**C:\Users\dklabunde\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\T18K1XRK\Icon2 Holy Communion (BW) (Clip Art).tifGRACE LUTHERAN COMMUNION BREAD RECIPE**

Thank you for being a communion bread baker at Grace! On a normal weekend Grace will distribute approximately 12 loaves of communion bread made by two bakers. Below you will find the recipe printed two ways—as a 3-loaf recipe and as a 6-loaf recipe. You may bake it whichever way is convenient for you and your kitchen—as long as you end up with 6 loaves in the end!

Package the bread loaves in groups of 2 in zip-lock-style gallon-sized freezer bags labeled with the date the bread was baked. **Please have the bread to the church by 3:00 p.m. on Saturday.** If the church doors are locked, please place the bread in the black and silver toolbox outside the front door. Thank you!

**3-Loaf Communion Bread Recipe**

1 ½ cups **whole wheat flour** ½ cup **white flour**

½ tsp salt 1 tsp baking soda

¼ cup oil ½ cup water

¼ cup honey

**Instructions:**

1. Preheat oven to 350
2. Mix dry ingredients (wheat flour, white flour, salt, baking soda)
3. Add wet ingredients (oil, water, honey), combine in a mixer
4. If dough is too sticky to roll or press out, knead in some more wheat flour
5. Divide into 3 equal parts
6. Roll & cut/shape into 7 inch circle approximately ½ inch thick. For a circle, you can shape the dough with your hands or use a bowl and cut around the dough like a cookie cutter.
7. Press a knife part way into the center of each loaf to make the mark of a cross.
8. Place on greased cookie sheet.
9. Put in 350 degree oven and bake 10-12 minutes

**6-Loaf Communion Bread Recipe**

3 cups **whole wheat flour** 1 cup **white flour**

1 tsp salt 2 tsp baking soda

½ cup oil 1 cup water

½ cup honey

**Instructions:**

1. Preheat oven to 350
2. Mix dry ingredients (wheat flour, white flour, salt, baking soda)
3. Add wet ingredients (oil, water, honey), combine in a mixer
4. If dough is too sticky to roll or press out, knead in some more wheat flour
5. Divide into 6 equal parts.
6. Roll & cut/shape into 7 inch circle approximately ½ inch thick. For a circle, you can shape the dough with your hands or use a bowl and cut around the dough like a cookie cutter.
7. Press a knife part way into the center of each loaf to make the mark of a cross.
8. Place on greased cookie sheet.
9. Put in 350 degree oven and bake 10-12 minutes

