

AMISH FRIENDSHIP BREAD

Do not use a metal spoon or bowl for missing.

Do not refrigerate

If air gets in the bag, let it out. It is normal for the bag to rise, bubble or ferment.

Day 1: Do nothing, this is the day you receive the bag.

Day 2: Mush the bag

Day 3: Mush the bag

Day 4: Mush the bag

Day 5: Mush the bag

Day 6: Add to the bag – 1 cup flour, 1 cup sugar, 1 cup milk and then mush the bag

Day 7: Mush the bag

Day 8: Mush the bag

Day 9: Mush the bag

Day 10: Follow the instructions below.

1. Pour contents of entire bag into a NON METAL bowl
2. Add 1 ½ cups flour, 1 ½ cups sugar, 1 ½ cups milk and mix well
3. Measure out 4 separate batters of 1 cup each into 4 large zip lock bags. Keep a starter for yourself and give the other 3 bags to friends along with a copy of this recipe (should this not be presented in the 1st day, tell them which day the bag is on) it is helpful to mark the bag with a label, or permanent marker.
4. Preheat oven to 325 F
5. Add these ingredients to remaining batter in bowl and mix well.
 - 3 eggs
 - 1 box (large) instant pudding (chocolate or vanilla)
 - 1 cup oil (or ½ cup oil and ½ cup applesauce)
 - ½ tsp vanilla or almond extract
 - ½ cup milk
 - ¾ cup sugar
 - 2 tsp cinnamon
 - ½ tsp baking powder
 - ½ tsp baking soda
 - ½ tsp salt
 - 2 cups flour(you can also add nuts, poppy seeds, dates/orange zest, chocolate chips, etc.)
6. Grease 2 large loaf pans and mix additional ½ cup brown sugar with 1 ½ tsp cinnamon. Dust the greased pans lightly with this mixture
7. Pour batter evenly into the two pans and sprinkle the tops with the remaining sugar mix.
8. Bake for 1 hour. Cool until bread loosens from the pan evenly. Turn onto serving dish, serve warm or cold.

If you keep a starter for yourself you will be baking every 10 days. The bread is very good, and makes a great gift.

Only the Amish know how to create the starter so if you give them all away, you will have to wait until someone gives you one back!!

GIFTS IN A JAR RECIPES

MEXICAN FIESTA DIP MIX

This is an unusual Southwestern dip mix that can be given in a small sombrero.

- 1/2 cup dried parsley
- 1/3 cup minced onion
- 1/4 cup dried chives
- 1/3 cup chili powder
- 1/4 cup ground cumin
- 1/4 cup salt

In a large bowl, combine the spices and store in an airtight container.

Attach these instructions to the jar:

MEXICAN FIESTA DIP

Makes 2 cups

3 tbsp Mexican Fiesta Dip Mix

1 c mayonnaise or low-fat mayonnaise

1 c sour cream or low-fat yogurt

In a medium mixing bowl combine the Dip Mix with the mayo and sour cream. Whisk the mixture until smooth. Chill for 2 ~ 4 hours. Serve with tortilla chips or fresh vegetables.

SPICED CRANBERRY CIDER MIX IN A JAR

Place these ingredients into an airtight jar:

- 1/2 cup dried cranberries
- 12 cinnamon sticks
- 1/2 teaspoon crushed whole cloves
- 1 tablespoon whole allspice

Attach this recipe to the jar:

SPICED CRANBERRY CIDER

Serves 12 to 14

2 L apple cider

1 L water

Contents of cider mix from jar

2 oranges, sliced

In a large saucepan combine the cider, water and cider mix from the jar. Heat thoroughly. Add most of the orange slices.

Serve warm, garnished with remaining orange slices.

RUSSIAN TEA

- 2 & 1/2 cup Tang
- 1 & 1/2 cup white sugar
- 1 - 12 oz of instant lemonade mix (Kool-Aid)
- 1 & 1/2 cup instant Lemon flavored tea
- 2 tsp. cinnamon
- 1 tsp. nutmeg
- 2 tsp. cloves

Measure out all ingredients first into separate bowls. Layer the tang, sugar, lemonade and tea into jar as little or as much as you like. Repeat the layers often to make a pretty layered looking sand art type look. Add the cloves, cinnamon & nutmeg last. This is a very sweet drink. Attach recipe below, to jar:

RUSSIAN TEA

Mix dry ingredients well and replace into your jar for storage.

Add 2 Tbsp. into coffee cup and add hot water.

Stir well - Get a good book - relax!

LAYERED SNACK MIX

Layer snacks into a wide mouth quart canning jar. Select 4 or 5 different salty type small snacks of different colors. Put in even amounts of each kind. As an example, layer in this order.

- Sunflower seeds
 - Salted peanuts
 - Fish crackers
 - Small pretzel nuggets or twists
 - Raisins
-

SAND ART BROWNIES

Layer in given order

- 3/4 tsp. salt
- 1/2 cup plus 1/8 cup flour
- 1/3 cup cocoa
- 1/2 cup flour
- 2/3 cup packed brown sugar
- 2/3 cup sugar
- 1/2 cup chocolate chips
- 1/2 cup vanilla chips
- 1/2 cup nuts (optional)
- 1/2 tsp. baking powder

Attach recipe below, to jar:

SAND ART BROWNIES

Empty brownie mix into large mixing bowl. Stir to combine.

Add 1/2 cup oil, 1 tsp. vanilla, 4 eggs.

Bake in greased 9x9 pan at 350* for 27-32 min.

GINGER SPICE MUFFIN MIX

1 3/4 cups flour
2 Tbsp. Sugar
3 tsp. baking powder
1/2 tsp. baking soda
1 tsp. ground cinnamon
1/2 tsp. ground nutmeg
1/4 tsp. ground ginger
1/4 tsp. ground cloves
1/2 tsp. Salt

Combine all the ingredients in a medium bowl. Store the mixture in an airtight container.

Attach this to the Jar:

GINGER SPICE MUFFINS

Makes 1 dozen
1 pkg. Ginger Spice Muffin Mix
1/4 cup butter or margarine, melted
1 egg
1 tsp. vanilla
1 cup milk

Preheat the oven to 400 degrees F, and grease 12 muffin tins.
In a large bowl, combine the muffin mix with the butter, egg, vanilla and milk
Stir the mixture until the ingredients are blended.
Do not over mix.
The batter will be lumpy.
Fill muffin tins 2/3 full, and bake for 15 minutes.

M & M OATMEAL COOKIES

1/2 Cup white sugar
1/4 Cup plus 2 Tbsp. brown sugar
3/4 Cup oatmeal
1 Cup M & M
1/4 Cup plus 2 Tbsp. brown sugar
1 & 1/2 Cup flour
1 tsp. baking soda
1/4 tsp. table salt
Layer ingredients in a quart jar in order given.

Attach recipe below to jar:

M&M OATMEAL COOKIES

Empty cookie mix into large mixing bowl, Stir to combine.
Add 3/4 cup softened butter or margarine, 1 slightly beaten egg, and 1 tsp. vanilla
Mix until completely well blended. Drop by rounded teaspoons onto a lightly greased cookie sheet.
Bake at 350* for 10-12 min.