



Recipe for Holy Supper Bread

1 cup whole wheat flour (or $\frac{1}{2}$ cup whole wheat and $\frac{1}{2}$ cup white flour)

$\frac{1}{2}$ teaspoon salt

3 tablespoons olive oil

3 tablespoons ice cold water

Hint: To make holy supper bread that has a nice crispy texture, cool the ingredients in the refrigerator before starting and thoroughly combine the dry ingredients with the olive oil before adding the water.

1. Combine the flour and salt.
2. Add olive oil and mix with a pastry blender or a fork.
3. Sprinkle water over the mixture and stir with a spoon until a ball starts to form.
4. Put the dough together in waxed paper and gently mold the dough into a ball.
5. Roll out the dough to about $\frac{1}{4}$ " (0.5 cm) thick.
6. Using a round cookie cutter, cut into 2 large circles.
7. Place on baking sheet and bake at 350° for about 12 minutes until slightly browned.
8. When cool, separate with plastic wrap and store in an air tight container.