

Recipe

Reformation's Emmaus Road Bread

Prep Time: 15 minutes Cook: 10—15 minutes Makes: 4 loaves

Ingredients:

4 cups whole wheat flour
4 teaspoons baking powder
2 teaspoons salt
1/2 cup extra virgin olive oil
1 cup real maple syrup
1/2 cup warm water

Directions:

1. Preheat oven to 400 degrees. Sift the dry ingredients together into a bowl. Mix the oil with the other liquid ingredients.
2. Mix only as much liquid in with the dry ingredients as needed to form a soft dough. Turn the dough out onto a lightly floured surface and knead it gently.
3. Form/roll out the dough into ¼ inch. Shape/cut into rounds about six inches across. Cut a cross into the surface of the dough using a serrated knife. Smooth the outer edge by patting it with the side of a knife. Lightly brush bread with oil prior to baking.
4. Place the bread onto lightly greased baking pans or baker's stone and bake 10 to 15 minutes. Cool the bread for about an hour. This recipe makes 4 loaves.



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