

Worship Servant Guide: Communion Bread Bakers

Communion Bread is a central part of the Lord's Supper, a sacrament in our church which sustains us in our life in Christ. Communion helps people feel a tangible sign of God's love for them, it is a vehicle for the forgiveness of sins and reminder of the promise of everlasting life, it helps us celebrate the joy (Eucharist) of God, the abundance of God, the wide mercy of God, and helps us to remain close to God and connected with one another as the Body of Christ. Thank you for your ministry!

- ❖ Use one of the recipes provided to bake the communion bread (alternatively, purchase fresh-baked bread from the grocery store or use your own recipe).
 - A great gluten free option is to purchase a loaf from the grocery store – recommended brand is Canyon Bakehouse, available at Giant Eagle and Heinen's.
 - If you ever do a fully gluten free option, let the Altar Care person assigned to that service and Pastor know. That way they don't have to put out the GF wafers and Pastor can give that bread to everyone.

- ❖ You'll find these recipes will make more bread than you need for one service. Divide the dough into 3-6 smaller loaves and bake only what you need. The rest can be wrapped in plastic or wax paper, placed in a freezer bag and frozen. You will need to defrost any loaves prior to baking – 1 hour at room temp does the trick, do not use the microwave to defrost.

- ❖ Cut the communion bread into bite-sized pieces.

- ❖ Drop off the bread in the Altar Care room at least 30 minutes before the start of the service (9:00am for a 9:30am service).
 - If you won't be available the day of the service, feel free to drop the bread off the day before. Church office hours are M-F 9am-3pm (Church admin works remotely on Wednesdays) or you can request a church key from the church office by [emailing the Church Admin](#).
 - It's not recommended to bake the bread more than a day ahead. There are no preservatives in the bread therefore it will go stale quickly.

- ❖ Bakers will be scheduled in one-month blocks – meaning you'll be responsible for all services during your assigned month.
 - We understand you may not always be available for an entire month, so we ask any services you cannot attend to either drop off the bread a day early or contact a fellow baker to fill in.
 - Bakers will typically have loaves in their freezer left over from the last bake so if you send out a group email, someone is usually already prepared to help!
 - Alternatively, find another member who is available and give them a frozen loaf. All they need to do is defrost it, pop it in the oven, and cut it into bite sized pieces. Sometimes you'll find someone who's not comfortable starting from scratch but is happy to bake it!

THANK YOU FOR YOUR MINISTRY!