

UNLEAVENED BREAD

2 Loaves

2 cups whole wheat flour
1/2 cups white flour
1 teaspoon baking powder

1/2 teaspoon salt
1 cup warm water
1/3 cup honey
1 tablespoon oil

3 Loaves

3 cups whole wheat flour
3/4 cup white flour
1-1/2 teaspoon baking powder

3/4 teaspoon salt
1-1/2 cup warm water
1/2 cup honey
1-1/2 tablespoon oil

Stir dry ingredients together. Dissolve honey in water, add oil. Stir honey liquid into flour mixture. It will be sticky. Shape into flat round loaves. Press a cross into center of each loaf, using edge of metal spatula, knife or your fingertips. Bake on greased cookie sheet in 300-325 degree oven for 15 minutes. Remove and brush with oil or margarine. Turn oven up to 350-375 degrees. Return bread to oven for 10 minutes. Cool on rack.

Recipe given by Sue Sissel