

Start Date: _____

AMISH FRIENDSHIP BREAD

Important Notes:

- DO NOT use any type of metal spoon or bowl for mixing
- DO NOT refrigerate
- If air gets in the bag, let it out
- It is normal for batter to rise, bubble and ferment

Day 1: *Do nothing (this is the day you received the batter, go by date on bag)*

Day 2: *Mush the bag*

Day 3: *Mush the bag*

Day 4: *Mush the bag*

Day 5: *Mush the bag*

Day 6: *Add to the bag: 1 cup flour, 1 cup sugar, 1 cup milk — then mush the bag*

Day 7: *Mush the bag*

Day 8: *Mush the bag*

Day 9: *Mush the bag*

Day 10: *Follow the instructions below:*

1. Pour the entire contents of the bag into a NON-metal bowl.
2. Add 1½ cup flour, 1½ cup sugar, 1½ cup milk.
3. Measure out 4 separate batters of 1 cup each into four 1-gallon Ziploc bags. Keep a starter for yourself and give three to friends along with a copy of this recipe. Should this not be passed on to a friend on the first day, be certain to tell the friend which day the bag is on when you presented it to them. (It is helpful to mark the bag with date.)
4. Preheat oven to 325°.
5. To the remaining batter in the bowl add:
 - 3 eggs
 - 1 cup oil (or ½ cup oil and ½ cup applesauce)
 - ½ cup milk
 - 1 cup sugar
 - 2 tsp. cinnamon
 - ½ tsp. vanilla
 - 1½ tsp. baking powder
 - ½ tsp. baking soda
 - ½ tsp. salt
 - 2 cup flour
 - 1 large box instant “vanilla” pudding or 2 small boxes
6. Grease 2 large loaf pans and mix additional ½ cup sugar and 1½ tsp. cinnamon. Dust the greased pans with half of this mixture.
7. Pour the batter evenly into the 2 pans and sprinkle with the remaining sugar mixture over the top.
8. Bake 1 hour. Cool until bread loosens from pan evenly (about 10 minutes).
9. Turn out onto serving dish. Serve warm or cold.

If you keep a starter for yourself, you will be baking every 10 days. The bread is very good and makes a great gift. Only the Amish know how to create the “starter” so if you give them away, you have to wait until someone gives you one back.

Enjoy!

*If you do not wish to keep the starters; measure out 3 equal 2 cup amounts. Each 2 cups will make 2 loaves. For each 2 cups add ingredients in #5.

print out a fresh copy of these instructions at: <http://bellisblog.com/2007/05/09/amish-friendship-bread/> — tips or comments, share them here!