

Communion Bread (Original)

1 cup warm water
1 pkg + 2 tsp yeast (4 1/4 tsp if using bulk yeast)
2 tbs sugar
4 tbs margarine
2 cups whole wheat flour
white bread flour

Combine first five ingredients and use white bread flour as needed. Keep adding flour while kneading until smooth and elastic and it is not sticky. I have added heaping tablespoons several times as I have kneaded the dough.

Let rise until double in size, usually takes 30 minutes. Shape into two rounds- one large loaf for the 10:15 service, and one small loaf for the 8:00 service.

Bake at 400 degrees for about 10 minutes. I have found that putting foil on a cookie sheet, and spraying the foil with Pam works great. Remove from the oven and place on a rack to cool. Brush the top with a little bit of melted margarine. Barb asked for us not to put too much on, so that clergy hands aren't too greasy afterwards!