

Amish Friendship Bread – Instructions and Starter

Do not use metal bowls or utensils with this recipe.

Starter:

- 1 pkg. active dry yeast
- ¼ c. warm water
- 1 c. flour
- 1 c. sugar
- 1 c. warm milk

Starter: Activate yeast with ¼ c. warm water for 10 minutes. Combine all ingredients, pour into large Ziploc bag and let stand. Mixture will become bubbly. This is considered Day 1 of the recipe.

Baking & Sharing Instructions:

Day 1 – Either leave the bag you've been given alone or make the above starter recipe.

Day 2 – Mash the batter in the bag.

Day 3 – Mash bag. Let out air pressure if needed.

Day 4 – Mash bag. Let out air pressure if needed.

Day 5 - Mash bag. Let out air pressure if needed.

Day 6 – Add 1 c. flour, 1 c. sugar, and 1 c. milk. Mash the bag.

Day 7 – Mash bag. Let out air pressure if needed.

Day 8 – Mash bag. Let out air pressure if needed.

Day 9 – Mash bag. Let out air pressure if needed.

Day 10 – Pour entire contents of the bag into non-metal bowl and add 1 ½ c. flour, 1 ½ c. sugar, and 1 ½ c. milk.

Measure out 1 c. of batter and pour into large Ziploc bag. Repeat 3 more times and date the bags. This is Day 1 of the starter. Put one bag aside for yourself and give away the other 3 bags with a copy of the recipe.

To the remaining batter add the following and mix thoroughly:

- 3 eggs
- 1 c. oil or ½ c. oil and ½ c. applesauce
- ½ c. milk
- 1 c. sugar
- 2 tsp. cinnamon
- ½ tsp. vanilla extract
- 1 ½ tsp. baking powder
- ½ tsp. baking soda
- ½ tsp. salt
- 2 c. flour
- 1 box instant vanilla pudding

In a separate bowl, combine ½ c. sugar and 1 ½ tsp. cinnamon. Grease 2 large loaf pans and dust with half the cinnamon-sugar mixture. Pour batter evenly into 2 pans and sprinkle with remaining sugar mixture.

Bake at 325° for 1 hour or until cooked through.

Notes:

Do not refrigerate batter or use metal utensils and bowls. This recipe is great for experimenting. Try adding chopped nuts, dried fruits, and different types of instant pudding.