

Amish Friendship Bread

Special Notes:

- ♥ Do not use any type of metal spoon or bowl
- ♥ Do not refrigerate
- ♥ If air gets in to bag, let it out. It is normal for the batter to rise and ferment.

- Day 1 Do nothing, this is the day (date on bag) your friend split the batter to share with you.
- Day 2 Mash the bag
- Day 3 Mash the bag
- Day 4 Mash the bag
- Day 5 Mash the bag
- Day 6 Mash the bag and add 1 C flour, 1 C sugar and 1 C milk, mash the bag
- Day 7 Mash the bag
- Day 8 Mash the bag
- Day 9 Mash the bag
- Day 10 1. Pour the entire contents of the bag into a non metal bowl.
2. Add 1 1/2 Cups flour, 1 1/2 Cups sugar, 1 1/2 Cups milk—stir
3. Measure out 1 C batter each into 4 Ziploc 1 gallon bags. Write today's date on the bag. Keep a starter bag for yourself and give 3 to friends with a copy of this page.

Baking Instructions

1. Preheat oven to 325 degrees
2. To the remaining batter in the bowl add
 - 3 eggs
 - 1 C of oil (I used 1/2 C oil and 1/2 C applesauce)
 - 1/2 C sugar
 - 2 tsp. cinnamon
 - 1/2 tsp. baking powder
 - 1/2 tsp baking soda
 - 1/2 tsp salt
 - 2 C flour
 - 1 regular box of instant vanilla pudding
 - 1 C chopped nuts, dried fruit or chocolate chips (optional)
3. Spray two medium pans with cooking spray.
4. Mix in separate bowl, 1/2 C sugar & 1 1/2 tsp cinnamon. Use 1/2 of this mixture to dust the bottom of the pan and the other half on top of the batter in the pans.
5. Bake for 45-60 minutes at 325 degrees until knife comes out clean.

If you keep a starter for yourself you'll be baking every 10 days. The bread makes great gifts. It also freezes well.

*If you want to make a starter or would like more recipes visit:
www.skiptomylo.org/2009/03/05/amish-friendship-bread/*