

On the 17th of January, we will again celebrate Holy Communion on Facebook Live at 9:15 a.m. after our regular Facebook Live worship service at 8:15 a.m. Weather permitting, we will also offer Curbside Communion at 9:30 a.m., which has become for many an important addition a life of faith in these strange times.

Have you ever considered making it extra special by making your own communion bread? We have a wonderful recipe that our First Communion Classes make each year and we are happy to share this with you to make at home. You can freeze it and take out only what you need each time. See the recipe below.

Luther Seminary Communion Bread

Yield: 4-8 oz. Loaves: Each loaf serves approximately 40 people (depending on the size of the piece).

Sift dry ingredients 3 times.

2 c. whole wheat flour

1 c. white flour

1 ¼ tsp. baking powder

1 ¼ tsp. salt

Cut in 4 tsp. Oil

Mix water and sweeteners together; add to dry ingredients and mix well.

¾ cup + 2 Tbsp. very hot water

3 Tbsp honey

3 Tbsp molasses

Dough should be a bit sticky. Divide and roll ¼” thick circle.

Mark with a cross. Bake at 350 degrees for 10 minutes. Remove and brush with oil, bake an additional 5-8 minutes, remove and cool. Note: a bread machine is used to mix the dough –if mixing by hand, mix well. You can freeze for later use!