



GLUTEN-FREE COMMUNION BREAD

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HOLMEN LUTHERAN CHURCH - HOLMEN, WI

Ingredients

4 large eggs
2 Tbsp Olive Oil
1 Tbsp + 1 tsp Honey
1 Tbsp + 1 tsp Molasses
½ cup water
1 ½ cups [Pamela's Bread Mix](#) - firmly packed (very important to pack)
½ tsp salt
½ tsp gluten-free baking soda ([Bob's Red Mill Baking Soda](#))
Yield: 8 - 6" rounds (Each round serves about 20 people)

The Gluten-Free Communion Guide

The purpose of this guide is to give congregations the necessary tools to safely make, prepare, and distribute gluten-free hosts to their gluten-free members.

Contents:

*GF Communion Quick Start
Bread Recipes
Cross-Contamination Guide.*

Click to download PDF:

<http://bit.ly/GIGECW-GFCG-PDF>

Reverend Allison developed this recipe during her time at Ascension Lutheran Church, Cheyenne, WI
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If you are making this recipe for a gluten-free guest, please read our Guide to Gluten Cross Contamination

http://bit.ly/GIGECW_GlutenContamination

Directions:

1. Heat oven to 350 degrees
2. Line cookie sheet with parchment paper. *[Use a dessert plate (about 6" diameter) as a template to draw four circles on the parchment paper.]*
3. Whisk eggs in large bowl. Add and whisk with eggs the olive oil, honey, molasses and water.
4. Sift dry ingredients together (I use a strainer over a bowl). Add to wet ingredients a quarter at a time. Whisk well after each addition. *[Can use a stand mixer to mix ingredient for about 3 minutes]*
5. Spoon 8 equal amounts of batter onto each circle. Spread to about ¼ inch thickness. The dough will rise slightly when baking. (they will not spread while baking – desired size is about 6 inches across)
6. Bake 14 minutes (may have to add 1 more minute if not done). When done use a spatula to transfer the rounds to a wire rack or a cookie sheet lined with three layers of paper towel.
7. Wrap cooled rounds individually in plastic wrap. Place 3-4 wrapped rounds in large baggie. Put a piece of paper inside the baggie with date of baking on it.
8. Store in refrigerator for 1-2 days or freeze until ready to use. If possible, set out for an hour or so before using.

(Note: We created a cardboard circle pattern so bakers could draw eight circles on the parchment paper for size).

