



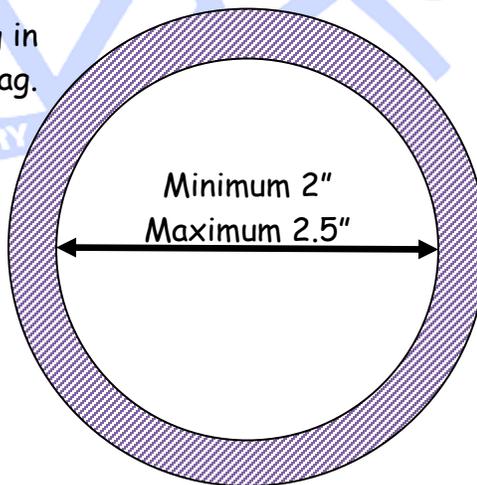
Kairos Cookie Instructions

Kairos weekends need around **2,400 dozen** cookies for a typical Kairos weekend. If you do the math, that's about 29,000 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 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 making. Please note that the requirements listed below are not meant to thwart you; they are intended to assure that all residents are treated equally and that no harm befalls them, the prison officials, or those going into the facility.

- The only acceptable types are chocolate chip, peanut butter, molasses, ginger, sugar, oatmeal, oatmeal/raisin, and cake mix cookies.
- **Do not use any fruit (raisins are OK), nuts, candy (including M&M's), icing, or sprinkles.**
- Please think about sugar-free and gluten-free 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 difficult to use.
- 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. Please deliver your cookies to your Kairos team member at least a few days before the Kairos weekend. **Sunday April 2026**



THANK YOU for volunteering to provide this "bread" that will shine the light of God's grace into the darkest corners of Greenville Correctional Center.

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

Kairos Prison Ministry International, Inc.



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 to 8 minutes until set. Makes 3 dozen cookies.

Molasses Cookies

3/4 cup margarine or shortening
1 cup granulated sugar
1 egg
4 tablespoons molasses
1 teaspoon cinnamon
1 teaspoon ginger
2 cups flour
2 teaspoons baking soda

In a large bowl, cream margarine or shortening with sugar. Add egg and blend. Add molasses and spices; mix well. Add flour and baking soda and blend. Chill dough 30 minutes or overnight (covered tightly). Shape dough into small balls and place 2-inches apart on ungreased cookie sheet. Bake at 325 degrees for 10-12 minutes. Remove from oven and cool on wire racks. Makes 2 1/2 dozen.

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Chewy Oatmeal

3/4 cup butter flavor Crisco
1-1/4 $\frac{1}{4}$ 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/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.

Sugar Cookies

1 cup margarine (or butter); (2 sticks) 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.

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Chocolate Chip

3/4 cup Crisco shortening
1-1/4 cup firmly packed brown sugar
2 tablespoons milk
1 teaspoon vanilla
1 egg
1-3/4 cup all purpose flour
1 teaspoon salt
3/4 teaspoon baking soda
1 cup semi-sweet chocolate chips

Combine shortening, 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 ungreased 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.

****White Chocolate Chewies**

1 pkg. plain devils' food cake mix
1/3 cup water
4 Tbsp. butter-melted
1 lg. egg
1 tsp. vanilla
1 cup white chocolate chips

Pre-heat oven to 350; grease cookie sheets.

Mix cake mix, butter, water, and egg together and mix on medium for 1 minute.

Add vanilla and mix another minute on medium.

Fold in the chips.

Place batter by heaping tsp. onto greased cookie sheets and bake for 10-12 minutes.

Recipe should net you about 48 2-inch cookies

Easy Chocolate Chip Cookies

2 packages white/yellow cake mix
1 cup cooking oil
2T water
4 eggs
2 cups (12-oz. pkg) semi-sweet chips
2 cups rolled oats

Preheat oven to 350°F. Blend cake mix, oil and eggs. Stir in chocolate chips and oatmeal. Place cookie dough in the refrigerator for about 1 hour. Drop by level teaspoons onto an ungreased cookie sheet. Bake at 350° for about 8 minutes (tops of cookies will look pale). Cool cookies on the cookie sheet for about 1 minute, then transfer to a rack to cool.



****Orange Spice Cookies**

One plain spice cake mix

$\frac{1}{2}$ cup vegetable oil

$\frac{1}{2}$ cup orange marmalade (process or blend to grind orange peel if too chunky.)

1 egg

1 tsp. ground ginger

Pre- heat oven to 350; grease cookie sheets.

Mix the cake mix, vegetable oil, ginger and egg—mix on medium for one minute.

Add the processed orange marmalade and mix another minute.

Place batter by heaping tsp. onto greased cookie sheets and bake for 10-12 minutes.

Recipe should net you about 48 2-inch cookies.

****Raspberry Velvet Cookies**

One red velvet cake mix

One egg

$\frac{1}{2}$ cup vegetable oil

$\frac{1}{2}$ cup seedless raspberry jam or preserves (smooth not chunky)

Optional—one cup white chocolate chips

Preheat oven to 350; grease cookie sheets.

Mix cake mix with the egg and vegetable oil for one minute.

Add the jam and mix another minute on medium.

Fold in the chips now if using that option.

Place batter by heaping tsp. onto greased cookie sheets and bake for 10-12 minutes.

Recipe should net you about 48 2-inch cookies

****Gluten or sugar free cake mixes can also be used with these cookie recipes. Please be sure to label the quart bag containing the dozen cookies gluten or sugar free.**

****Lemon Cookies**

One lemon cake mix

$\frac{1}{2}$ cup vegetable oil

$\frac{1}{2}$ cup lemon curd (found with the jams and jellies)

1 egg

Preheat oven to 350—grease cookie sheets

Mix the cake mix, egg and vegetable oil and mix for one minute on medium.

Add the lemon curd and mix another minute.

Place batter by heaping tsp. onto greased cookie sheets and bake for 10-12 minutes.

Recipe should net you about 48 2-inch cookies.