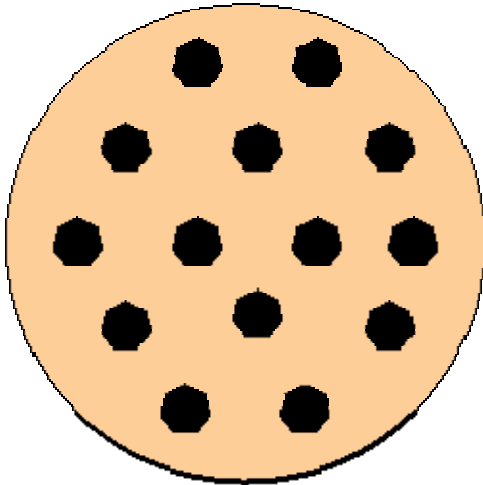




Kairos Kookie Guideline (All Homemade PLEASE)



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

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

Institution Restrictions:

- * No icing
- * No loose sugar topping
- * No fruit
- * No candy
- * No poppy seeds (shows positive drug results)
- * Nothing in the bag but kookies No notes, poems, cardboard, paper plates, etc.

Raisins, M&Ms, chocolate chips and nuts may be added to the recipes if you like.

Cooking Hint: Use recipes and cooking times for softer, sturdy kookies; crispy kookies can crumble during handling. Delicate, pretty kookies will crumble to dust; chewy kookies and brownies tend to end up as a single large featureless lump. If kookies are coming out too flat, add some flour to the dough. If you use your own recipe, use shortening not margarine because this freezes much better. Butter flavored Crisco works best. We have found a #30 or #40 kookie scoop works best. Cool and freeze kookies **BEFORE** packaging so they don't stick together. Having only two layers in the bag seems to take away from the crumbling due to handling. Try to count your kookies carefully so that we don't have to re-bag them. Any bag with other than one dozen kookies needs to be marked. If you could, please make sure the bags are the quart size flat ziploc type bags.

- **Pray.** As you bake the kookies, pray for the inmates who will eat them. Your prayers are very important to the prisoners.
- **On Thursday evening**, kookies go with coffee and other beverages to soften the first tense minutes of the meeting between resident participants and team members.
- **Kookies are available** to the 42 participants every day, all day, in the community room.
- On Saturday, **forgiveness day**, Kairos participants learn about forgiving themselves, asking for and accepting God's forgiveness and forgiving others. They each get an extra dozen of kookies to give to another inmate or corrections officer against whom they bear a grudge or from whom they desire forgiveness for something.
- Kookies are **provided daily** to the security stations, break rooms and staff offices as a way of thanking the corrections officers and other staff for assisting Kairos and let them know that they too are loved by the Lord.
- On **Saturday of the weekend** all inmates not participating in the Kairos weekend receive a dozen kookies. By this time everyone in the institution knows that something really special is happening inside the walls.

Thank you very kindly. **May God richly bless you.**

Chocolate Chip Recipe (The absolute favorite)

3 cups flour	2 cups buttered flavored Crisco
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 and freeze before packaging in ziploc freezer bags (quart size works best), 1 dozen to a bag. **Add extra flour if kookies spread too much.**

Peanut Butter Recipe

(The men are fed peanut butter & jelly for lunch several times a week)

1 cup margarine/butter or butter flavored shortening	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 and freeze before packaging in ziploc freezer bags (quart size works best), 1 dozen to a bag. **Add extra flour if kookies spread too much.**

Oatmeal Recipe (#2 on the favorite list)

2 ½ cups granulated sugar	2 ½ teaspoons baking powder
2 ½ cups packed brown sugar	1 ¼ teaspoons baking soda
3 cups buttered flavored Crisco	1 ¼ teaspoons salt
2 ½ teaspoons vanilla or cinnamon	5 eggs
7 ½ cups quick cooking oats	5 cups all-purpose flour
Raisins if you like	

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 and freeze before packaging in ziploc freezer bags (quart size works best), 1 dozen to a bag. **If these kookies spread too much, add extra flour.**