

April, 2008

## Communion Bread Recipes;

I baked communion bread a couple of weeks ago for the first time. I got the recipe from the bulletin board in the kitchen, but had to copy it by hand.

I adapted it to work as a single loaf in my bread maker.

I hope that by posting these 2 versions on our web site, it will be easy for people to print one out when they are baking the bread?

- Sue Tempest

## Communion Bread

2 pkgs yeast (2  $\frac{1}{4}$  t each pkg)  
2 t salt  
1/3 C oil  
2/3 C honey or sugar  
1/3 C molasses (optional)  
2 eggs  
2 C warm water  
1 C oatmeal (quick or regular)  
6 C unsifted flour (part whole wheat, part white)

Bake 30-35 min at 375

All ingredients should be at room temperature. Put 1<sup>st</sup> eight ingredients and 3C flour in large bowl. Beat 5 min at medium speed. By hand, stir in another 2C flour (does not need to be smooth). Sprinkle 1C flour in a circle about 10" diameter. Turn out dough. With oiled hands, knead dough for about 5 minutes. Add flour as needed. Cover with plastic wrap and towel and let rest for 20 minutes. Punch down. Divide dough into 2 portions. On oiled surface with oiled rolling pin, roll each to 8"x12". Jellyroll fashion from small end, sealing well. Place seam side down in greased bread pans; brush with oil. Cover with plastic wrap, refrigerate 2-24 hours. Remove dough from refrigerator 10 min before baking. Preheat oven to 375. Uncover dough, puncture any air bubbles with an oiled toothpick. Bake 30-35 minutes.

## Communion Bread - Bread Maker

1 C warm water  
1 t salt  
1/6 C oil  
1/3 C honey  
1/6 C molasses (optional)  
1 egg  
3 C unsifted flour (1  $\frac{1}{2}$  whole wheat, 1  $\frac{1}{2}$  C white)  
1/2 C oatmeal (quick or regular)  
1 pkg yeast (2  $\frac{1}{4}$  t per pkg)

All ingredients should be at room temperature. Place ingredients in bread maker in order shown. Make well in center of flour and oats; put yeast in well. Select setting 1 (large, light loaf) and start bread maker.