

COMMUNION BREAD RECIPE

Ingredients:

1.5 cups flour

(You can substitute all-purpose gluten free flour)

1/2 cup hot water

1 tbsp olive oil

1 tsp honey

1/2 tsp salt

Additional Items:

1 1/2" round cookie cutter

rolling pin

fork

Instructions:

Preheat oven to 400°.

Combine ingredients and knead for 3 minutes.

Roll dough to 1/8" thick.

Cut out circles using a 1.5" cookie cutter.

Transfer wafers to baking sheet.

Prick wafers with fork 2 or 3 times each.

Bake at 400° for 5-8 minutes, until just beginning to brown.

*the unleavened bread wafers will keep for 2 weeks in a container on the counter, or you can store them in the freezer to use as needed.