



Amish



Friendship Bread

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.
Day 2: Squish-squash and mush the bag.
Day 3: Squish-squash and mush the bag.
Day 4: Squish-squash and mush the bag.
Day 5: Squish-squash and mush the bag.
Day 6: Add to the bag **1 C. flour, 1 C. sugar, 1 C. milk**. Squish-squash, blah, blah, blah.
Day 7: Squish-squash and mush the bag.
Day 8: Squish-squash and mush the bag.
Day 9: Squish-squash and 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:

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| 3 eggs | |
| 1 cup Canola oil | 1½ tsp baking powder |
| 1 cup milk | ½ tsp baking soda |
| 1 cup sugar | ½ tsp salt |
| 2 tsp cinnamon | 2 cups flour |
| ½ tsp vanilla | 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 (about 10 agonizingly long minutes) 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. If you give your starters all away, you will have to wait until someone gives you back a starter or make your own starter (google the recipe). This copy can be downloaded at TheHappyZombie.com/pdf/amish.pdf