

Amish Friendship Bread

Welcome to your Amish Friendship Bread journey. Here is how to care for your starter and how to bake bread with it:

Caring for Amish Friendship Bread Starter

Day 1: This is the day you received your starter. Place it in a ziploc bag or bowl and store on the counter.

Do not use metal bowls or utensils.

Day 2, 3, 4: Stir or mash the bag

Day 5: Feed your starter

Day 6, 7, 8, 9: Stir or mash the bag

Day 10: Feeding and baking day

Feeding

Add 1 cup milk, 1 cup granulated sugar, and 1 cup all-purpose flour to the starter and stir completely.

Tips

- Do not use metal utensils or bowls
- Store at room temperature
- After feeding on day 10, reserve 1 cup to continue the cycle. Bake with 1 cup and share the other 2 cups individually with these instructions.

Recipe + Tips
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Amish Friendship Bread Recipe

- 2 cups (248g) all-purpose flour
- 1 ¼ tsp baking powder
- 1 tsp baking soda
- ½ tsp salt
- 1 tsp cinnamon
- 1 cup starter
- ⅔ cup oil
- 1 cup (100g) granulated sugar
- 3 large eggs
- 1 tsp vanilla

1. Preheat oven to 325°F. Grease two 8x4 or 9x5 loaf pans.
2. Stir baking soda, baking powder, salt, 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 (see note).
4. Place batter in pans.
5. Bake 40-50 min or until a toothpick comes out clean.

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