

Amish Friendship Bread

- day 1 knead bag 1x
- day 2 knead bag 1x
- day 3 knead bag 1x
- day 4 knead bag 1x
- day 5 knead bag 1x
- day 6 add one cup flour, one cup sugar and one cup milk to your bag
- day 7 knead bag 1x
- day 8 knead bag 1x
- day 9 knead bag 1x
- day 10 add one cup flour, one cup sugar and one cup milk to your bag and knead. SCOOP one cup out for three friends and one cup starter for yourself (four cups total) into Ziploc bags labeled with the date (include a copy of these instructions (or two!) for your give away to friend bags).

note: use non-metal bowls and spoons to
protect the yeast
also, no refrigeration!

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With remaining batter:

pre-heat oven to 324 degrees F

Pour remaining batter into a bowl and add

- 3 eggs
- 1 cup vegetable oil
- ½ cup milk
- 2 tsp cinnamon
- ½ tsp vanilla
- 1½ tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- 2 cups flour
- 1 large box of instant vanilla pudding (about 5.9 oz)
- in a separate bowl mix ½ cup sugar and 1 ½ tsp cinnamon for topping

note: use non-metal bowls and spoons to
protect the yeast
also, no refrigeration!

Grease or butter 2 large loaf pans. Dust the greased pans with half the topping mixture. Pour batter evenly into the pans and sprinkle with remaining topping mixture. Bake at 325F for 1 hour. Cool until bread loosens from sides of pan and turn onto serving tray.

*If you don't pass the bag on the 10th day, please note what day it is on when you share with the recipient.

**If you keep a starter bag for yourself, you will be baking every 10 days. Starter can always be frozen and thawed when you are ready to start again.

*****To remake the starter**, combine a packet of instant yeast and ¼ cup water. Combine 1 cup sugar and 1 cup flour. Mix in 1 cup milk and the yeast mixture. Keep at room temperature, this is day one of your starter.