

## A NOTE FROM SCOTT - COOKIE DELIVERY WINDING DOWN AS THINGS OPEN BACK UP

When I started my ministry with all of you in January, I wanted to find a way to meet church members safely amidst the pandemic. We came up with the idea of delivering cookies as a way to have something “fun” to bring to people so I could introduce myself. It got me out of the office, was a safe way to see people, and also helped me to learn my way around the community. The Fellowship Team, led by Marti DeMario, baked and packaged an abundance of delicious cookies, for which I am grateful!

So far, I have delivered seventy-three packages of cookies to church members!

I would still love the opportunity to visit those of you who we have not yet connected with, whether it is at your home or here at church. Now that church services have resumed, I hope to have the opportunity to meet you!

If you would like a home visit and cookie delivery, please call me at the church office or send me an email. It is still a great way to meet and get to know one another and with some warmer weather on the way, we could even sit outside and enjoy God’s creation!



One of the delicious cookies baked by one of our Fellowship Team members, Terry Sdun. Terry kindly shared this recipe, taken from the *WE Energies* cookie book.



### *Chocolate Butter Logs*

**1 cup butter, softened**  
**1/2 cup powdered sugar**  
**1 teaspoon vanilla extract**  
**1 teaspoon almond extract**  
**2 cups all-purpose flour**  
**Multicolored nonpareils or sprinkles, optional**  
**2/3 cup semi-sweet chocolate chips**

Preheat oven to 350 degrees F. In mixing bowl, beat butter and sugar; add extracts, mixing well. Gradually add flour; mix well. Shape teaspoonfuls of dough into 2-1/2 x 1/2-inch logs; place on ungreased cookie sheets. Flatten logs diagonally with fork dipped in flour; sprinkle tops with nonpareils or sprinkles, if desired. Bake at 350 degrees for 10 to 12 minutes or until lightly browned on bottom edges. Cool on wire cooling racks. In saucepan or microwave, melt chips; spread thin layer over bottom of each cookie. Place top side down on waxed or parchment paper; let stand until chocolate hardens. Makes about 4 dozen.