



Be gentle
When you touch bread.
Let it not lie
Uncared for, unwanted.
So often bread
Is taken for granted.
There is so much beauty
In bread -
Beauty of sun and soil,
Beauty of patient toil.
Winds and rains have caressed it,
Christ often blessed it.
Be gentle
When you touch bread.



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Communion Class Bread Recipe

Ingredients:

1 package active dry yeast

1 Cup warm water

1 egg

2 Tablespoons melted margarine

2 Cups flour

½ teaspoon salt

3 Tablespoons sugar

1. In a large bowl, dissolve the packet of yeast in the warm water. Add the egg and margarine. Stir. Then add the dry ingredients (flour, salt & sugar) all at once and mix.
2. Loosely cover the dough and set in a warm place to rise for 40 minutes.
3. Stir down batter. **
4. Lightly spray Pam in loaf pan(s) - one large (9x5) loaf pan, two small loaf pans, or three mini-loaf pans. Pour batter into loaf pan(s). Let rise for 20 more minutes.
5. Bake for 20 minutes at 375 degrees (or slightly longer for a more golden top).

** (If you want to wait until the next morning to bake, refrigerate batter in loosely covered bowl. In the morning, pull the bowl out and let the dough sit at room temperature for 30 minutes. Then stir batter and pour into loaf pan(s). Let rise for 20 minutes. Bake at 375 degrees for twenty minutes.)