

KAIROS

COOKIE MINISTRY

COOKIES FOR PRISONERS

Please make each cookie with prayer. These cookies help open hearts to repentance and forgiveness and an awareness of God's vast love.

Bake any recipe you would like, but please keep in mind that if we are to take each and every cookie into the institution, we need to follow certain guidelines. This means that specific ingredients cannot be used. When baking, please remember:

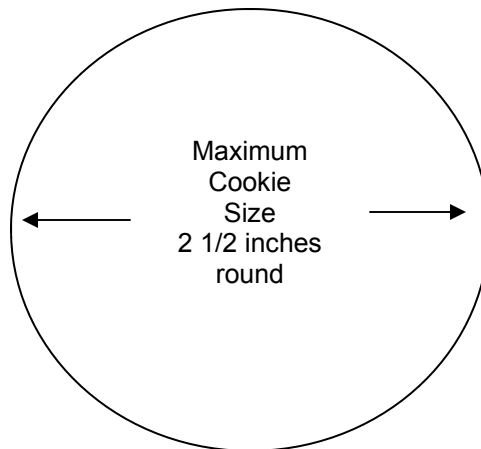
- **NO** raisins or other dried fruit
 - **NO** toppings such as sugar, decorations or icing
 - **NO** candy such as M&Ms
- &
- **YES** to chocolate and butterscotch chips.

Cookies should be approximately 2 to 2 ½ inches in size.

12 cookies per quart size ziplock bag

Please indicate the type of cookie on each bag

A member of this ministry will be happy to come to your home to pick these up.



Cookie Recipes: Kairos Program

Peanut Butter

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

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
1-1/4 $\frac{1}{4}$ cup firmly packed brown sugar
1 egg
1/3 cup milk
1-1/2 teaspoon vanilla
3 cups quick cooking oats
1 cup all purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
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
1-1/4 cup firmly packed brown sugar
2 tablespoons milk
1 teaspoon vanilla
1 egg
1-3/4 cup all purpose flour
1 teaspoon salt
3/4 teaspoon baking soda
1 cup semi-sweet chocolate chips

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 cup granulated sugar
1 egg
4 tablespoons molasses
1 teaspoon cinnamon
1 teaspoon ginger
2 cups flour
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 butter); (2 sticks) at-room temperature
1 cup vegetable oil
1 cup granulated sugar
1 cup powdered sugar
2 eggs
1 teaspoon vanilla
4 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
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.

Cake Mix Cookies...in a hurry? Try these!

1 pkg. any flavor Pillsbury Plus Cake Mix
1/2 c. margarine or butter, softened
1 egg

Combine all ingredients at low speed until thoroughly moistened. Drop by rounded tablespoonfuls 2 inches apart onto ungreased cookie sheets. Bake at 350 for 9-12 minutes. Cool two minutes; remove from pans.

Tips: If using chocolate cake mix, add 2 Tbsp. water to ingredients

If desired, stir in 1 cup of chips. Some good examples: lemon cake and white chocolate chips, chocolate cake and butterscotch or peanut butter chips, etc.