

AMISH FRIENDSHIP BREAD

DO NOT USE METAL SPOON OR BOWL FOR MIXING.

DO NOT REFRIGERATE.

IF AIR GETS IN THE BAG, LET IT OUT.

IT IS NORMAL FOR THE BATTER TO THICKEN, BUBBLE AND FERMENT.

12/1 ✓ Day 1 - This is the day you receive the batter. Do nothing.

✓ Day 2 - Squeeze the bag.

✓ Day 3 - Squeeze the bag.

✓ Day 4 - Squeeze the bag.

✓ Day 5 - Squeeze the bag.

✓ Day 6 - Add 1 cup flour, 1 cup sugar, and 1 cup milk.

✓ Day 7 - Squeeze the bag.

✓ Day 8 - Squeeze the bag.

Day 9 - Squeeze the bag.

Day 10- Combine in a large bowl, the batter and add 1 cup flour, 1 cup sugar, and 1 cup milk. Mix with wooden spoon or spatula. Pour 4, 1 cup starters in ziplock bags. Keep one starter for yourself and give the other three starters to your friends along with the instructions. To the remaining batter in the bowl, ADD:

1 cup oil

1 cup sugar

1 tsp vanilla

1 1/2 tsp baking powder

1/2 tsp salt

2 cups flour

1/2 cup milk

1/2 tsp baking soda

1 large box Instant Vanilla Pudding.

2 tsp cinnamon

3 larger eggs

Pour into 2 large, well greased and sugared (mix cinnamon and sugar) loaf pans (or 1 bundt pan).

You can sprinkle some extra cinnamon and sugar on top.

Bake at 325 for 1 hour. Optional: Add 1 cup of chopped pecans and/or 1/2 cup raisins if desired.