

Amish Friendship Bread

Important Notes: Do not use a metal spoon or bowl. Do not refrigerate. As the batter rises and ferments, you may need to let some air out of the bag.

How to Care for your Starter:

Day 1: Do nothing

Day 2-5: Mush the bag

Day 6: Add 1 c each: Milk, Flour and Sugar. Mush the bag

Day 7-9: Mush the bag

Day 10: Add 1 cup each: flour, sugar and milk. Mush the bag and divide: Place 1 cup each for two of your friends into a fresh bag and keep 1 cup for yourself.

Give friends the instructions to care for the starter (Day 1-10) and the recipe for baking the bread (see below). Label your remaining starter with the date of the new Day 1 (very helpful!) and repeat.

Note: You can freeze the starter at Day 1 in 1 cup measures for later use. Frozen starter will take at least 3 hours at room temperature to thaw before using.

Baking Instructions:

Combine the remaining cup (or so) of Amish Friendship Bread starter with the following ingredients in a large bowl:

- 1/3 cup oil and 1/2 cup applesauce (or 1 cup oil if you don't care)
- 3 eggs
- 1 tsp. vanilla

In a separate bowl, mix together the following dry ingredients:

- 1 or 2 tsp cinnamon (per your taste)
- a pinch of clove and/or allspice (optional)
- 1 cup sugar
- 2 cups flour
- ½ tsp salt
- 1 ½ tsp baking powder
- ½ tsp baking soda
- 1 cup each: raisins, dates, nuts, etc (optional)

For a sweeter recipe:

Add ½ c milk and 1 box (5oz) of instant vanilla pudding to the ingredients above.

1. Add dry to wet and beat by hand until well blended with a wooden spoon.
2. Grease two loaf pans with butter, sprinkle with sugar instead of flour.
3. Bake at 325 degrees F for 45 min to 1 hour. Cool 10 minutes before removing from pans. Serve warm or cold.

Makes two loaves of Amish Friendship Bread (aka one to split in half and give away to your friends to try so they know what they're getting themselves into!) or you can make it in a bundt pan to serve with afternoon tea.