



800 Dozen Homemade cookies

needed from Main Street UMC for Kairos Prison Ministry

N.C. KAIROS Prison Ministry is having its 40th semi-annual weekend at Men's Central Prison in Raleigh August 6-9, 2014.

The purpose of KAIROS is to build strong Christian communities inside prison walls. The KAIROS motto is "Listen, listen. Love, love." KAIROS begins with a three-day short course in Christianity and continues with small share and prayer groups among residents of the institution. Cookies are distributed to every resident and staff member during the three-day weekend. The **homemade cookies** are a tangible and vital expression of Christ's love and witness from the outside community — YOUR WITNESS—during this life-changing weekend! *Please pray for the Kairos team, inmates, & chaplains of Central Prison in Raleigh during August 6-9.*

Cookies may be given to Chip Cole, Rev. Rick Carter, Kemp Baker, Don Stutts, Willie Craven, Chadwick Stamper, Reggie Turner, Mike Witt or may be delivered to the church office by end of day **Tuesday, August 5!**

IMPORTANT SPECIFICATIONS FOR OUR COOKIES ARE NECESSARY BECAUSE WE TRY TO TREAT ALL RESIDENTS AS NEARLY ALIKE AS POSSIBLE AND BE IN COMPLIANCE WITH THE DEPARTMENT OF CORRECTIONS REGULATIONS.

- ♥ Cookies must be homemade, although you may feel free to use ready-made refrigerated dough. This allows you to pray for the recipients of your cookies as you bake and package them. There are three suggested recipes on the church website.
- ♥ Bake **ONLY STURDY** Chocolate Chip, Peanut Butter, Oatmeal, and Sugar cookies. Thin, crisp cookies break easily and cannot be used.
- ♥ **DO NOT** add fruit, nuts, or coatings of **ANY KIND, INCLUDING SUGAR**, to the cookies. Make only plain cookies; **DO NOT** use M&M's for chocolate chip cookies.
- ♥ **COOKIE SIZE:** 2 to 2 1/2 inches in diameter.
- ♥ Please package 12 cookies in each one-quart-sized ZIPLOC bag. Do **NOT** use bags with **SLIDER TAB** zipper closure as they are not allowed in the prison.; regular Ziploc bags that must be pinched to seal are fine. Allow cookies to **COOL COMPLETELY** before bagging. Warm cookies will stick together and cannot be used.
- ♥ **BROKEN COOKIES ARE NOT DISTRIBUTED TO THE RESIDENTS.** Every weekend we have had to eliminate dozens of delicious cookies because they were broken, stuck together or had nuts, M&M's, sugar on top, etc.

Remember: These cookies are used as an expression of God's love to men behind the walls of Central Prison. Bake them with care, pack them with love, and send them with your prayers. Thank you for your love & support.

Kairos Cookie Recipes

Cookie Recipes from <http://www.mykairos.org/151434>

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.

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

Kairos Cookie Recipes

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.

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.