

# Amish Friendship Bread

Do not refrigerate the starter. The starter will rise and ferment-this is normal, release excess air from the bag and reseal.

**Day 1:** Do nothing

**Days 2-5:** Squeeze bag once daily to mix.

**Day 6:** Add to bag 1 cup all-purpose flour, 1 cup sugar, 1 cup of milk. Squeeze to mix.

**Days 7-9:** Squeeze bag once daily to mix.

**Day 10:** Follow directions below to feed, divide and bake.

- Pour starter into a nonmetal bowl
- Add 1.5 cups flour, 1.5 cups sugar, and 1.5 cups milk. Mix well.
- Reserve 1 cup of starter to bake with. Divide remaining starter into 3 ziplock bags to gift along with printable instructions and recipe. Label bags with date (this is their new day 1.)

*Do not gift in a mason jar with metal lid, rather put gallon bag into jar for prettier gifting. The metal lid will deactivate the fermentation.*

## Ingredients:

1 cup starter  
1/2 cup sugar + 1.5teaspoons ground cinnamon for dusting the pan  
3 large eggs  
2 teaspoons cinnamon  
1/2 teaspoon salt  
1 cup vegetable oil  
1/2 teaspoon vanilla extract  
2 cups flour  
1/2 cup milk  
1 1/2 teaspoons baking powder  
1 large box instant vanilla pudding  
1 cup sugar  
1/2 teaspoon baking soda

## Instructions:

1. Preheat oven to 325 degrees F.
2. Grease two large bread pans. Mix 1/2 cup of sugar and 1 1/2 teaspoons cinnamon and dust greased pans with mixture. Tap out extra sugar mixture into a bowl and set aside.
3. Mix remaining ingredients in large bowl until smooth. Pour evenly in the two pans and top with remaining cinnamon sugar mixture.
4. Bake for 50-60 minutes or until golden brown and toothpick inserted in the center comes out clean.
5. Cool ten minutes before removing from pan.