

COMMUNION BREAD



Ever wonder
where the
Communion bread
comes from?

Do you have a
bread machine
gathering dust?

Why not put it to use making
Communion Bread. It takes a couple
hours in a bread machine set to the
dough cycle, 15 minutes to rise, and
25 minutes to bake.

You would be on the schedule to
make bread about every 4-6 weeks.

While they were eating, Jesus
took bread, gave thanks and
broke it, and gave it to his
disciples, saying, "Take and eat;
this is my body."

Matthew 26:26

Making Communion Bread is a
great behind the scenes way to
serve. Share your talents and
possessions to provide a meal
for everyone at worship services.

The Recipe

4 cups bread flour
6 T rye flour
6 T wheat flour
6 T powdered milk
1 1/2 salt
1/2 cup plain yogurt
1 1/3 cup water

1. Put ingredients into bread machine according to the directions.
2. Set to dough cycle.
3. Remove and cut into 3rds. Flatten and let rise 15 minutes.
4. Bake for 24 minutes @ 350°
5. Let cool on wire rack.
6. Take to church Saturday morning, or ½ hour before the 1st service.