

GUIDELINES FOR BREAD BAKERS

PLEASE USE THE FOLLOWING RECIPE TO MAKE THE COMMUNION BREAD:

Ingredients:

2 c. wheat flour

1 c. white flour

1 ¼ tsp baking powder

1 ¼ tsp salt

4 tsp oil

¾ c. hot boiling water

4 Tbsp honey

4 Tbsp molasses

Sift wheat flour, white flour, baking powder and salt together. Stir in oil – set aside.

Mix hot water, honey and molasses until dissolved.

Add wet ingredients to dry ingredients – mix (don't knead). Dough will be slightly sticky – divide into 4 loaves and shape.

Bake at 350 for 10 minutes. Brush with oil. Bake for an additional 5-8 minutes.

BREAD SHOULD BE DELIVERED TO THE SACRISTY BY 9AM ON SUNDAY MORNING.

(Bread can be delivered on Saturday to the church if that is easier for you. Please contact the church office to receive a fob for access.)