



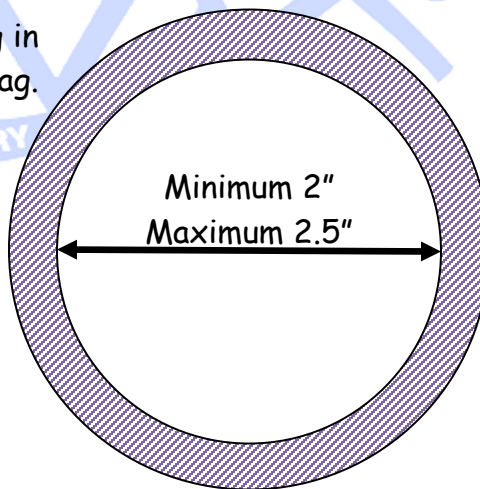
## Kairos Cookie Instructions

Kairos weekends need around **2,400 dozen** cookies for a typical Kairos weekend. If you do the math, that's about 28,000 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 by **Monday, April 15, 2024**



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!**