



CHRISTIAN EDUCATION DEPARTMENT

Passover Unleavened Bread Recipe

Exodus 12:1-14

12:7 They shall take some of the blood and put it on the two doorposts and the lintel of the houses in which they eat it.

12:8 They shall eat the lamb that same night; they shall eat it roasted over the fire with unleavened bread and bitter herbs.

12:14 This day shall be a day of remembrance for you. You shall celebrate it as a festival to the LORD; throughout your generations you shall observe it as a perpetual ordinance.

The Passover reminds all of us how God freed and delivered the Israelites. One of the foods that are a part of the Passover meal is bread that has no leaven (yeast, rising agent). As Christian, we see Jesus as our Passover lamb, freeing us from sin and slavery. Our communion is very similar to the Passover meal because it helps us remember what Jesus has done for us. This recipe can be used to make bread for communion.



2 cups flour
1 teaspoon salt
1 tablespoon sugar
1 tablespoon olive oil
2/3 cups water (approximately)
(If you need to do any baking conversions, visit:
<https://bakingcalculators.com>.)

Mix together the dry ingredients. Add the olive oil and enough water until the dough forms a ball (not so much that it's sticky.) Knead the dough briefly. Allow the dough to set for 10 minutes. Form into a long roll. Cut off small sections (10-12). Roll each section flat. Cook one at a time in a pan on the stove until done (light brown in spots.) You may need to use a little butter or oil in the pan, if you don't use a non-stick pan.

adapted from Just Us Little Guys ©2013, Sharon Kay Chatwell
<https://www.sunday-school-center.com/support-files/lg7-lesson-4-the-passover.pdf>