## WINDS OF THE SPIRIT

Nordland Lutheran Church | Paynesville, Minnesota | April 2021

## Holy Week

Palm / Passion Sunday Worship March 28 @ 10:30 a.m. Meet outside the front entrance to process in with palms!

Maundy Thursday Worship April 1 @ 7:00 p.m. First Communion for 4th/5th Graders Bring your own communion bread/grape juice/wine Use your family recipe or Nordland recipe below Communion kits will also be available

Good Friday Tenebrae Worship April 2 @ 7:00 p.m.

Easter Sunday Worship April 4 @ 8:30 & 10:30 a.m. Sign up for a worship time at church

## Nordland Unleavened Bread Recipe

4 cups of wheat flour 1/2 cup white flour 2/3 cup sugar 2 tsp baking powder 1/2 tsp baking soda 1/2 tsp salt Add 1/2 cup cooking oil Mix the first seven ingredients until it has the consistency of cornmeal. Add 1/2 cup honey Mix thoroughly until it has binded well and there are no signs of flour when a fork is used to scrape the bottom of the bowl. It should have a crumbly consistency like strudel topping. Add 1 cup buttermilk. Stir with fork and then knead in bowl with hands until dough begins to have the consistency of clay. Do NOT over knead. Divide into 5 equal balls. Flour the board with whole wheat flour. Roll each ball one at a time to 1/4 inch thick. Bake 7-10 minutes at 350 degrees. Make the sign of the cross using a fork. \*Recipe by Eleanor Nepsund

