

# Communion Bread

2009 Augsburg Fortress

**Yield: 4 rounds**

<b>1 ½ cups</b>	<b>flour</b>
<b>½ cup</b>	<b>whole wheat flour</b>
<b>¾ tsp</b>	<b>baking soda</b>
<b>½ tsp</b>	<b>salt</b>
<b>3 tbsps</b>	<b>shortening</b>
<b>3 tbsps</b>	<b>honey</b>
<b>¾ cup</b>	<b>water</b>

**Mix dry ingredients. Cut in shortening. Add honey, then water.  
Mix by hand. Turn onto a floured surface and knead for a bit.  
Divide and shape into 4 balls. Roll or press to ¼ inch even thickness.  
Cut a shallow cross through the top.  
Bake for 10 minutes at 350 degrees on a cookie sheet.**

**Please contact a member of the Worship Committee if you would be willing to provide Communion bread.**

**Thank you for serving the Lord!**

**Prepared by the Worship Ministry Committee**