

Cookie Guidelines



The type of cookies that are generally acceptable are:

Oatmeal	Peanut Butter
Molasses	Chocolate Chip
Ginger	Sugar

Cookies should be between 2 and 2 1/2 inches in diameter and not more than 1/2 inch thick. *It is very important not to use icing, sugar or any other coating on the outside of the cookie. Do not add any kind of fruit or nuts to the cookies.*

The **key ingredient** in each and every cookie needs to be **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 weekend. **Pray** that each cookie brings the inmate, officer or warden who eats it closer to God. We want every person to become a part of the family of God.

Bag thoroughly cooled cookies in a quart size Zip lock bag, a dozen cookies to a bag. Label each bag with the cookie type inside. Freeze all cookies if not using within 3 days.

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Snicker Doodle Cookies

2 cups shortening	3 cups sugar
4 eggs	5 1/4 cups flour
4 teaspoons cream of tartar	2 teaspoons salt
2 teaspoons baking soda	

Cream shortening, sugar and mix in eggs. Mix dry ingredients together. Add mixture to other bowl. Make a mixture of 2 tablespoons sugar and 2 tablespoons cinnamon. Roll cookie dough in to balls the size of walnuts. Roll each ball in the cinnamon/sugar mixture. Bake 325 degrees for about 8-12 minutes.

Chocolate Chip Cookies

4 1/2 cups flour	2 teaspoons baking soda
2 teaspoons salt	1 cup butter or shortening
1 1/2 cups sugar	1 1/2 cups brown sugar
2 teaspoons vanilla	1 teaspoon water
4 eggs	1 12 oz package of chocolate chips

Combine flour, soda and salt in one bowl-set aside. Stir up all the other ingredients in another bowl. When thoroughly mixed, add the dry ingredients in the first bowl. Use a teaspoon to spoon the cookie dough on the cookie sheet. Bake at 325 degrees for 10-12 minutes.

Peanut Butter Cookies

5 cups flour	2 cups sugar
3 teaspoons baking soda	2 teaspoons vanilla
1 teaspoon salt	2 cups butter or shortening
2 cups peanut butter	4 eggs
2 cups brown sugar	

Stir flour, soda and salt. Add peanut butter and sugars. Add egg and vanilla; beat well. Add dry ingredients to beaten mixture. Shape dough into 1-inch balls; roll in sugar. Place 2 inches apart on a sprayed cookie sheet. Bake at 325 degrees for 10 –12 minutes.

Cake Mix Cookies

1 cake mix	1/2 cup oil
2 tbsp. water	2 eggs

Mix well. Drop by spoonful onto greased pan. Bake 350 degrees for 10-12 minutes.

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