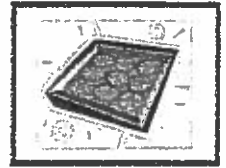


Wanted: Kairos Cookies



Kairos - The prison ministries for Virginia needs up to 5,000 dozen cookies for a typical Kairos walk weekend. Do the math... that's 60,000 cookies!

We have found that homemade cookies are a tangible expression of Christian love and an indication of God's concern for a group of people who seldom encounter either in the course of their daily lives. (*Matthew 25:36*)

Your loving sacrifice will provide "bread" that shines the Light of God's Grace into the darkest corners of a prison unit.

May God bless you for the gift of baking!

Cookie Guidelines

Cookie Preparation

The types of cookies that are generally acceptable are: Oatmeal, Peanut Butter, Molasses, Chocolate Chip, Ginger and Sugar. 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.

2 inch

2 1/2 inch

Cookie Recipes



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 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.

Chewy Oatmeal

3/4 cup butter flavor Crisco
1-1/4 $\frac{1}{4}$ 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 to 12 minutes or until lightly browned. Makes 2-1/2 dozen cookies.

Chocolate Chip

3/4 cup Crisco shortening
1-1/4 cup firmly packed brown sugar
2 tablespoons milk
1 teaspoon vanilla
1 egg

1-3/4 cup all purpose flour
1 teaspoon salt
3/4 teaspoon baking soda
1 cup semi-sweet chocolate chips

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.

