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 or coconut
- NO toppings such as sugar, decorations or icing
- NO candy such as M&Ms

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- YES to chocolate and butterscotch chips
- <u>COOL COOKIES</u> completely before placing them in 1-quart freezer ziplock bag (without a tab—just a ziplock closure)

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

12 cookies per quart size freezer ziplock bag

Please indicate the type of cookie on each bag

We will be happy to come to your home to pick them up.

Please call me:



The following recipes are two that Kairos distributes, but it's okay to use your own recipes as long as they follow the cookie guidelines for Fluvanna.

Kairos Peanut Butter Cookies

- 1 cup margarine
- 1 cup peanut butter
- 1cup packed light brown sugar
- 1 cup granulated sugar
- 2 eggs
- 3 cups flour
- 1 teaspoon baking powder
- 1 1/2 teaspoon baking soda
- 1/2 teaspoon salt

Cream margarine, peanut butter, both sugars and eggs

Blend remaining ingredients in a separate bowl.

Add flour mixture to margarine mixture Roll dough into 120 balls

Place about 2 inches apart on a cookie sheet Flatten slightly

Bake at 350 degrees for 10 minutes

Chocolate Chip Cookies

- 3 cups flour
- 2 teaspoons baking soda
- 2 teaspoons salt
- 2 cups solid vegetable shortening
- 2 cups packed light brown sugar
- 1 cup granulated sugar
- 4 eggs
- 2 teaspoons vanilla extract
- 4 cups rolled oats
- 1 12-ounce packages semisweet chocolate chips.

Blend flour, soda and salt in a separate bowl. Cream shortening, both sugars, and vanilla

Add eggs and beat

Add flour mixture and rolled oats

Fold in chocolate chips

Bake at 350 degrees for 8 to 10 minutes. Remove from cookie sheet, cool completely.

KAIROS COOKIES FROM CAKE MIXES

Any flavor cake mixes can be used. Flavors such as strawberry, lemon, pineapple and chocolate add variety to the cookies for the weekend.

Mix together:

1 box cake mix

2 eggs

1/3 cup oil

The dough should be very thick. If it is too thin, the cookies will break easily. ONLY if necessary to wet the cake mix, add up to 1 tablespoon of water.

Drop on greased cookie sheets and bake at 350 degrees for 10 to 15 minutes. Let them cool completely (overnight if possible) before putting in plastic bags.