

Communion Bread Recipe

Ingredients

2 ½ cups Whole Wheat Flour	2 teaspoons Sugar
1 cup White Flour	2 tablespoons melted Margarine
2 teaspoons Salt	3 tablespoons Honey
1 ½ teaspoons Baking Powder	1 ½ cups Milk
4 large Ziploc bags	

Makes 4 loaves

Sift together all of the dry ingredients.

In a separate large bowl mix melted butter and honey. Combine honey and butter with milk. Stir in dry ingredients. After blending, turn out onto floured surface and knead until smooth. Divide dough into four balls. Roll each into a flat round about ¼ to ½ inch thick. Score lightly with a knife to make a cross symbol. Brush with oil bake on a greased cookie sheet at 400 degrees until light brown, approximately 10 minutes.

When cool, place each loaf in a large plastic Ziploc bag.