

AMISH FRIENDSHIP BREAD STARTER

Ingredients

Amish Friendship Bread Starter

- 1/4 Cup Warm Water
- 2 1/4 teaspoons Yeast
- 1 Cup All-Purpose Flour
- 1 Cup Sugar
- 1 Cup 2% Milk

Instructions

For the Bread Starter

1. Pour the warm water into a small glass measuring cup. Sprinkle the yeast over the water along with a pinch of sugar. Let this stand for 5-8 minutes to allow it to dissolve.
2. In a larger glass bowl (or plastic bowl), mix together the flour and sugar. Stir in the milk and then the yeast mixture.
3. Once the mixture is bubbly, pour it into a gallon-size ziploc plastic bag and seal. Set aside on the counter. Do

not refrigerate. Allow the sourdough mixture to sit out at room temperature.

4. Write the schedule in marker on the bag.
5. This counts as Day 1.
6. Day 2: Mash the bag.
7. Day 3: Mash the bag.
8. Day 4: Mash the bag.
9. Day 5: Mash the bag.
10. Day 6: Add 1 cup of flour, sugar and milk. Mash the bag until it is mixed well.
11. Day 7: Mash the bag.
12. Day 8: Mash the bag.
13. Day 9: Mash the bag.
14. Day 10: Pour the sourdough into a glass (or other nonmetal) bowl. Add 1/2 cup flour, 1/2 cup sugar and 1/2 cup 2% milk. Mix well with a wooden spoon.
15. Divide out 1 cup portions of the starter, placing each one-cup portion in separate ziploc plastic bags.
16. You'll get about 3-4 bags. Seal the bags, and give the starter away to friends along with the instructions, keeping one for yourself if desired. The starter then goes back to Day 1.

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AMISH FRIENDSHIP BREAD

Amish Friendship Bread

- 1 Cup Amish Starter
- 1 Cup Vegetable Oil
- 3 Large Eggs
- 1/2 Cup 2% Milk
- 3/4 teaspoon Vanilla
- 3/4 Cup Sugar
- 1/4 Cup Brown Sugar
- 2 Cups Flour
- 1/2 teaspoon Salt
- 1/2 teaspoon Baking Soda
- 1 1/2 teaspoon Baking Powder
- 2 teaspoons Cinnamon
- 2 Instant Vanilla Pudding 3.4 ounce boxes
- 1/2 Cup Cinnamon Sugar

Instructions

For the Bread

1. Preheat the oven to 325 degrees.
2. In a large bowl, combine all ingredients. Mix well, folding so as to not toughen the bread.
3. Spray 2 loaf pans with cooking spray. Dust the greased pans with half of this cinnamon/sugar mixture.
4. Pour the batter evenly into the pans and sprinkle the remaining sugar mixture over the batter.
5. Bake for 1 hour or until the a toothpick inserted into the center of the loaf comes out clean.
6. Cool and serve!

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