

## **CALLING ALL BAKERS!!!**

**Following is the recipe for communion bread used at Grace Lutheran. If you are able to make bread for worship, we would greatly appreciate it. Please place it in a zip-lock bag, marked with the date you made it, and then put it in the FREEZER in the Multi-purpose room (in the office wing of the church). Be sure door to freezer is shut securely. We appreciate your willingness to serve in this capacity!**

### **COMMUNION BREAD**

Yield: Four 8 oz. loaves; each loaf serves approximately 40 people (depending upon the size of the piece).

1. Sift dry ingredients three times:  
2 C. whole wheat flour  
1 C. white flour  
1/4 tsp. baking powder  
1/4 tsp. salt
2. Cut in 4 tsp. oil
3. Mix water and sweeteners together; add to dry ingredients and mix well, but don't over-mix:  
3/4 C + 2 Tbsp. very hot water  
3 Tbsp. honey  
3 Tbsp. molasses (mild flavored molasses works best)
4. Dough should be a bit sticky
5. Divide and roll into a 1/4 inch thick circle
6. Mark with a cross
7. Bake at 350 degrees for 10 minutes
8. Remove and brush lightly with oil
9. Bake an additional 5-8 minutes
10. Cool