

Here's the recipe for the gluten free communion bread to share with others.

Ingredients:

- 4 large eggs
- Water (1/2 cup)
- Honey (1Tbsp + 1tsp)
- Maple syrup (1Tbsp + 1tsp)
- Olive Oil (2Tbsp)
- Pamela's Bread Mix, firmly packed (1.5 cup)
- Salt (1/2tsp)
- Baking Soda (1/2tsp)

Instructions:

- Preheat oven to 350 degrees
- Whisk together eggs, water, honey, molasses, and olive oil.
- Mix dry ingredients together. Add a quarter of the dry mix to the wet ingredients and mix until well incorporated. Repeat until all ingredients are mixed.
- Pour 8 equal amounts of batter (slightly less than half cup) onto baking sheets lined with parchment paper, 4 per sheet
- Spread batter into rounds, 5"-6" in diameter.
- Bake 16 minutes (15 minutes for dark cookie sheets).
- Cool on wire racks or paper towels.
- Wrap cooled loaves individually in plastic wrap. Place wrapped loaves into a freezer bag and store frozen (if not using within 24 hours). Let loaves sit out for a few hours before use to avoid having loaves that are too moist.

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