

(This recipe was distributed by Pr.Shirley)

### Altar Bread

The following recipe makes flat loaves of bread which will not crumble, making it excellent for when intinction is desired. This bread can be scored before baking so that it can be easily broken into individual pieces.

1 1/4 cups whole wheat flour  
1/2 cup regular white flour  
1 tablespoon butter or margarine  
1 teaspoon salt  
3/4 teaspoon baking powder  
4 tablespoons or more honey  
3/4 cups milk 1 teaspoon sugar

Mix flour together and stir in salt, sugar, and baking powder. Mix honey and milk completely; add butter to this mixture and mix well (this works best when liquids are heated). Add liquid mixture to the flour and knead a few minutes; dough should still be sticky. Cut into four portions, roll out to about 1/4 inch thick. (Dough should have cookie dough consistency.)

Place bread on greased baking sheet, score with cross using end of spatula, sprinkle lightly with flour and coat thinly with oil or vegetable spray. Bake at 350 degrees for 15-20 minutes.