

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. Try to remember to do this daily, especially after Day 6.
- It is normal for batter to rise, bubble and ferment

___ **Day 1:** Do nothing (day starter was made)

___ **Day 2:** Mash the bag & let the air out

___ **Day 3:** Mash the bag & let the air out

___ **Day 4:** Mash the bag & let the air out

___ **Day 5:** Mash the bag & let the air out

___ **Day 6:** Add to the bag: 1 cup each of all-purpose flour, sugar, and milk* full, 2% or non-fat)— then mash the bag

___ **Day 7:** Mash the bag & let the air out

___ **Day 8:** Mash the bag & let the air out

___ **Day 9:** Mash the bag & let the air out

Day 10:

1. Make 4 copies of this instruction sheet. Put a checkmark next to Day 1.
2. Write today's date on 4 gallon-sized Ziploc bags with a Sharpie marker and set aside.
3. Pour the entire contents of the bag into a NON-metal bowl. Don't be alarmed by the foul smell.
4. Add 1 1/2 cups each of all-purpose flour, sugar, and milk (full, 2% or non-fat) and mix together (use of a hand mixer is okay)
5. Measure out 1 cup of batter into each of the Ziploc bags and set aside. Clean off any excess batter on the bag. Give each bag away or keep one for yourself. Remember to continue to mark the sheet each day until you're able to give them away.
6. Grease 2 large loaf pans with shortening (or Pam with Flour) and mix together 1/2 cup sugar and 1 1/2 teaspoons cinnamon. Dust the greased pans with half of this mixture. Preheat oven to 325F.

To the remaining batter in the bowl add:

- 3 eggs
 - 1 cup oil (or use 1/2 cup vegetable oil plus 1/2 cup of unsweetened applesauce)
 - 1/2 cup milk (full, 2% or non-fat)
 - 1/2 teaspoon vanilla extract
 - 1 cup sugar
 - 2 teaspoons cinnamon
 - 1 1/2 teaspoons baking powder
 - 1/2 teaspoon baking soda
 - 1/2 teaspoon salt
 - 2 cups all purpose flour
 - Optional: 1 large or two small boxes of instant vanilla pudding or any flavor you wish. You can also add 1 cup raisins, chopped nuts, fruit, and/or chocolate chips -- it's up to you!
- Checkout this site for other recipe variations: <http://tinyurl.com/ambread>

7. Pour the batter evenly into the 2 pans and sprinkle the top with the remaining sugar.
8. Bake both pans for 60 to 75 minutes until a toothpick inserted into the center of bread comes out clean. Cool on a wire rack until bread loosens from pan evenly (about 10 minutes).
9. Remove from the pan and eat it while it's warm or let it continue to cool on a wire rack.