

O.S.H. Altar Bread Recipe

Into an electric mixer bowl put:

2 cups **whole wheat flour**

2 pkg. **yeast** dissolved in

2 cups **warm water**

1/3 cup **milk powder**

1/3 cup **honey**

1/3 cup **oil**

1 1/2 tsp. **salt** (or to taste)

Mix thoroughly, and begin to add **white flour**. Continue adding white flour (roughly 2 cups or more) until the dough "cleans the sides" of the bowl. Then remove the bowl from the mixer, cover and place somewhere warm for about an hour. Dough should double in bulk.

Turn out onto floured board; knead, adding flour as needed, until dough becomes smooth and elastic. Cut off small portions and shape.

Place on an ungreased cookie sheet, and place sheet high in a preheated 400 degree oven for about twenty minutes. Bake one sheet at a time or they burn on the bottom. They may burn on the bottom anyway, so watch them.