

Kairos Cookie Instructions

1. Cookies can be made ahead of time, but they have to be frozen.
2. Cookies need to be 2" to 2.5" in diameter so that you can fit one dozen into a quart ziplock bag. One dozen cookies per bag.
3. Cookie Restrictions: No Icing, No candy, No M&M's, No loose sugar topping, No Raisins, No Nuts, No fruit.

“And the King will answer and say to them, ‘Truly I say to you, to the extent that you did it to one of these brothers of Mine, *even the least of them*, you did it to me.’ Matthew 25:40

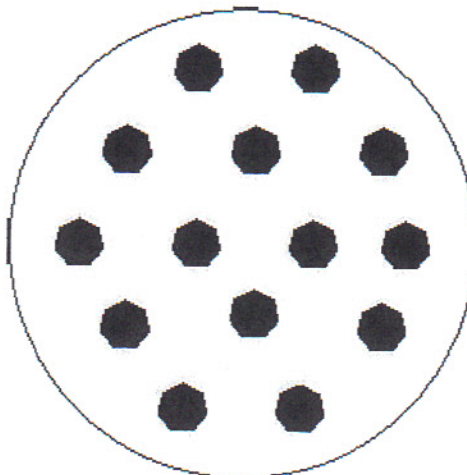
Kairos Cookie Instructions

Institution Restrictions:

- * No icing
- * No M&Ms
- * No loose sugar topping
- * No raisins
- * No nuts
- * No fruit
- * No candy

Packaging: Please place cookies, one dozen each, in QUART sized ZipLock freezer bags.

Storage: Please freeze for freshness until you drop them off at church or your Kairos team member's home.



**Approximate cookie size:
2 - 2 ½ Inch Diameter**

Cooking Hint: Use recipes and cooking times for softer, sturdy cookies; crispy cookies can crumble during handling. If cookies are coming out too flat, add some flour to the dough. **Recipes on reverse side. Quantities may vary.**

Thank You !!!!

***"...whatever you did for one of the least of these my brothers, you did for me."* Matthew 25:4**

Chocolate Chip Recipe (about 12 dozen)

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|---|-----------------------------------|
| 3 cups flour | 2 cups solid vegetable shortening |
| 2 teaspoons baking soda | 2 cups packed brown sugar |
| 2 teaspoons salt | 1 cup granulated sugar |
| | 2 teaspoons vanilla extract |
| 4 eggs | 4 cups rolled oats |
| 2 12-oz packages semi-sweet chocolate chips | |

Blend flour, soda and salt - set aside. Cream shortening, both sugars and vanilla. Add eggs and beat. Add flour mixture and rolled oats. Fold in chocolate chips. Drop onto ungreased baking sheet by rounded teaspoon. Bake at 350° for 8 to 10 minutes. Remove from cookie sheet; cool completely. Package in ziplock freezer bags (**Use only quart size**), 1 dozen to a bag. **Add extra flour if cookies spread too much.**

Peanut Butter Cookies (about 10 dozen)

1 cup margarine or butter	3 cups flour
1 cup smooth peanut butter	1 teaspoon baking powder
1 cup packed light brown sugar	1 ½ teaspoons baking soda
1 cup granulated sugar	½ teaspoon salt
2 eggs	

Cream margarine, peanut butter, both sugars, and eggs. Blend remaining ingredients in separate bowl. Add flour mixture to margarine mixture. Refrigerate. Roll dough into balls (makes about 120).

Place about 2 inches apart on a cookie sheet. Flatten slightly (1 ½ inch circle), crisscross style with a fork. Bake at 350° for 10 minutes. Remove from cookie sheet. Cool completely. Package in ziplock freezer bags (**Use only quart size**), 1 dozen to a bag. **Add extra flour if cookies spread too much.**

Oatmeal Cookies (about 10 dozen)

2 ½ cups granulated sugar	2 ½ teaspoons baking powder
2 ½ cups packed brown sugar	1 ¼ teaspoons baking soda
1 ½ cups margarine or butter, softened	1 ¼ teaspoons salt
1 ½ cups shortening	2 ½ teaspoons vanilla or cinnamon
5 eggs	7 ½ cups quick cooking oats
	5 cups all-purpose flour

Heat oven to 350°. Mix all ingredients except oatmeal and flour. Stir in oats and flour. Drop dough by rounded teaspoonfuls about 2 inches apart onto greased cookie sheet. Bake about 10 minutes until light brown. Remove from cookie sheet. Cool completely. Package in ziplock freezer bags (**Use only quart size**), 1 dozen to a bag. **If these cookies spread too much, add extra flour.**

It's also okay to use the pouch mixes that you find at the grocery store, just as long as they meet the restrictions listed above!!