

Amish Friendship Bread

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

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 One: This is the day you receive bread start. Do nothing.

Day Two: Mush the bag.

Day Three: Mush the bag.

Day Four: Mush the bag.

Day Five: Mush the bag.

Day Six: Mix 1 cup flour, 1 cup milk and 1 cup sugar in a bowl. Add to bag.

Day Seven: Mush the bag

Day Eight: Mush the bag.

Day Nine: Mush the bag.

Day Ten: Combine in a large bowl: batter, 1 cup milk, 1 cup flour, and 1 cup sugar. Stir and put 1 cup of starter in four gallon sized bags. Keep one for yourself and give this recipe and one starter bag to three friends.

To the remaining batter in the bowl, combine the following ingredients:

1 cup oil

1 cup sugar

1 teaspoon cinnamon

3 eggs

1 1/2 teaspoon baking powder

1/2 cup milk

1/2 teaspoon baking soda

5.1 oz. box of instant pudding, any flavor (not sugar free)

2 cups flour

1 teaspoon vanilla

1/2 teaspoon salt

Mix 1 teaspoon cinnamon and 1/2 cup sugar. Spray two smaller bread pans with cooking spray. Sprinkle the pans with cinnamon and sugar mixture. Pour batter into pans. Bake at 325 degrees for 45 to 60 minutes. Let stand for 10 minutes before removing from pans.

Optional: add chopped nuts, raisins, chocolate chips, etc.

Printable Amish Friendship Bread Recipe from thebensonstreet.com