

AMISH FRIENDSHIP BREAD

This bread starter can make a variety of delicious loaves to share with friends. Make it plain, as shown here, or mix in your favorite “fancies” (extra nuts, raisins or other fruit, chocolate bits). A loaf, some starter and the recipe make a wonderful holiday gift!

Do not use metal containers or utensils, and remember to **begin ten days ahead!**

Ingredients:

- 1** cup starter*
- 1 cup vegetable oil
- 2 cups all-purpose flour
- 1 cup granulated sugar
- ½ cup milk
- 1 ¼ teaspoons baking powder
- 3 large eggs
- 3 teaspoons vanilla extract
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon ground cinnamon
- ¾ cup chopped nuts (optional)

Preheat oven to 350° F. Combine all ingredients, including 1 cup starter, and mix well. Pour into two well greased and sugared 9”x5” loaf pans. Bake for 40-50 minutes or until done. Cool 20 minutes before removing from pans. Makes two loaves.

*To make starter:

In a small bowl, dissolve a quarter-ounce packet (2 tablespoons) active dry yeast in 2 cups warm (110°) water. Let stand 10 minutes. In a 2-quart glass, plastic or ceramic container, using a wooden spoon, combine 1 cup flour and 1 cup sugar. Mix thoroughly, or flour will lump when milk is added. Slowly stir in 1 cup milk and the dissolved yeast mixture. Cover loosely and let stand at room temperature until bubbly. Consider this Day One of a 10-day cycle. On Days 2 through 4, stir starter; remember to use a wooden spoon. On Day 5, stir in 1 cup flour, 1 cup sugar and 1 cup milk. On Days 6 through 9, stir only. On Day 10 stir in 1 cup flour, 1 cup sugar and 1 cup milk. You now have enough starter to make your first bread loaves. Give two cups of starter to two friends, along with this recipe. Store the remaining cup of starter in the refrigerator, or begin the entire 10-day process over again, beginning with “Day 2.” (Once you have starter on hand, you and your friends will ignore the instructions prior to Day Two.) Starter may also be frozen for later use in measures of 1 cup each. Frozen starter will take at least 3 hours at room temperature to thaw before use.