

Worship Assistant Description: Bread Baker

First, we are so thankful for all Messiah bread bakers. Bread baking for communion is a blessing for many reasons including that it is made by us to be given to **ALL** who come to the communion table.

In the Lutheran church we believe the Body and Blood of Christ are “truly and substantially present in, with, and under the forms” of consecrated bread and wine. Therefore, baking bread for communion is done with reverence, joy, and as a reflection of who we are as beloved children of God. If you have a partner and/or children and want to share the experience of communion bread making, it can be a blessed shared experience. On the other hand, if you are a single person or carry out this task on your own, it is as much of a blessed spiritual and prayerful experience.

There are certain things that may help to create the special place for making the bread for communion. You may want to use music during the process or other things that create a special place for you. You will want to say a prayer before beginning the bread making process. It can be any prayer that works for you. It can be a prayer by your children or partner. An example of a simple reverent prayer is below.

Dear Lord, please guide and bless my/our hands and heart/s as I/we prepare the communion bread to be Your body broken for us. Guide me/us as I/we do the work of baking the bread to remember the gift of Your love. Amen

Another time for prayer is as you make the cross on the top of the bread. The cross can be made by cutting the top of the bread with a knife. It can also be made by piercing the top of the bread with a knife or fork to make the image of the cross. Again, use a prayer that is meaningful to you or the prayer below.

Loving God, bless this bread that becomes Christ's body given for us during communion. May all of us know we are Yours and experience Your welcome in the bread that is broken and the cup outpoured. Amen

Communion Bread Recipe

(please remember to be aware of nut cross contamination)

1 ½ cup	White Flour
1 ½ cup	Wheat Flour
1 tsp	Baking Soda
1 tsp	Salt
1 cup	Water
3 tbs	Sugar
2 tbs	Oil

In a bowl blend all ingredients well. Turn dough onto a floured surface and divide into 6 balls. Roll each ball out to ¼ inch even thickness. Use knife to mark each loaf with across (+). Bake on greased or parchment paper lined cooking sheet at 350 degrees for 10-15 minutes. Cut 3 loaves into bite sized pieces (about ½” square – use your judgment). Leave the remaining loaves whole.

Please have the bread at church on the Sunday you have signed up to bake no later than 9:30 am.