

Kairos Cookie Guidelines

Cookie Preparation



The clear favorite cookie type is chocolate chip. Other popular types include oatmeal, peanut butter, molasses, ginger, and sugar. "Rice Krispies Treats" are always welcome.

Cookies should be between 2 and 2½ inches in diameter and not more than ½ inch thick.

You may either bake your cookies from scratch, or purchase and bake pre-measured, frozen chocolate chip cookie dough from Gordon Food Service.

Important "Do NOTs":

- Do NOT use icing, sugar, or any other type of coating on the outside of the cookies.
- Do NOT add any kind of fruit or nuts to the cookies.
- Do NOT provide store-bought cookies.

The Key Ingredient: Prayer

Pray individually, as a family, or as a group as you bake the cookies. Ask God to use your cookies as a sign of His love to the prisoners and staff on the Kairos weekend. Pray that each cookie brings the inmate, officer or staff member who eats it closer to God. We want every person to become part of the family of God.

Packing the Cookies

Cookies must be cooled before bagging or they will stick together and/or turn into crumbs.

Place one dozen thoroughly cooled cookies in a one-gallon sized Ziploc style bag. Please do NOT use the kind of Ziploc bag that uses a zipper tab. Also, please do not use bags that require a twist tie.

If you bake cookies more than three days before they are due, try to freeze them if you can until the time they are collected.

Delivering the Cookies

Please plan to bring your cookies to NAPC on **Sunday, October 12.**

