

Unleavened Communion Bread Recipe


Have you ever wanted to take Communion in the privacy of your home with your family? Have you ever wanted to make homemade Unleavened Communion Bread for a church? If so, this is the recipe for you.



Prep Time
15 mins

Cook Time
20 mins

Total Time
35 mins

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Course: bread Cuisine: American

Keyword: bread, Communion, Communion bread, Easter, faith, Jesus

Calories: 650kcal Author: [Diane @Recipesforourdailymbread](#)



4.5 from 12 votes

Equipment

- baking sheet

Ingredients

- 3/4 cup milk, scalded **Scalded milk is to heat it to an almost boil You can do this in the microwave.**
- 1 egg **beaten**
- 1/4 cup honey
- 2-1/2 cup flour
- 1/4 cup butter **melted**
- 1 teaspoon [Salt](#)

Instructions

1. Instructions
2. Beat milk, honey, and butter together.
3. Then, add the egg.
4. Gradually add 2 cups of flour and the salt. The dough will be sticky.

Use a large 12x17 size parchment paper to roll out the dough. Flour the parchment paper well and add the dough.

5. Make sure the parchment paper, rolling pin, and dough are floured well. Use the remaining 1/4 cup flour. Roll the dough to 1/4" thickness.
6. Place the rolled out dough with the parchment paper on a baking sheet 12x17 size to fit in my baking pan.
7. Put the parchment paper with the dough on it on the baking pan
8. Prick with a fork.
9. Bake at 375 degrees for 15 or 20 minutes.

Notes

Flour the surface, rolling pin, and dough to keep from sticking.

Nutrition

Calories: 650kcal | Carbohydrates: 136g | Protein: 16g | Fat: 6g | Saturated Fat: 3g | Cholesterol: 18mg | Sodium: 84mg | Potassium: 591mg | Fiber: 4g | Sugar: 80g | Vitamin A: 295IU | Calcium: 207mg | Iron: 4.4mg