Elijah and the Widow Bread

You can make bread without yeast by making baking soda bread. It’s not as light and fluffy as a traditional white bread but this no Yeast bread tastes great served warm with butter!

Prep Time15 minutes
Cook Time40 minutes
Total Time55 minutes

INGREDIENTS

- 3 1/2 cups all purpose flour
- 1 tablespoon granulated sugar
- 1 1/2 teaspoons salt
- 2 teaspoons baking soda
- 1 1/2 cups water
- 1/2 cup buttermilk OR ½ cup milk with 1 tsp. white vinegar OR ½ cup milk with 1 tsp. lemon juice
- 2 tablespoons oil vegetable or olive oil

INSTRUCTIONS

1. Preheat oven to 400°F. Spray a 9×5-inch loaf pan with nonstick cooking spray.
2. Whisk together the flour, sugar, salt and baking soda.
3. Add the water, oil and buttermilk and beat with a hand mixer or stand mixer until thick and smooth.
4. Pour batter into prepared pan.
5. Bake for 35-45 minutes or until golden brown and a toothpick comes out almost clean from the center of the crack.

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Jugs of Oil

There are thirty jugs of oil hidden in this picture.
How many can you find?

Bible Activities For Everyone by Betty De Vries and Mary Currier. Grand Rapids, MI: Baker Books Publisher, 1999.

OUR DAILY BREAD COMES FROM GOD!

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