

# Communion Bread

Emily Huffard recipe

2 cups flour

2 pinches salt

1/4 cup Crisco (butter flavor is the best)

1/2 cup Water (plus a little more for softer bread)

Cut flour/salt and Crisco together, mix in water, knead and roll very thin. Place on cookie sheet or stone.

Make cross slashes and prick bread. The slashes are for the whip stripes on Jesus and the pricks are for the piercing to the side.

Bake in oven @350 degrees for 10-15 min.

You might have to play with it a little bit to get the perfect dough. We roll ours very thin because if you freeze it thick it takes on the freezer taste.



# Communion Bread

Ethos Church recipe

- 1 cup flour
- 2 Tbsp. water
- 2 Tbsp. + 2 tsp. brown sugar
- 1 Tbsp. honey
- 3 Tbsp. butter, melted

Preheat oven to 400 degrees. Mix all ingredients (except for flour) in a medium bowl. Stir to incorporate. Add flour and mix until combined. Lightly flour a work surface and roll dough to 1/4 inch thick. Bake for 14 minutes on a baking sheet. Let it cool on pan or transfer to cooling rack.