

Amish Friendship Bread

Do not use metal bowls or whisks/spoons to stir. Do not refrigerate. Starter can be kept in the bag you're given or you can transfer it to a glass or plastic bowl. Keep it at room temperature covered with a kitchen towel.

Day 1: This is the day you receive the starter. Do nothing.

Day 2: Stir/mash the bag

Day 3: Stir/mash the bag

Day 4: Stir/mash the bag

Day 5: Add 1 cup each sugar, milk, flour and stir or mash the bag until it's mixed

Day 6: Stir/mash the bag

Day 7: Stir/mash the bag

Day 8: Stir/mash the bag

Day 9: Stir/mash the bag

Day 10: Transfer starter to a bowl (if it's still in the bag). Add 1 cup each sugar, milk, flour and stir. **Reserve 1 cup of starter to bake with and another cup to keep it going. Measure out 1 cup portions to gift to friends, along with these instructions.**

Baking Instructions:

1 1/4 teaspoons baking powder

1 teaspoon baking soda

1/2 teaspoon salt

1 teaspoon cinnamon

2 cups flour

1 cup starter

2/3 cup oil

1 cup granulated sugar

3 eggs

1 teaspoon vanilla

Topping/filing: 1 cup chopped nuts or chocolate chips and/or cinnamon sugar for topping

1. Preheat oven to 325°F. Grease two 4x8" or 9x5" loaf pans, or one 10.5x16-inch loaf pan.
2. Whisk baking soda, baking powder, salt, 1 teaspoon cinnamon, and flour in a medium bowl. Set aside.
3. Stir starter, oil, and 1 cup sugar with a wooden spoon or spatula. Stir in eggs, 1 at a time, then stir in vanilla. Gently fold in dry ingredients. Stir in chocolate chips or nuts, if using.
4. Divide batter between two loaf pans.
5. If desired, sprinkle the top with cinnamon sugar (2 teaspoons sugar mixed with 1/2 teaspoon cinnamon).
6. Bake until a toothpick comes out clean. Cool before removing from pan.
4x8-inch or 9x5-inch pans: 40-50 minutes // 10.5x16-inch pan: 50-60 minutes