



Communion Bread

Note: This recipe is for 1 batch of bread which is not quite enough for 1 Sunday. Please double the batch or make 2 separate batches—whichever you find easier.

Dry Ingredients:

- 1 ½ c. white flour
- ½ c. whole wheat flour
- 1 scant teaspoon baking soda
- ¼ c. sugar

Wet Ingredients:

- 2 tablespoons honey
- 3 tablespoons oil
- approximately ½ - ¾ c. water

1. Measure all dry ingredients into a large bowl.
2. Add wet ingredients, using only enough water so mixture forms a ball. (it will still be sticky)
3. Remove dough from bowl adding a small amount of flour if needed to handle dough without sticking to your hands. Place on a cookie sheet and press or roll out to 1/8 inch thickness. If you roll it into a rectangle shape, it may be easier to cut into pieces later.
4. Bake at 350 degrees for 8 minutes or till just lightly browned; cool.

NOTE: 2 small rounds (about 4 inches in diameter) will need to be made with each batch of bread that Pastor will hold up during the consecration of the elements. These can either be cut out after rolling out the dough and baked separately on the cookie sheet OR remove 2 small amounts of dough and press or roll out before the rest of the dough is rolled for the bread pieces.

When bread has cooled, cut into pieces about ½ inches wide and 1 ¾ inches long. (Some people have good luck using a pizza cutter for this step!)

Approximate size to cut pieces =



Bread pieces should be placed in a Ziploc plastic bag and labeled on the outside with the date and approximate number of pieces of bread. They need to be delivered to church by noon on ~~Friday~~ *Thursday* before the Sunday they're needed. (They can also be brought in the Sunday before if that's more convenient for you). Place bread in the freezer in the kitchen. (the bottom bin is generally reserved for communion)

Contact Sharon Anderson with questions (935-2512 or 553-9595)