

Communion Bread Recipe (Lutheran Church of Guam)

<u>Ingredients</u>	<u>3 LOAVES</u>	<u>2 LOAVES</u>	<u>1 LOAF</u>
Whole Wheat Flour	2 cups	1 1/3 cup	2/3 cup
All Purpose Flour	1/2 cup	1/3 cup	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

Preparation:

- Combine dry ingredients.
- Cut in oil with pastry blender, whisk or fingers.
- Mix honey and water and add to flour mixture. Mix just until blended (DO NOT OVERMIX) Dough will be sticky.
- Divide into 2 parts and with lightly oiled fingers, pat out into 6-7 inch circles on lightly greased cookie sheet. Circles can be somewhat irregular in shape. It is not necessary to smooth out the tops of loaves. Handle dough as little as possible.
- Bake at 350 degrees for 8 minutes. Use spatula to release bottom of loaves from cookie sheet and bake 6-7 minutes more. DO NOT OVERBAKE! Check bottom centers. Loaves should be cooked through but not crispy.
- Cool on wire rack.

NOTE: For a regular Sunday morning service, please use the "2 LOAF" recipe. For the first Sunday of each month, please use the "3 LOAF" recipe. Check with Pastor Jeff for number of loaves needed for special services.

Please bake bread fresh on Saturday and bring to church by 8:15am on Sunday morning.