

# Amish Friendship Bread

Do not use any type of metal spoon or bowl for mixing!

Do not refrigerate!

Day 1: Do nothing (This is the date on the bag)

Day 2: Mash the bag

Day 3: Mash the bag

Day 4: Mash the bag

Day 5: Mash the bag

Day 6: Add to the bag 1 cup of All Purpose flour

1 cup of sugar

1 cup of milk

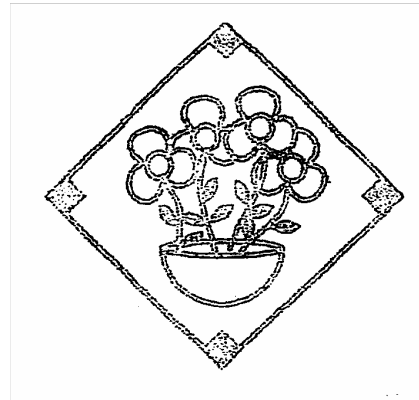
Mix well

Day 7: Mash the bag

Day 8: Mash the bag

Day 9: Mash the bag

Day 10: Follow the directions below.



1. Pour the entire contents of the bag into a non-metal bowl.

Add 1 1/2 cups each: All Purpose flour, sugar, and milk. Mix well.

2. Measure out 4 separate batters of 1 cup each into 1 gallon zip lock bags. Put the date prepared onto each bag. Keep a starter for yourself and give the other 3 bags to friends along with a copy of this recipe. If you keep a starter, you will be baking bread every 10 days. The bread is very good and makes a great gift! Only the Amish know how to make a starter, so if you give yours away, you will have to wait until someone gives you one. If the starter is not shared on the date on the bag, be sure to let your friends know which day the batter was prepared for them.

Baking directions:

Preheat oven to 325 degrees. Add to the remaining batter in your bowl:

3 eggs

1 cup oil

1/3 cup milk

1 cup sugar

1/2 to 2 tsp cinnamon

1 large box of instant pudding mix (flavor of your choice)

1 1/2 tsp vanilla

1/2 tsp salt

1 1/2 tsp baking powder

2 cups All Purpose flour

Grease 2 loaf pans. Mix additional 1/2 cup sugar and 1 1/2 tsp cinnamon. Dust the greased loaf pans with cinnamon sugar mix. Pour batter evenly into prepared pans. Bake 1 hour, adding time if needed. Cool until bread loosens from the sides of the pans.

Shirley Durden