Kairos Cookie Guidelines and Recipes

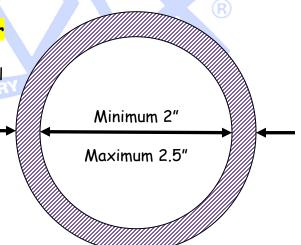


Kairos Teams use up to 2,400 dozen cookies each weekend. If you do the math, that's about 28,800 cookies! Homemade cookies are a tangible expression of Christian love and represent an indication of God's Unconditional (Agape) Love for incarcerated people. Prisoners seldom experience either in the course of daily living.

Cookie Guidelines

Because the first concern of the prison is safety and security, there are STRICT guidelines that must be followed – even regarding the task of cookie baking. Please note that the requirements listed below are not meant to thwart you; they are intended to insure that security requirements are met and that all prisoners receive equal size and number of cookies per bag.

- The ONLY acceptable cookie types are chocolate chip, peanut butter, molasses, ginger, sugar, oatmeal/raisin, and cake mix cookies.
- Do Not use any fruit (except raisins), nuts, candy (including M&M's), icing, or sprinkles.
- Please think about healthy recipes as many of the residents have serious health concerns, including diabetes.
- Cookies should be $2 2\frac{1}{2}$ inches in diameter and about $\frac{1}{2}$ in thick. Cookies must be round and fairly plain, no other shapes or decoration.
- Please let cookies completely cool before placing in Quart-Sized Zip-Lock Freezer Bags, 1 dozen per bag. If cookies are placed in the bag while still warm they gel together and become unusable.
- Label the type of cookies in the bag.
- After packaging, the cookies can be frozen if they are not going to be used in the next three days. Give the cookies to a member of the Kairos team by Monday, October 8, 2018.



Thank you for volunteering to provide this "bread" that will shine the light of God's grace into the darkest corners of Greensville Correctional Center.

While baking these cookies please remember to pray early and often!

