

AMISH FRIENDSHIP BREAD

A word of caution: Do not use a metal spoon or bowl for mixing.
Do not refrigerate.
If air gets in the bag, let it out.

- ~~DAY~~ DAY 1: Day you receive the batter--do nothing (kick back and relax)
- ~~DAY~~ DAY 2: Squeeze the bag
- ~~DAY~~ DAY 3: Squeeze the bag
- ~~DAY~~ DAY 4: Squeeze the bag
- ~~DAY~~ DAY 5: Squeeze the bag
- ~~DAY~~ DAY 6: Add 1 cup of each of flour, sugar, and milk
- ~~DAY~~ DAY 7: Squeeze the bag
- ~~DAY~~ DAY 8: Squeeze the bag
- ~~DAY~~ DAY 9: Squeeze the bag
- ~~DAY~~ DAY 10: In a large bowl combine the batter and add 1 cup of flour, sugar, and milk. Mix with a wooden spoon or spatula. Pour 1 cup of the starter into each of 4 gallon size Ziplock bags. Keep 1 and give others along with the recipe to friends.

To remaining batter in the bowl. Add 1 cup of oil, 2 tsp. cinnamon, 3 large eggs, 2 cups of flour, 1 cup of sugar, 1 tsp. vanilla, 1/2 tsp. salt, 1/2 cup of milk, 1 1/2 tsp. baking powder, 1/2 tsp. baking soda, and 2 small boxes of instant pudding. Suggested flavors of pudding are vanilla or butter pecan, but feel free to experiment. Pour into 2 large well-buttered and sugared loaf pans. Mix cinnamon and sugar and sprinkle on top. Bake at 325 degrees for 1 hour. Cool for 15 minutes and remove from pans.