

Gluten Free Communion Bread

Preheat oven to 350 degrees

Into a large bowl mix:

4 ½ Cups King Arthur's Gluten Free Baking Mix (not flour)

½ Cup Sugar

Then add

1½ cup Orange Juice (or water, if you don't have OJ)

2T Vegetable 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 ten minutes.

Line two large rimmed baking sheets with parchment paper

Use plastic foodhandler gloves or small amount of oil on hands. (Dough is sticky.) Form to about the size of a ping pong ball.

Flatten ball with your hands to form a round, flat piece that resembles pita bread.

Place on cookie sheet and score into bite-size rectangles.

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