

## COMMUNION BREAD

$\frac{7}{8}$  c. lukewarm water, 3 T. honey, 1 T. yeast.

Stand 10 minutes.

Add  $1\frac{1}{2}$  T. olive oil,  $\frac{1}{2}$  t. salt, and  $2\frac{2}{3}$  c. whole wheat flour.

Knead in mixer or by hand.

Rise double. Punch down. Roll out in circle or oval 1 to  $1\frac{1}{2}$  inch thick.

Rise 20-30 minutes.

Slit top.

Bake on cornmeal or on Teflon cookie sheet at 350 degrees.

10-12 minutes for one loaf, until lightly browned.

If making several smaller loaves. 6-8 minutes.

(Recipe can easily be doubled.) Cool and Consecrate!

*Provided by Rev. Jim Phinney  
Former rector of Grace Church*