

World Communion Sunday

This Sunday we observe World Communion Sunday. We invite you to make or purchase a bread from around the world and display the bread with you at Sunday Worship. Below are some recipes from members from the congregation, if you want to borrow a recipe.

Rosemary Olive Oil Bread

Source: Mark Bittman (2018 Sift Magazine)

Thanks to Elizabeth Busey

3 cups (361 g) AP Flour

2 tsp instant or active dry yeast

2 tsp kosher or sea salt

1/3 cup olive oil

¾ cup water (plus more as needed)

1 – 2 Tbsp chopped fresh rosemary (optional)

- 1) Combine the flour, yeast and salt in a food processor. Turn on machine and add the olive oil through the feed tube, followed by ¾ cup water. Process for about 30 seconds, adding more water 1 Tbsp at a time until the mixture forms a ball and is slightly sticky to the touch.
- 2) Turn the dough onto a floured work surface and knead in the rosemary by hand until the dough feels smooth. Place in a bowl, cover, and let rise until doubled, about 2 hours.
- 3) When the dough has risen, deflate it and shape it into a round ball. Line a bowl with a well-floured kitchen towel and place the loaf into it, seam side up. Cover and let rise for 1 – 2 hours, until puffy.
- 4) When the dough is almost fully risen, preheat the oven to 425 F. Place a cast-iron skillet on the floor of the oven (or on the lowest rack). Place a

baking stone on a rack above the skillet. (E-you could use a heavy metal baking sheet if you don't have a baking stone.)

5) When you're ready to bake, turn the dough out onto a floured peel or a parchment-lined baking sheet. Dust the top with flour and slash the top.

6) Slide the loaf onto the baking stone. Carefully pour 1 cup hot water into the skillet to create steam and immediately close the oven door.

7) Bake the bread for 45 to 50 minutes, until the crust is golden brown and the bottom sounds hollow when tapped. The internal temperature should read 200 F when measured with a digital thermometer.

8) Remove the bread from the oven and cool it on a rack.

9) Store the bread, well wrapped, on the counter for up to three days. Slice and freeze for longer storage.

Thanks to Elizabeth Busey

Authentic Irish Soda Bread

Thanks to Mary Peckham

4 c. flour (I use ~1/4 whole wheat)

1 tsp. baking soda

1 tsp. salt

1 1/2 sticks soft butter

1 c. raisins (I prefer currants)

1 c. sugar

1/2 T. caraway (optional)

1 1/2 c. buttermilk

1 egg yolk

Sift dry ingredients together. Cut in butter with a fork. Add raisins, caraway seeds. Gradually add buttermilk, mixing until it forms a soft dough. Knead for 1 minute only on a floured board, form into two round loaves on a buttered sheet. Flatten slightly, score tops, and brush with egg yolk. Bake for 1 hour at 350 degrees.

Hungarian Spilt Farmhouse Loaf

Seed crusted loaf with a great aromatic hard crust.

Thanks to *Sandy Keller*

For Bread:

2 cups unbleached flour

2 teaspoons – salt

½ - 1 teaspoon fennel, ground or crushed

1 tablespoon – sugar

¾ ounce – fresh yeast

1 1/8 cups lukewarm water

2 tablespoons – butter, melted

For Topping:

1 egg white / or equivalent sticky mixture, such as gelatin

Pinch of salt

2 teaspoons – Fennel seeds

1 teaspoon – Chia seeds

1) Lightly oil baking sheet with olive oil. Sift flour and salt together in large bowl. Stir in fennel seeds and sugar. Make well in center of flour mixture.

2) In small bowl, mix yeast with a small amount of the warm water to make a paste, then stir in rest of water. Stir in small amount of flour to make a runny batter, then more flour to cover the top. Let sit in warm place for 30 minutes or until batter looks like a sponge looks like it is bubbling and begins to rise.

3) Add the melted butter and fennel, mix in remaining flour. Turn onto lightly floured surface and knead for 8-10 minutes or on low speed with batter paddle in food processor. Place dough in lightly olive oiled bowl. Lightly place plastic wrap on top of dough (not on top of bowl). Let rise in warm place, for 45-60 minutes or until dough is doubled in size.

4) Turn out dough onto lightly floured surface. Punch down. Shape into oval or into smaller rolls. Place on baking sheet and let rise in warm place for 30-40 minutes, or until doubled in size.

5) Preheat oven to 425°F. Combine egg white with salt and brush this glaze on loaf. Sprinkle with fennel and chia seeds.

6) Using sharp knife, cut diagonal slits across top of dough. Bake for 20 minutes, then reduce temperature to 350°F. Bake additional 10 minutes or until it sounds hollow when tapped on top. Transfer to wire cooling rack.

Cornbread

Thanks to Sam Troxal

Ingredients

Ingredient Checklist

½ cup butter

½ cup white sugar

2 large eggs

1 cup yellow cornmeal

1 ½ cups all-purpose flour

2 teaspoons baking powder

½ teaspoon salt

1 ½ cups milk

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease an 8-inch square pan.

Beat butter and sugar together in a bowl until creamy. Add eggs; beat until combined. Stir in cornmeal.

Sift flour, baking powder, and salt together in a separate bowl. Stir flour mixture, alternating with milk, into butter mixture until well combined. Pour batter into prepared pan.

Bake in the preheated oven until a toothpick inserted in the center of the bread comes out clean, 30 to 35 minutes.

Cook's Note:

You can also pour the batter into a greased muffin tin. Bake 15 to 20 minutes.

Thanks to Laura Kao



Good

SWEDISH RYE BREAD

2 loaves

2 T. lard	1 tsp. orange rind, grated
1 cup brown sugar	2 tsp. salt
2 T. molasses	$\frac{3}{4}$ cup rye flour
2 cups warm water	3 cups white flour
1 pkg. active dry yeast	

Grease a large baking sheet. Put lard, sugar and molasses in warm water; add yeast. Add rind and salt. Mix in flour. Knead on well floured surface till smooth, about 10 min. Place in greased bowl, turning once to grease surface. Cover; let rise in warm place till double, $1\frac{1}{2}$ to 2 hrs. Punch down. Turn out onto lightly floured surface. Shape into 2 loaves. Place on baking sheet. Cover; let rise again till double, about 1 hr. Preheat oven to 350F. Bake 1 hr. or until brown.

Mrs. C.R. Laitsch