

Deeper BREAD RECIPE

INGREDIENTS

3 cups all-purpose flour**

1 packet (2 ¼ tsp) yeast

1 ½ tsp salt

1 tbsp sugar or honey

1 ¼ cups warm water

2 tbsp olive oil

***For a gluten-free option, substitute gluten-free all-purpose flour blend and add 2 large eggs to above ingredients.*

INSTRUCTIONS

1. MIX:

In a large bowl, stir together all ingredients until sticky dough forms.

Talk About It:

God cares about our everyday needs.

*"Give us today our daily bread."
Matthew 6:11*

2. LET IT RISE:

Cover with a towel and place in a warm spot until doubled in size. (30-45 minutes)

Talk About It:

God works in small ways that grow over time.

*"The kingdom of heaven is like yeast..."
Matthew 13:33*

3. SHAPE:

Gently press down the dough and shape into a loaf or round pan.

Optional: Brush with melted butter or water and sprinkle with sea salt and herbs.

Talk About It:

God shapes our lives with purpose.

"We are the clay, you are the potter; we are all the work of your hand." Isaiah 64:8



4. BAKE:

Preheat oven to 375°.

Bake 30-35 minutes until golden brown.

Talk About It:

God never forgets about you. He has a perfect plan for your life.

"He who began a good work in you will carry it on to completion until the day of Christ Jesus." Philippians 1:6

5. SHARE & EAT

Let cool slightly, then slice or tear and enjoy together.

Talk About It:

Jesus is what truly satisfies our hearts.

"I am the bread of life."

John 6:35

PRAYER

Thank you, God, for providing for our needs.

Help us trust you each day and look to your Word for life.

Amen.