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!