

LTSP Gluten Free Bread Recipe

Adapted from a recipe used by Ascension Lutheran Church in Cheyenne, WY

One batch yields about 4 rounds of bread. Each round serves about 20-25 people (depending on how big you make the round, we go through about 1 and a half rounds to commune everyone in chapel)

Ingredients

4 large eggs

2 Tbsp Olive Oil

1 Tbsp + 1 tsp Honey

1 Tbsp + 1 tsp Molasses

½ cup water

1 ½ cups Pamela's Bread mix (you can find a large, 4 lb. bag on Amazon. Smaller bags can also be found in stores such as Giant in the organic section)

½ tsp salt

½ tsp baking soda

Instructions

- Preheat Oven to 350 degrees.
- Whisk eggs in a large bowl. Add and whisk with eggs the olive oil, honey, molasses, and water. (Pro tip...If you add in the olive oil first and then add the honey and molasses using the same measuring spoons, the molasses and honey will not stick to the spoon)
- Sift dry ingredients together (I use a strainer over a bowl). Add to wet ingredients a quarter at a time. Whisk well after each addition.
- Spoon onto a lightly greased baking sheet. Enough to have about ¼ inch thickness with a diameter of 5-6 inches. The bread will only rise slightly during baking (We're still getting the exact science of how much to dip/spread down. Let you know when we figure that out)
- Bake about 14 minutes (give or take a minute or two based on the oven you're using)
- When done, move to a wire rack for cooling.
- Wrap round in plastic wrap and place in a Ziploc bag with other rounds for storage. Bread can be stored in the refrigerator 1-2 days or the freezer until ready to use. Bread should be set out at least 1-2 hours before use. In the case of bread that's been frozen, some reheating was required.