

Call Kristine Meyer with any
questions!

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LUTHER BREAD RECIPE

(REVISED 12/12/03)

DO NOT SUBSTITUTE OTHER BREADS FOR THIS RECIPE.

WE ARE NOT USING YEAST

This recipe makes eight (8) loaves. Please bring all 8 loaves. Each loaf serves 80 - 100 people.

Sift these dry ingredients 3 times:

4 cups whole wheat flour

2 cups white flour

2-1/2 teaspoons baking powder

2-1/2 teaspoons salt

Cut in:

2 Tablespoons + 2 teaspoons oil (vegetable or other)

In another bowl, combine the following ("water and sweetener"):

1-1/2 cup + 4 Tablespoons of very warm water (do not use scalding hot water)

6 Tablespoons honey

6 Tablespoons molasses

- Add "water and sweetener" to the flour mixture. The dough will be sticky.
- Divide into eight (8) balls. Roll each ball into a circle loaf approx. $\frac{1}{4}$ " high. Loaves should be approximately seven (7) inches in diameter.
- Score each ball into eight (8) pie shaped pieces (don't cut all the way through the dough).
- Let the dough sit for 20 minutes before baking.
- Bake at 350 for 10 minutes. Remove and brush with oil.
- Return to oven for 5 - 8 minutes. Check at 5 minutes.
- Cool. Do not wrap in plastic until completely cooled.

IF you bring the bread on Sunday morning, loaves should be dropped off NO LATER THAN 8:30 and 10:15 a.m. in the narthex kitchen or you may drop it off to the church office between 9-4:00 p.m. Monday-Thursday, 9:00-3:00 Fridays. Drop-off schedule may vary for weeks with special services.