame seeds

Beat together butter and sugars until creamy. Add eggs, milk and vanilla. Mix well. Add flours, baking soda, wheat germ and salt. Blend. Stir in oats, chocolate chips, nuts and sesame seeds. Drop by rounded tablespoons onto ungreased cookie sheet. Bake at 350° for 9 to 10 minutes. Cool slightly and remove to wire rack to cool completely. Makes approximately 5 dozen cookies. *You can use this recipe to make smaller, bite-size cookies. Just adjust baking time accordingly.*



Chocolate Cherry Nuggets

from Pamela Kellow

- 2 cups (4 sticks) butter or margarine, softened
- 2 cups powdered sugar
- 2 teaspoons vanilla
- 1/2 teaspoon salt (optional)
- 4 1/2 cups flour
- 1 12-ounce package miniature semisweet chocolate chips
- 1/2 cup chopped pecans
- 1 cup maraschino cherries, drained and cut into four pieces each. (If you get a 10-ounce jar of cherries, you don't have to measure. And use clean scissors to cut the cherries—it's easier than chopping!)

In a large bowl, cream butter (slice up the sticks of butter to go faster). Mix in powdered sugar, and beat in vanilla and salt. Gradually add flour, mixing until well blended—this isn't easy because the batter gets stiff. Using your hands, nature's free source of energy, mix in chocolate chips, pecans and cherries. Dough will be stiff. Drop by teaspoonful (or just grab little chunks) onto ungreased sheets. Slightly flatten with your fingertip. Bake at 350° for 15 minutes. Makes 4 to 5 dozen Nuggets.

energy tip

You don't always have to preheat your oven for foods with long cooking times (like casseroles and roasts), but it is best to bake cookies and cakes in a preheated oven. Just don't OVER-heat! To save energy, put the first tray of cookies in as soon as your oven is hot enough.

Peanut Kisses

from Mary Zaleger

"Peanut Kisses are favorites of my sons Matthew and Travis!"



COOKIE CLASSICS

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- 1 cup granulated sugar
- 2 cups brown sugar, packed
- 1 cup shortening
- 1 cup smooth peanut butter
- 4 tablespoons milk
- 2 teaspoons vanilla
- 2 eggs
- 3 1/2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- Chocolate kisses



Combine sugars, shortening, peanut butter, milk, vanilla and eggs. Blend until smooth. Using a food processor makes this a little easier, although using a spoon saves energy. Mix in flour, soda and salt. Form into balls; roll balls in sugar.

Bake at 375° for 10 to 12 minutes. Check the seal on your oven door and make sure the seal is tight. Even a small gap lets heat escape. Your cookies may bake unevenly and your oven is using extra energy to stay hot! Remove the tray of cookies carefully and top each with an unwrapped chocolate kiss while still warm. Bake an additional 2 minutes. Cool completely. Makes about 4 dozen Kisses.

Oatmeal Cookies

Scotch Shortbread

Soft Molasses Cookies



Soft Molasses Cookies

from Kay Galbraith

- 1/2 cup unsalted butter, softened
- 1/2 cup shortening
- 1 1/2 cups granulated sugar, plus sugar for garnish
- 1/2 cup dark molasses
- 2 eggs, lightly beaten
- 4 cups flour
- 1/2 teaspoon salt
- 2 1/4 teaspoons baking soda
- 2 1/4 teaspoons ground ginger
- 1 1/2 teaspoons ground cloves
- 1 1/2 teaspoons ground cinnamon



In large mixing bowl, cream butter and shortening until well mixed, 1-2 minutes. (Forget the mixer—mixing by hand is great exercise and it saves energy!) Add sugar and beat until light-colored and fluffy, about 3 minutes. Mix in molasses and eggs until smooth; set aside.

In another large mixing bowl, whisk together flour, salt, baking soda, ginger, cloves and cinnamon. Gradually mix dry ingredients into creamed mixture until dough is blended and smooth.

Roll dough into 1 1/2" balls. Dip tops in granulated sugar. Place 2 1/2" apart on greased cookie sheets. Bake at 350° for about 11 minutes. Do not overbake or cookies will lose their chewy interior—not to mention you'll unnecessarily waste energy! Remove from sheets to wire rack to cool completely. Store in tightly-covered container. Makes about 4 dozen cookies.

Scotch Shortbread

from Valerie Clarke

"When I was growing up, my best friend's mother always made these cookies. I always think of her family when I make them now."

- 1 cup butter or margarine
- 1 cup brown sugar, packed
- 2 cups flour
- 1 teaspoon salt
- 1 egg yolk
- 1 teaspoon vanilla
- 1 12-ounce package semisweet chocolate chips, melted
- Chopped salted peanuts



Cream butter and brown sugar. Mix in flour, salt, egg yolk and vanilla. Spread in greased pan 1/2" thick (I use a 10 1/2" x 15" jelly roll pan.) Bake 30 minutes at 325°. Remove from oven and spread with melted chocolate chips. Sprinkle with chopped nuts. Cool and cut into squares. Makes approximately 2 to 4 dozen squares, depending on size.

energy tip

Clean-up is a chore, but you can be more energy-efficient by rinsing your dishes in cool water—not hot—before you put them in the dishwasher. Using hot water wastes energy.

Oatmeal Cookies

Traditional

- 2/3 cup granulated sugar
- 2/3 cup brown sugar, packed
- 1/2 cup margarine or butter, softened
- 1/2 cup shortening
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon vanilla
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 2 eggs
- 3 cups quick-cooking or old-fashioned oats
- 1 cup all-purpose flour
- 1 cup raisins

Mix all ingredients except oats, flour and raisins in large bowl. Stir in oats, flour and raisins. Drop dough by rounded tablespoonfuls about 2" apart onto ungreased cookie sheet. Bake at 375° for 9 to 11 minutes or until light brown. Immediately remove from cookie sheet. Makes about 3 dozen cookies.

This recipe doubles very easily for an extra big batch of Oatmeal Cookies. Think about making a double batch of dough, then freezing half to bake some other day. Shortening your baking time saves energy.





Self-Frosting Anise Cookies

Snickerfoodles

Oatmeal Chocolate Chip Cookies

Snickerdoodles

from Pat Mundstock

- 2 3/4 cups flour
 - 2 teaspoons cream of tartar
 - 1 teaspoon baking soda
 - 1/2 teaspoon salt
 - 1 cup butter, softened
 - 1 1/2 cups granulated sugar
 - 2 eggs
- Topping:**
- 4 tablespoons granulated sugar
 - 4 teaspoons cinnamon

Mix and sift flour, cream of tartar, baking soda and salt. Cream butter, adding 1 1/2 cups sugar gradually. Add beaten eggs to butter/sugar mixture. Mix well. Gradually add dry ingredients and mix. Chill dough at least 1 hour.

Topping: Combine sugar and cinnamon in a small bowl.

Shape about 1 tablespoon chilled dough into a ball. Roll in cinnamon/sugar mixture. Place about 2" apart on lightly greased cookie sheets. Bake at 400° about 10 minutes. Makes 4 dozen Snickerdoodles.

These are great "movie" cookies! Bake up a batch to go with your weekend video rental. For extra energy-savings, set your thermostat to 68° and smuggle under a blanket with your tasty treats.



Oatmeal Chocolate Chip Cookies

from Carol (Bergrs) Jliek

"When we were growing up, Mom made a variety of cookies, but there was usually at least one cookie for full of Oatmeal Chocolate Chip Cookies. These are still the most-often made cookies at her house—she's even taught my two-year-old daughter how to bake using this recipe. Relatives who visit rarely leave without a bag of cookies for the road." These cookies show up at almost any family event, reunions, weddings, baptisms or parties. The cousins all know 'Aunt Toos' until supply these homemade treats."



- 1 1/3 cups butter
- 1 1/2 cups granulated sugar
- 1 1/2 cups brown sugar, packed
- 4 eggs, large or extra-large
- 2 teaspoons hot water
- 2 teaspoons vanilla
- 2 teaspoons salt
- 2 teaspoons baking soda
- 3 1/4 cups flour, not sifted
- 4 cups oats (old-fashioned is best)
- 18 ounces semisweet chocolate chips

Mix ingredients in order given. Drop by rounded teaspoonfuls on ungreased cookie sheets. Bake at 350° until brown, about 8 minutes. Makes 3 to 4 dozen cookies.

