



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
- and
- **YES** to chocolate and butterscotch chips
- **COOL COOKIES** completely before placing them in 1-quart freezer ziplock bag (without a tab, just a ziplock closure)

Cookie Baking Instructions and Recipes

Recipes are furnished as a guide only. You can use any recipe you desire. It is, however, very important not to use icing, sugar, or any other type of coating on the outside of the cookies, or to add any kind of fruit to the cookies. NO NUTS!

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

Package cookies 12 to a **QUART** size self-sealing bag like Ziplock brand. NO ZIPPER/SLIDERS PLEASE!

Please indicate the type of cookie on each bag.

DO NOT package HOT cookies. Let them cool. They may be made weeks ahead of time and frozen – they still turn out perfect.

Easy Cookies

2 packages white or yellow cake mix*	1 cup cooking oil
4 teaspoons water	4 eggs
2 cups (12 oz pkg) flavored chips*	2 cups rolled oats

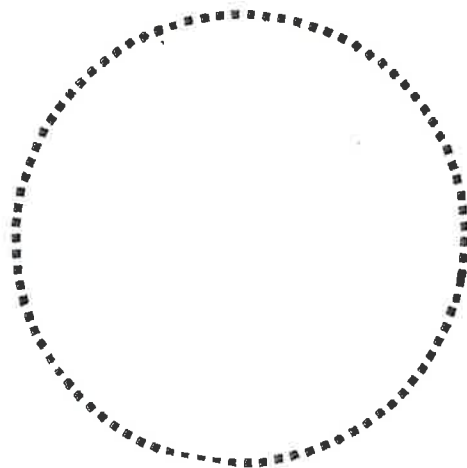
Preheat 350 degrees. Blend cake mix, water, oil, and eggs. Stir in chips and oatmeal. Place cookie dough in refrigerator about one hour. Drop by heaping teaspoons (to make 2" cookies) onto ungreased cookie sheet. Bake at 350 for 8 minutes (top will look pale). Cool on sheet 1 minute and remove to wire rack. Completely cool before packaging.

**You can use any flavored chips (chocolate, peanut butter, swirled, toffee, etc.) but nothing like M&Ms, Reese's Pieces, etc.
You can also use chocolate cake mix or strawberry and lemon cake mixes.

Peanut Butter

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

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:	The dough should be very thick. If it is too thin, the cookies will break easily. ONLY if necessary
1 Box Cake Mix	to wet the cake mix, add up to 1 tablespoon of water.
2 eggs	Drop on greased cookie sheets and bake at 350 degrees for 10 to 15 minutes. Let them cool
1/3 cup oil	completely (overnight if possible) before putting them in plastic bags.