

Communion Bread (German SDB recipe)

modified slightly from source: Susan Young

Serves: n/a

Total Time: ??

10 c flour
3-5 T sugar
1/2 t salt
1 lb butter

1/2 pint cream
1 pint milk

(recipe calls for “slow oven” — preheat accordingly)

- Mix butter and dry ingredients thoroughly
- Add cream and milk to make medium dough

Divide into three or four parts to knead well

When dough is smooth and free from bubbles, roll out with rolling pin onto metal baking sheets

Trim, mark with ruler, cut, and stick with fork

Bake in slow oven until well done

Cut strips apart before removing from baking sheets