



Unleavened Bread for Communion

- Prep
- 10 m
- Cook
- 10 m
- Ready In
- 20 m

*Recipe By:*LEAB77

"This recipe has been used for years in our church for Communion bread. Easy to make and stores well in fridge. Watch carefully when baking, ovens vary in time needed."

Ingredients

- 1 cup all-purpose flour
- 1/3 cup vegetable oil
- 1/8 teaspoon salt
- 1/3 cup water

Directions

1. Preheat oven to 425 degrees F (220 degrees C). Line a baking sheet with parchment paper.
2. Mix flour, oil, and salt together in a bowl; add water and mix using a pastry cutter until dough is soft. Form dough into 6 balls and press into disks onto the prepared baking sheet using your hands.
3. Bake in the preheated oven until bread is cooked, 8 to 10 minutes.