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## Treat Time

## *Biblical-style Unleavened Bread*

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**Prep Time:** 10 minutes  
**Bake Time:** 12 minutes

**Ingredients:** 1 1/2 cups sifted white flour  
1/2 cup sifted wheat flour  
1 tsp. salt  
1 1/2 tsp. sugar (if desired)  
3/4 tsp. baking soda  
3 tsp. shortening  
2/3 cup warm water  
Optional: Honey butter for serving



**Instructions:** Preheat oven to 375 degrees. In large bowl add all dry ingredients. Cut in shortening. Stir in the warm water until mixed. Knead for 1-2 minutes. Roll out onto a floured board. Place on greased cookie sheet. Bake for exactly 12 minutes as bread burns easily. Cut into squares.

Treat Time: "And Joseph's ten brethren went down to buy corn in Egypt." (Genesis 42:3.) Like many other English words found in the KJV Bible, the word "corn" had a different meaning than it does now. The word "corn" was used to refer to any grain, especially wheat. After buying grain from Egypt, Joseph's brothers, might have made unleavened bread during the famine, because of the meager ingredients it calls for. Serve yours warm with honey butter or jam.