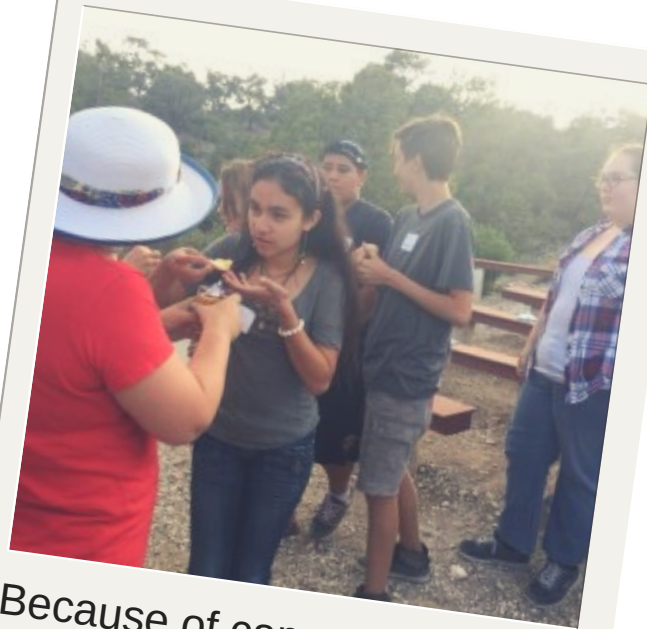


Recipe for Communion Bread

It has become a tradition for many of our camps to have the campers make the bread for communion. It is a great way to help them connect with the sacrament.

(Although, we learned the hard way, this bread does not freeze well)

1 cup flour
3 tablespoons sugar
1 pkg dry yeast
1 cup warm water
Knead ingredients in a zip top bag until well combined. Let it rest 10 minutes.
Add:
1 more cup flour
3 tablespoons olive oil
1 1/2 teaspoons salt
Knead all ingredients. Let it rest 10 minutes.
Add:
1 more cup of flour.
Knead. May need to add a bit more water if the dough seems too stiff. Let it rest and rise 2 hours. Place dough in a greased bread pan.
Bake at 375 for 20-30 minutes.



"Because of camp, I learned to stand up for what I believe in."



"Because of camp, I have a closer connection to God."



Tastes best right out of the oven!