

Homemade Communion Bread

2 2/3 cups flour
1 teaspoon salt
1 cup shortening
7 to 8 tablespoons of cold water

Measure flour and salt into a bowl and cut in shortening thoroughly. Sprinkle in water and mix until flour is moistened and dough cleans the sides of the bowl. Gather dough into a ball; shape into a flattened round on a generously floured board. With a flour-covered rolling pin, roll dough until it is approximately 1/8 inch thick.

Cut the dough into circles using something that will cut a 3 to 3 1/2 inch circle (wide mouth canning ring, tuna can, biscuit cutter, etc.) Prick each circle generously with a toothpick or fork. Place on a cookie sheet and bake in a 325 degree oven for approximately 25 to 30 minutes. Watch the dough carefully so that it doesn't become brown. Each circle should still be white in color and slightly browned on the bottom. Check to make sure they are done in the middle.

Bread can be made ahead of time and refrigerated or frozen.