

Amish Friendship Bread

The rules: Do not use any metal spoons or bowls while making this bread.
Do not refrigerate
Do not forget to let the air out of the bag every day or two
Do not flip out if you forget about it for a couple of days.

The process: Day 1: Do nothing except for mush the bag
Day 2: Mush the bag
Day 3: Mush the bag
Day 4: Mush the bag
Day 5: Again with the mashing of the bag
Day 6: Add 1 cup each of flour, sugar, and milk to the bag. Mush it all together well.
Day 7: Mush the bag
Day 8: Mush the bag
Day 9: Mush the bag
Day 10: Bread baking day! Read the rest of this page thoroughly and get to cooking.

Pour your mix into a non-metal bowl and add 1 ½ cup each of flour, sugar, and milk. Mix it well and then measure out 4 separate batches of the starter batter, 1 cup each, into 4 one gallon sized Ziplock bags. You'll be keeping 1 aside for yourself, and giving 3 to friends along with a copy of these instructions.

To make your bread:

Pre-heat your oven to 325 and add the following to the remaining batter in your bowl.

3 eggs
1 cup oil
1 cup milk
1 cup sugar
2 teaspoons cinnamon
1 teaspoon vanilla
1 ½ teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
2 cups flour
1 large box of instant vanilla pudding

Grease 2 large loaf pans and then mix ½ cup sugar and 2 teaspoons cinnamon in a bowl. Dust your greased pans with half the cinnamon/sugar mix. Split batter evenly between the two pans and sprinkle the tops with the remaining cinnamon/sugar mix. Bake for 1 hour and cool for 20 minutes before turning out the loaves.

To print copies of this recipe: <http://ourblessedarrows.com/blog/instructions-for-finishing-and-baking-amish-friendship-bread>. To read and print the starter recipe: <http://ourblessedarrows.com/blog/how-to-make-an-amish-friendship-bread-starter>. I also talk about what I do with my friendship bread and starters.