

**In the final hours of Jesus' ministry on earth,** He drew His disciples together for an intimate ceremony of remembrance. The Jewish Passover was a memorial service of God's deliverance of His people from Egyptian bondage. God gave specific instructions about this meal, which had to be prepared in such haste they were to prepare their bread without leaven (Exodus 12).

Unleavened bread is simply bread that is without any yeast or process of fermentation, which would cause the bread to rise. For the leaven to work properly, the bread had to be set aside and allowed to rise. The departure from Egypt would be so quick there wasn't enough time, plus, flatbread took up less space and traveled better.

But there was also a spiritual significance. *Fermentation* implies a process of corruption, so, unleavened bread symbolizes "a holy, spiritual condition" without corruption. Paul alluded to this in 1 Corinthians 5:6-8. Moses instructed the people of Israel to eat unleavened bread during the Passover week or be cut off from the nation (Exodus 12:15).

The entire Passover ceremony is a picture of the death of Jesus Christ, our Passover Lamb who delivered us from the bondage of sin. The spotless lamb, the blood on the door posts, the unleavened bread...it all pointed to Jesus.

The unleavened bread is even more significant when understood in relation to Jesus. Not only would His body not be subject to physical corruption in death due to His resurrection (Acts 2:31), He was sinless and without corruption throughout His life.

When Jesus celebrated the Passover Meal with His disciples, He took the familiar bread and identified it as representing His broken body (Luke 22:19-20; 1 Corinthians 11:23-26). From that day forward, followers of Jesus have celebrated the Communion Meal in remembrance of Jesus' death. Personal reflection is an important step in the ceremony (1 Corinthians 11:28). It is also an act of testimony—"you proclaim the Lord's death until he comes" (1 Corinthians 11:26).

During the Easter season, it is common for Christians to celebrate communion. This year, however, many churches are not able to congregate due to the risk of transferring the coronavirus. While it may be preferred to share with the congregation, Scripture does not limit the ceremony from being carried out in small groups. Indeed, the first communion service was a small group.

Your family or small group may choose to celebrate communion at home this year. Baking unleavened bread could be an object lesson for the entire family. Rather than focus on what we cannot do because of social distancing, we can take advantage of the opportunity to do things in a more intimate setting. **Do this in remembrance of Him.**



# Unleavened Bread

## INGREDIENTS

- 1 cup all-purpose flour
- 1/3 cup vegetable oil
- 1/8 teaspoon salt
- 1/3 cup water

## DIRECTIONS

1. Preheat oven to 425 degrees F. Line a baking sheet with parchment paper.
2. Mix flour, oil, and salt together in a bowl; add water and mix using a pastry cutter until dough is soft.
3. Form dough into six balls and press into disks using your hands onto the prepared baking sheet.
4. Bake in the preheated oven until bread is cooked, 8 to 10 minutes.

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# Unleavened Bread With Whole Wheat Flour

## INGREDIENTS

- 4 cups whole wheat flour
- 1 cup white flour
- 2 cups water
- 1/4 cup honey
- 1 1/2 teaspoons salt
- 1/4 cup oil

## DIRECTIONS

1. Roll out to 1/8 inch thick.
2. Place on greased cookie sheet.
3. Score into about 1 inch squares.
4. Cut into 4 x 5 rectangles.
5. Bake at 400 degrees about 15 minutes.
6. In the first minutes of baking, prick bubbles that may form.

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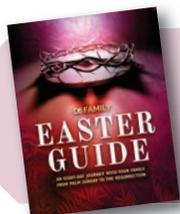
# Sweetened Unleavened Bread Recipe

## INGREDIENTS

- 3/4 cup scalded milk. Scalded milk is to heat it almost to a boil. This can be done in the microwave or on the stove.
- 1 egg, beaten
- 1/4 cup honey
- 2 1/2 cups flour
- 1/4 cup melted butter
- 1 teaspoon salt

## DIRECTIONS

1. Beat milk, honey, and butter together.
2. Then, add the egg.
3. Gradually add 2 cups of flour and the salt. The dough will be sticky. Use a large 12x17 size parchment paper to roll out the dough. Flour the parchment paper well and add the dough.
4. Make sure the parchment paper, rolling pin, and dough are floured well. Use the remaining 1/4 cup flour. Roll the dough to 1/4" thickness.
5. Place the rolled out dough with the parchment paper on a baking sheet 12x17 size to fit the baking pan.
6. Prick with a fork.
7. Bake at 375 degrees for 15-20 minutes.



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