

Communion Bread

1 Cup flour
1/8 Cup vegetable oil
1/8 teaspoon salt
1/3 Cup water

Preheat oven to 425 degrees.

Line a baking sheet with parchment paper.

Mix flour and salt in a bowl. Add oil and water, and mix using a pastry cutter or fork. Form dough into 6 balls and press into disk shapes onto the prepared baking sheet. Use a rolling pin or a glass for a more consistent thickness. For easier breaking when serving, score the disks with a knife or pizza cutter. Bake until bread is cooked and lightly browned, about 8 to 10 minutes.

Leviticus 2:4-7

When you bring a grain offering baked in the oven as an offering, it shall be unleavened loaves of fine flour mixed with oil or unleavened wafers smeared with oil. And if your offering is a grain offering baked on a griddle, it shall be of fine flour unleavened, mixed with oil. You shall break it in pieces and pour oil on it; it is a grain offering. And if your offering is a grain offering cooked in a pan, it shall be made of fine flour with oil.

Leviticus 2:13

You shall season all your grain offerings with salt. You shall not let the salt of the covenant with your God be missing from your grain offering; with all your offerings you shall offer salt.

