

Food for the Spirit

Campfire Cookies

Command Cooking

Time: 30 minutes - Yield: 36 cookies

Ingredients

1 cup butter, softened
1 cup light brown sugar
1/2 cup granulated sugar
1 egg, large
2 teaspoons vanilla extract
2 cups all-purpose flour
1 1/2 teaspoons salt
1/2 teaspoon baking soda
1 1/2 cups semi-sweet chocolate chips
1 1/2 cups mini marshmallows



Directions

Preheat the oven to 350 degrees F. Dump the softened butter, the brown sugar, the granulated sugar, the egg, and the vanilla extract into a large mixing bowl. Use an electric mixer to cream the mixture together. Add the flour, the salt, and the baking soda to the bowl. Continue mixing with the electric mixer until a sticky dough forms. Add the chocolate chips and the mini marshmallows to the bowl and stir them into the dough.

Scoop the dough with a 2-tablespoon scoop and drop the balls onto a parchment-paper-lined baking sheet, leaving about 2-inches between them. Bake the cookies until they are golden brown around the edges, about 10-12 minutes. Remove the pan from the oven and leave the cookies to cool on the pan for 5 minutes. After 5 minutes, transfer the cookies to wire racks to finish cooling. Serve!

Spotlight on Faye Bastarache

Faye Bastarache does a lot of good things in the background and not everyone has seen this, but the "Fruit of her Labor" is present everywhere in our church.



Here she went out of her way to get all the Poinsettias for our Christmas altar decoration. While speaking about altar

decoration, she also crafted the paraments we used during Christmas on the altar and pulpit.

She deserves a big 'Thank You' for all her work here at HSLC. Thank you, **Faye**, for all the good work you do here.

Hans Dettling

