

Communion Bread (Honey)

- 2 cups wheat flour
 - 1 cup white flour
 - 4 ½ teaspoons baking powder
 - 1 teaspoon salt

 - 1 cup warm water
 - 4 Tablespoons honey
 - 3 Tablespoons corn oil
1. Combine dry ingredients separately and mix. Combine liquid ingredients separately and mix.
 2. Mix liquid and dry ingredients thoroughly and then knead (about 10 times) on a flat surface with flour to prevent sticking.
 3. Shape into 2 rounds – one large loaf for the 10:15am service and one small loaf for the 8:00am service.
 4. Roll out to ¼ inch thickness. You can score the tops with a cross. Note: you have to score fairly deeply for it to show up.
 5. Bake at 400 degrees for 10-12 minutes. I have found that putting foil on a cookie sheet, and spraying the foil with PAM works well.
 6. Remove from oven and place on a rack to cool. When cooled, wrap with plastic wrap and then aluminum foil.
 7. Deliver to the Sacristy on Saturday.