

Gluten Free Communion Bread

Courtesy of Prince of Peace, Portage

Single batch (6-8 small loaves)

4	large eggs
½ C	water
1T + 1 t	Honey
1T + 1 t	Molasses
2 T	Olive Oil
1 ½ C	Pamela's Bread Mix (firmly packed)
½ t	Salt
½ t	baking soda

- Preheat oven to 350.
- Whisk together eggs, water, honey, molasses and olive oil. (Whisk eggs vigorously first. Measure oil in measuring spoon before the honey and molasses to help it pour out easily.)
- Mix dry ingredients together. Add a quarter of the dry ingredients to the wet until well incorporated. Repeat until all is mixed. The batter will be somewhat loose—not like bread dough.
- Pour equal amounts of batter on baking sheets lined with parchment paper (about ½ -1 cup).
- Spread batter into rounds with spatula.
- Bake 16-20 minutes.
- Cool on wire racks. When completely cooled, put in freezer bags and store frozen until needed.

Triple batch:

12 Large Eggs
1 ½ C Water
4 T Honey
4 T Molasses
6 T Olive Oil
4 ½ C Pamela's Bread mix (firmly packed)
1 ½ t Salt
1 ½ t Baking Soda

Single batch x 6:

24 Large Eggs
3 C Water
½ C Honey
½ C Molasses (a little less if desired)
¾ C Olive Oil
9 C Pamela's Bread mix (firmly packed)
1 T Salt
1 T Baking Soda