

KAIROS COOKIES

Calling all KAIROS COOKIE BAKERS

!!!!!!Here are your baking and packaging instructions !!!!!

Thank you so much for joining the prison ministry by sharing your love and prayer and time and talent. What a wonderful blessing to have your support in this ministry.

We ask that you follow these instructions that have come to us after many thousands of cookies have been baked with love and prayer, and some were unusable as Kairos Cookies because they were broken or stuck together due to using butter or not waiting for cookies to get COLD before packing. We want every cookie you bake to be a usable, special Kairos cookie.

Size: The cookies should be between 2 - 2 1/2" in diameter and no more than 1/2" thick. Please send NO bar cookies and NO no-bake cookies.

Using butter-flavored shortening make a sturdier cookie than butter or margarine.

Texture: The cookies should be sturdy and crunchy. Soft and chewy cookies are good for home and church, but we need a STRONG cookie to go to prison. That strength can be enhanced by freezing if you have the time and space to do so.

You may use prepared dough from "tubs" or cookie size frozen dough. Some pre-sized cookie dough is HUGE (cut these in half). Your recipe or ours are acceptable (following Kairos instructions).

Toppings: NO icing, NO sprinkles, NO candies ON TOP. Nuts, dried fruit, sprinkles and the like can be included INSIDE the batter. Bless you for wanting to make the best cookies ever for those chosen to be in the Kairos weekend. The warden says NO TOPPINGS, and we want your cookies to get to the participants.

Packaging: The Cookie team says "Pray, pray, pack COLD." Warm and 'cooled' cookies tend to stick together.

DO NOT BAG COOKIES. They must be de-bagged and sorted.

The BEST way to pack COLD Kairos cookies is in copy paper boxes with wax paper between layers of COLD cookies. Any cardboard box will do as long as it has a lid or flaps that can be closed and taped shut for traveling. Remember those little

2 - 2 1/2" cookies can get quite heavy if the box is huge.

USE 8 1/2 x 11" paper taped to the outside showing how many doz of each flavor & from whom.

EXAMPLE:

KAIROS COOKIES from _____
_____doz _____
_____doz _____
_____doz _____

THANK YOU FOR SENDING YOUR LOVE AND YOUR PRAYERS AND YOUR COOKIES TO PRISON IN JESUS' NAME.

Recipes' on page 2

Heavenly Ginger Snap Cookies (pray before you start)

Mix together 4 C brown sugar, 3 C shorting, 1 C molasses and 4 eggs.

Stir in 9 C flour, 2T + 2t baking soda, 4t cinnamon, 4t ginger, 2t ground cloves and 1t salt.

Mix well. Cover and chill at least 1 hour. **Pre-heat** oven to 375 degrees, Take out just enough

dough for one batch, returning remainder to frig. Shape into balls about walnut size or use 2" cookie scoop. Place on **lightly greased** cookie sheet (or oven liner) or on **parchment paper**.

Bake 10 - 12 min, or just until set. **DO NOT OVER-BAKE.** **Cool** until COLD. **Pray** as you pack.

Cookie lady's note: This makes a LOT of cookies!(9 C flour!) You might want to half it.

Angelic Oatmeal Cookies (pray before you start)

Cream together with mixer: 2 C shortening, 2 1/2 C packed light brown sugar, 1 C white sugar,

4 eggs and 2 T vanilla. **Add** 8 oz applesauce, 4 C flour, 2 1/2 t baking soda, 2 T cinnamon, 1 T ground cloves, 1 1/2 t salt and 6 C rolled oats (med. box).

Mix well. Pre-heat oven to 350 degrees. **Drop** by spoon-fulls onto lightly greased cookie sheet

(or oven liner) or on parchment paper. **Bake** 10 min until lightly browned. **Cool** 2 min before

removing from sheets. **Cool** until COLD. **Pray** as you pack the COLD cookies.

Praise the Lord Peanut Butter Cookies (pray before you start)

Cream together with mixer: 1/2 C shortening, 1 C creamy (or crunchy) peanut butter, 1 C honey,

and 2 eggs. **Add:** 3 C flour, 1 C white sugar, 1 1/2 t baking soda, 1 t baking powder and 1/2 t salt.

Mix well. Per-heat oven to 350 degrees. **Roll** dough into 1" balls or use a cookie scoop.

Place on an ungreased cookie sheet. Flatten slightly with a fork dipped in flour. **Bake** 8 - 10 min. **Allow to set**

2 min before removing to a paper towel. **Cool** until COLD. **Pray** as you pack the COLD cookies.