



KAIROS Cookie Ministry

The key ingredient is Prayer. Please make each batch of cookies with prayer. These cookies help open hearts to repentance, forgiveness and an awareness of God's love. Ask God to use your cookies as a source of His love to shine on the residents and staff on the Kairos weekend. Pray that each cookie brings the resident, officer or warden who eats it closer to God. We want every person to become part of the family of God. Through prayer, the cookies you bake will become an instrument of God's love too.

Guidelines for baking:

- Do not use raisins, nuts, or any fruit inside the cookies
- Do not apply icing or sugar outside of the cookies.
- Make them so they are 2-2 1/2 inches in diameter.
- Allow them to cool thoroughly before placing them in a one-quart size Ziploc container; otherwise they melt or crumble.
- Place one dozen cookies in each quart sized Ziploc bag
- Freeze all cookies that will not be used for three days.
 - Please deliver your cookies to the ESC kitchen on Sunday, Oct 20th.
- Do not use aluminum foil or wax paper for wrapping or layering.
- Recommend using one of the following recipes:
 - Note: We always have lots of chocolate chip cookies. If so inclined, please consider making one of the other varieties.

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 Tablespoon 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 7-8 minutes until set. Yields 3 dozen cookies.

Chewy Oatmeal

3/4 Cup Butter Flavored Crisco

1 1/4 Cup Firmly Packed Brown Sugar

1 Egg

1/3 Cup Milk

1 1/2 Teaspoons Vanilla

3 Cups Quick Cooking Oats

1 Cup All Purpose Flower

1/2 Teaspoon Salt

1/2 Teaspoon Baking Soda

1/2 Teaspoon Cinnamon

Combine Crisco, Brown Sugar, Egg, Milk, and Vanilla in 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 mixture until just blended. Drop rounded tablespoons of dough onto cookie sheet. Bake at 375 degrees for 10-12 minutes or until golden brown. Yields 2 1/2 dozen cookies.

Sugar Cookies

1 Cup Margarine Or Butter (2 sticks at room temperature)	1 Teaspoon Vanilla
1 Cup Vegetable Oil	4 Cups of All Purpose Flower
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, sugars, eggs, and vanilla. Sift together flour, salt, baking soda, and cream of tartar. Add dry ingredients to margarine mixture. Drop by teaspoon onto greased cookie sheet. Bake at 350 degrees until cookies are light brown around the edges (8-10 minutes). Yields 2 dozen cookies.

Chocolate Chips

3/4 Cup Crisco Shortening	1 3/4 Teaspoon Baking Soda
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 8-10 minutes for chewy cookies, 11-13 minutes for crisp cookies. Yields 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 bars 2 inches apart on ungreased cookie sheet. Bake at 325 degrees for 10-12 minutes. Remove from oven and cool on wire racks. Yields 2 1/2 dozen cookies.

Remember to end as you began ... lay hands on your finished cookies and thank God for this special opportunity to visit the prisoner!

If you have questions contact Lee Davis at cleedavis3@gmail.com