

Cookie Baking Guide Kairos Hutchins



Each Team Member is asked to contribute cookies – Home made, Schools, baking friends, etc.

Homemade cookies are a tangible expression of Christian love, and they are used as a symbol of God's agape love on Kairos weekends. Because the cookies are going into a prison, we must follow prison guidelines for what can and cannot go inside the prison. We know that each person who bakes cookies does so with the best intentions, so we offer the following suggestions to ensure that all cookies arrive in excellent condition.

Encourage your family and friends to participate in baking cookies so be sure to let them know how much their efforts are appreciated!

Cookie Baking Dos & Don'ts

1. Cookie ingredients: Do **NOT** decorate cookies with powdered sugar, cinnamon-sugar, frosting, icing, or fruit. Chocolate, peanut butter or butterscotch chips or M&Ms are fine.
2. Use your favorite recipe or a recipe listed below.
3. Do NOT over-bake cookies to prevent crumbling but bake them to a medium brown.
4. Cookies should be about 2 to 2 1/2 inches in diameter and no more than 1/2 inch thick.
5. Packaging Cookies: **Cool! Cool! Cool the cookies first!** Packaging warm cookies will result in the cookies crumbling after freezing.
6. Packaging Instructions – After the cookies are sufficiently cooled, take twelve (12) cookies and roll them like a coin roll and wrap in plastic wrap. Then take that “rolled up cookie roll” and place in a single gallon Zip-Lock bag and roll up (again like a roll of coins) and tape the flap down with a piece of tape. Doing this will prevent damage and the individual rolls of cookies will make it easier for the Outside Support team member to count and disperse the cookies as needed.
7. Stack the ziplock bags of cookies in a sturdy box.
Label the boxes with types of cookies and number of cookies in the box.
8. Storing Cookies Before the Weekend: You can store your cookies in your freezer until the event starts, however, Pat and Doreen Turner have graciously volunteered the use of their freezer to store cookies. Contact Pat or Doreen for more details

Pray! Pray! Pray!

Pray over each cookie that that you made. This simple act of love will demonstrate the love of God to these men and it will open their hearts to hear the Words of God during this event.

Sample Recipes & Baking Instructions

Use these recipes to supplement your own list

Divine Chocolate Chip Cookies

Mix well with a mixer: 1 C. Crisco 1 C. Butter Crisco
 1 C. white sugar 2 C. dark brown sugar, packed

Add: 4 eggs 2 T. pure vanilla

Measure, sift together and then add 4 C. flour 2 rounded t. baking soda 2 t. salt

Mix in: 1- 12 oz. bag Nestle semi-sweet mini morsels (dark blue label) and
 1 C. Nestle semi-sweet regular size morsels (red label)

Preheat oven to 375 degrees. Using a cookie scoop or teaspoon, to place
mounded dough on cookie sheets.

Bake for 10 minutes. Do not over-bake. Allow to set for a minute before removing
cookies to paper towel. Cool thoroughly before packaging.

Salvation Sugar Cookies

Cream together with mixer: 1 C. white sugar 1 C. powdered sugar
1 C. oil 2 sticks butter or margarine (not light) 3 eggs

Add: 4 1/2 C. flour 1t. cream of tartar it. baking soda 1t. salt 1T. vanilla

Mix well and chill at least 2 hours. Make into small balls or use a cookie scoop.
Place onto a lightly greased cookie sheet. Bake 11 minutes until very lightly
browned. Cool thoroughly.

Angelic Oatmeal Cookies

Cream together with mixer: 1 C. softened butter 1 C. butter flavored Crisco
2 1/2 C. packed light brown sugar 1 C. white sugar 4 eggs 2T. vanilla

Add: 8 oz applesauce 4 C. flour 2 1/2 t. baking soda 2T. cinnamon
1t. ground cloves 1 1/2 t. salt 6 C. (medium box) rolled oats

Mix well. Preheat oven to 350. Drop onto un-greased cookie sheets, by
teaspoonfuls, or use a cookie scoop. Bake 10 minutes until light brown. Cool 2
minutes before removing from sheets. Cool thoroughly.

Praise the Lord Peanut Butter Cookies

Cream together with mixer: ½ C. Crisco 1C. creamy peanut butter 1C. honey
2 eggs

Add: 3 C. flour 1C. white sugar 1 ½ t baking soda 1 t. baking powder ½ t. salt

Mix well. Preheat oven to 350. Form dough into 1-inch balls or use cookie scoop. Place on greased cookie sheet. Flatten with a fork dipped in flour. Bake 8 – 10 minutes

Allow to set 12 minutes before removing to paper towel. Cool thoroughly.

In a time crunch? Buy prepared slice and bake refrigerated cookie dough rolls and scoop the dough out rather than slice it. Bake according to directions.

Heavenly Ginger Snap Cookies

Mix: 4 C. brown sugar 3 C. Crisco 1C. molasses 4 eggs

Stir in: 9 C. flour 2T. and 2 t. baking soda 4 t. Cinnamon 4 t. ginger
2 t. ground cloves 1 t. salt

Mix well. Cover and chill at least 1 hour or in freezer for 30 minutes. Preheat oven to 375. Take out just enough dough for one batch and return the rest to continue chilling. Shape into balls or use a cookie scoop. Place on lightly greased cookie sheet. Bake 10 – 12 minutes or just until set. Do not over-bake. Cool completely before packaging.

T = Tablespoon t = teaspoon C. = Cup.
