

COMMUNION BREAD

	(3 loaves)	(2 loaves)	(1 loaf)
Whole Wheat Flour	2 cup	1 1/3 cup	2/3 cup
All-Purpose Flour	1/2 cup	5 1/2 Tbs	3 Tbs (scant)
Baking Powder	1 tsp	2/3 tsp	1/3 tsp
Salt	1 tsp	2/3 tsp	1/3 tsp
Oil	1 Tbs	2/3 Tbs	1/3 Tbs
Warm Water	1 cup	2/3 cup	1/3 cup
Honey	6 Tbs	1/4 cup	2 Tbs

1. Combine dry ingredients.
2. Cut in oil with pastry blender or fingers and incorporate well.
3. Mix honey and water and add to flour mixture. Mix just until blended. Do not over mix - dough will be sticky.
4. Divide into 3 parts and with very lightly oiled fingers, smooth out into 3 6-7 inch circles on lightly greased cookie sheet. Handle dough as little as possible.
5. Bake at 350 degrees for 8 minutes - use spatula to release bottom of loaves from cookie sheet and bake 7 minutes more. Check bottom centers. Loaves should be cooked through but not CRISPY!
6. Cool on wire rack.

- For a regular Sunday morning service, please use the "**3 LOAF**" recipe.
- Please try to bake bread fresh on Saturday and bring to church by 10:00 am on Sunday morning.
- THANKS!!