

Luther Bread Recipe

Yield: 4-5 loaves

Ingredients:

Dry:

2 Cups whole wheat flour

1 Cup white flour

1 ¼ teaspoon baking powder

1 ¼ teaspoon salt

Wet:

1 Cup hot tap water

1 Tablespoon and 1 teaspoon oil

3 Tablespoons Honey

3 Tablespoons Molasses

** and olive oil for finishing

Sift dry ingredients together so there are no lumps.

In another bowl mix the hot water, oil, honey and molasses, add to the flour, mix and knead lightly. Dough should be a bit sticky. Divide into 4 or 5 balls.

Roll and pat each ball into a circle loaf approximately ¼ inch high and 7 inches in diameter. Score into 8 pie shaped pieces. A pizza cutter works well. Do not cut all the way through.

Preheat oven to 350 degrees and let loaves sit for 20 minutes before baking on lightly oiled cookie sheet.

Bake at 350 degrees for 7 minutes, remove and brush entire top surface generously with olive oil. Bake an additional 3 minutes.

After fully cooled, put in a zip-lock bag, date it, and put in the small freezer in the EAST end of the Sacristy (the small room at the back of the Sanctuary, behind the organ).