

## Amish Friendship Bread

Please note: **DO NOT REFRIGERATE!** If air gets into the bag, let it out. It is normal for the batter to rise and ferment!

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|---------|--|
| 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 instructions below                                    |

\*Pour entire contents of the bag into a non-metal bowl. Add 1 1/2 Cups flour, 1 1/2 Cups sugar and 1 1/2 Cups milk. Stir.

Measure out four separate batters of 1 cup each into four Ziploc bags (gallon size). Keep one starter for yourself and give the other three to friends along with a copy of the recipe. (If you keep a starter for yourself, you will be baking every 10 days). The bread is very good and makes a great gift. Only the Amish know how to make the starter, so if you give them all away, you will have to wait until someone gives you a starter back. Should this recipe not be passed onto a friend on the first day, be certain to tell the friend which day is it when presented to them.

### \*Baking Instructions

1. Preheat oven to 325 degrees
2. To the remaining batter add
  - 3 eggs
  - 1 cup oil (or 1/2 cup oil and 1/2 cup applesauce)
  - 1/2 cup milk
  - 1 cup sugar (or only use 1/2 cup when using applesauce)
  - 1/2 tsp vanilla
  - 2 tsp cinnamon
  - 1 1/2 tsp baking powder
  - 1/2 tsp salt
  - 1/2 tsp baking soda
  - 2 cups flour
  - \*1 large box vanilla instant pudding\*
  - \*\*Optional: 1 cup raisins or nuts, 1 can fruit drained, other ideas??
3. Grease two large loaf pans, or one 13 x 9 pan, or a bundt pan (preferably not glass). In a bowl mix additional 1/4 cup sugar and 1 tsp cinnamon
4. Dust the bottom of greased pans with half this mixture of sugar and cinnamon
5. Pour the batter evenly into the two pans. Sprinkle remaining sugar mixture over top
6. Bake for one hour. Cool until bread loosens from sides of pan. Turn onto plate.
7. Enjoy!!