

Amish Friendship Bread



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NOTE: Do not refrigerate starter. It is normal for the batter to rise and ferment. If the bag starts to puff up, let some of the air out.

- Day 1: Do nothing.
- Day 2: Mash the bag.
- Day 3: Mash the bag.
- Day 4: Mash the bag.
- Day 5: Mash the bag.
- Day 6: Add to the bag: 1 cup flour, 1 cup sugar, 1 cup milk. Mash the bag.
- Day 7: Mash the bag.
- Day 8: Mash the bag.
- Day 9: Mash the bag.
- Day 10: Follow the directions below:

Pour the entire bag into a nonmetal bowl. Add 1 cup flour, 1 cup sugar, 1 cup milk. Measure out 1 cup of batter into 4 separate 1-gallon Ziploc bags. Keep one of the bags for yourself, and give the other bags to 3 friends along with the recipe.

Ingredients

- 1 cup Amish Friendship Bread Starter
- 3 eggs
- 1 cup oil
- 1/2 cup milk
- 1 cup sugar
- 1/2 teaspoon vanilla
- 2 teaspoons cinnamon
- 1 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 2 cups flour
- 1 large or 2 small boxes vanilla instant pudding

Directions

Preheat oven to 325° F. In a large mixing bowl, add ingredients as listed. Grease two large loaf pans. Dust the greased pans with a mixture of 1/2 cup sugar and 1/2 teaspoon cinnamon. Pour the batter evenly into loaf or cake pans and sprinkle the remaining sugar-cinnamon mixture on the top. Bake for one hour or until the bread loosens easily from the sides and a toothpick or knife blade inserted in the center of the bread comes out clean.