

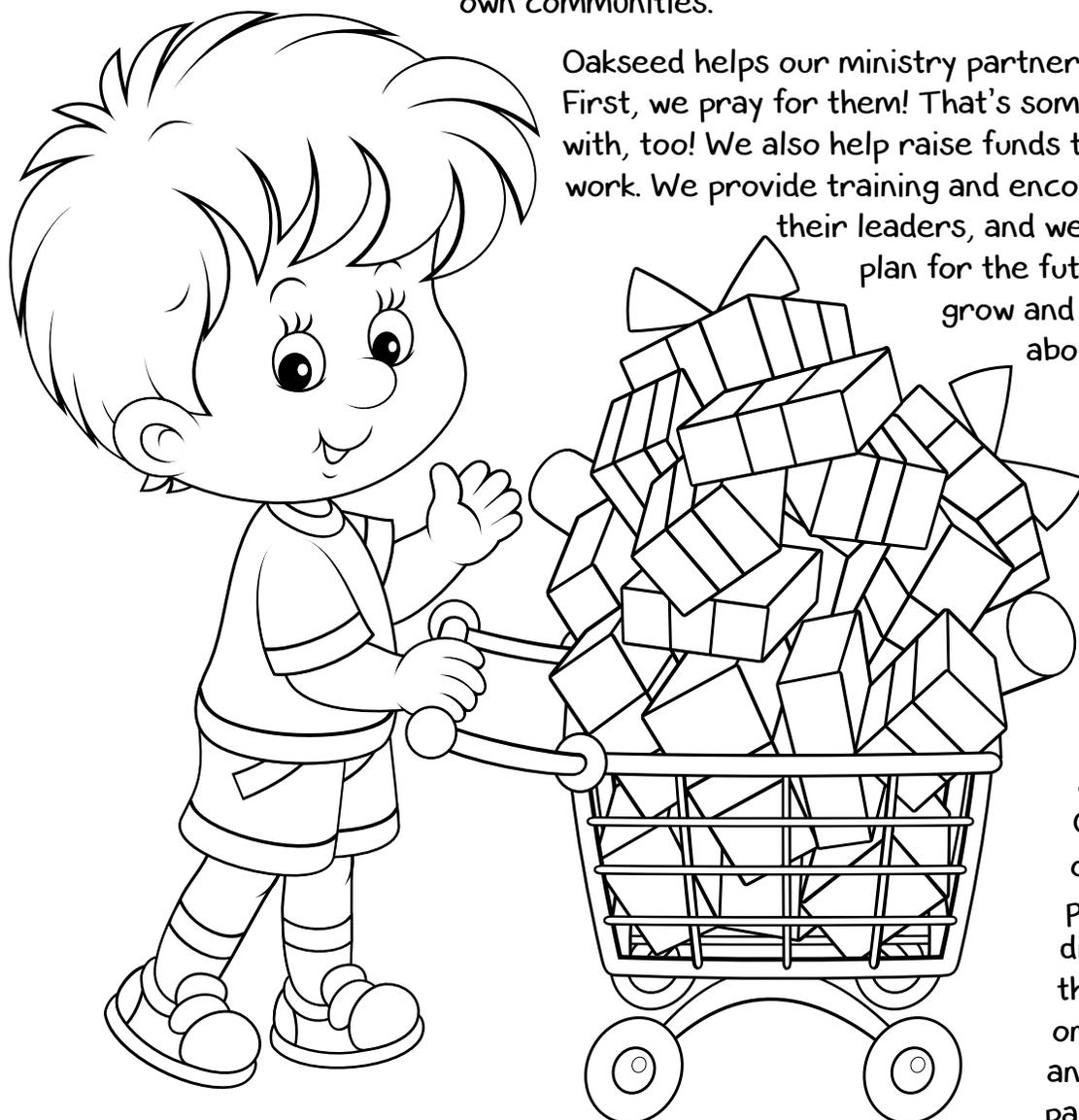


CHILDREN'S PRAYER GUIDE

DECEMBER 2017

OAKSEED MINISTRIES INTERNATIONAL

This year, Oakseed Ministries International is celebrating a special anniversary—our 25th year of ministry together! Twenty-five years ago, Dr. Ed Bradley started Oakseed as a way to support indigenous ministries in our countries. “Indigenous” means “native,” or “something that comes from a place.” The ministries that Oakseed supports weren’t started by people from America who went to India or Brazil or China to start a ministry. Oakseed’s Ministry Partners were all begun by people who live and work in the places they serve. They know the language and the culture and want to share Christ with people in their own communities.



