

## Luther Seminary's Communion Bread Recipe

Sift dry ingredients (important!) **together three times:**

2 c whole wheat flour  
1 c white flour  
1 & 1/4 tsp baking powder  
1 & 1/4 tsp salt

Stir in 4 tsp oil. Set aside.

Mix wet ingredients together until dissolved:

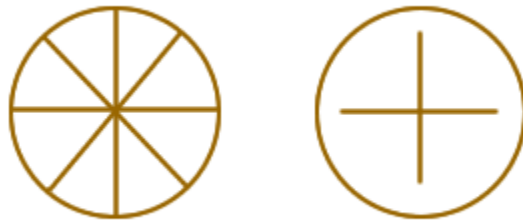
3/4 cup + 2 Tbsp very hot water  
(minimum of 180 degrees F)  
3 Tbsp honey  
3 Tbsp molasses

Add wet ingredients to dry ingredients and mix well. Dough should be slightly sticky. Do not knead.



Divide into four balls and flatten each into a 1/4 inch thick disk. **Score the tops of the loaves:**

With a knife, score the top of each loaf into eight pie-shaped sections, so that the sections can be more easily broken off while serving. Alternatively, you could score a cross onto the loaf.



Lay the loaves on a baking sheet. Bake at 350 degrees for 10 minutes. Remove from oven and brush the tops of the loaves with oil. Bake an additional 5-8 minutes. Let cool.

Yield: four 8 oz. loaves. For communion Sundays, please bake a **DOUBLE BATCH** (total of 8 loaves).

Each loaf serves 60-70 people, depending upon the size of the piece given. The loaves freeze well.