

## Lord's Supper Bread

2 <sup>2</sup>/<sub>3</sub> cups all-purpose flour (NOT self-rising!)  
1 cup shortening  
1 tsp salt (optional)  
Ice water

Cut in flour, shortening & salt with pastry blender (or a fork and a knife if you don't have a pastry cutter) until really coarse crumbs form. Stir in ice water a little at a time (start with 8-10 Tbsp) with a fork, mix until a ball just forms.

Pinch off about a golf ball or egg size amount of dough. Flour surface & ball, then roll out. Flip over to get more flour and continue to roll out in circle.

Cut out with bowl, lid or cookie cutter. Put on cookie sheet. Score with a knife or pizza cutter and then prick with a knife. Bake at 400-425 degrees for 8-10 minutes, depending on thickness of bread. You can also freeze it after you bake it if you have extra or just want to make it all at once for the month.

*(This makes a batch large enough for our group on Sunday mornings, so way more than you will need for just your household. But I would recommend making and baking several and then freezing them to use in the coming weeks. Just pull one out on Sunday morning and it will thaw quickly).*

*The picture is just for reference of how to score to make it break easily for a large group...you won't need to do this.*