Self-Frosting Anise Cookies

from Kathy Barbian

"These are one of my father's favorites. They brought back memories of his grandmother making similar cookies when he was growing up. The first time I made them, I thought the recipe was a little strange, but the results are worth it! The toughest part is having enough cookie sheets to let them all stand overnight."

- 3 eggs
- 1 cup granulated sugar
- 1/4 teaspoon anise oil
- 1 1/2 cups flour

Beat eggs and sugar together for 30 minutes. Add anise oil and flour. Drop by rounded teaspoonfuls onto lightly greased cookie sheets. Let stand at room temperature overnight. Bake at 350° for 12 to 15 minutes. Makes about 4 dozen cookies.

energy tip

Making cookies can also make lots of dirty dishes—the mixing bowls, the mixing spoons, cookie sheets, glasses for milk and more. It's always best to wait until you have a full load before running your dishwasher. To save more energy, use the shortest cycle or "light wash." These cycles use less hot water than regular settings.

SHAPED COOKIES

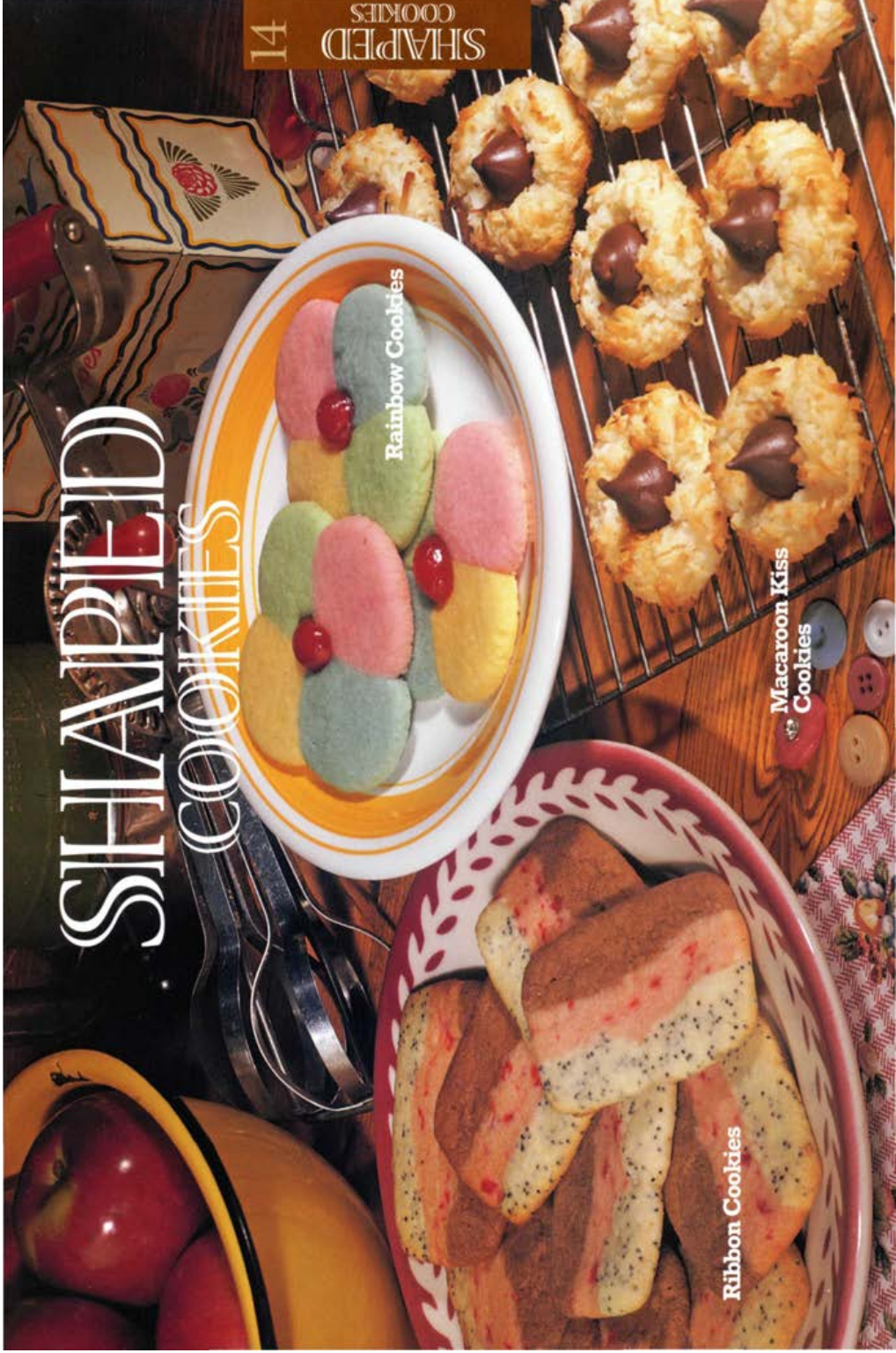
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SHAPED
COOKIES

Rainbow Cookies

Macaroon Kiss
Cookies

Ribbon Cookies



Ribbon Cookies

from OraGrace M. Broskowski

- 1 cup butter
 - 1 1/2 cups granulated sugar
 - 1 egg
 - 2 1/2 cups sifted flour
 - 1 1/2 teaspoons baking powder
 - 1/2 teaspoon salt
 - 1/4 cup finely diced cherries
 - 1 square chocolate, melted
 - 1 tablespoon poppy seed
-  **save energy. melt in microwave**

Cream butter and sugar. Add egg, sift flour, baking powder and salt together then add to mixture. Mix dough well. **Remember the natural power behind your hand and a spoon!**

Divide dough into three equal parts. Stir cherries in one part, chocolate in the second part and poppy seeds in the last part. Line a bread pan with waxed paper and place one layer on top of the other. Cover with plastic wrap and chill overnight in refrigerator. Cut in thin slices and place on lightly greased cookie sheets. Bake at 375° for 12 minutes. Makes about 10 dozen cookies.

energy tip

Many shaped cookies call for chilled dough. To chill your dough effectively, make sure your refrigerator isn't set colder than necessary. Set the temperature between 38° and 42° to be most energy efficient.

Macaroon Kiss Cookies

from Pamela Keilow

It's funny how recipes can hold memories. My cousin Kim gave me this recipe at my bridal shower. It combines wonderful things—thoughts of her, thoughts of starting life as a new bride and coconut (one of my favorites!)



save energy. keep cool!

- 1/3 cup butter or margarine, softened
- 1 3-ounce package cream cheese, softened
- 3/4 cup granulated sugar
- 1 egg yolk
- 2 teaspoons almond extract
- 2 teaspoons orange juice
- 1 1/2 cups unsifted all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 5 cups (14 ounces) flaked coconut, divided

Cream butter, cream cheese and sugar in large mixer bowl until light and fluffy. Add egg yolk, almond extract and orange juice; beat well.

Combine flour, baking powder and salt, gradually add to creamed mixture. Stir in 3 cups coconut. Cover tightly and chill 1 hour. **Help the dough chill quickly and efficiently by keeping your refrigerator coils, fins, evaporator pan and motor clean and dust-free. A clean unit runs more efficiently.**

Shape dough into 1" balls; roll in remaining coconut. Place on ungreased cookie sheet. Bake at 350° for 10-12 minutes, or until lightly browned. Remove from oven. Immediately top each warm cookie with a chocolate kiss. Let cool 1 minute. Carefully remove from cookie sheet and cool on a wire rack. Makes 4 to 5 dozen Kisses.

