Cookie Monster Cookie Instructions, September 2018

Definition of “cookie monster” cookies: these are the cookies that are given to everyone (inmates and correctional officers) in the prison on Saturday morning. Amount needed is usually 1500 packages of 6 cookies each (or 750 dozen or 9,000 cookies total).

Desired final result: six (6) **cooled! to room temperature** cookies in a sandwich sized Ziploc bag with **one corner of the bag snipped off** (to prevent it from being used to make “hootch,” homemade alcohol.)

Cookies will be baked from **chocolate chip** frozen cookie “pucks” which do not require cutting or portioning. Pucks will be provided by Kairos Luther funds.

Preparation:

Keep pucks frozen until ready to bake.

Best if you have 2 ovens (convection faster).

Have oven thermometers to ensure correct temperature.

Have timers to help keep track of cooking time.

Use parchment paper on trays to allow cookies to be slid off to let cool. Will need lots of tables.

Pucks need about 8-10 minutes to thaw enough to cook depending on how long boxes have been out of freezer, have them on next set of trays as one batch bakes.

Suggested to have 6-8 bakers (cooking, putting out pucks, putting on tables).

When taking trays out of oven, need a place for trays to cool a little before transferring cookies to tables.

After 4 or so hours of cooking, have 10-12 volunteers come in to put cookies in Ziploc bags (snipped!).

When putting cookies into boxes for storage, try to stack the cookies “on edge”, that is vertically as this helps prevent damage.

You can use any type of container, one unit uses banana boxes.

If it is more than one week before the Kairos weekend, freeze the cookies. (You can probably find a local supermarket that will let you use some freezer space.)

Instructions: From maker of the cookie dough.

1. Remove cookie pucks from inner bag.  Dough should be soft to the touch when ready for baking.

2. Preheat oven: Convection oven - Set at 325º F.    Conventional oven - Set at 350º F. For best results, verify the oven temperature with oven thermometer.

3. Arrange cookies pucks on parchment paper on baking tray 1-1/2” apart.

4. Bake in pre-heated oven for 10-12 minutes until the edges start to brown and there is a slight cracking on the top of cookie.

5. Check cookies after 9 minutes. In the baking process the cookie will begin to rise and spread.  When the cracking begins, bake for an additional 30-45 seconds and remove from oven.

6. Allow cookies to cool on sheet pan for 3-4 minutes before moving to a cooling rack.  Cool to room temperature.

Hints:

1. Minimize the time the oven door is open (to maintain consistency).

2. If the oven holds 8 cookie sheets, have 8 more cookie sheets fully loaded ready to put in quickly.

3. Cookies continue to cook after you remove them from the oven.

4. If you leave them in the oven until they are done, they will be dry and slightly burned before they cool.

5. Setup three staging areas:

Area #1: places frozen pucks on trays so that 8 trays are always ready when the timer rings.

Area #2: holds the trays right out of the oven until they have cooled enough to slide off without damage.

Area #3: When the parchment paper can slide off the tray without damaging the cookies, move them to area #3 and return the empty trays to area #1. Leave cookies in this area until they are completely cool before packaging.

6. Eat all of the broken ones and the burnt ones.