

## Amish Friendship Bread Instructions



### Day 1:

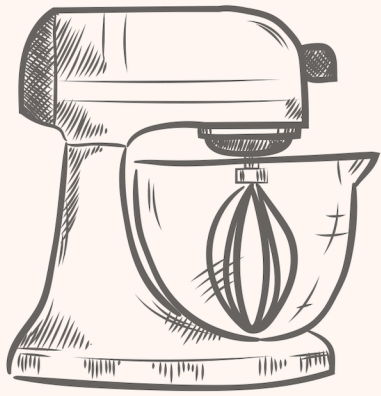
Do nothing!

### Days 2, 3, and 4:

Stir with a wooden or plastic spoon (no metal) until smooth.

### 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 of 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.

### 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 the Cinnamon Sugar and sprinkle in the bottoms of the greased pans.

Mix 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.

