

Dear Bread Bakers!!

I'm no baker. The words below were largely written by Ruth Ann in 2008 and edited in 2010.

WELCOME to ALL involved in the service of Baking Trinity Lutheran Church Communion Bread! It is a wonderful ministry of the Church that welcomes new and old in baking, and we all enjoy that!

#1: Before you start, **PICTURE A 5 inch COOKIE, NO MORE THAN ¼" THICK!** That is what we look for! And we don't always get that. So PLEASE LET THAT BE YOUR GOAL!. I hear from the Communion Servers that it is helpful when the bread is this size and scored with a knife for **breaking into serving pieces** for Worshippers. When Ruth Ann baked her bread, **350 degrees for 12 – 15 minutes, (and only 2-3 minutes longer than 12 with our oven), it sometimes comes out a bit puffy, so one needs to be sure to not roll it too thick. It also comes out just a bit brown on the bottom. PLEASE DON'T BAKE IT TOO LONG!**

#2: When you need to change baking date with someone, make necessary changes in schedule on your own, and then **call Colleen in the Office, (425) 778-2159 x215 (Bulletin Information).**
PLEASE MARK THE CHANGE ON THE SCHEDULE IN THE SACRISTY!!

#3: **The Sacristy** is available for delivering the Bread during **Office Hours:**

T-Th: 10:00 A.M. – 3:00 P.M., Friday 10:00 A.M. – 1:00 P.M.

One of the Leaders for "Neighbors In Need" is the key holder at the Church on Saturday morning from 8:30 – 10:30 AM if you need to get in for delivery.

"UNLEAVENED" BREAD RECIPE 2013 (2010)

PLEASE READ AND FOLLOW AS CLOSELY AS POSSIBLE

Happy Baking!!

#1 – REGULAR RECIPE: Makes 24 Rounds

**Mix Together: 6 C. White Flour, 2 C. Whole Wheat Flour, 1 ½ t. Salt,
3 t. Baking Powder**

Add: ¾ C. Honey, 2 Cubes Butter or Nucoa Margarine

Mix together with Pastry Blender Hands until texture is similar to small peas.

Add: 2 C. Cold Water

#2 – EXPANDED RECIPE; Most often used, Makes 30 Rounds.

Mix 7 ½ C. White Flour, 2 ½ C. Whole Wheat Flour, 2 t. Salt, 3 ¾ t. Baking Powder

Add: 14-15 T Honey, 2 ½ Cubes Butter or Nucoa Margarine

Mix with Pastry Blender or Hands until texture is similar to small peas

Add: 2 ½ C. Cold Water

#3 – LARGEST RECIPE: Makes 36 Rounds

**Mix 9 C. white flour, 3 C. whole wheat flour, 2 ½ t. Salt, 4 ½ t. Baking Powder
Add: 1 C. + 2 T. Honey, 3 Cubes Butter or Nucoa. After blending until texture is
similar to small peas ADD: 3 C. Cold Water.**

DIRECTIONS FOR PERFECTION!!!

Mix all as little as possible, kneading 8 – 10 times on a floured board. Gather into a loaf shape. Divide into halves, then quarters, or thirds, etc. until there are the number of rounds that you need (depends on which recipe you are to make - #1, #2, or #3, Check your schedule). Make these as near the same size as possible. Shape each small piece into a disc – round like a cookie. Use your hands to shape, and then roll out each to be about 5 inches in diameter and ¼ “thick (no thicker). Place on a Baking Sheet, SCORE each in one direction, make vertical lines about ¾-1” a part..

Bake @ 375 (regular oven) for 12-15 minutes. Check often the last 3-4 minutes.
Also lift up to check the bottoms – a bit brown is ok. The bread sometimes does not look “baked”. That’s why we check the bottoms. DO NOT OVERBAKE!.

Convection Oven: 350 degrees, 7-8 min.

COOL: After cooling, store in plastic bags, seal, and mark date baked. Bring to the Church prior to 7:30 A.M. the Sunday you are assigned. That’s it!

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