

## **Kairos Cookies Recipes**

### **Chocolate Chip (Version 1)**

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

Combine shortening and sugar in a large bowl and mix until well blended. Add milk, vanilla, and eggs, and mix well. In a separate bowl combine flour, salt, and baking soda, and mix well. Add dry mixture to shortening mixture until well blended. Stir in chocolate chips. Drop rounded tablespoons 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.

### **Molasses Cookies**

¾ cup butter flavored Crisco or margarine  
1 cup granulated sugar  
1 egg  
4 tablespoons of molasses  
1 teaspoon cinnamon  
1 teaspoon ginger  
2 cups flour  
2 teaspoons of baking soda

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

Makes 2 ½ dozen cookies.

## **Peanut Butter**

$\frac{3}{4}$  cup creamy peanut butter  
 $\frac{1}{2}$  cup Crisco shortening  
1  $\frac{1}{4}$  cup firmly packed brown sugar  
3 tablespoons milk  
1 teaspoon vanilla extract  
1 egg  
1  $\frac{3}{4}$  cup all-purpose flour  
 $\frac{3}{4}$  teaspoon salt  
 $\frac{3}{4}$  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 and 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.

## **Chewy Oatmeal**

$\frac{3}{4}$  cup butter flavored Crisco  
1  $\frac{1}{4}$  cup firmly packed brown sugar  
1 egg  
 $\frac{1}{3}$  cup of milk  
1  $\frac{1}{2}$  teaspoon vanilla extract  
3 cups quick cooking oatmeal  
1 cup all-purpose flour  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{2}$  teaspoon baking soda  
 $\frac{1}{2}$  teaspoon cinnamon

Combine Crisco, brown sugar, egg, milk, and vanilla in a large bowl. Mix at medium speed until well blended. Combine in oats. In a separate bowl, mix flour, soda, salt, baking soda, and cinnamon. Add to the 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  $\frac{1}{2}$  dozen cookies.

### **Chocolate Chip (Version 2)**

2 cups butter flavored Crisco  
2 cups packed brown sugar  
1 cup granulated sugar  
2 teaspoons vanilla extract  
4 eggs  
3 cups flour  
2 teaspoons baking soda  
2 teaspoons salt  
4 cups rolled oats  
2 12oz. packages semi-sweet chocolate chips

Combine shortening, brown sugar, and white sugar in a large bowl and mix until well blended. Add vanilla and eggs; and mix well. In a separate bowl combine flour, salt, and baking soda, and mix well. Add oats and dry mixture to shortening mixture until well blended. Stir in chocolate chips. Drop rounded tablespoons onto ungreased cookie sheet. Bake at 350 degrees for 8 to 10 minutes.

Makes 6 to 7 dozen cookies.

### **Sugar Cookies**

1 cup butter flavored Crisco  
1 cup vegetable oil  
1 cup granulated sugar  
1 cup powdered sugar  
2 eggs  
1 teaspoon vanilla extract  
4 cups all-purpose flour  
1 teaspoon salt  
1 teaspoon baking soda  
1 teaspoon cream of tartar

Beat together Crisco, oil, granulated sugar, powdered sugar, eggs, and vanilla. Sift together flour, salt, baking soda, and cream of tartar. Add dry ingredients to Crisco mixture. Drop from a teaspoon onto greased cookie sheet. Bake at 350 degrees for 8 to 10 minutes until cookies are light brown around the edges. (Watch closely because cookies will be dry if they get too brown.)

Makes approximately 5 dozen.