



God's Special Time

Join in the Kairos Cookie Ministry!

Homemade cookies are a tangible expression of Christian love and an indication of God's concern for a group of people who seldom encounter either in the course of their daily lives. Your loving sacrifice will provide "bread" that shines the Light of God's Grace into the darkest corners of a prison unit. A typical Kairos Weekend will go through hundreds of dozens of cookies which are distributed to inmates, correction officer, support staff and yes, even team members! Please make as many as you possibly can. They will NOT go to waste! May God bless you for the gift of baking!

Cookie Guidelines

Cookie Preparation:

- Many types of cookies are generally acceptable including: Oatmeal, Peanut Butter, Molasses, Chocolate Chip, Ginger and Sugar. Homemade cookies from scratch are always a special treat but store bought cookie dough can be substituted is desired. However, all cookies should be "home-baked".
- Cookies should be between 2 inches and 2-1/2 inches in diameter and not more than 1/2 inch thick.
- Avoid using icing, sugar or any other type of coating on the outside of the cookie.

The Key Ingredient - Prayer!

- Pray individually or as a family over the ingredients before and during mixing.
- Pray over the cookies as you drop them onto the cookie sheets and bake them.
- Ask God to use your cookies as a source of His love to shine on the prisoners and staff on the Kairos weekend.
- Pray that each cookie brings the inmate, officer or warden who eats it closer to God. We want every person to become part of the family of God.

Packing the Cookies:

- Bag thoroughly cooled cookies in a Zip Lock bag - six cookies per bag. You may wish to freeze the cookies if the Kairos Weekend is more that 3 days away.

Getting the Cookies to the Prisoners:

- Please deliver the bagged cookies to a team member before the start of the weekend, so they can take them to the prison.

Some "Tried and True" Kairos Cookie Recipes!

Peanut Butter

3/4 cup Creamy Peanut Butter	1 egg
1/2 cup Crisco Shortening	1-3/4 cup all purpose flour
1-1/4 cup firmly packed brown sugar	3/4 teaspoon salt
3 tablespoons milk	3/4 teaspoon baking soda
1 teaspoon vanilla	

Combine peanut butter, shortening, sugar, milk and vanilla in a large bowl and mix at medium speed until well blended. Add egg and mix well. In a separate bowl combine flour, salt and baking soda, mix well. Add flour mixture to peanut butter and mix until just blended. Drop by heaping teaspoons onto ungreased cookie sheet and flatten slightly in a crisscross pattern with the tines of a fork. Bake at 375 degrees for 7 to 8 minutes until set. Makes 3 dozen cookies.

Chewy Oatmeal

3/4 cup butter flavor Crisco	3 cups quick cooking oats
1-1/4 $\frac{1}{4}$ cup firmly packed brown sugar	1 cup all purpose flour
1 egg	1/2 teaspoon salt
1/3 cup milk	1/2 teaspoon baking soda
1-1/2 teaspoon vanilla	1/2 teaspoon cinnamon

Combine Crisco, brown sugar, egg, milk and vanilla in a large bowl. Mix at medium speed until well blended. Combine oats, flour, salt, baking soda and cinnamon in a separate bowl, mix well. Add to Crisco/sugar mixture until just blended. Drop rounded tablespoons of dough onto cookie sheet. Bake at 375 degrees for 10 to 12 minutes or until lightly browned. Makes 2-1/2 dozen cookies.

Chocolate Chip

3/4 cup Crisco shortening	1-3/4 cup all purpose flour
1-1/4 cup firmly packed brown sugar	1 teaspoon salt
2 tablespoons milk	3/4 teaspoon baking soda
1 teaspoon vanilla	1 cup semi-sweet chocolate chips
1 egg	

Combine shortening, sugar, milk and vanilla in a large bowl, mix until well blended. Add egg and mix well. In a separate bowl combine flour, salt and baking soda, mix well. Add to shortening/sugar mixture until well blended. Stir in chocolate chips. Drop by rounded tablespoon onto ungreased cookie sheet. Bake at 375 degrees for 8 to 10 minutes for chewy cookies or 11 to 13 minutes for crisp cookies. Makes 3 dozen cookies.

Molasses Cookies

3/4 cup margarine or shortening	1 teaspoon cinnamon
1 cup granulated sugar	1 teaspoon ginger
1 egg	2 cups flour
4 tablespoons molasses	2 teaspoons baking soda

In a large bowl, cream margarine or shortening with sugar. Add egg and blend. Add molasses and spices; mix well. Add flour and baking soda and blend. Chill dough 30 minutes or overnight (covered tightly). Shape dough into small balls and place 2-inches apart on ungreased cookie sheet. Bake at 325 degrees for 10-12 minutes. Remove from oven and cool on wire racks. Makes 2 1/2 dozen.

Sugar Cookies

1 cup margarine (or 2 sticks butter) at-room temperature	1 teaspoon vanilla
1 cup vegetable oil	4 cups all-purpose flour
1 cup granulated sugar	1 teaspoon salt
1 cup powdered sugar	1 teaspoon baking soda
2 eggs	1 teaspoon cream of tartar

Beat together margarine, oil, granulated sugar, powdered sugar, eggs and vanilla. Sift together flour, salt, baking soda and cream of tartar. Add dry ingredients to margarine mixture. Drop from a teaspoon onto greased cookie sheet. Bake at 350 degrees until cookies are light brown around the edges, about 8 to 10 minutes (watch closely; cookies will be dry if they get too brown). Makes approximately 5 dozen.