



Here is the recipe Prince of Peace uses to bake the distinctive homemade bread, which the Pastor blesses and distributes during communion at the Saturday Worship Service.

Communion Bread Recipe

(from Doris Holste)

Mix together: 2 cups whole wheat flour

½ cup white flour

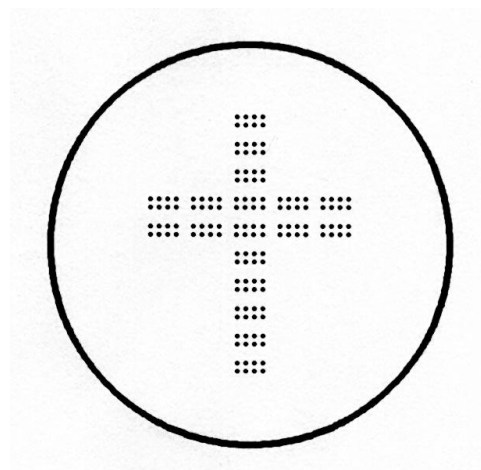
¾ teaspoon soda

¾ teaspoon salt

Add and mix together until well blended: 3 tablespoons shortening

Stir in: 1 not-quite-full cup of water

3 tablespoons honey



Knead the dough for a minute. Then divide the dough into five balls. Roll each ball out flat with a rolling pin or with your hand on to a greased cookie sheet. Each ball should be about 3/8" thick and 5 or 6 inches in diameter. Prick a cross shape on each circle with a fork. Bake at 350° for 10 – 12 minutes.

After the bread has cooled, wrap one loaf up for the Pastor to break when he blesses the bread. Please cut the other four loaves into 1/2" x 1/2" pieces and place the pieces in a plastic bag. Bring the bread to church and put it in the sacristy, which is the little room behind the choir loft, before 5:15 on Saturday. If the sacristy door is locked, just leave the bread by the door.

During the offering you and any members of your family that are at the Saturday service may meet , Melva Land, Bill Klett, Jane Leeling, or the ushers at the back of the church. They will give your group a basket with the uncut loaf of bread you baked, the chalice, and the offering envelopes. Your group can then present these gifts to the Pastor and return to your seats.

If you would like to serve God by baking bread for a Saturday Worship Service, call Bill or Julie Klett (703) 569-2715.

Thanks for helping with this vital ministry.

