

Amish Friendship Bread

Pre-Bake Instructions

NOTE: Do not refrigerate starter. It is normal for the batter to rise and ferment. If air gets in the bag, let it out. Also, **do not use any type of metal spoon or bowl** (remember during baking, also).

Day 1: Do nothing.

Day 2-5: Mash the bag.

Day 6: Add to the bag: 1 cup flour, 1 cup sugar, 1 cup milk. Mash the bag.

Day 7-9: Mash the bag.

Day 10: Follow the directions below:

Pour the entire bag into a nonmetal bowl.

Add 1 1/2 cup flour, 1 1/2 cup sugar, 1 1/2 cup milk. Mix well.

Measure out equal portions of 1 cup each into four 1-gallon Ziploc bags. Some people will end up with 4-7 portions depending on how active your starter has been - adjust accordingly. Make sure to make copies of all the instructions below and give with every bag that is passed on. For ease, you can write the ten days on the Ziploc bag itself.

Keep one of the bags for yourself (or leave it in the mixing bowl if you plan to bake right away), and give the other bags to friends along with the recipe. Should this recipe not be passed onto a friend on the first day, make sure to tell them which day it is when you present it to them.

REMEMBER: If you keep a starter for yourself, you will be baking in 10 days. The bread is very good and makes a great gift. You can also freeze a baggie for future use (freeze in one cup measurements). Remember to date the baggie and thaw for at least three hours to thaw when ready to reuse.

