

All ministry volunteers are required to complete the Safe Environment Training (VIRTUS) every FIVE years per Archdiocese of Santa Fe policy. This comprehensive training that assists in creating a safe environment for children and vulnerable adults may be accessed on the Archdiocese website at www.archdiosf.org or through www.smdlp.org. Volunteers may also attend the training in person. Call the Archdiocese Safe Environment Office at (505) 831-8144 for training locations and dates.

For more ministry information contact:

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COOKIE MINISTRY



COOKIE MINISTRY

Chocolate Chip, Gingerbread, Oatmeal, Peanut Butter, Lemon-Drop or just plain Sugar..... Do you have a favorite cookie recipe and/or love to bake? Well then this ministry is for you!



The Cookie Ministry provides delicious “home-made cookies for various special occasions and celebrations including the RCIA reception and the annual anniversary reception. Dozens of home-made cookies are needed for these special occasions and a variety of recipes makes for a truly festive celebration.



Get the whole family involved in serving the Lord by sharing your baking talents with the Santa Maria de la Paz community!



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Visit us on the web @ www.smdl.org

NESTLÉ® TOLL HOUSE® CHOCOLATE CHIP COOKIES



INGREDIENTS

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (2 sticks) butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups (12-oz. pkg.) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels
- 1 cup chopped nuts

DIRECTIONS

PREHEAT oven to 375° F.

COMBINE flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.

BAKE for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

FOR HIGH ALTITUDE BAKING (5,200 feet): Increase flour to 2 1/2 cups. Add 2 teaspoons water with flour and reduce both granulated sugar and brown sugar to 2/3 cup each. Bake drop cookies for 8 to 10 minutes and pan cookie for 17 to 19 minutes.