

# Communion Bread

Heather

- 2 T. butter, melted
- 3 T. honey
- ½ c. warm water
- ¾ t. salt
- ¾ t baking powder
- ½ c. all-purpose flour
- 1 c. wheat flour

Melt butter. Add honey and dissolve with warm water. Stir in salt and baking powder. Mix in flours. Divide dough into 2 (8 inch) round cake pans that have been buttered. Use wheat flour on hands to pat down in bottom of pans. Lightly score a cross (plus sign) on top of breads (not cutting through, this divides the loaf in quarters and helps break it easily during distribution) with a sharp knife.

Bake at 350° for 10 minutes until just lightly brown on edges. Flip out of pans onto cooling rack. Cool completely.