

January 2024

GLUTEN FREE COMMUNION BREAD

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. We use *Pamela's Bread Mix* found at the Co-op in Decorah.

Line the jelly roll pan with parchment paper. Make it a bit longer on the ends so you can easily grab it to transfer it to cooling racks, paper towels, or dish cloth to cool.

Whisk 4 eggs in large bowl. Add olive oil, honey, molasses and water.

Sift dry ingredients together (optional). (I put the dry ingredients in a strainer over a bowl and shake dry ingredients through). Add to wet ingredients. Mix well until all lumps are gone.

Pour all the batter on to the large parchment lined jelly roll pan. Using the back of a spoon or a flat small spatula, spread the enough into a rectangle as smoothly as possible. Try not to leave any "hills or valleys". The dough will rise slightly when baking but will not spread.

Bake 13 minutes (do not underbake). It should be slightly browned on the edges and top. Cool on pan for about 5 minutes. Holding one end of the parchment paper, drag it off the pan to a wire rack or three layers of paper towels. You may need to use a spatula to help you.

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When totally cooled, cut off the rough edges. Cut into 1" squares. Put about 75 cut squares in each small zip lock bag. Mark date bread was baked on bag. Put a slip of paper inside each bag indicating how many are in the baggie. Put baggies in the plastic boxes in the kitchen freezer marked "AG Communion Bread".