

Amish Friendship Bread

ingredients

For the Starter:

1 envelope active dry yeast

2 cups warm water

1 cup flour

1 cup sugar

1 cup milk

For the Starter: To prepare the starter batch, mix yeast with 1/2 cup hot water until yeast is dissolved. Add 1 1/2 cup hot water, 1 cup milk, 1 cup flour and 1 cup sugar. Mix until blended. Use whisk if needed. In three ziploc freezer bags, add 1 cup of batter to each bag. In your bowl will be a remaining one cup of batter. Either give those other bags of batter away, or save them yourself to bake a bunch of bread. If I'm in the bread making mood...I will make four batches (8 loaves of bread). The bread freezes very well and is nice to have on hand.

Instructions

Amish Friendship Bread

NEVER use metal spoons or bowls. Do NOT refrigerate. It is normal for the batter to bubble and ferment. As air develops in the bag, let it out. I use a large glass jar with a dishcloth and rubber band around the top. I like this better.

Day1: _____ Do nothing

Days2 - 5: _____ Stir or mush bag

Day6: _____ Add 1 cup each of flour, sugar and milk

Days7 - 9: _____ Stir or mush the bag

Day10: _____ Add: 1 cup each of flour, sugar and milk. Take out 3 cups and place 1 cup each in 3 gallon size Zip Lock bags. Give 1 cup of starter and a copy of the directions to 2 friends. Keep 1 cup for you to begin the 10 day cycle again.

To the remaining batter, pour into a plastic or glass bowl and add the following:

BASIC RECIPE:

ADD: 1 cup oil

1/2 cup milk

3 eggs

1 teaspoon vanilla flavoring

In a separate plastic or glass bowl combine the following dry ingredients and mix well:

Mix: 2 cups self rising flour

1 cup sugar

2 teaspoons ground cinnamon (I use more)

1 small box instant vanilla pudding mix

ADD: Dry ingredients to wet ingredients and mix well using WOODEN spoon. Pour into 2 well greased bread pans. If you want add 1/2 cup raisins punched into the batter in the pan. BAKE: at 325 degrees for 1 hour COOL: in pan for appx. 10 min. and then invert onto cooling racks. Let cool totally before storing.

EAT and ENJOY! Start the 10 day cycle over again with the 1 cup you saved for yourself. Amish Friendship Bread Options:

You will get tired of the “basic recipe” so here are a few options you may like to try:

Strawberry Bread:

To Basic recipe add:

1 small box strawberry jello

1 cup (I use 10 oz. size) thawed strawberries

An additional ½ cup milk

Mix into basic recipe and pour into bread pans, cook for 1 hour at 325 or until inserted toothpick comes out clean.

Banana Nut Bread:

In the Basic recipe REDUCE the oil to 1/3 cup and OMIT cinnamon.

INCREASE vanilla flavoring to 1 ½ teaspoons

ADD 3 large overly ripe bananas mashed well and ½ cup chopped nuts. Bake as usual.

Caramel Apple:

OMIT cinnamon from basic recipe

ADD 1 box (5.1 oz.) instant caramel pudding

ADD an additional ½ cup milk

ADD 2 cups dried apples

Bake as usual.

Lemon Bread:

To basic recipe substitute LEMON flavoring for vanilla flavoring, OMIT cinnamon.

ADD: 1 small box lemon instant pudding

an additional ½ cup milk

¼ cup poppy seeds

2 cups shredded coconut

Bake as usual.