

Amish Friendship Bread

Please note the following:

- Do not use any type of metal spoon or bowl for mixing
- Do not refrigerate
- If air gets in the bag, let it out
- It is normal for the batter to rise and ferment

- Day 1: Do nothing
(This is the day you receive the batter; the bag is dated)
- Day 2: Mash the bag
- Day 3: Mash the bag
- Day 4: Mash the bag
- Day 5: Mash the bag
- Day 6: Add 1 cup flour, 1 cup sugar and 1 cup milk; mash the bag
- Day 7: Mash the bag
- Day 8: Mash the bag
- Day 9: Mash the bag
- Day 10: Pour entire contents of the bag into a non-metal bowl. Add 1 1/2 cups each: flour, sugar and milk. Mix with a wooden spoon.

Measure out 4 separate 1-cup portions of batter into 4 Ziploc (gallon) bags. Keep a starter for yourself and give 3 to friends, with a copy of this recipe. (If you keep a starter, you will be baking every 10 days.) The bread is very good and makes a great gift. Only the Amish know how to create a starter. So if you give them all away, you will have to wait until someone gives you a starter back. Should this recipe not be passed on to a friend on the first day, be certain to tell the friend which day the bag is when given to them.

Baking directions:

Preheat oven to 325 degrees.

To the remaining batter in the bowl add:

- 3 eggs
- 1 cup oil
- 1/2 cup milk
- 1 cup sugar
- 2 tsp. cinnamon
- 1 large box or 2 small boxes instant vanilla or chocolate pudding (if you don't like it too sweet, try adding only 1 small box)
- 1 1/2 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 2 cups flour
- 1/2 tsp. vanilla

Optional: 1 cup raisins, chopped nuts, coconut, cranberries or chocolate chips

Grease 2 large loaf pans. Mix an additional 1/2 cup sugar and 1 1/2 tsp. cinnamon. Dust the greased pans with half of the mixture. Pour the batter evenly into the 2 pans. Sprinkle the remaining sugar mixture over the top. Bake 1 hour or until a wooden stick comes out clean when poked into the center of bread. Cool until bread loosens evenly from the side (about 10 minutes).