

Amish Friendship Bread

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 $1\frac{1}{2}$ cup flour; $1\frac{1}{2}$ cup sugar; $1\frac{1}{2}$ 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.

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	$1\frac{1}{2}$ teaspoons baking powder
1 cup oil	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup milk	$\frac{1}{2}$ teaspoon baking soda
1 cup sugar	2 cups flour
$\frac{1}{2}$ teaspoon vanilla	1 or 2 small boxes instant pudding (any flavor)
2 teaspoons cinnamon	1 cup chopped nuts or raisins (optional)
3. Grease two large loaf pans.
4. In a bowl, mix an additional $\frac{1}{2}$ cup sugar and $1\frac{1}{2}$ 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!

For tips and ideas on baking with your one cup of starter, visit the Friendship Bread Kitchen at www.friendshipbreadkitchen.com