

Communion Bread

Items needed:

- 2 cup flour
- One stick softened butter
- 2 Tbsp. sugar
- 1/2 tsp salt
- 1/2 cup plus 2 Tbsp. half-and-half or milk



Directions:

1. In large mixing bowl, combine flour, butter, sugar, and salt.
Knead together.
2. Slowly add half-and-half or milk.
3. On greased cookie sheet, roll out dough about 1/2" thick.
4. Cut into rows lengthwise (cutting the dough only halfway through).
Then cut the dough width-wise into 1/2" x 1" or 1" x 1" crackers.
5. Bake in a 350° oven for 20-25 minutes (depending on thickness). May need to cook longer, if your dough is thicker. Keep an eye on it the last several minutes. The edges can burn fast.
6. Take out of the oven and separate into pieces before cooled.
Store in airtight container.