

# Communion Bread Recipe

Yield: 8 rounds; 6" diameter each (Each round serves about 20 people.)

## Ingredients:

4 large eggs

2 Tbsp Olive Oil

1 Tbsp + 1 tsp Honey

1 Tbsp + 1 tsp Molasses

½ cup water

1 ½ cups Pamela's Bread Mix – firmly **packed** (very important to pack)

½ tsp salt

½ tsp soda

## Instructions:

Heat oven to 350 degrees

Using the cardboard circle pattern (in box), draw eight circles on the curled (back) side of the parchment paper for size. Turn parchment paper upside down on cookie sheet so pencil side is down.

Whisk eggs in large bowl. Add and whisk with eggs the olive oil, honey, molasses and water.

Sift dry ingredients together (You can use a strainer over a bowl). Add to wet ingredients. Whisk well until lumps are gone. Use either a whisk or a hand mixer.

Spoon equal amounts of batter onto each circle. Using the back of a spoon or a spatula spread the dough out so it is the size of the circle and smooth on top. Edges can be a bit thicker. The dough will rise slightly when baking but will not spread beyond the circle.

Bake 12-13 minutes. When done use a spatula to transfer the rounds to a wire rack or a cookie sheet lined with three layers of paper towel.

Wrap cooled rounds individually in plastic wrap, being sure all edges are sealed. Place 3 wrapped rounds in large baggie. Use a permanent marker to write the date of baking on the baggie.