

Amish Friendship Bread (Starter)

Ingredients:

- 1 pkg. active dry yeast
- ¼ c. warm water
- 1 c. flour
- 1 c. sugar
- 1 c. warm milk (warm to the touch but not too hot)

Directions:

Day 1:

Sprinkle yeast in the warm water and let sit for 10 minutes. *If it doesn't foam, then your yeast is dead, and you will need to try again with a new package of yeast and new water.* If it does foam, then proceed to the next step.

In a non-metal bowl, stir the flour and sugar together until well combined. Slowly stir in the milk and then the yeast and water mixture. Cover with a clean towel and let rest on the counter until bubbly.

You may store it in a jar with a loose cover or I have even seen people store it in a large Ziploc bag. I prefer to use a large jar with a loose lid. *Some people even leave the wooden spoon in the container with the starter.*

You will need to use the following directions to care for your starter for the next 10 days.

Days 2, 3, and 4:

Stir with a wooden or plastic spoon (*no metal*) until smooth. Do this at least once a day.

Day 5:

Remove 2 cups of batter and either use it for making bread or divide it into 1 cup portions to feed or give away. *Be sure to give a copy of the instructions along with the starter if you gift it. This would be Day 1, if gifting.*

For each 1 cup of starter, you need to feed 1 cup flour, 1 cup of sugar, and 1 cup of milk, stir, cover, and let sit. *If you forget to do this on Day 5 you can do it on Day 6.*

Days 6,7, 8, 9:

Stir with a wooden or plastic spoon (*no metal*) until smooth. Do this at least once a day.

Day 10:

Add 1 cup flour, 1 cup sugar, and 1 cup of milk. Stir. Remove 3 cups of starter to gift one cup of batter and a copy of the directions to three different friends and use the remainder to make bread for yourself.

Amish Friendship Bread (Basic Recipe)

Ingredients:

Wet Ingredients:

- 1 c. mature Amish Friendship Starter (*you may end up with a little over a cup and that's ok*)
- 1 c. oil or applesauce
- ½ c. milk or kefir
- 1 t. vanilla

Dry Ingredients:

- 2 c. flour
- 1 c. sugar
- 1 ½ t. baking powder
- ½ t. baking soda
- ½ t. salt
- 1 small box of instant vanilla pudding mix
- 1 c. chopped nuts, *optional*

Cinnamon Sugar:

- 3 T. sugar
- 1 t. cinnamon

Directions:

Preheat oven to 325. Grease two bread pans.

Mix together the Cinnamon Sugar and sprinkle in the bottoms of the greased pans.

Mix together the Dry Ingredients in a large bowl until well combined.

Make a well in the center and add the Wet Ingredients. Stir until combined.

Divide evenly between the greased loaf pans.

Bake for about 1 hour.