

For congregations who wish to use this bread:

- 2 C whole wheat flour
- 1 C white flour
- 1 1/4 t. baking powder
- 1 1/4 t/ salt
- 1 T plus 1 t. oil
- 3/4 C plus 2T very hot water
- 3 T honey
- 3 T molasses

Sift dry ingredients three times. Cut in oil.

Combine water, honey, and molasses; add to dry ingredients.

Mix well. Dough will be a bit sticky.

Divide into four equal parts. Roll each into a 1/4" thick circle. Mark ~~top into 8 pie-~~
~~shaped pieces.~~ *with a cross.*

Bake at 350 Fahrenheit (convection, 300) for 10 minutes.

Remove from oven and brush with oil. Bake an additional 5-8 minutes. Cool

Makes 4 half-pound loaves. Each loaf serves about 50 people.
