

Altar Bread

1 cup warm water
5 Tablespoons honey
2 ½ Tablespoons olive oil
2 ½ cups whole wheat flour
¾ cup plus 1 Tablespoon bread flour
3/8 teaspoon salt
2 teaspoons yeast

Mix warm water and honey. Add to bread machine.
Add remaining ingredients in order.
Set bread machine for whole wheat dough.

When bread machine cycle ends, empty dough out on lightly floured board. Cut dough into 8 equal portions. Form each portion into a ball, then roll to flatten. Transfer to lightly oiled baking sheet. Make cross by pressing spatula into each dough circle.

Bake at 350 degrees for 25 minutes. Cool on rack.