Rainbow Cookies

from Lori Kolbow

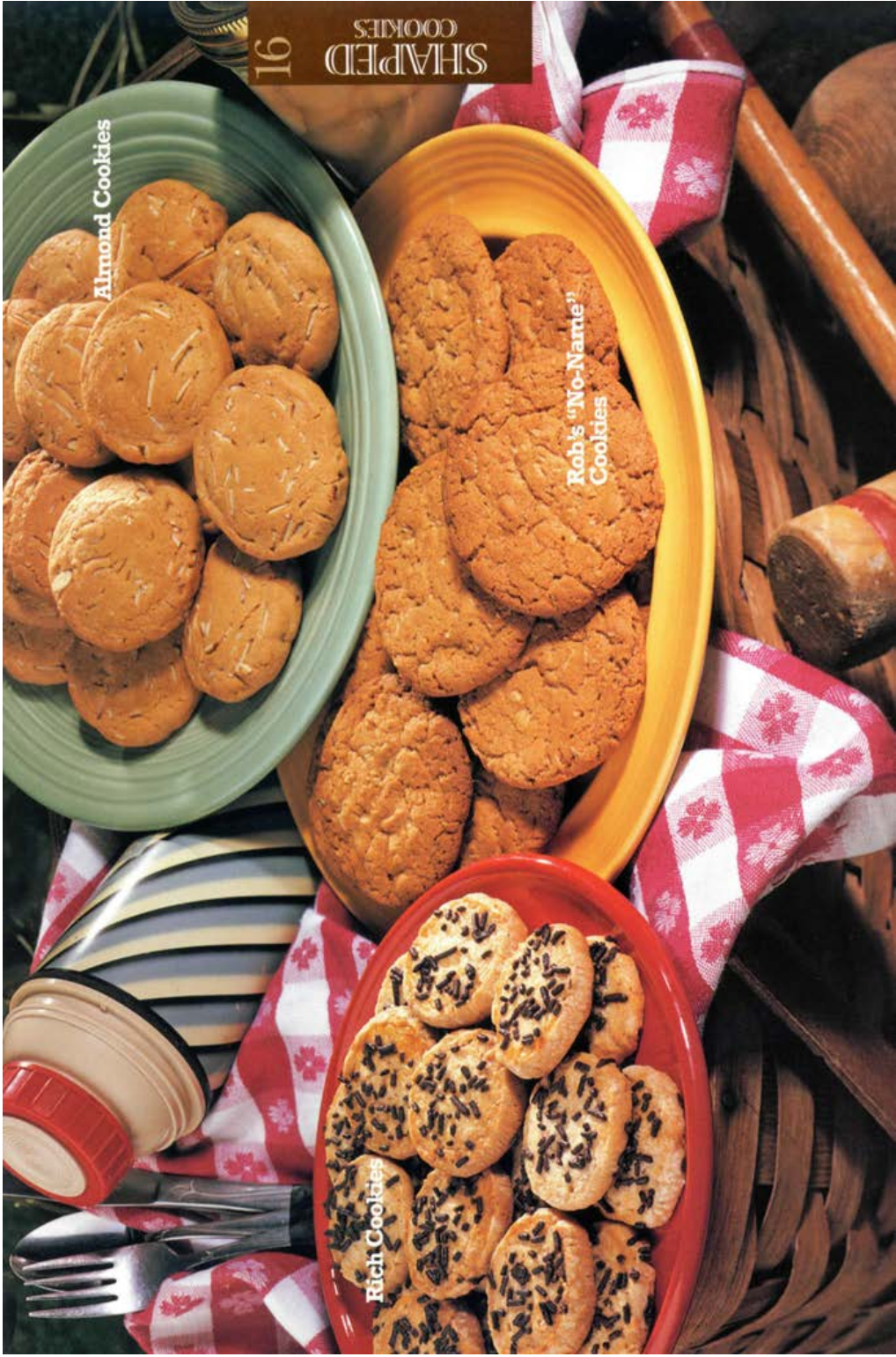
"When I was a child, not so many years ago, Christmas cookie baking was an event in my family. I am the second oldest of four; two girls and two boys. My mother, who normally prepared daily family entrees, side dishes and desserts, was not allowed in the kitchen for Christmas cookie baking. My father took over the kitchen for this. As children, we all had a particular favorite cookie to eat, but this recipe was by far the favorite for my father, brothers and sister to prepare. These cookies are and always will remind me of what family is all about."



- 2 1/2 cups flour
 - 1/2 teaspoon baking soda
 - 1/2 teaspoon cream of tartar
 - 1/2 teaspoon salt
 - 1 cup margarine
 - 1 cup granulated sugar
 - 1 egg
 - 1 teaspoon vanilla
 - 1/2 teaspoon almond extract
- Food coloring (Red, yellow, blue, green)
Maraschino cherries, halved

Mix flour, soda, cream of tartar and salt. Set aside. Beat margarine until soft, add egg and mix well. Add sugar, vanilla and almond extract. After mixing well, add dry ingredients. Divide dough into four parts; color each part a different color. (If dough is too sticky to handle well, refrigerate for a few hours.)

Roll dough into 3/4" balls. Place one ball of each color in a square on an ungreased cookie sheet so the colors touch each other. Use a glass or cookie press and flatten. Add half a cherry to the center of each cookie. Bake at 350° for 10 minutes. Makes about 4 to 5 dozen cookies.



SHAPED
COOKIES

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Almond Cookies

Rob's "No-Name"
Cookies

Rich Cookies

Rich Cookies

from Ruth Woltring

"I have been baking cookies from Electric Company cookbooks for as long as I can remember, and I have been married for 51 years. Many years ago I received a recipe from a sister-in-law that has become a favorite among family and friends. Many new friends have been made by this recipe, as I take it to many parties and functions, and they all ask for the recipe."

- 1 cup butter
- 1 cup powdered sugar, sifted
- 2 teaspoons vanilla
- 1 cup quick oats
- 1 1/2 cups flour
- 1/2 teaspoon baking soda
- Chocolate shot or chocolate jimmies

Cream butter; add sugar, vanilla and oats. Sift flour and baking soda in a separate bowl. Add flour to butter/sugar mixture and mix well. Form dough into long, narrow rolls about 2" in diameter. Wrap each roll in waxed paper and refrigerate overnight.

If you're thinking about purchasing a new refrigerator or freezer sometime soon, look for the Energy Star label. The Energy Star label lets you know that it's an energy-efficient appliance, as rated by the EPA (Environmental Protection Agency).

Unwrap rolls and slice dough 3/8" thick. Place on lightly greased cookie sheet. Brush each cookie with beaten egg white and top with chocolate shot. Bake at 325° for about 22 minutes. Makes about 3 dozen cookies.



save energy: keep cool!

Rob's "No-Name" Cookies

from Leona Ankerson

"I use my hands to mix and roll the dough for these No-Name cookies. This has been a favorite recipe, enjoyed by young and old alike, for more than 90 years—enjoy."

- 1 cup brown sugar, packed
- 1 cup granulated sugar
- 1 cup shortening, softened
- 2 eggs, lightly beaten
- 1 teaspoon cream of tartar
- 1 cup oats
- 1 1/2 teaspoons cinnamon
- 1 teaspoon baking soda
- 2 cups flour
- 1 teaspoon vanilla (optional)

Cream sugars and shortening together. Add eggs. Mix in remaining ingredients. Roll into 2" logs. Wrap in waxed paper or plastic wrap and refrigerate overnight. Slice and bake at 350° for 10-12 minutes. Makes approximately 3 to 4 dozen cookies.

Be sure to measure the dry ingredients carefully because this recipe has no liquid.



save energy: stir by hand

Almond Cookies

from Kathy Barbican

"This recipe has been handed down from my mother's family and is one of my Christmas holiday traditions. The original recipe called for a cup of lard, but I changed that to ingredients that are more commonly available. I usually roll the dough in plastic wrap because it's easier to shape. It also prevents the dough from drying out while it is chilling. One of the tricks has always been to slice the cookies the right thickness—too thin and it is easy to burn them; too thick and they are not as crisp as we like them. These cookies store well in a loosely covered container."

- 1/2 cup butter or margarine
- 1/2 cup shortening
- 1 cup granulated sugar
- 1 cup brown sugar, packed
- 3 eggs, beaten
- 1 teaspoon cinnamon
- 4 cups flour
- 1 teaspoon baking soda
- 1 cup almond slices or slivers

save energy: don't peek!



Cream butter, shortening and sugars. Blend in eggs. Blend dry ingredients and stir in. Mix in almonds. Dough will be stiff. Form dough into 2" rolls and wrap in plastic wrap or waxed paper. Chill several hours or overnight. Unwrap, then cut in slices and bake at 375° on ungreased cookie sheets for about 10 minutes. Makes about 4 dozen cookies.

