

Amish Friendship Bread

by unknown

Do not use any type of metal spoons 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: Do nothing. This is the date on which you receive the bag. Squish-squash-mush the bag.

Day 2: Squish-squash-mush the bag

Day 3: Squish-squash-mush the bag

Day 4: Squish-squash-mush the bag

Day 5: Squish-squash-mush the bag

Day 6: Add to the bag **1 C. flour, 1 C. sugar, 1 C. milk.** Squish-squash-mush the bag.

Day 7: Squish-squash-mush the bag

Day 8: Squish-squash-mush the bag

Day 9: Squish-squash-mush the bag

Day 10: BAKING DAY! Mix and divide the starter as follows:

Pour entire contents of bag into large non-metal bowl and add: 1½ cup flour, 1½ cup sugar, 1½ cup milk. Measure out 4 separate batches of the starter batter, 1 cup each, into 4 separate Ziplock bags (one gallon size). Keep one for yourself and give the other 3 to friends along with a copy of this recipe/instructions.

Pre-heat oven to 325°. To the remaining batter in the bowl, add:

3 eggs

1 cup Canola oil

1 cup milk

1 cup sugar

2 tsp cinnamon

½ tsp vanilla

1½ tsp baking powder

½ tsp baking soda

½ tsp salt

2 cups flour

1 large box instant vanilla pudding



Grease or butter 2 large loaf pans and mix an additional ½ cup sugar and 1½ tsp cinnamon. Dust the greased pans with half the cinnamon/sugar mixture. Pour batter evenly into the pans and sprinkle the top with remaining sugar mixture.

Bake for 1 hour. Cool until bread loosens from sides of pan and turn out to serving dish.

If bag isn't passed on to a friend on the 10th day, be certain to tell recipient which day the bag is at when given to them. If you keep a starter bag for yourself, you will be baking every 10 days.

PLEASE NOTE

If you give your starters all away, you will have to wait until someone gives you back a starter or you can google how to make your own starter. **This is not my recipe - it is a copy of a recipe that was passed on to me - and now passed on to you.**

If you'd like to reprint this recipe, you can download it at TheHappyZombie.com/pdf/amish.pdf