

Amish Friendship Bread

Bread Batter Start: Mix 1 cup milk, 1 cup flour & 1 cup sugar in a gallon sized plastic bag

Notes: Do not use a metal spoon or bowl for mixing. Do not refrigerate. If air gets into the bag, let it out. It is normal for the batter to rise, bubble and ferment.

Day 1: Receive the bread start. Do nothing.

Day 2: Knead the bag

Day 3: Knead the bag

Day 4: Knead the bag

Day 5: Knead the bag

Day 6: Mix 1 cup flour, 1 cup milk, & 1 cup sugar in a bowl. Add to bag. Knead to combine.

Day 7: Knead the bag

Day 8: Knead the bag

Day 9: Knead the bag

Day 10: Combine in a large bowl—batter from the bag, 1 cup milk, 1 cup flour & 1 cup sugar.

Combine well and put 1 cup of starter in 4 gallon sized bags. Keep one for yourself. Give this recipe and 1 starter bag to 3 friends

To make the bread add the following ingredients to the remaining batter in the bowl—

1 cup oil

1 cup sugar

3 eggs

1 1/2 teaspoons baking powder

1/2 cup milk

1/2 teaspoon baking soda

5.1oz box instant vanilla pudding, other flavors can be used but not sugar free

2 cups flour

1 tsp vanilla

1/2 tsp salt

Optional: add nuts, raisins, chocolate chips etc.

Mix 1 tsp cinnamon and 1/2 cup sugar together, set aside. Spray 2 smaller bread pans with cooking spray. Sprinkle the pans with cinnamon and sugar mixture. Pour batter into pans. Bake at 325°F for 45-60 minutes. Let stand for 10 minutes before removing from pans.

Printable recipe available at Techiechic.net/amish-bread