

## KAIROS PRISON COOKIE MINISTRY



Home-baked cookies are a tangible expression of God's love and His concern for inmates who seldom encounter love in their daily lives. Pray as you bake the cookies, that the Holy Spirit will touch the hearts of these men. Through prayer, the cookies you bake will become an instrument of God's love, too.

**Please follow these guidelines and recipes for baking. Prison rules are very strict and require that all cookies be the same. We want to be able to take all the cookies with us!!**

- Do not use raisins, fruit, nuts, icing, or sugar outside of the cookies.
- Make them so that they are 2 - 2 1/2 inches in diameter.
- Allow them to cool thoroughly before placing them in a container; otherwise they melt and crumble.
- If possible, please package them in boxes with wax paper between layers; this makes them easier to transport. Pizza boxes are ideal.
- Labeling the boxes with the number of cookies and type also will help.
- Freeze all cookies that will not be used for three days.
- Do not use aluminum foil for wrapping or layering.

Please use only one of the following 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 7-8 minutes until set. Yields 3 dozen cookies.

### Chewy Oatmeal

3/4 cup butter flavored Crisco  
1 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 mixture until just blended. Drop rounded tablespoons of dough onto cookie sheet. Bake at 375 degrees for 10-12 minutes or until light brown. Yields 2 1/2 dozen cookies.