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ST. JOHN'S EPISCOPAL CHURCH  
**GLUTEN FREE COMMUNION BREAD**

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### INGREDIENTS

4½ cups King Arthur Gluten-Free  
All-Purpose Biscuit & Baking Mix

½ cup sugar

1½ cup orange juice (or water,  
if you don't have orange juice)

2 tablespoons vegetable oil

### INSTRUCTIONS

Preheat oven to 350 degrees.

In a large mixing bowl, combine the baking mix and sugar.

Then add the orange juice (or water) and oil.

Mix together. If using a stand mixer, use the paddle. Mix at slow (KitchenAid 1) until mixed, then beat on medium speed (KitchenAid 2) for a few minutes. Let rest for 10 minutes.

Line 2 large baking sheets with parchment paper.

Use a small amount of oil (or the baking mix) on your hands to form balls of dough into about the size of a ping pong ball.

Flatten the ball with your hands to form a round, flat piece that resembles pita bread. Place on the lined baking sheet and score into bite-size rectangles.

Bake for 9-10 minutes. Bread will spring back after a light touch when it is done. (Adjust baking time according to your oven).

Let cool for about 15 minutes on a wire rack.

When cooled, store bread in an airtight container or bag. Label the container/bag with the date of the Sunday you are baking for.

Store in refrigerator for up to 3 days.