These sturdy cookies are great for picnics! Spread a blanket under a large shady tree in your yard and enjoy an outdoor treat. Trees can help you save energy, too, when they shade your house from the hot summer sun. Your house stays cooler and your air conditioner doesn't have to work as hard.

energy tip

An uncrowded refrigerator works more efficiently than a crowded one—be sure air can circulate around your cookie dough to chill it better. Your freezer, though, works more efficiently when it's nearly full.



Gold Cookies

Peanut Sitting-Pretties

Date Surprises

Gold Cookies

from Pat Mundstock

- 1/2 cup butter
- 1 cup granulated sugar
- 4 egg yolks
- 1 teaspoon vanilla
- 1 1/2 cups flour
- 3 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup nuts, finely chopped
- 2 teaspoons cinnamon



Cream butter, add sugar and blend thoroughly. Add egg yolks and mix well. Add vanilla. Sift together flour, baking powder and salt; add to creamed mixture. Mix thoroughly.

In separate bowl, stir together chopped nuts and cinnamon. Form dough into small balls and roll in nut and cinnamon mixture. Place balls 3" apart on greased baking sheet. Bake at 350° for about 12-15 minutes. Makes about 5 dozen cookies.

energy tip

Use cool—not warm—water when you're rinsing scraps down your food disposal. Cool water saves energy and solidifies grease so that it moves through your pipes easier.

Date Surprises

from Thelma (Tillie) Fields

"This recipe is from a cookbook my mother gave me in 1939. I was 13 years old. Many years later, my mother-in-law baked these surprise cookies to perfection—I wonder her nickname was 'Cookie!'"

- 3 cups sifted flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 2/3 cup butter or shortening
- 1/2 cup brown sugar, packed
- 1 egg, well beaten
- 1 teaspoon vanilla
- 1/3 cup milk



Filling:

- 2 cups dates, seeded and chopped
- 2/3 cup boiling water
- 2/3 cup granulated sugar
- 1 tablespoon lemon juice
- 1 tablespoon butter

Sift flour once, measure, add baking powder and salt and sift again. Cream butter thoroughly and add sugar gradually and cream together until light and fluffy. Add egg and vanilla; mix well. Add flour alternately with milk, a small amount at a time, beating until smooth. Chill thoroughly. While dough is chilling, prepare filling.

Filling: Cook dates, sugar and water for 6-8 minutes or until thick, stirring constantly. Remove from heat, add lemon juice and butter. Cool.

Roll dough 1/8" thick. Cut with 2 1/2" round cookie cutter. Place 1 teaspoon date filling on a circle, place another circle on top and press edges together. (Use fork to crimp around edges.) Bake on ungreased baking sheet at 400° for 10-12 minutes. Makes 3 dozen Surprises.

Peanut Sitting-Pretties

from Joan Tobianski

"This recipe was shared in a 'Cookie Exchange' years ago at the Wisconsin Electric Port Washington Service Center. The 'Cookie Exchange' was open to the employees and their spouses. One of my favorite recipes from the exchange was 'Peanut Sitting-Pretties' and has continued to be a favorite for many years. The cookies are fairly 'putty' to make—but well worth the time and effort!"

- 1/2 cup margarine
- 1/4 cup brown sugar
- 1 egg, separated
- 1/2 teaspoon vanilla
- 1 cup flour
- 1/4 teaspoon salt



- Finely chopped nuts
- 1 can vanilla creamy-type frosting
- Chocolate peanut candies

Blend margarine and sugar in bowl; stir in egg yolk and vanilla. Stir in flour and salt; mix well. Chill one hour. Roll into 1" balls. Dip into slightly beaten egg white. Roll in nuts. Place 1" apart on cookie sheet. Bake at 350° for 5 minutes. Press thumb gently in center of each; bake 5 minutes longer. Cool. Fill thumbprint with frosting. Garnish with candies. Makes about 4 dozen cookies. *You only need two cans of frosting if you triple the recipe.*

Peanut Sitting-Pretties make a great late-night snack. If you're a bedtime 'Refrigerator Raider,' be sure to turn off the kitchen lights on your way back to bed. Leaving lights on in an empty room is a waste of energy—plus, if you leave the kitchen lights on, the whole house will know you've been sneaking cookies!

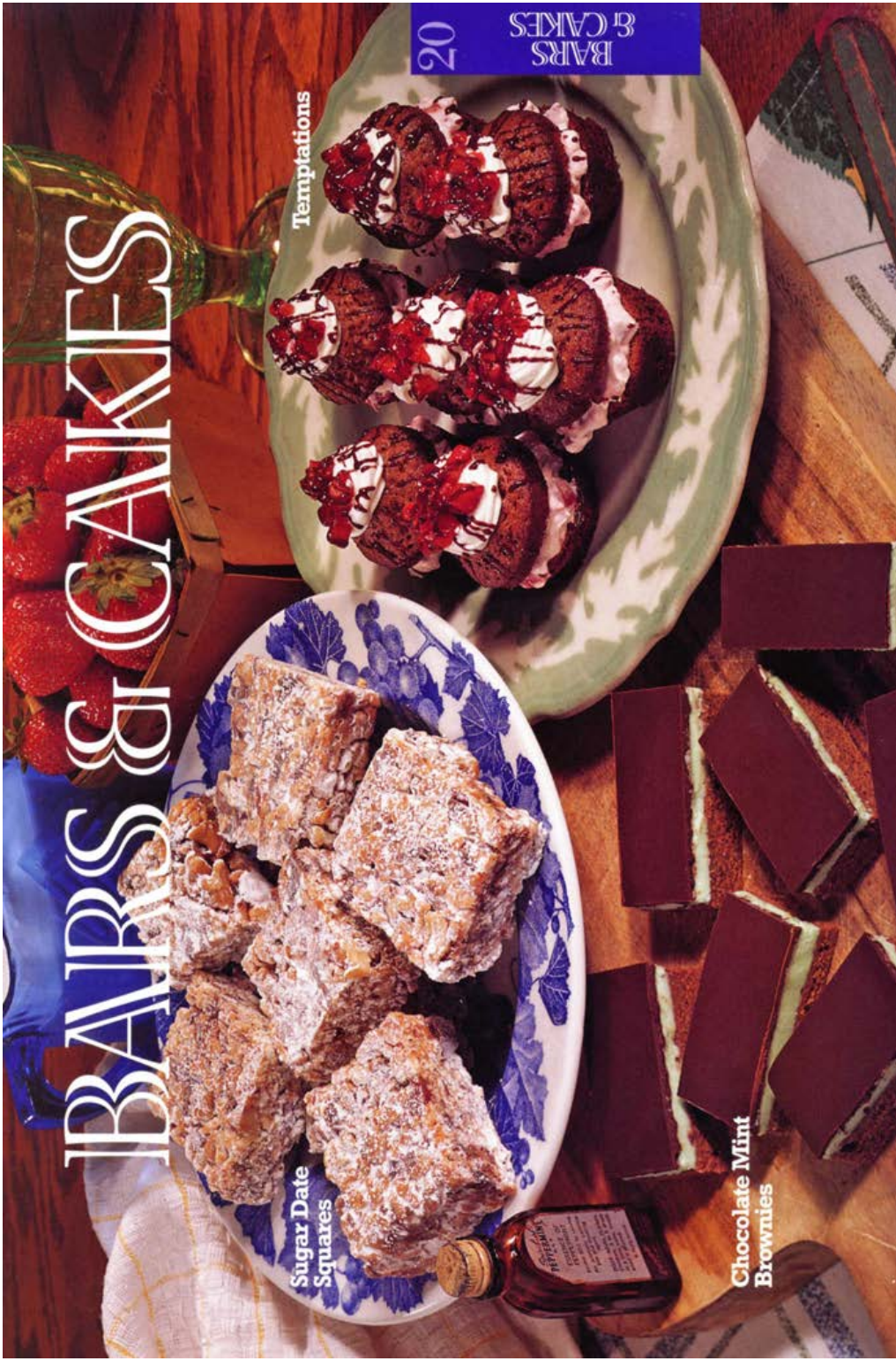
IBARS & CAKES

Temptations

20
IBARS
& CAKES

Sugar Date
Squares

Chocolate Mint
Brownies



Chocolate Mint Brownies

from Geraldine Steiler

Layer 1

- 1 cup sugar
- 1/2 cup margarine, melted
- 4 eggs
- 1 24-ounce can chocolate syrup
- 2 cups flour
- Pinch of salt

Cream together sugar and margarine. Add eggs and chocolate syrup. Add flour and salt. Mix well. Put in greased jelly roll pan. Bake at 350° for 20 minutes. Cool 10 minutes. Refrigerate 10 minutes.

