



**Communion Bread Recipe during Corona
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Ingredients

3 cups of plain flour - whole wheat, all purpose or bread or any combination you like*
1/2 teaspoon salt
10 tablespoons margarine, or coconut oil, or other vegetable
Water



Instructions

Preheat oven to 275 degrees
Sift salt and flour together in a large deep bowl.
Add shortening into the mixture, cutting it into flour until it resembles cornmeal.
Measure out 1 cup of the mixture and add 3 TBSP of water to it. Use your hands to mix it up into a bread dough consistency.
You can store the rest of the mixture in a bag or airtight container in the pantry!
Roll out your dough onto a floured area. Place on an ungreased cookie sheet.
Prick evenly with a fork across the top.
Bake for 50 minutes. Take a look at 40 minutes and make sure it is not burning.
Let cool. Break into pieces for serving.
***For Gluten-Free bakers add xanthan gum for better product.**

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