

Bread Machine

Heavenly Sweet Communion Bread

Absolutely delicious. This is for two pounds of bread. It freezes well.

Prep Time approx. 30 minutes. Cook Time: approx. 30 minutes.

Ready in 55 minutes. Makes 2 loaves (20 servings)

Ingredients

1 cup warm water	4 1/2 cups All Purpose Flour
1/2 cup white sugar	2 1/4 teaspoon bread machine yeast
tablespoon honey	
1/2 cup vegetable oil	(After Dough is risen apply before baking)
1/2 teaspoon salt	1 whole egg, beaten or either just egg white
2 eggs (room temperature)	mix with 1 tablespoon water

Directions

- 1.) Place all ingredients into the bread machine in recommended order, Select Dough Cycle; Press Start.
- 2.) After the machine is done, take the dough out and place it on a very lightly floured board, punch the dough down and let rest for 5 minutes.
- 3.) * *Divide the dough in quarters if making Communion Bread**
- 4.) For a loaf of bread shape and let rise to double in size

Gently put the loave on a greased cookie sheet, mist with water and cover loosely with plastic wrap and let rise for 1 to 1 1/2 hours in a warm. Draft free place, until double in size.

Preheat oven to 350 degrees F (175 degrees C).

(After Dough is risen apply before baking) 1 whole egg with water, beaten or either just egg white mix with 1 tablespoon water. Brush risen loaves with the egg mixture.

Bake in preheated oven for about 5 minutes. Bake for 30 minutes. If it begins to brown to soon, cover with foil.

When freezing spread out dough on lightly floured cookie sheet cut into quarters roll into a ball each then place each into a zip lock bag. Then freeze.

This is great for communion, before baking take out of freezer let thaw then bake on cookie sheet in pre-heated oven and cook for 30 minutes on timer.

Enjoy the Heavenly Sweet Bread
Archbishop John Johnston