Layer 2

- 1/2 cup margarine, softened
- 2 cups powdered sugar
- 1 teaspoon peppermint extract
- 4 drops green food coloring
- 2 tablespoons milk

Mix all ingredients and beat until smooth. Spread over first cooled layer. Refrigerate 30 minutes. While your bars are cooling, take a minute to walk through your house and look for energy wasters. Is the TV on with no one watching? Are the windows open and the air conditioning or furnace running? Give your kids the challenge to find and fix one energy waster before they can taste these delicious Chocolate Mint Brownies!

Layer 3

- 1/2 cup margarine
- 6 ounces semisweet chocolate chips

Melt margarine and chocolate chips together and drizzle over second layer. Refrigerate about 30 minutes. Cut when cool. Makes 2 to 3 dozen Brownies.



save energy: keep cool!

Temptations

from Pat Mundstock

- 1 cup shortening
- 2 cups granulated sugar
- 2 teaspoons vanilla extract
- 4 ounces baking chocolate, melted
- 5 eggs
- 2 1/4 cups cake flour*
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup sour milk**



save energy: melt in microwave

In large mixing bowl, beat shortening and sugar until fluffy. Mix in vanilla and melted chocolate. Beat in eggs. In a separate bowl, mix dry ingredients. Add dry mixture and milk to shortening/sugar mixture, alternating in small amounts. Spoon batter into lightly greased mini-muffin pans, filling each 1/2 full. Bake at 350° for 20 minutes. Cool in pan 10 minutes. Remove from pan and let cool completely.

Filling and Garnish: Mix one large container of whipped topping with 1 pint fresh, chopped strawberries. Slice 1 pint of fresh strawberries and set aside for garnish. Cut cupcakes in half along the "equator." Spread whipped topping mixture between halves and re-assemble. Dot the top of each cupcake with whipped topping mixture and garnish with sliced strawberry.

Melt 3 ounces of baking chocolate with 2 tablespoons butter or margarine. Let cool completely. Drizzle chocolate over each Temptation. Makes approximately 2 dozen Temptations.

*If cake flour is unavailable, remove 1 tablespoon flour from each measured cup of flour.

**To make sour milk from ordinary milk, add 1 tablespoon white vinegar to each measured cup of milk. Let stand 5 minutes before adding to recipe.



Sugar Date Squares

from Kay Galbraith

- 3/4 cup brown sugar, packed
- 3/4 cup margarine or butter
- 1 8-ounce package chopped dates
- 1 teaspoon vanilla
- 3 cups oven-toasted rice cereal
- 1 cup chopped walnuts
- 1 cup powdered sugar



save energy: chop by hand



Grease an 8" or 9" square pan. In large saucepan, combine brown sugar, margarine and dates. The most efficient saucepan to use is one that "fits" your surface unit. Saucepans that are too small for the range top let too much energy go unused! Cook over medium heat, stirring occasionally until mixture is almost smooth; about 5 minutes. Stir in vanilla, cereal and walnuts. Spread in prepared pan. Cool completely. Cut cooled bars into 1" squares. Coat all sides with powdered sugar. Makes 5 to 6 dozen Date Squares.



Reflector pans under your range top heating unit should be kept bright and clean. Shiny reflectors help focus heat on your saucepan, dull or dirty reflectors absorb heat.



Tea Ring

Lemon Almond
Bars

Bars to the Stars

Lemon Almond Bars

from Kay Galbraith

- 3/4 cup butter, softened
- 1/2 cup granulated sugar
- 1/4 teaspoon salt
- 2 cups all-purpose flour

Topping:

- 4 eggs
- 1 1/2 cups granulated sugar
- 1/4 cup all-purpose flour
- 2 tablespoons grated lemon rind
- 1/3 cup lemon juice
- 1 1/2 cups sliced almonds

In bowl, cream together butter, sugar and salt until light; stir in flour. Press into ungreased 9" x 13" baking pan; bake at 325° for about 35 minutes or until golden.

Topping: In bowl, whisk together eggs, sugar, flour, lemon rind and juice until smooth; pour over base. Sprinkle with almonds; bake at 325° for 20 to 25 minutes or until set. Let cool on rack; cut into bars. Makes 30 Bars.



save energy: don't peek!



Tea Ring

from Pamela Kellow

- 1/2 cup milk
- 1/4 cup water
- 2 tablespoons butter
- 1/4 cup granulated sugar
- 1/2 teaspoon salt
- 1 package instant rise yeast
- 1 egg, well beaten
- 2 1/2 cups flour
- Melted butter
- Brown sugar
- Cinnamon

Measure milk, water, butter, sugar and salt into saucepan and heat to scalding.

Measure 1 1/8 cups flour into large mixing bowl; add yeast. Blend.

Pour milk and melted butter mixture into flour and yeast. Add egg. Beat about thirty seconds at low speed. Beat three more minutes at high speed or by hand. Add remaining flour a little at a time until soft dough forms. Knead. Cover and let rest 20 minutes.

Break dough into two parts. Shape each part into rectangle with rolling pin. Spread with melted butter, brown sugar and cinnamon. Roll into Tea Ring shape. Bake at 375° for about 10-15 minutes. Makes 2 Tea Rings.

Note: This recipe doubles well to make four Tea Rings.



save energy: stir by hand

Bars to the Stars

from Jill Lansing

"My Aunt Margie was the best baker I ever knew. She shared this recipe for her Fudge Krispie Bars with me years ago. I have used it many times for family functions and for special events that I've had the opportunity to cater.

Entertainers ranging the gamut from Rod Stewart to Captain Kangaroo have sampled these treats and have always given them rave reviews."



- 2 cups butterscotch morsels
- 1 cup chunky peanut butter
- 8 cups puffed rice cereal (like Rice Krispies™)
- 2 cups semisweet chocolate chips
- 1 cup powdered sugar
- 1/4 cup butter
- 2 tablespoons water

Combine butterscotch morsels and peanut butter in large bowl. Microwave until melted and smooth. Add rice cereal. Stir until well-coated. Press half the cereal mixture into a greased 9" x 13" pan.* Chill while preparing fudge mixture.

Combine and beat chocolate morsels, powdered sugar, butter and water. Melt, stirring often until mixture is smooth. Spread over chilled mixture.

Spread remaining half of cereal mixture over top of fudge layer. Press mixture down firmly.* Chill until firm. Cut into squares. Makes 24 Bars.

*A good way to press mixture down evenly is to lay a sheet of waxed paper over mixture and press down with another 9" x 13" pan.

These bars pack well and are great for traveling. If you're going to be out of the house or on vacation for a while, remember to turn your thermostat down and turn off the air conditioner so you're not heating or cooling an empty house. It saves lots of energy!

energy tip

Besides moving good-smelling air around your house, a ceiling fan can help keep you comfortable in both summer and winter. In hot weather, set the direction of the fan to pull the warm air up to the ceiling, away from you. In cooler weather, set the fan to push the warm, heated air down away from the ceiling.

Raspberry Almond Ribbons

from Kay Galbraith

- 1 3/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup butter
- 1 cup granulated sugar
- 1 egg
- 1/4 teaspoon almond extract
- 1/2 cup seedless raspberry jam
- 1/2 cup toasted sliced almonds
- 1 cup sifted powdered sugar
- 1/4 teaspoon vanilla
- 2 to 3 tablespoons milk



Stir together flour, baking powder and salt. Beat butter in separate bowl until softened. Add sugar and beat until fluffy. Add egg and almond extract. Mix well. Stir in flour mixture until dough clings together. Divide the dough into four parts.

Shape each portion of dough into a rectangle 13" long and 2" wide on an ungreased baking sheet, placing rectangles 4" to 5" apart.

