

Bread Machine
Heavenly Sweet Bread
(THE BODY OF CHRIST)

Absolutely delicious. This is for two pounds of bread. It freezes well.
COMMUNION BREAD OF EACD

Ingredients

1 ½ cup warm water
½ cup vegetable oil
½ cup white sugar
1 ½ teaspoon salt
1 tablespoon honey
2 eggs (room temperature)

4 ½ cups All Purpose White Flour
Fleischmann's Active Dry Yeast 2 packages ¼ oz. each

Directions

- 1.) Place all ingredients into the bread machine in recommended order, Select Dough Cycle; Press Start. Mixes for 120 minutes in machine.
- 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, Dust lightly with flour if needed.
- 5.) Roll each one into a ball, flatten down and place in a zip lock bag for freezing (It will keep up to a month in the freezer.)
- 6.) For Communion Bread Baking: Gently put a loaf on an ungreased cookie sheet let rise for 30 minutes in a warm area. Draft free place, until double in size.
- 7.) Preheat oven to 350 degrees F (175 degrees C). For 5 minutes
- 8.) Set Timer for 30 minutes
- 9.) Bake in oven for about 30 minutes or until golden brown.
- 10.) Wrap in clean white cloth to use for Holy Communion

By: Abp.+John Johnston