

Adapted from Christ Chapel at the Seminary of the Southwest

Dry Ingredients

4 Cups King Arthur Gluten-Free Measure for Measure Flour + Extra for Kneading

4 tsp. Baking Powder

1 ½ tsp. Salt

Wet Ingredients

½ Cup Hot Water + A Bit More if Dough is Crumbly

¾ C Vegetable Oil

¾ C Maple Syrup

Instructions

1. Pre-Heat Oven to 375°
2. Whisk dry ingredients together in a large bowl.
3. Mix wet ingredients together in a smaller bowl.
4. Add the wet mixture to the dry mixture and stir until a soft dough forms. Add extra water in small amounts if the dough is crumbly.
5. Knead for 5 minutes or until the dough is smooth and firm. Dust the surface with flour and add only as much as you need to make it not sticky.
6. Cover dough and let it rest for at least 5 minutes.
7. Separate Dough into 12 equal parts.
8. Roll each piece out until just big enough to cut into rounds.
9. Press in pattern.
10. Move to parchment lined baking sheet.
11. Bake for 8-9 minutes, until just set.
12. Cool and wrap in plastic in stacks of two.