

AMISH FRIENDSHIP BREAD

Before starting:

- * Write the daily directions below on a gallon-size Ziploc Bag.
- * Do not use metal containers or utensils. (Sourdough is acidic and can dissolve metal. Use ceramic, glass or plastic only.)
- * It is normal for the batter to rise, bubble and ferment. If the bag has air in it, simply let the air out and seal the bag again.
- * Store the starter at room temperature. Do not refrigerate.

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 1 cup flour, 1 cup sugar, and 1 cup of milk. Mash the bag.

Day 7: Mash the bag.

Day 8: Mash the bag.

Day 9: Mash the bag.

Day 10: Pour the starter into a non-metal bowl. Add ½ cup flour, ½ cup sugar, and ½ cup milk.

- * Mix well and then measure out 4-5 separate starters of 1 cup each into gallon Ziploc bags.
- * Keep one bag for yourself and give 3 or 4 to friends along with a copy of this recipe.
- * If you can't pass the recipe onto a friend on the 10th day, follow the directions above (**Day 10 is equal to Day 1**) and let your friend know what day you are on once you pass it.

Amish Friendship Bread Recipe

Preheat the oven to 325.

To the 1 cup of Amish Friendship Bread Starter, add the following:

1 cup oil

3 eggs

½ cup milk

½ teaspoon vanilla

1 cup sugar

2 cups flour

½ teaspoon salt

½ teaspoon baking soda

1 ½ teaspoon baking powder

2 teaspoons cinnamon

2 small boxes instant vanilla pudding

1 cup chopped nuts (optional)

Mix well.

Spray 2 loaf pans with cooking spray.

Mix ½ cup sugar and 1 ½ teaspoons cinnamon into a small bowl. Dust the greased pans with half of this cinnamon/sugar mixture.

Pour the batter evenly into the pans and sprinkle the remaining sugar mixture over the batter.

Bake for 1 hour or until the a toothpick inserted into the center of the loaf comes out clean.

Cool until the bread loosens from the pan evenly and turn onto a serving dish.

Note: If you keep the starter for yourself, you will be baking bread every 10 days. This bread makes a great gift!