

Torch & Kairos Cookie Guidelines

Dear Cookie Baker,

May God Bless you for helping us to provide cookies to the youth and inmates at the correctional facilities for the upcoming Torch or Kairos Ministry weekend. Recipes, guidelines for packing, and drop-off instructions are attached.

- The Torch & Kairos Prison Ministry brings Christ's love and forgiveness to all youth and incarcerated individuals, their families and those who work with them, and assists in their transition of becoming a productive citizen.
- During a typical Torch or Kairos weekend 300 to 3,000 dozen cookies will be needed. Do the math...that's **36,000** cookies.
- Homemade cookies are a tangible expression of Christian love and an indication of God's concern for a group of people who seldom encounter either in the course of their daily lives.
- The homemade cookies are a representative of Christ's love—unconditional and never-ending. Cookies are on the tables throughout the weekend for all. For the youth, we provide a bag of cookies to those not attending our weekend as an extension of His great love.

The Key Ingredient: Prayer

- † Pray individually or as a family over the ingredients before and during mixing.
- † Pray over the cookies as you drop them onto the cookie sheets and bake them.
- † Ask God to use your cookies as a source of His love to shine on the prisoners and staff on the Torch or Kairos weekend.
- † Pray that each cookie brings the youth, inmate, officer or warden who eats it closer to God. We want every person to become part of the family of God.

Instructions:

- *Please bring the cookies to St. Edna Church kitchen on the date and time specified on the website or bulletin.*
- *Bag thoroughly cooled cookies in a gallon-sized Zip Lock bag, one dozen cookies to a bag. Label front of bags with the cookie name.*
- *Cookies may be frozen.*
- *Please do not put any fruit pieces (such as raisins) or nuts in the cookies.*
- *The cookies should be between 2 inches and 2 ½ inches in diameter and not over ½" thick.*
- *Please do not use any icing, sugar, or any other type of coating on the outside of the cookies.*
- *Please call June Hoogenboom with questions: 847-398-1397.*

Cookie Recipes

Peanut Butter

¾ cup Creamy Peanut Butter
½ cup *Crisco shortening
1 ¼ cup firmly packed brown sugar
3 tablespoons milk
1 teaspoon vanilla
1 egg
1 ¾ cup all purpose flour
¾ teaspoon salt
¾ teaspoon baking soda

Combine peanut butter, Crisco 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 un-greased 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.

*Please use Crisco so cookies do not crumble.

Chewy Oatmeal

¾ cup butter flavor *Crisco shortening
1 ¼ cup firmly packed brown sugar
1 egg
1/3 cup milk
1 ½ teaspoon vanilla
3 cups quick cooking oats
1 cup all purpose flour
½ teaspoon salt
½ teaspoon baking soda
½ 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/sugar mixture until just blended. Drop rounded tablespoons of dough onto cookie sheet. Bake at 375 degrees for 10 to 12 minutes or until lightly browned. Makes 2-1/2 dozen cookies.

*Make sure to use Crisco so cookies do not crumble.

Chocolate Chip

¾ cup *Crisco shortening
1 ¼ cup firmly packed brown sugar
2 tablespoons milk
1 teaspoon vanilla
1 egg
1 ¾ cup all purpose flour
1 teaspoon salt
¾ teaspoon baking soda
1 cup semi-sweet chocolate chips

Combine Crisco, 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 un-greased 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.

*Make sure to use Crisco so cookies do not crumble.

Sugar Cookies

1 cup margarine or butter 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.

