

Unleavened Bread

Pastor Don Wolkenhauer

375 oven

4 cups flour

3/4 cup margarine

1 teaspoon salt

1 cup milk - adjust amount used to obtain kneadable dough.

In a large mixing bowl, blend flour and salt and cut in margarine with fork until mixture resembles cornmeal. Add milk as noted above, mix and knead. Place on ungreased cookie sheet and roll into ovals approximately 3/8 inch thick. Score dough with knife into 3/8 inch squares. Bake 15 minutes or until lightly browned.

Yield: approximately 175 pieces.

Bread for private use can be left unscored and broken at random much as they did in Bible times. While this bread is suitable for communion, its use, unconsecrated, is recommended to children and families.

The Passover meal was called SEDER, or sometimes HAG-GADAH, story.