

Marketplace Bread

2 cups wheat flour

1 cup flour

1 tablespoon oil

1 teaspoon salt

1 teaspoon baking powder

1 cup water

1/3 cup honey

(touch of cinnamon if desired)

Stir all dry ingredients together. Cut in oil. Mix honey and water together, and add as needed to dry mixture (you may not need all of the liquid). Oil and flour a cookie sheet. Pat and flatten dough; shape and score with a cross for communion bread. Bake at 350 degrees for 13 minutes. Oil the surface of the loaf and bake for an additional 12 minutes at 400 degrees.