



LOTTIE MOON COOKIES

Lottie Moon Experience

AS MADE BY LOTTIE MOON Plain Tea Cake

3 TEACUPS OF SUGAR
1 TEACUP OF BUTTER
1 TEACUP OF SOUR MILK
4 PINTS OF FLOUR
3 EGGS, WELL BEATEN
1/2 TEASPOON OF SODA

Flavor to taste.
Roll thin.
Bake in a quick oven.



Scan the QR code to view
this recipe and instructional
video from IMB.

ADAPTED RECIPE FOR TODAY'S COOKS Plain Tea Cake

2 CUPS OF FLOUR
1/2 CUP BUTTER
1 HEAPING CUP OF SUGAR
1 WELL-BEATEN EGG
1 TABLESPOON CREAM

Cream the butter and sugar.
Add the egg and mix well.
Add the flour and cream.
Dust a board with flour.
Roll the dough very thin.
Cut cookies with a round
cookie cutter.

Place on a buttered or non-
stick cookie sheet.
Bake at 475 degrees for
about 5 minutes.



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COOKIES OPEN DOORS FOR GOSPEL CONVERSATIONS

Missionary Lottie Moon, or the "cookie lady," as the Chinese people affectionately called her, baked cookies to build friendships with her neighbors. She used her Virginia tea cake recipe to introduce Chinese families to new treats and share the gospel with them.

As you use Lottie's recipe, remember to pray for IMB missionaries as they creatively share the gospel around the world. Pray also for God to open doors for you to share the good news of Jesus with your neighbors.



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