

Cookie Guidelines

Cookie Preparation

The types of cookies that are generally acceptable are: Oatmeal, Peanut Butter, Molasses, Chocolate Chip, Ginger and Sugar. ***Check with your local institution for specifics on the type of cookies that are allowed.***

Cookies should be between 2 inches and 2-1/2 inches in diameter and not more than 1/2 inch thick.

It is very important not to use icing, sugar or any other type of coating on the outside of the cookie. Do not add any kind of fruit or nuts to the cookies.

The Key Ingredient: Prayer

Pray individually or as a family over the ingredients before and during mixing.

Pray over the cookies as you drop them onto the cookie sheets and bake them.

Ask God to use your cookies as a source of His love to shine on the prisoners and staff on the Kairos weekend.

Pray that each cookie brings the inmate, officer or warden who eats it closer to God. We want every person to become part of the family of God.

Packing the Cookies

Bag thoroughly cooled cookies in a quart sized Zip Lock bag, a dozen cookies to a bag. Label each bag with the cookie type inside. Freeze all cookies if not using within 3 days.

Getting the Cookies to the Prison

If you are not working on the team, please deliver the cookies to a team member before the start of the weekend, so they can take them to the prison.

Please deliver by May 5th.

Cookies can be dropped off in the Legacy kitchen freezer.

All cookies will be frozen so they can be dropped off as early as needed!