

Communion Bread Recipe

3 ³/₄ cup Whole wheat bread flour
1 ¹/₂ cup White bread flour
2 tsp. Baking Powder
4 Tbsp. Vegetable Oil
1 ³/₄ cup Water
¹/₂ cup Honey



Mix dry ingredients well; cut in oil. Mix honey and water; add to flour and mix well. Divide in fourths and pat into circles (about 8" across) no more than 1" thick. Place 2 loaves on a cookie sheet. Score loaves across the top both vertically & horizontally approximately 1/8 inch deep. Bake at 350 F for approximately 18 minutes. Remove and brush lightly with oil. Return to oven at 400 F and bake 10-15 minutes more (baking times may vary depending on your oven).

