



THE ORIGINAL AMISH FRIENDSHIP BREAD RECIPE

This recipe has circulated through the United States and Europe for several decades. Share and enjoy!

NOTE: Do not refrigerate the starter. It is normal for the batter to rise and ferment. If air gets into the bag, let it out.

Day 1: Do nothing.

Day 2: Mash the bag.

Day 3: Mash the bag.

Day 4: Mash the bag.

Day 5: Mash the bag.

Day 6: ADD to the bag: 1 cup flour, 1 cup sugar, 1 cup milk. Mash the bag.

Day 7: Mash the bag.

Day 8: Mash the bag.

Day 9: Mash the bag.

Day 10: Follow the directions below:

1. Pour the entire bag into a nonmetal bowl.
2. Add 1½ cup flour, 1½ cup sugar, 1½ cup milk.
3. Reserve 1 cup of starter in the bowl if you plan to bake today.
4. Divide the remaining batter into 1-gallon Ziploc bags with 1 cup per bag. Your starter may yield 4 to 7 cups depending on how active your starter has been. Give the bags to friends along with a copy of the recipe and several slices of the bread.

Label your Ziploc bag with the date, making your Day 10 their Day 1. If you can't give it to them on Day 1, be sure to tell them which day it is when you present it to them.



BAKING INSTRUCTIONS

1. Preheat oven to 325° F (165° C).
2. To the one cup of batter in the bowl add the following:
 - 3 eggs
 - 1 cup oil
 - ½ cup milk
 - 1 cup sugar
 - ½ teaspoon vanilla
 - 2 teaspoons cinnamon
 - 1½ teaspoons baking powder
 - ½ teaspoon salt
 - ½ teaspoon baking soda
 - 2 cups flour
 - 1 or 2 small boxes instant pudding (any flavor)
 - 1 cup chopped nuts or raisins (optional)
3. Grease two large loaf pans.
4. In a bowl mix an additional ½ cup sugar and 1½ teaspoons cinnamon.
5. Dust the greased pans with the cinnamon-sugar mixture.
6. Pour the batter evenly into loaf or cake pans and sprinkle the remaining sugar-cinnamon mixture on top.
7. Bake for one hour or until the bread loosens evenly from the sides.
8. ENJOY!

Want more ideas on how to use your one cup
of Amish Friendship Bread starter?

Visit the Friendship Bread Kitchen at

<https://www.friendshipbreadkitchen.com/amish-friendship-bread>.