KAIROS PRISON COOKIE MINISTRY

When a cookie becomes an example of God's love: Home-baked cookies are a tangible expression of God's love and His concern for inmates who seldom encounter love in their daily lives. Pray as you bake the cookies that the Holy Spirit will touch the hearts of these men. Through prayer, the cookies you bake will become an instrument of God's love, too.

Guidelines for baking: Do not use raisins, fruit, nuts, icing or sugar outside of the cookies.

Make them so that they are 2 to 2 1/2 inches in diameter.

Allow them to cool thoroughly before packing them, else they crumble.

If possible, package them in firm boxes with wax paper between layers, e.g. pizza box.

Aluminum foil and Zip-lock® bags are OK to use.

Freeze cookies that will not be used in 3 days.

Deliver labeled cookies to the Legacy Freezer by Tuesday, November 3

Recipes

Chewy Oatmeal Cookies

3/4 cup butter flavor Crisco®
1-1/2 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 - 12 minutes or until lightly browned.
Makes 2/-1/2 dozen cookies

Ultimate Chocolate Chip Cookies

(Most preferred by the inmates)

3/4 cup butter flavor Crisco®
1 1/4 cups firmly packed light brown sugar
2 tablespoons milk
1 tablespoon vanilla extract
1 egg
2 cups all-purpose flour
1 teaspoon salt
3/4 teaspoon baking soda
1 1/2 cups semi-sweet chocolate chips

Beat shortening, brown sugar, milk and vanilla in large bowl with mixer on medium speed until well blended. Beat in egg. Combine flour, salt and baking soda. Mix into shortening mixture until just blended. Stir in chocolate chips.
Drop by rounded measuring tablespoonfuls 3 inches apart onto baking sheet.
Bake at 375 degrees, 8 to 10 minutes for chewy cookies, or 11 to 13 minutes for crisp cookies. Cool 2 minutes. Remove to wire rack to cool completely.

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 cookies.

Peanut Butter Cookies

3/4 cups 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.

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 for 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 cookies.