Bake at 325° for 12 to 14 minutes or until edges are firm. Cool on baking sheets for 2 minutes. Carefully transfer to a wire rack to cool. Because your dishwasher kicks out heat when it's running, don't set your cooling racks on the counter above it—your cookies will take longer to cool there. Of course, you can avoid that problem if you save energy and wash your dishes by hand!

Spread 2 tablespoons of jam down center of each bar. Sprinkle almonds down the sides of each bar next to the jam. Stir together powdered sugar, vanilla and enough milk to make a drizzling consistency. Drizzle mixture down the sides of bars. Cut into 1" slices. Makes 52 Ribbons.

Cappuccino Nanaimo Bars

from Kay Galbraith

- 1/2 cup unsalted butter
- 1/3 cup unsweetened cocoa powder
- 1/4 cup granulated sugar
- 1 egg, lightly beaten
- 1 1/2 cups graham cracker crumbs
- 1 cup shredded coconut
- 1/2 cup finely chopped walnuts

Filling:

- 2 tablespoons milk
- 3 tablespoons unsalted butter
- 2 teaspoons instant espresso powder or ground coffee
- 1/2 teaspoon vanilla
- 2 cups powdered sugar

Topping:

- 4 ounces semisweet chocolate, chopped
- 1 tablespoon unsalted butter
- 1/2 teaspoon instant espresso powder

In heavy saucepan, combine butter, cocoa, sugar and egg; cook over low heat, stirring, until butter has melted. Remove from heat; stir in graham cracker crumbs, coconut and walnuts. Pat evenly into greased 9" square cake pan. Bake at 350° for 10 to 12 minutes or until firm. Cool completely.

Filling: In small saucepan, heat milk, butter, espresso powder and vanilla over low heat until butter has melted and espresso powder has dissolved. Transfer to mixing bowl; let cool. Beat in sugar until thickened and smooth; spread evenly over cooled base. Refrigerate for about 45 minutes or until firm.

Topping: Melt chocolate, butter and espresso powder together; spread over filling. With sharp knife, score topping only into bars. Refrigerate until topping is set. Cut into bars. (Bars can be covered and refrigerated for up to 5 days or frozen in airtight container for up to 1 month.) Makes 24 bars.

Seven-Layer Bars

from Mary Zuleger

- 2 sticks butter
- 3 cups graham cracker crumbs
- 1 1/2 cups shredded coconut (optional)
- 12 ounces chocolate chips
- 12 ounces butterscotch chips
- 1 can sweetened condensed milk
- 1 1/2 cups chopped nuts



save energy: melt in microwave

Melt butter and mix with graham cracker crumbs to form crust in 9" x 13" pan. Layer as listed above. Bake at 350° for 30 minutes. Cool, then cut into squares.

energy tip

Good lighting in the kitchen is so important—how can you be sure you're reading the recipe correctly? But what kind of lighting do you have? Use compact fluorescent light bulbs instead of the standard incandescent light bulbs. The average incandescent bulb lasts only six months, but a compact fluorescent light bulb can last up to six years and gives off the same amount of light while using just a fraction of the energy!

Easy Bars

from Sandra Kirgunes

- Saline crackers or graham crackers
- 1 12-ounce package semisweet chocolate chips
- 1 stick of butter
- 1 cup brown sugar
- Non-stick spray

Coat two cookie sheets with non-stick spray. Cover the cookie sheets with your choice of crackers. On top of stove melt butter and add brown sugar. Stir occasionally and bring to a boil. A covered saucepan will cook faster and save energy. Spoon this mixture over crackers. Place trays in 350° oven until the mixture bubbles.

Remove from oven and sprinkle with chocolate chips. Leave standing so chips begin melting. A few minutes later, use a spatula to spread the chocolate chips over all crackers. When cool, remove from pan. They should somewhat lift off pan. Break and serve.

Try varying the flavor of these Easy Bars by adjusting the number of crackers or even the amount of brown sugar or chocolate chips you use!

Easy Bars is a wonderful recipe you can use to teach children how fun (and tasty!) it is to cook. It's also important to teach kids the importance of energy conservation. This recipe book is filled with easy ways everyone in the family can contribute to saving energy around the house!



Brownies

from Clara A. Damm

"I have a friend who is very cholesterol conscious and has been throwing egg yolks down the drain because she only bakes with the egg whites. When she told me this, I found this recipe, and that's the way I make brownies, always getting plenty of yolks from her. I usually put half of the chopped nuts in the batter and sprinkle the rest on top so there's no need for frosting. I use a jilly roll pan that is 11" x 15"."

- 12 egg yolks, beaten
- 2 cups granulated sugar
- 2/3 cup butter
- 4 squares baking chocolate (1 ounce each)
- 2 tablespoons milk
- 1 1/2 cups flour
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1/2 teaspoon vanilla
- 1 cup nuts, chopped



These brownies make a fantastic weekend snack after you get done with all your household "chores"—just be sure you don't have the radio on in the kitchen, the TV on in the living room and the computer on in the den if everybody's outside mowing the lawn!

Beat yolks and add sugar. Melt butter and chocolate. Add rest of ingredients and mix well. Spread in 9" x 13" pan. Bake at 300° for 30 minutes. Makes 2 to 3 dozen Brownies.

Peanut Butter Fudge

from Peggy Clippert

- 2 cups granulated sugar
- 1 cup milk
- Dash of salt
- 2 tablespoons butter
- 1 teaspoon vanilla
- 3/4 cup crunchy peanut butter



Boil sugar, milk and salt for 10 minutes. Add butter. Cook to soft boil stage. Remove from heat. Stir in peanut butter and vanilla. Beat until it starts to set. Pour into 9" x 13" pan. Score fudge while warm; cut when firm. Makes 3 to 4 dozen Fudge squares.

energy tip

It's tempting to throw all your dirty dish towels and dishrags right in the washing machine after a good day's baking. When you do, you can save energy by washing in warm or cold water and then setting your machine to cold-water rinse. The temperature of the rinse water has no effect on cleaning. (Always try to make up a full load, too—in both the washer and the dryer.)



HOLIDAY COOKIES

HOLIDAY COOKIES 26

Cranberry Stars

Gingerbread

Rich Christmas Stollen

Gingerbread

Traditional

- 1/4 cup boiling water
- 1/2 cup butter
- 1/2 cup dark brown sugar, firmly packed
- 1/2 cup dark molasses
- 3 cups sifted all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 1/2 teaspoons ginger
- 1/2 teaspoon nutmeg
- 1/8 teaspoon cloves



Pour water over butter. Add sugar and molasses. Mix well. In separate bowl, sift dry ingredients together. Add to molasses mixture. Blend. Chill thoroughly.

Roll dough on floured surface 1/8" to 1/4" thick. Cut with cookie cutter. Place on greased cookie sheets. Bake at 375° about 10 minutes. Makes about 4 dozen cookies, depending on the size of the cutter.

Cranberry Stars

from Sandy Bartel

- 2 cups fresh cranberries
- 1/2 cup orange marmalade
- 2 tablespoons honey
- 1/4 cup finely chopped walnuts
- 1 cup shortening
- 1/2 cup margarine or butter
- 2 cups granulated sugar
- 2 eggs
- 1/4 cup milk
- 1 teaspoon vanilla
- 4 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt

save energy: chop by hand



Milk
Sugar

Cook cranberries, marmalade and honey, covered, in a medium saucepan, until mixture boils and berries pop. Uncover and cook 5 to 10 minutes longer or until mixture is the consistency of thick jam. Stir in nuts; cool to room temperature. Beat shortening and margarine/butter until softened (about 30 seconds on medium mixer speed or by hand to save energy). Add sugar; beat until fluffy. Add eggs, milk and vanilla, beat well. Combine flour, soda and salt. Gradually add flour mixture to egg mixture; mix well. Divide into quarters. Cover. Chill 3 hours.

Roll one portion of dough on floured surface to 1/8" thick, keeping remaining dough refrigerated. Cut cookies with a 3" star cookie cutter. Using a small star cutter, cut star from center of half the cookies. Place a scant 1 teaspoon cranberry mixture on each plain star. Top with a cutout. Brush top with milk; sprinkle with sugar. Place on ungreased cookie sheet. Repeat with remaining dough. Bake in a 375° oven 6 to 8 minutes or until lightly browned. Cool on wire rack. Makes 5 dozen Stars.

