

RECIPE FOR

Communion Bread

NAME OF DISH

INGREDIENTS

2 cups of flour
1/2 cup sugar
1 tsp baking powder
2 TBSP canola oil
2/3 cup half 'n half

DIRECTIONS

1. Preheat oven at 375 degrees.
2. Mix all dry ingredients together in a large bowl.
3. Add wet ingredients to the bowl.
4. Mix all ingredients together well, you may need to use your hands.
5. Move dough from the bowl onto parchment paper.
6. With a rolling pin roll the dough out fairly thin, should take up about a cookie sheet size (it is very sticky, so you'll need a bit of flour to keep it from sticking to the rolling pin)
7. Put parchment paper on your cookie sheet to ensure the dough doesn't run off.
8. Pre-cut dough into small squares (no more than one inch) with a pizza cutter before baking so it will break apart easier after.
9. Put in the oven and bake for 12 minutes.
10. After it cooks let the bread cool and break it apart. Bread freezes well.