

COMMUNION BREAD
(This makes 3 loafs)

3 T. butter, melted
4 ½ T. honey
¾ c. warm water
1 1/8 t. salt
1 1/8 t. baking powder
¾ c. all-purpose flour
1 ½ c. wheat flour

Melt butter. Add honey and dissolve with warm water. Stir in salt and baking powder. Mix in flours.

Divide dough into 3 (8 inch) round cake pans, that have been buttered. Use wheat flour on hands to pat down in bottom of pans. Lightly score a cross (plus sign) on top of breads (not cutting through, this divides the loaf in quarters and helps break it easily during distribution) with a sharp knife. Bake at 350° for 10 minutes until just lightly brown on edges. Flip out of pans onto cooling rack. Cool completely.

Note: When patting down the dough, make sure to get the bread to the edge of the pan. It takes a little work sometimes. Using this recipe, thicker breads are smaller loaves that tend to crumble more and don't feed as many people.

Bring your bread with you on Sunday morning and place on the usher stand outside the doors to the sanctuary.

If you have any questions, feel free to call (734) 469-4190 or ask Heather Fogle who coordinates the bread baking.