Rich Christmas Stollen

from Janet Wintersberger

"Grandma. The smell of yeast rising. Dozens of relatives. These are the memories I have attached to this recipe. Grandina made the Stollen each Christmas and gave one loaf to each of her children. After Grandina died, my mother continued the tradition. Now it's my turn. Whether it's the memories or the sharing, Grandina's Stollen was and still is a family favorite."

- 1 cup milk
- 1 ounce yeast cake
- 1 teaspoon granulated sugar
- 1 cup butter (half lard may be used)
- 4 cups all-purpose flour
- 1/2 cup granulated sugar
- 3 egg yolks
- 1/2 teaspoon salt
- 1/4 teaspoon nutmeg

save energy: don't peek!



Filling:

- 1 pound pitted dates, cut in pieces
- 1/2 cup chopped walnuts
- 1 cup maraschino cherries, cut in small pieces

Scald milk and cool to lukewarm. Mix yeast with 1 teaspoon sugar until liquid. Add to lukewarm milk. Add part of flour. Beat until smooth. Cream butter and sugar. Add to above mixture with egg yolks, salt, nutmeg and remainder of flour. Knead until smooth and elastic, using about 1/2 cup flour on canvas. Place in greased bowl in warm place. Let rise until double (about 3 1/2 hours). While dough is rising, mix Filling.

Divide dough into thirds. Roll each piece on floured canvas into a triangle 1/2" thick. Brush with melted butter and cover with Filling. Roll dough like jelly roll, starting at wide end. Shape into a crescent. Let rise until light (about 1 1/2 hours). Bake at 350° about 30 to 35 minutes. Frost with powdered sugar icing. Decorate with candied cherries or fruit. Makes three Stollen.

energy tip

Having a second refrigerator can be convenient, especially during the holidays or for special occasions, but it can also waste up to \$120.00 a year. If you want to use a second refrigerator or freezer, turn it on one or two days before you need it.

Spritz Cookies

Traditional

1 cup butter
1/2 cup plus 1 tablespoon granulated sugar

1 egg

3/4 teaspoon salt

1 teaspoon vanilla

1/2 teaspoon almond extract

2 1/2 cups all-purpose flour

Colored sugar and
candies for decorating

save
energy.
don't peek!



Cream butter; add sugar. Blend in egg, salt, extracts and flour. Knead dough with hands until soft and pliable. Press dough through cookie press onto ungreased cookie sheets; decorate as desired. Bake at 400° about 8 minutes. Makes about 6 dozen, depending on size.

energy tip

If you're a well-organized baker and like to bake then freeze your cookies before the holiday rush, make sure your freezer is set between -5°F and +6°F. That's the most energy-efficient temperature. (Be sure to defrost a manual defrost unit regularly, too. Frost makes your unit work harder, and that wastes energy. Don't let more than 1/4" of frost build up.)



Christmas Biscotti

from Kay Galbraith

- 1/2 cup margarine or butter
- 3 cups all-purpose flour
- 1 cup granulated sugar
- 2 eggs
- 1 egg yolk
- 2 1/2 teaspoons baking powder
- 1 teaspoon crushed aniseed OR
 - 1/4 teaspoon anise extract
 - 1 tablespoon finely shredded orange peel
 - 1/2 cup chopped red candied cherries
 - 1/2 cup chopped mixed candied fruit
 - 1 egg white
 - 1 teaspoon water
 - 1 tablespoon sugar



Beat margarine or butter in large mixing bowl with an electric mixer on medium speed for 30 seconds. Add 1 cup of the flour, 1 cup sugar, 2 whole eggs, egg yolk, baking powder and aniseed or anise extract. Beat until thoroughly combined. Beat or stir in orange peel and remaining flour. Stir in candied fruits. Divide dough in half.

Shape each half into an 11" x 2" x 1" loaf. Place on an ungreased cookie sheet. Combine egg white and water. Brush over dough. Sprinkle with 1 tablespoon sugar. Bake at 375° for 20 to 25 minutes or until light brown. Cool on cookie sheet about 1 hour.

When cool, cut each loaf diagonally into 1/2" slices. Lay slices, cut side up, on an ungreased cookie sheet. Bake again at 325° for 10 more minutes. Turn slices over and bake 10 to 15 minutes more or until dry and crisp. Remove and cool completely on wire rack. Makes about 36 Biscotti.

Meringue Wreaths

from Pat Mundstock

- 2 egg whites
- 1/8 teaspoon cream of tartar
- 1/8 teaspoon salt
- 1/2 cup granulated sugar
- 1/4 teaspoon almond extract
- Candied cherries, chopped
- Candied citron, chopped



Beat egg whites with cream of tartar. For best results use a glass or metal bowl. Add salt until soft peaks form. Add sugar 1 tablespoon at a time. Beat mixture until very stiff and glossy. Add extract. Cover ungreased cookie sheets with brown paper. Use star-shaped tube in decorating bag. Press meringue through tube to form 1" wreaths. Decorate with chopped cherries and citron. Bake at 250° about 30 minutes. Makes about 3 dozen Wreaths.

Because this recipe calls for a very low-temperature oven, it uses less energy than other recipes that need a hotter oven. Other energy-efficient recipes to try in this book are Yuletide Kisses (at right), Easy No-Bake Cookies (page 31), Bars to the Stars (page 23), Sugar Date Squares (page 21) and Peanut Butter Fudge (page 25).

Yuletide Kisses

from Kathy Barbian

- 3 egg whites (at room temperature)
- 1/8 teaspoon salt
- 1/2 teaspoon cream of tartar
- 2 1/4 cups powdered sugar
- 1 teaspoon vanilla
- 2 cups broken or chopped pecans

Beat salt and egg whites until foamy. Beat in cream of tartar. Slowly add the powdered sugar and beat until very stiff. Fold in vanilla and pecans. Drop by teaspoonsfuls on greased cookie sheet. Bake at 275° for 15 to 20 minutes. Makes 5 dozen Kisses.



energy tip

Holiday decorations help make this an especially beautiful time of year! If you like to hang strings of lights in or outside your home, consider using miniature lights instead of the larger "night light" shaped bulbs. Mini-lights use less energy but are just as "twinky" as the larger light bulbs.



Easy No-Bake Cookies

Momm Z's Chocolate-Dipped Creams

Granny's Sugar Cookies

Granny's Sugar Cookies

from Nancy Hinneberg

"This is a long time family favorite. My mom began making these sugar cookies when my brother and I were in grade school. It was always something special when she took the time to hand paint the cookies of our favorite designs. My fondest memory is that of a large orange pumpkin with triangle eyes and nose and a large grin. The pumpkins were the talk of my second-grade class as I brought them as a treat for the Halloween party. As the years have past and I myself have children, the tradition continues. My mom still bakes these cookies to the delight of all her grandkids."

- 1/2 cup butter
- 1 cup granulated sugar
- 1 medium whole egg OR 2 small egg yolks
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 2 cups flour, sifted
- 1/2 teaspoon vanilla

Cream butter and sugar together. Blend in eggs and vanilla. In a separate bowl, sift together salt, baking powder and flour. Add slowly to butter and sugar mixture. Mix well. Chill dough.

Roll out dough on floured surface to 1/8" to 1/4" thick. Cut with cookie cutters. Bake on lightly greased cookie sheet at 350° for 6 to 7 minutes. Decorate with frosting or glaze. (See glaze recipe below.) Makes 3 to 5 dozen cookies.

Hand-painted Glaze:

Blend together 3/4 cup sifted powdered sugar and 3 to 4 teaspoons water. Divide into a number of small bowls and tint each with food coloring. Brush cookies with glaze while they're still warm for a smooth, colorful finish.



save energy:
keep cool!

Mom Z's Chocolate-Dipped Creams

from Karen Zubrod

"When I got married, Mom's gift to me was a handwritten copy of her entire collection of favorite recipes. Many of them had been handed down from my grandmothers and aunts. We both added many new recipes to the book. We manage to rotate recipes so that we bake a different selection each year. My family seems to request these every year."

- 1 cup butter
 - 1/2 cup powdered sugar
 - 1 teaspoon vanilla
 - 1 cup cornstarch
 - 1 cup flour
 - 1 cup chocolate chips
- Powdered sugar

Mix butter and powdered sugar well. Add vanilla and mix until blended. Add cornstarch and flour, mixing well. Chill dough 2 hours.

