

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. You are required to bring six (6) or all eight if you prefer. 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.

Loaves should be dropped off NO LATER THAN 7:45am and 10:15 a.m. in the Sacristy or you may drop it off to the church office between 9-4:30 p.m. Drop-off schedule may vary for weeks with special services. Please contact the church office at 425-392-7799.