

BREAD FOR THE TABLE

COMMUNION BREAD

- 2 cups wheat flour
- 1 cup white flour
- 4 ½ teaspoons baking powder
- 1 teaspoon salt
- 1 cup warm water
- 4 Tablespoons honey*
- 3 Tablespoons corn oil



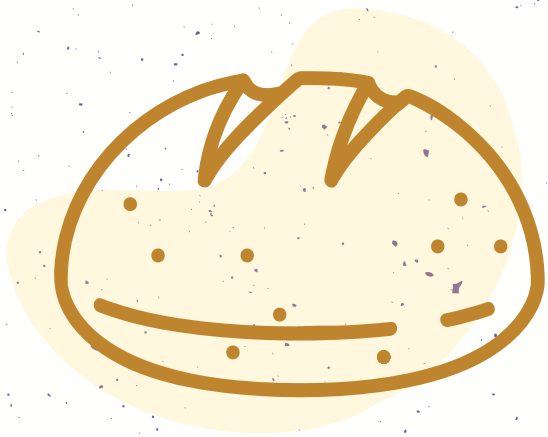
*can be substituted with agave or maple syrup to make vegan

Preheat oven to 400 degrees F.

Combine dry ingredients separately and mix. Combine liquid ingredients separately and mix. Mix liquid and dry ingredients thoroughly and then knead (about 10 times) on a flat surface with flour to prevent sticking.

Separate into two rounds of equal size. Roll out to ¼ inch thickness. Score the tops if desired. Note: you have to score fairly deeply for it to show up.

Line baking sheet with parchment paper or aluminum foil sprayed with cooking spray. Bake at 400 degrees for 10-12 minutes.



"ALL ARE WELCOME" COMMUNION BREAD (GLUTEN FREE)

4 cups all purpose gluten-free flour
2 teaspoons kosher salt
2 1/4 teaspoons instant yeast
2 cups lukewarm water
2 tablespoons honey
2 eggs lightly beaten
2 tablespoons neutral oil (like grapeseed)
1 teaspoon white wine or cider vinegar
Softened unsalted butter for greasing

In a large bowl, whisk together the flour, salt, and instant yeast. In a medium bowl, pour the water over the honey and stir to dissolve. Add the eggs, oil, and vinegar. Add the wet ingredients to the dry and mix with a spatula to form a batter.

Grease two 1-quart oven-safe bowls with the softened butter—be generous. Divide the dough evenly between the prepared bowls. With wet hands, smooth the surface of the dough. Let the dough rise in a warm or draft-free spot for 30 to 45 minutes, until the top of the dough just crowns the rims of the bowls. Halfway through the rising, set a rack in the middle of the oven and preheat it to 425 degrees F.

Transfer the bowls to the oven (use a baking sheet to make it easier), and bake for 15 minutes. Reduce the heat to 375 degrees F and bake for 17 to 20 minutes more, until golden all around. Remove the bowls from the oven and turn the loaves out onto the cooling racks. Let the loaves cool for at least 20 minutes before cutting.