Shape chilled dough into balls or crescents. Place on greased cookie sheets. Bake at 375° for 15 to 20 minutes. While cookies are still warm roll in powdered sugar. Let cool. Your cookies will cool quicker if you place them away from an appliance that gives off heat, like your oven or dishwasher. Meanwhile, melt chocolate chips. Spread melted chocolate on top of cookies or dip one end of cookie into chocolate. Sprinkle with candy decorations. Makes 3 to 4 dozen Chocolate-Dipped Creams, depending on size.



save energy:
melt in microwave

Easy No-Bake Cookies

from Peggy Clippert

- 2 cups granulated sugar
- 1/2 cup cocoa
- 1 stick butter or margarine
- 1/2 cup milk
- 1/2 cup peanut butter
- 1 teaspoon vanilla
- 3 cups oatmeal

Bring sugar, cocoa, butter and milk to a rolling boil in medium-sized saucepan. Reduce the cooking time of this recipe and save energy by covering your saucepan on the range top. A covered pot or pan will boil the liquids faster. Let boil one minute. Remove from heat. Add peanut butter, vanilla and oatmeal. Stir until thick. Drop mixture by spoonfuls onto waxed paper and let cool. Makes about 4 dozen cookies.



energy tip

Let the trick-or-treaters know you're home by leaving your yard light on! A high-pressure sodium (HPS) bulb in your outdoor fixture can provide up to seven times the amount of light as a standard incandescent light bulb for one-half the cost.



Chocolate-Covered Cherry Cookies

Swedish Heirlooms

Chocolate Meringoons

Chocolate Meringoons

from Kathy Barbican

"You may want to double the recipe as they always disappear fast. The trick to making them is to bake them long enough so they hold together but still stay white. These cookies 'stand out' on a cookie tray because of their white color. People are always surprised to find out that they have corn flakes in them!"

- 1/4 teaspoon salt
- 2 egg whites, at room temperature
- 1 cup powdered sugar, sifted
- 1/4 teaspoon vanilla
- 1 cup shredded coconut
- 2 cups corn flakes
- 1 6-ounce package semisweet chocolate chips

Add salt to egg whites and beat until frothy. Add sugar about 2 tablespoons at a time, and continue to beat until very thick. Beat in vanilla. Fold in coconut, corn flakes and 2/3 package of chocolate chips. Drop by teaspoonfuls on well-greased cookie sheets. Top each Meringoon with 3 to 4 chocolate chips. Bake at 300° for 20 minutes. Cool on cookie sheets for a minute or two before removing to a cooling rack. Makes about 2 1/2 dozen Meringoons.

With their beautiful color and light taste, Meringoons are wonderful party cookies. If you're planning a holiday party or



open house, think about lowering your thermostat a few hours before your guests arrive. A house full of people warms up quickly and they'll be more comfortable if your home isn't already overheated. And you'll save energy!

save energy:

don't peek!

Swedish Heirlooms

from Karen Zubrod

- 1 cup butter
- 1 cup powdered sugar
- 1 1/4 cups ground almonds
- 1 tablespoon vanilla
- 2 cups flour

Cream together butter and powdered sugar. Add ground almonds and mix well. Add vanilla; mix again. It's so appropriate to make Heirlooms the way Grandma probably did—by hand! And using your own power instead of a small appliance saves energy. Add flour. Mix until soft dough forms. Shape dough into 1" balls or crescents. Decorate top with cake decorations or colored sugar crystals. Bake at 325° for 15 to 18 minutes. Makes 34 dozen Heirlooms.



save energy:
sur by hand

Chocolate-Covered Cherry Cookies

from Carol Mainwaring

"Don't save these just for Christmas—they're great for any special occasion! And really, they're easier than they first look."

- 1 1/2 cups all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1/4 teaspoon salt
- 1/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 cup butter or margarine, softened
- 1 cup granulated sugar
- 1 egg
- 1 1/2 teaspoons vanilla
- 1 10-ounce jar maraschino cherries (about 48)
- 1 6-ounce package semisweet chocolate chips
- 1/2 cup sweetened condensed milk

In large bowl, stir together flour, cocoa powder, salt, baking powder and soda. In mixer bowl, beat together butter or margarine and sugar on low speed until fluffy. Add egg and vanilla; beat well. Gradually add dry ingredients to creamed mixture; beat until well blended. Shape dough into 1" balls; place on ungreased cookie sheet. Press down center of dough with thumb. Drain maraschino cherries, reserving juice. Place a cherry in the center of each cookie.

In small saucepan combine chocolate pieces and sweetened condensed milk; heat until chocolate is melted. Stir in 4 teaspoons of the reserved cherry juice. Spoon about 1 teaspoon frosting over each cherry, spreading to cover cherry. (Frosting may be thinned with additional cherry juice if necessary.) Bake at 350° about 10 minutes or until done. Remove to wire rack. Cool. Makes 4 dozen cookies.



save energy:
melt in microwave

energy tip

A little mood lighting in your home can make Valentine's Day extra special and more energy-efficient! Use dimmers, high/low switches or three-way bulbs to adjust the level of lighting to exactly the mood you're looking for. Better yet, cookies by candlelight are especially romantic—and especially energy-efficient!

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INGREDIENT EQUIVALENTS & MEASURES

	If you have:	The measure will be:
Bananas	1 pound (3 medium)	1 1/2 cups, mashed
	1 stick	1/2 cup
	40-ounce package	8 1/2 cups
Buttermilk baking mix		
Cheese	8 ounces	1 cup
	8-ounce package	1 cup
Chocolate	Baking	1 ounce (2 tablespoons)
	Cocoa, unsweetened	4 cups
	Morsels, all kinds	1 cup
	Coconut, shredded	1 1/2 cups
Crumbs	Chocolate wafers	1 cup crumbs
	Gingersnaps	1 cup crumbs
	Graham crackers	1 cup crumbs
Eggs	Whole, large	About 1 cup
	Whites, large	About 1 cup
	Yolks, large	About 1 cup
Flour	All-purpose, unsifted	3 1/2 cups
	Cake, sifted	4 1/2 cups
	Whole wheat, unsifted	3 1/2 cups
Fruit	Dried, chopped (all kinds)	2 1/2 to 3 cups
	Glacé or candied	2 cups, packed
	Raisins, seedless	2 1/2 cups
	Honey, corn syrup, molasses	1 1/2 cups
Lemon	Juice	1 lemon
	Rind, grated	1 lemon
Marshmallows	Miniature	2 to 3 tablespoons
	Regular size	2 to 3 tablespoons
Milk, sweetened condensed	14-ounce can	1 regular size
		1 cup, cut up
Nuts, chopped (all kinds)	1 pound	1 1/2 cups
		About 3 1/2 cups
Oats, uncooked	1 pound	About 5 1/2 cups
Orange	Juice	About 1/2 cup
	Rind, grated	2 to 3 tablespoons
		2 cups
Shortening, vegetable	1 pound	2 cups
		1 cup
Sour cream	8 ounces	1 cup
Sugar	Brown	1 1/2 cups, packed
	Granulated	2 cups
	Powdered, sifted	4 to 4 1/2 cups
Vegetable oil	8 ounces	1 cup
	1 envelope (1/2 ounce)	About 1 tablespoon
Yeast		



Equivalent Measures

1 pinch	= less than 1/4 teaspoon
3 teaspoons	= 1 tablespoon (1/2 ounce)
2 tablespoons	= 1 ounce
4 tablespoons	= 1/4 cup (2 ounces)
5 tablespoons + 1 teaspoon	= 1/2 cup
8 tablespoons	= 1/2 cup (4 ounces)
10 tablespoons + 2 teaspoons	= 1/2 cup
12 tablespoons	= 3/4 cup (6 ounces)
16 tablespoons	= 1 cup (8 ounces)
2 cups	= 1 pint (16 ounces)
4 cups	= 1 quart (32 ounces)
4 quarts	= 1 gallon (128 ounces)
2 gallons	= 1 peck
4 pecks	= 1 bushel



Special thanks to all who have contributed recipes, stories and traditions to this Cookie Book.

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