

LUTHER BREAD RECIPE

Makes four loaves

Prep to completion time: approximately 45 minutes

Sift dry ingredients together 3 times:

2 cups whole wheat flour

1 cup white flour

1 ¼ teaspoon baking powder

1 ¼ teaspoon salt

Cut in 1 Tablespoon and 1 teaspoon oil.

In another bowl mix 7/8 cups hot tap water, and 3 Tablespoons **each** honey and molasses.

Add water and sweetener mix to flour mix, knead lightly. Dough should be a *bit* sticky. Divide into four balls.

Roll and pat each ball into a circle loaf: ¼ inch high, 7 inches in diameter.

Score into 8 pie shaped pieces (**do not cut all the way through**).

Let loaves sit for 20 minutes before baking on lightly oiled cookie sheet.

Bake at 350 degrees for 10 minutes, remove and brush with olive oil. Bake an additional 5 to 8 minutes.

Put into a "Ziploc" bag, date it, and put in the freezer in the scullery

Questions? Please contact Jill Nichols-Hicks