Oakseed helps our ministry partners in several ways. First, we pray for them! That’s something you can help with, too! We also help raise funds to support their work. We provide training and encouragement for their leaders, and we also help them plan for the future so they can grow and tell more people about Jesus.

Will you join us in praying for Oakseed’s Ministry Partners? Our partners are always excited to know that we are praying for them and to tell us how God is answering our prayers. Your prayers make a difference! Look at this month’s hands-on prayer challenge and choose a ministry partner to pray for.

SACDEM'S CHRISTMAS PARTY

Sometimes, women have babies while they are in prison. In Argentina, these children live in prison with their mothers until they are four years old. Children who grow up in prison don't have chances to learn and play like most children do. SACDEM helps give these children a better life. They take turns spending one week with their mothers in prison and one week at SACDEM where they have a chance to play, laugh, and grow. After they turn four, children of prisoners who don't have anyone else to take care of them live at SACDEM until their mothers are released from prison.

One of the special things SACDEM does is have a Christmas party for children of prisoners. This may be the only chance these children have to celebrate Christmas. The party is a special way to love these children and teach them about Jesus.



HANDS-ON PRAYER CHALLENGE:

This month, we are sending you a copy of our Oakseed Bazaar Catalog. The Bazaar Catalog tells about Oakseed's Ministry Partners and shows ways people can give special gifts to support their ministries. Look through the Bazaar Catalog with your parents. Read about our different ministry partners and look at the pictures of each ministry. Then choose one ministry to pray for! You might choose to pray for SACDEM in Argentina and their ministry to children whose parents are in prison. Or you might pray for Fundação Baseball in Brazil and how they use baseball to teach children about Jesus. Here are some ways you can pray for the ministry you choose:

- Pray the ministry leaders and volunteers will stay safe and healthy.
- Pray that as they celebrate Christmas, ministry leaders will have chances to tell people about Jesus.
- Pray that God will provide the volunteers and the supplies the ministries need to do their work.

ARGENTINIAN CHRISTMAS COOKIES

Alfajores are a caramel filled sandwich cookie that are very popular in Argentina and all over Latin America. In fact, these cookies are the national cookie of Argentina! Here's a recipe you can use to make your own Alfajores at home. As you taste these light and crumbly cookies, pray for SACDEM and their Christmas party for children whose parents are in prison.

Alfajores Ingredients:

- 3 Tbsp butter, unsalted
- 2 Tbsp sugar
- 1 egg yolk
- 1/8 tsp lemon zest, fresh
- 1/2 Tbsp lemon juice
- 1/2 c cornstarch
- 1/4 c + 2 Tbsp unbleached all purpose flour
- 1/2 tsp baking powder
- 8 oz Dulce de Leche



In a medium bowl, cream butter and sugar with an electric hand mixer. Add the egg yolk, lemon zest, and lemon juice. Beat until smooth and fluffy. In a separate bowl, mix cornstarch, flour, and baking powder. Sift the dry mixture into the butter mixture and beat over low speed until the mixture looks like even, wet crumbs. Using your hands, knead the mixture just until it forms a dough that will hold together. Shape the dough into a ball and wrap it in plastic wrap. Place the dough in the refrigerator for at least one hour, up to 3 days, to let the flavor develop.

When you are ready to bake your cookies, preheat your oven to 350 F. Roll the dough 1/4 inch thick and cut it into circles using a 1 3/4 inch cookie cutter (or the mouth of a small glass), Re-roll any dough scraps and cut additional cookies. You should have 24 cookie dough rounds. Place the cut dough onto a baking sheet, 1/2 inch apart. Bake the cookies for 12-13 minutes, until they are firm, but just before they start to turn a light golden brown. (These cookies are traditionally white.)

When the cookies are done, remove them from the oven and let them cool for about 1 minute on the baking sheet. Then, transfer the cookies to a wire rack to cool completely. When the cookies cool to room temperature, place roughly 1 tsp of Dulce de Leche on one cookie and top it with a second cookie. Press down gently and evenly, so that the cookies do not crumble. (If desired, sprinkle the cookies with powdered sugar or dried coconut.) Enjoy the cookies immediately to really appreciate the crisp and creamy texture contrast, or store for up to 1 week in an air-tight container for the cookies to absorb some flavor and moisture from the Dulce de Leche.

(Recipe adapted from *Curious Cuisiniere: Alfajores*
www.curiouscuisiniere.com/alfajores-cookies/)